



a u t u m n - w i n t e r m e n u

At Saji, we focus on bringing Indonesian bold flavours to life with seasonal Danish ingredients. All dishes are freshly made in our open kitchen. Please note that the menu items are subject to change.

"After 6 years away, our recent trip back to Indonesia was more than a homecoming; it was also a culinary rediscovery. From Sumatera to Java and all the way to Sulawesi. From the bustling markets to intimate home kitchens, we've brought back these unforgettable experiences and transformed them into dishes. We cannot wait to share them with you!"

Sam & Jimmy



ala carte

starters

DENDENG RUSA (GF,LF)	75
Spicy jerky w. local deer and rice chips.	
GOHU IKAN (GF,LF)	95
Maluku-style ceviche w. Danish hiramasa & calamansi.	
SIOMAY UDANG (LF)	115
Homemade shrimp dumpling w. our signature peanut sauce. 6 pcs	
TEMPEH WRAP (VG, GF)	65
Crispy, organic soy tempeh glazed in tamarind & palm sugar.	
PASTEL (V)	90
Fried pastry filled w.vegetables and vermicelli served with chili ketchup & kewpie mayo. 2 pcs	
TAHU GEJROT (V)	75
Cirebon-style fried tofu served w. sweet SPICY sauce. 4 pcs.	
SAJI FRIED CHICKEN	80
Fried organic chicken wings w. green sambal and pickles. 2 pcs	



main dishes

	market price
FISH OF THE DAY (GF,LF) Grilled local fish served w. 'arsik' butter, morning glory and rice.	
AYAM WOKU (GF,LF) Sulawesi-style stew of organic chicken w. aromatics served w. rice.	195
NASGOR KAMBING (LF) Jakarta-style fried rice w. lamb, fried egg, pickles and 'emping' chips.	175
BISTIK LIDAH Tender organic Danish ox-toungue in a savoury-sweet gravy served w. vegetables and rice.	165
PEPES JAMUR (VG, GF) Mushrooms from Bygaard farm wrapped in banana leaf and steamed w. Indonesian aromatics. Served w. rice cake and 'opor' sauce.	185
TERONG BALADO (VG, GF) Sicilian eggplant cooked in SPICY sambal served w. rice.	150
MARIAH CURRY (V, GF) Our homemade curry w. seasonal vegetables and rice. Add On : Padang-style omelette 45.	150
GADO-GADO (V,GF) Salad of mixed vegetables, boiled egg, tofu, tempeh and peanut sauce.	140
BEBEK MADURA (LF) Tender, fried duck served w. black spice paste, sambal 'korek', vegetable and rice.	225

desserts

BANDROS (GF) Mini coconut cake w. our signature pandan ice cream.	80
KEMBANG GOYANG Black sticky rice cream, banana pudding, fermented rice and sesame cracker.	80



set menu

**SEASONAL MENU -
CHEFS' CHOICE. 395**

A 4-course menu featuring appetizers, a main and dessert, individually plated for each guest in full portions offering a well rounded experience.

**JOURNEY TO INDONESIA
TASTING MENU. 395**

Family-style, 6 dishes served in tasting portions.

A table of 6 or more must be able to order the set menu. Menu to be ordered by the entire table and could be made vegan, vegetarian or pescatarian upon request.