

## **SMALL PLATES**

*Designed to be shared for an experience of multiple flavours and tastes from across Indonesia's archipelago*

ANEKA KERUPUK (PB AVAILABLE) - JAVA	35
<i>Plate of assorted crackers made of : pounded rice, paddy oats (melinjo) and garlic</i>	
GADO GADO KAUM (PB AVAILABLE) - JAKARTA	65
<i>Assorted blanched garden vegetables tossed in peanut dressing, served with freerange egg, fried tofu, fried shallots and garlic crackers</i>	
AYAM BERANTAKAN - KAUM INSPIRATION	75
<i>Pan-fried chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves and fried oyster mushrooms</i>	
CUMI SUNA CEKUH - BALI	95
<i>Braised baby squid in root spices and coconut milk</i>	
RENDANG - WEST SUMATRA	95
<i>Braised beef in a mixed West Sumatra spice and fresh coconut milk sauce, red bean and potato</i>	
BATAGOR - WEST JAVA	70
<i>Fried prawn and fish dumplings served with spicy cashew nut sauce and sweet soy sauce</i>	
GOHU IKAN TUNA - MALUKU, AMBON	80
<i>Fresh tuna marinated in coconut oil, fresh calamansi juice, belimbi, kenari nuts, ginseng leaves and served with rice crackers</i>	
BABI GENYOL - BALI	115
<i>Fried braised Pork cheek in balinese spices, served with spicy fried shallot and red chilli relish</i>	

## **VEGETABLE DISHES**

*Complement your main course with a selection of our authentic and traditional vegetable dishes*

BOBOR DAUN KELOR KELAPA MUDA (PB AVAILABLE) - CENTRAL JAVA	100
<i>Moringa leaves and snake gourds cooked with fresh coconut milk and turmeric broth</i>	
TERONG BALADO TERI - WEST SUMATRA	65
<i>Pan fried eggplants served with crispy whitebait and sambal balado</i>	
KECIWIS - WEST JAVA	45
<i>Wok fried baby cabbage, garlic, chilli, soy sauce and cashew</i>	
SEROMBOTAN - BALI	65
<i>Blanched water spinach, bean sprouts, wing beans, amaranth, bitter gourd, eggplant served with grated coconut, chilies and peanuts</i>	

*(PB) - Plant based*

*All produce is sourced primarily within Indonesia, working with small scale farms and producers  
Prices are in thousands of Rupiah. Prices are subject to 8% Service Charge and 10% Government Tax*

## **LARGE PLATES**

*Selected for their origin and importance in Indonesian cuisine.*

*Best enjoyed between up to four guests, with rice and sambal alongside to share*

BEBEK GORENG SAMBAL MANGGA MUDA - WEST JAVA	220
<i>Crispy half duck served with a green mango and red chilli sambal</i>	
PA'PIONG IKAN - TORAJA	155
<i>Fish of the day steamed over open fire inside a bamboo stem, spicy aromatics, ginger, lemon basil and turmeric leaves</i>	
IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU - NORTH SULAWESI	220
<i>Grilled fillet of barramundi marinated with tamarind water and turmeric paste served with a spicy fruit and vegetable sambal</i>	
UDANG BAKAR JIMBARAN - BALI	200
<i>Charred grill tiger prawn with sweet chilli glaze</i>	
GULAI SAYUR (PB)	85
<i>Braised local vegetable and tofu in aromatic coconut curry</i>	
GURITA BAKAR - KAUM INSPIRATION	165
<i>Grilled Octopus, baby cabbage served with a sweet spicy torch ginger flower sauce</i>	
TONGSENG AYAM - CENTRAL JAVA	145
<i>Braised chicken in traditional tongseng spices with fresh coconut milk, baby cabbage and sweet soy sauce</i>	
SATE BABI KECAP - BALI	140
<i>Char-grilled pork belly satay marinated with meliwis kecap manis and spices served with grilled scallions</i>	
SATE BUNTEL DENGAN ACAR RUJAK- CENTRAL JAVA	135
<i>Grilled lamb satay wrapped in caul served with pickled vegetables, rujak-style</i>	

## **SHARING**

MIE GOMAK (PB AVAILABLE) - NORTH SUMATRA	110
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves and coconut milk sauce</i>	
NASI GORENG BABI - BALI	125
<i>Wok-fried rice with Singaraja pork sausage, egg, braised pork meat and assorted field mushrooms</i>	
NASI GORENG PETE UDANG (PB AVAILABLE) - KAUM INSPIRATION	135
<i>Wok-fried rice with smoked chilli paste, assorted vegetables, pete and sweet shrimps</i>	

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## **RICE**

*Naturally grown rice from Jatiluwih, Bali heritage rice*

NASI PUTIH <i>Steamed white rice</i>	30
NASI MERAH <i>Steamed red rice</i>	30
NASI KUNING <i>White rice cooked in fresh coconut milk and turmeric</i>	35

## **SAMBAL**

*No meal in Indonesia is complete without sambal – here are a selection of the finest from across the Indonesian archipelago.*

SAMBAL IKAN TERI BAKAR - JAVA <i>Salted grilled whitebait and red chilli relish</i>	30
SAMBAL MATAH (PB AVAILABLE) - BALI <i>Shallot, lemongrass, torch ginger, red bird's eye chilli and coconut oil sambal</i>	30
SAMBAL RICA RICA (PB) - NORTH SULAWESI <i>Crushed lemongrass, ginger, red chilli and fresh lime juice relish</i>	30
SAMBAL MBE - BALI <i>Fried crispy shallots, garlic and red chilli relish with kaffir lime leaves and coconut oil</i>	30
SAMBAL SELECTION	100

## **DESSERT**

KACANG METE KARAMEL <i>East Bali cashew nuts, coconut shortbread, amed sea salt, caramel served with sea salt ice cream</i>	65
KUE KELAPA COKLAT FLORES – KAUM INSPIRATION <i>Baked Flores chocolate cake with shredded coconut cream served with caramel cashew sauce</i>	60
ANEKA ES KRIM (PB AVAILABLE) (2 SCOOPS) <i>Assorted house - made ice cream or sorbet</i>	50

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