



INDONESIAN. SOUL. FOOD
LUNCH ALA CARTE - SAMPLE MENU

V: VEGETARIAN. VG: VEGAN. GF: GLUTEN FREE. LF: LACTOSE FREE.

13.00 - 15.00

STARTER

TEMPEH MENDOAN / FRIED TEMPEH (VG, LF)

Fried tempeh served with 'sambal kecap' (Sweet spicy dip). 65

SEAWEED SALAD (VG, GF, LF)

Danish seaweed with seasonal vegetables dressed with peanut sauce. 75

GIGAS OYSTER (GF, LF)

Raw Danish oyster served with andaliman and yuzu, pickled asian shallot and ramson capers. 2 stk. 80

SAJI FRIED CHICKEN WINGS

Signature fried chicken wings served with fermented chili. (Goma sauce is optional for non spicy). 2 stk. 85

SANDWICH

VEGGIE TEMPURA SANDWICH (V, LF)

Crispy baguette stuffed with veggie tempura, house pickles, chili mayo, pumpkin seeds, and fresh lettuce. 85

HOT BEEF RENDANG SANDWICH (LF)

Crispy baguette stuffed with long braised beef in coconut milk and "rendang spice mix", house pickles, pumpkin seeds, and fresh lettuce. 85

MAINS

MARIAH CURRY (V, GF, LF)

Homemade vegetarian curry with seasonal vegetables, tofu skins, tofu, tempeh and egg, served with steamed jasmine rice. 135

TERONG BALADO / SPICY EGGPLANT (VG, GF, LF)

Eggplant sautéed in spicy sambal served with steamed jasmine rice. 125

ORGANIC BEEF RENDANG (GF, LF)

Signature braised beef in deeply flavoured rendang spice and toasted coconut served with steamed jasmine rice. 175

UDANG TUMIS TAUCO / WOK FRIED SHRIMPS (LF)

Wok fried shrimps and vegetables with fermented bean sauce served with steamed jasmine rice. 155

ITIAK LADO MUDO / SPICY DUCK (GF, LF)

Duck leg confit with spicy green sambal, cracker and steamed jasmine rice. 165

SOTO AYAM / NOODLE SOUP WITH CHICKEN (GF, LF)

Turmeric based chicken broth served with vermicelli, chicken, and fresh vegetables. 155



INDONESIAN. SOUL. FOOD

DINNER ALA CARTE - SAMPLE MENU

V : VEGETARIAN. VG : VEGAN. GF : GLUTEN FREE. LF : LACTOSE FREE.

17.30 - 22.00

STARTER

TEMPEH MENDOAN / FRIED TEMPEH (VG, LF)

Fried tempeh with 'sambal kecap' (sweet spicy dip). 65

SEAWEED SALAD (VG, GF, LF)

Danish seaweed with fresh vegetables dressed with traditional peanut sauce. 75

GIGAS OYSTER (GF, LF)

Raw Danish oysters served with andaliman and yuzu shot, pickled asian shallot and ramson capers. 2 stk. 80

SAJI FRIED CHICKEN WINGS

Signature fried chicken wings served with fermented chili. (Goma sauce is optional for non spicy). 2 stk. 85

MAINS

MARIAH CURRY (V, GF, LF)

Homemade vegetarian curry, with seasonal vegetables, tofu skins, tofu, tempeh and egg, served with steamed jasmine rice. 145

TERONG BALADO / SPICY EGGPLANT (VG, GF, LF)

Eggplant sautéed in spicy sambal served with steamed jasmine rice. 135

NASI BAKAR JAMUR / VEGETARIAN GRILLED RICE (VG, LF)

Grilled rice with aromatics and coconut milk served with organic mushrooms, crackers and spicy vegan sambal. 175

ORGANIC BEEF RENDANG (GF, LF)

Signature braised beef in deeply flavoured rendang spice and toasted coconut served with steamed jasmine rice. 195

ITIAK LADO MUDO / SPICY DUCK (GF, LF)

Duck leg confit with spicy green sambal, cracker and steamed jasmine rice. 175

UDANG TUMIS TAUCO / WOK FRIED SHRIMPS (LF)

Wok fried shrimps and vegetables in fermented bean sauce served with steamed jasmine rice. 155

SOTO AYAM / NOODLE SOUP WITH CHICKEN (GF, LF)

Turmeric based chicken broth served with vermicelli, chicken, and fresh vegetables. 165

SATE PADANG / GRILLED OXTOUNGE (LF, GF)

Grilled oxtounge served with homemade curry gravy and rice cakes. 8 stk. 175 (as a starter 4stk for 85)

DESSERTS

BANDROS (V, GF)

Warm coconut cake served with homemade pandan ice cream and ginger syrup. 85



Add Ons (All vegan) : Spinach tofu soup 45. Crackers & Sambal 45. Extra jasmine rice 15.



6 COURSE - TASTING MENU 395,-

V : VEGETARIAN VG : VEGAN GF : GLUTEN FREE LF : LACTOSE FREE

To be ordered by the entire table. Tasting menu could be made fully vegetarian/ vegan upon request.

STARTERS PLATTER

GIGAS OYSTER (GF, LF)

Danish oyster served with andaliman and yuzu shot, pickled asian shallot and ramson capers. 1 stk pp.

SAJI FRIED CHICKEN WINGS

Fried chicken wings served with goma sauce. 1 stk pp.

SEAWEED SALAD (VG, GF, LF)

Danish seaweed & fresh vegetables dressed with traditional peanut sauce.

SATE PADANG (GF, LF)

Grilled oxtounge with curry gravy. 2 stk pp.

MAINS (CHOOSE ONE)

MARIAH CURRY (V, GF, LF)

Homemade vegetarian curry with seasonal vegetables, tofu skins, tofu, tempeh, egg, served with steamed jasmine rice.

OR

NASI BAKAR JAMUR / VEGETARIAN GRILLED RICE (VG, LF)

Grilled rice with aromatics and coconut milk in banana leaf served with organic mushrooms, crackers, fried tempeh and spicy vegan sambal.

OR

RENDANG SAPI / BEEF RENDANG (GF, LF)

Signature braised organic beef in deeply flavoured rendang spices and toasted coconut served with steamed jasmine rice.

OR

ITIAK LADO MUDO / SPICY DUCK (GF, LF)

Duck leg confit with spicy green sambal and steamed jasmine rice.

DESSERT

BANDROS (V, GF)

Warm coconut cake with homemade pandan ice cream and ginger syrup.