

MAKAN MINUM

COCKTAILS

	CITRUS SPLASH Calamansi reduction, prosecco, dehydrated citrus	22
	CENDOL PARADISE Clarified pandan vodka, palm sugar, salty coconut	25
	WHISKY WONDERLAND Starward Whisky, Cappelletti Americano Rosso, palm sugar, egg whites, cinnamon	25
	LITCHI LAGOON Vodka, dry vermouth, litchi syrup, lime, lychee	23
	POMELO BLISS Pomelo infused gin, Okar Island Bitter Amaro, Maidenii Sweet Vermouth, grapefruit	24

MOCKTAILS

	KELAPA LOCO Lyre's White Cane, coconut syrup, lime juice	15
	A SARI AFFAIR Lyre's White Cane, butterfly pea reduction, lime, mint	16

INDONESIAN CLASSICS (NON-ALC)

ES JERUK House made calamansi & lemongrass soda	9
WEDANG JAHE (HOT/ICED) Indonesian ginger & pandan tea	7
SODA GEMBIRA Coconut & pandan milky soda	8
ES TIMUN SERUT Cucumber and lime soda, basil seeds	9
ES CINCAU Grass jelly, evaporated milk, palm sugar	8
ES MARKISA House made passionfruit soda	8
ES TEH SERAI Indonesian iced jasmine tea, house made lemongrass syrup	7

Please inform us of any dietary requirements or allergies. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as our kitchen handles allergens.

\$49 pp Makan Time

Choose 2 smalls, 2 large (jasmine rice included)
Min 2 guests - max 10 guests

\$65 pp Chef Selection

Group of 11+ guests is required to dine on \$65 Chef Selection menu

SMALLS

GOHU IKAN – Tuna ceviche, pomelo, Asian herbs, chili, shallot, coconut oil, prawn crackers	23
KEPITING SAOS PADANG (2pcs) – Soft shell crab, steamed buns, spicy Padang sauce, cucumber, coriander	20 (+10/pc)
MARTABAK TELOR – Stuffed fried crepe, minced lamb & cabbage filling, plum acar	18
TEMPE MENDOAN (VG) – Battered tempe, makrut lime sweet soy	15
PASTEL SAYUR (VG) (3pcs) – Vegetable puffs, fermented hot sauce	18 (+6/pc)
BATAGOR UDANG (3pcs) – Crispy prawn & chicken wonton, peanut sauce	18 (+6/pc)
JAGUNG BAKAR (VG) – Grilled corn riblets, chili salt, garlic dip	18
AYAM GORENG KECAP – Fried chicken ribs, chili soy glaze, lime mayo	22
GADO GADO (V) – Steamed mixed vegetables, potatoes, tofu, boiled egg, peanut sauce, garlic crackers	19

WOK, RICE AND NOODLE

TAHU TELOR (V) – Tofu & egg omelette, beansprout, beansprout, herb salad, garlic soy sauce	25
TUMIS KERANG – Wok tossed mussels (tamarind lemongrass (GF) / spicy Padang / Jimbaran sauce) add roti serabi +8	22
KANGKUNG SAUS TIRAM (VG) – Stir fry water spinach, vegan oyster sauce	24
NASI GORENG KAMPUNG – Fried rice, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn +6)	19
NASI GORENG CABE IJO – Green chilli fried rice, cabbage, Thai basil, eggs, crackers (Chicken / Tofu / Beef +4 / Prawn +6)	19
MIE GORENG – Stir fry egg noodle, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn +6)	19
KWETIAU GORENG – Stir fry flat rice noodle, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn +6)	19

All cards payments are subject to 1.5% surcharge
15% surcharge on Public Holiday

GRILL

SATE AYAM (4pcs) – Chicken satay, peanut sauce, sweet soy, pickles	24
SATE MARANGGI (4pcs) – Beef satay, lemongrass marinade, sweet soy, pickles	26
UDANG BAKAR (5pcs) – Grilled tiger prawns (honey soy / spicy Padang / Jimbaran sauce)	33
AYAM BAKAR – Grilled half chicken (honey soy / spicy Taliwang sauce)	30
IGA SAPI – Grilled Angus beef short ribs, makrut lime chilli, soy glaze, sambal Balado	38 (set +5 pp)

FRIED

CUMI GORENG TEPUNG – Fried squid, makrut lime salt, garlic hot sauce	24
IKAN ASAM MANIS – Fried barramundi fillet, sweet & sour sauce, Asian herb salad	38 (set +5 pp)
IGA KAMBING – Lamb ribs, roasted chilli jam, dabu-dabu salsa	39 (set +5 pp)
BEBEK GORENG BALI – Crispy duck, Balinese mixed sambal	38 (set +5 pp)
AYAM GORENG – Fried chicken, coconut and turmeric marinade (spiced crumbs / green chilli +3 / spicy Balado +3)	30

CURRIES & BROTH

WAGYU RENDANG – Wagyu beef rendang, dark chilli dry curry	36
GULAI AYAM – Chicken curry, tuscan kale, spiced coconut	28
SOTO BETAWI – Braised beef, tomato, spring onion, cabbage, coconut beef broth, bitternut crackers	26
OPOR LABU (VG) – Pumpkin, potatoes, vegetables, mild curry broth	24

SIDES

PLECING SAYUR – Greens, spicy tomato relish, spiced coconuts	12
ROTI SERABI – Coconut crumpets, serundeng, gulai dipping sauce	8
NASI UDUK – Fragrant coconut rice	7
NASI PUTIH – Steamed jasmine rice	5
KRUPIK – Medley of crackers, peanut sauce	9
ANEKA SAMBAL – Three house made sambals of the day	9

SWEETS

ES PODENG – Coconut sorbet, white bread, avocado, sago, chocolate sprinkles, condensed milk	14
CENDOL PANNA COTTA – Coconut panna cotta, pandan jelly, palm sugar syrup, jackfruits	16
KETAN HITAM – Black sticky rice, palm sugar, coconut sorbet	15
PISANG BAKAR – Grilled banana, chocolate, cheese, condensed milk, vanilla ice cream	15

MAKAN SIANG

LUNCH SPECIALS (MON - FRI)

NASI RAMES - 25

Mixed rice served with meat of your choice, tempeh, egg balado, green beans, crackers, sambal

- Wagyu beef rendang
- Chicken curry
- Beef satay with peanut sauce
- Barramundi with chilli jam
- Chicken satay with peanut sauce
- Sub to coconut rice +\$2

NASI BALI - 25

Balinese mixed rice with spiced shredded chicken, chicken ribs, plecting kangkung, sambal matah, egg balado, crackers

NASI SAYUR (VG) - 22

Vegan mixed rice with green chilli mushrooms, braised tofu, green beans, gado gado, crackers, sambal

AYAM GORENG SAMBAL IJO - 25

Green chilli fried chicken, tofu, tempeh, sambal, raw vegetable and rice

AYAM PENYET - 25

Coconut spiced fried chicken, tofu, tempeh, sambal, raw vegetable, spiced crumbs and rice

AYAM BAKAR KOMPLIT - 25

Spiced grilled chicken, tofu, tempeh, sambal, raw vegetable and rice

MIE AYAM - 19

Indonesian style dry egg noodle, chicken and mushrooms, egg, crispy wonton, Asian greens

NASI GORENG - 19

Fried rice, kecap manis, fried egg, crackers, acar, chicken OR tofu. (Add chicken satay +\$4/pcs)

MIE GORENG - 19

Stir fry egg noodle, kecap manis, fried egg, crackers, acar, chicken OR tofu. (Add chicken satay +\$4/pcs)

GADO GADO KOMPLIT (V) - 19

Steamed mix vegetables, peanut dressing, boiled egg, crackers

A LA CARTE

SMALLS

GOHU - Tuna ceviche, pomelo, Asian herbs, chili, shallot, coconut oil, prawn crackers – 23

KEPITING SAOSPADANG (2pcs) - Soft shell crab, steamed buns, spicy Padang sauce, cucumber, coriander – 20

JAGUNG BAKAR (VG) - Grilled corn riblets, chili salt, garlic dip – 18

PASTEL SAYUR (VG) (3pcs) - Vegetable puffs, fermented hot sauce – 18

AYAM GORENG KECAP - Fried chicken ribs, chili soy glaze, lime mayo – 22

SATE AYAM (3pcs) - Chicken satay, peanut sauce, sweet soy, pickles – 18

SATE MARANGGI (3pcs) - Beef satay, lemongrass marinade, sweet soy, pickles – 19.5

LARGE

CUMI GORENG TEPUNG - Fried squid, makrut lime salt, garlic hot sauce – 24

BEBEK GORENG BALI - Crispy duck, Balinese mixed sambal – 38

WAGYU RENDANG - Wagyu beef rendang, dark chilli dry curry – 36

GULAI AYAM - Chicken curry, tuscan kale, spiced coconut – 28

IGA KAMBING - Lamb ribs, roasted chilli jam, dabu-dabu salsa – 39

OPOR LABU (VG) - Pumpkin, potatoes, vegetables, mild curry broth – 24

SIDES

PLECING SAYUR - Seasonal greens, spicy tomato relish, spiced coconuts – 12

NASI UDUK - Fragrant coconut rice – 7

NASI PUTIH - Steamed jasmine rice – 5

SAMBAL - House made chilli relish (green chilli / balado / terasi) – 3.5ea

KRUPUK - Medley of crackers, peanut sauce – 9

CHEF'S SELECTION \$39 PP (min 2pax)

Four of our chefs favourite dishes to share