



We focus on fresh dishes and the amazing flavours of Indonesian cuisine with the best Danish ingredients. All dishes are made from scratch in our kitchen using seasonal products. Please note that menu items are subject to change.

## DINNER - ALA CARTE MENU

We recommend 2 - 3 dishes per person.  
Our dish portions are meant to be shared.

### STARTERS

#### LUMPIA JAMUR (V) 65

Fried mushroom spring rolls w. pineapple sauce. 2 pcs.

#### OTAK – OTAK 85

Grilled fishcake of Danish cod. 2 pcs.

#### SATE PADANG (GF, LF) 85

Grilled organic Danish ox tongue served w. curry sauce. 4 pcs.

#### SIOMAY UDANG (LF) 115

House made prawn dumpling w. vegetable and peanut sauce.

#### SAJI FRIED CHICKEN 80

Served w. sambal terasi and pickled daikon. 2 pcs.

### MAIN DISHES

#### GRILLED FISH W. ASAM PADEH (GF, LF) *Market Price*

Grilled Danish fish served w. tamarind and mild spicy sauce, rice and side salad with house vinaigrette.

#### MARIAH CURRY (V, GF, LF) 155

House made curry filled w. seasonal vegetables & tofu served w. rice.

#### SPICY EGGPLANT (VG, GF, LF). 155

Sicilan eggplant cooked in SPICY sambal served w. rice.

#### ITIAK LADO MUDO (GF, LF) 185

Duck leg confit w. SPICY green sambal served w. rice.

#### KONRO BAKAR (LF) 265

Grilled organic Danish beef ribs served w. beef broth and rice.

### WEEKLY SPECIAL

Please check to our staff. Or follow our instagram @sajicph for recent updates.

### DESSERT

#### BANDROS (V, GF) 85

Coconut cake served w. house made pandan ice cream & ginger syrup.

## A JOURNEY TO INDONESIA

### 6 Course Tasting Menu 395 /pers

*Allow the chefs to select their favourites in the kitchen for you. You will be served with 6 course - tasting menu in a family style dinner.*

*To be ordered by the entire table. Please inform us of any allergy.*

Allergen Info :  
V : Vegetarian  
VG : Vegan  
GF: Gluten Free  
LF : Lactose Free