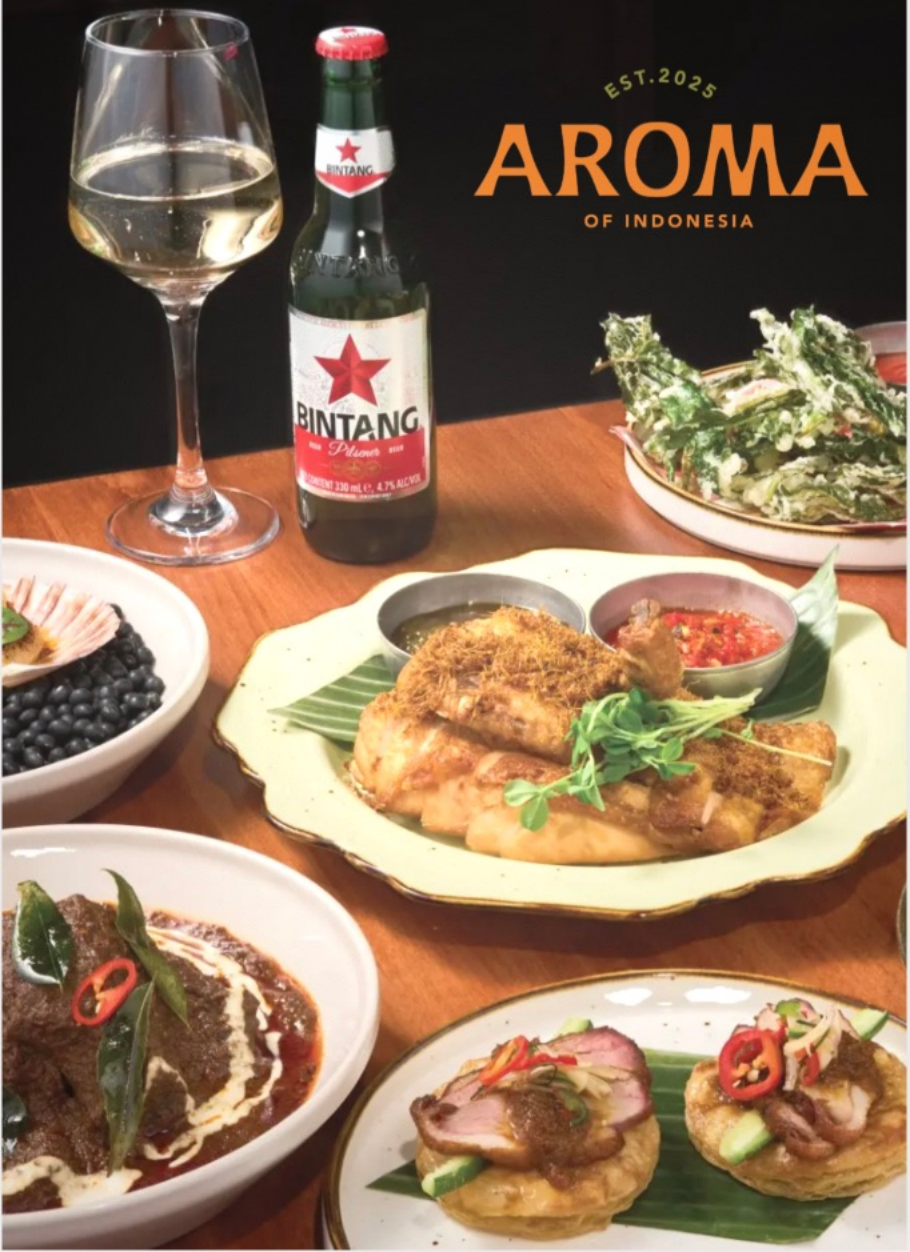


EST. 2025

AROMA

OF INDONESIA





Selamat Datang

Welcome to Aroma of Indonesia

Experience the rich, diverse flavors of Indonesia—reimagined with a modern twist. Our menu is a journey through the archipelago, blending heritage recipes with fresh, local ingredients and innovative techniques. Each dish tells a story of culture, spice, and the warmth of Indonesian hospitality.

~ Our Philosophy ~

At AROMA, we honour the soul of Indonesian cuisine—bold spices, layered textures, and regional diversity—while presenting it through a modern culinary lens. Our ingredients are sustainably sourced, our dishes are crafted with care, and our kitchen is where tradition meets innovation.



A Journey Through the Archipelago

Indonesia is made up of over 17,000 islands, each with its own flavours and stories. From the smoky richness of Sumatran rendang to the fiery sambals of Sulawesi, our menu brings you a curated taste of this extraordinary culinary landscape.

Ingredients with Integrity

We work with local farmers and artisanal producers to bring you fresh, seasonal, and ethically-sourced ingredients. Our house-made spice blends, rempah (herbal pastes), and sambals are prepared daily to ensure authentic flavour in every bite.

How to Enjoy Our Menu

We encourage sharing! Many of our dishes are designed to be enjoyed family-style. If you're new to Indonesian cuisine, our team is happy to guide you through the menu or suggest a tasting experience with our Set Menus.

So, sit back and enjoy Indonesia in every bite.

Terima kasih Thank you

Please let us know if you have allergies before you order.

All cards incur a 1.65% surcharge. Amex surcharge is 2.9%. Group of 10 or more will incur a 10% service charge.

Please note, a surcharge of 15% will apply on public holidays.





Kerang Jimbaran - Jimbaran, Bali **11 ea**
Grilled Hokkaido scallop with Balinese yellow paste and fresh onion lemongrass salsa. **(GF)**
(min order 2 pcs)

Sate Ayam - Madura, East Java **6.5 ea**
Grilled chicken skewer with peanut sauce. **(GF)**
(min order 2 pcs)

Prawn Crackers - Around Indonesia **6**
Indonesian people say that a meal is not complete without kerupuk (crackers). **(GF)**

Cumi Goreng Tepung - Jakarta, DKI Jakarta **21**
Salt and pepper squid served with lemon and chilli sauce. **(GF)**



Peyek Kangkung - Lombok, West Nusa Tenggara
Water spinach / morning glory tempura served with chilli sauce. **(GF, VG)**

17

Urap Sayur - Central Java & East Java
Steamed mix vegetables salad with spiced grated coconut and served with tempeh and cassava cracker. **(GF, VG)**

17

Pangsit Udang Laksa **6.5 ea**
- Tangerang, West Java
Prawn wonton with laksa sauce.
(min order 2 pcs)



Bebek Betutu - Bali **9 ea**
Duck breast wrapped in roti paratha with Betutu sauce & cucumber.
(min order 2 pcs)



Gohu Ikan Tuna **9 ea**
- Ternate, North Maluku
Tuna Ceviche marinated in coconut, lime, chilli and served with fish roe on cassava cracker. **(GF)**
(min order 2 pcs)



Sate Sapi Maranggi **10 ea**
- Purwakarta, West Java
Grilled beef tenderloin skewer marinated in herbs, spices, and sweet soy. **(GF)**
(min order 2 pcs)

GF - Gluten free, V - Vegetarian, VG - Vegan, VGO - Vegan Optional



Rendang - Padang, West Sumatera **25/43**
2GR Australian Full Blood Wagyu beef in spicy curry gravy (GF)

Ikan Asam Pedas - Batam, Riau Island **23/39**
Market fish fillet stew in turmeric tamarind soup with okra and cherry tomatoes. (GF)

Tongseng - Central Java **42**
12-hours lamb shank curry with charred cabbage and trusted tomatoes. (GF)

Ayam Goreng Lengkuas - Sunda, West Java **38**
Crispy half free range chicken served with two types of chilli sauce. (GF)

Telur Balado - Padang, West Sumatera **23**
Wok-fried eggs with Balado chilli sauce and spring onions. (GF)

Cah Kangkung - Around Indonesia **26**
Stir-fry water spinach/morning glory with shrimp paste. (GF, VGO)



Capcay Jamur - West Kalimantan
Stir-fry mix mushrooms and snow peas in ginger garlic sauce. (GF, VGO)

28



Sambal Udang Petai 27/45
- Around Indonesia
Stir-fry king prawns, green beans, & sator beans with chilli tamarind sauce. (GF)



Ikan Saus Mango 49
- Cianjur, West Java
Crispy filleted whole snapper with sweet & tangy mango sauce. (GF)

Daging Asam Manis - Aroma's creation **24/42**
Twice cooked Riverine Beef Brisket MBS2+ with tamarind caramel sauce. (GF)



GF - Gluten free, V - Vegetarian, VG - Vegan, VGO - Vegan Optional

With respect to diners with allergies, we are trying our best but we cannot guarantee that all dishes will be 100% free from other food traces and residue. Please understand that all dishes is prepared in one kitchen.



SIDES

**Nasi Putih / Steamed Rice** (GF, VG) **5/10****Nasi Uduk / Coconut Rice** (GF, VG) **7/14****Roti Paratha** (VG) **5 ea**

Vegan flaky bread good to have with curry and saucy dishes.

Kwetiau Goreng (V, VGO) **21**

Wok-fry rice noodle with egg, bean sprout, and garlic chive.

~ add beef tenderloin +\$24

~ add king prawns (4 pcs) +\$32

Nasi Goreng Ayam (GF) **24**

Indonesian fried rice with shredded chicken, serve with sunny side up egg.

Sambal Platter **12**

A platter that contains 3 (three) types of chilli sambal.

~ Sambal terasi (kaffir lime & shrimp paste chilli sauce) (GF)

~ Sambal hijau (green chilli sauce) (GF, VG)

~ Sambal matah (Balinese fresh onion & lemongrass salsa) (GF, VG)



DESSERT

Black Sticky Rice Cake (GF, V, DFO) **16**

Served with caramel banana and salted caramel ice cream.

**Durian Creme Brulee** (V)Baked custard with real durian pulp, served with finger biscuit. **15****Cendol Sago** (GF, VG, DF) **15**

Pandan sago pudding, Vanilla coconut, Jackfruit, Palm sugar, Almond crumble.

Ice cream (GF, V) & **Sorbet** (GF, VG, DF) **7/12**

Vanilla bean ice cream / Salted caramel ice cream / Mango ice cream / Coconut lime sorbet.

Affogato (GF, V) **12**

~ add Frangelico / Kahlua / Baileys +\$6



GF - Gluten free, V - Vegetarian, VG - Vegan, VGO - Vegan Optional, DF - Dairy Free, DFO - Dairy Free Optional

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SET MENUS

**Set Menu MERAH - \$69pp**

(def : Red - top part of Indonesian flag)

Min of 2 people. Whole table only.

Replacement dish regarding to dietary requirement is for whole table.

Pangsit Udang Laksa

Prawn wonton in laksa sauce

Sate Ayam (GF)

Grilled chicken skewer with peanut sauce

Urap Sayur (GF, VG)

Steamed mix veg salad with spiced grated coconut and served with tempeh & cassava crackers.

Halal and Halal Halal Halal Halal

Ikan Asam Pedas (GF)

Market Fish stew in yellow tamarind soup with okra & cherry tomatoes.

Daging Asam Manis (GF)

Twice cooked Riverine Beef Brisket MBS2+ with tamarind caramel sauce.

Capcay Jamur (GF, VG)

Stir-fry mix mushrooms & snow peas in ginger garlic sauce.

Steamed White Rice (GF, VG)**Set Menu PUTIH - \$89pp**

(def : White - bottom part of Indonesian flag)

Min of 2 people. Whole table only.

Replacement dish regarding to dietary requirement is for whole table.

Pangsit Udang Laksa

Prawn wonton in laksa sauce.

Sate Sapi Maranggi (GF)

Grilled beef tenderloin skewer marinated in herbs, spices, & sweet soy.

Urap (GF, VG)

Steamed mix veg salad with spiced grated coconut and served with tempeh & cassava crackers.

Bebek Betutu

Duck breast wrapped in roti paratha with Betutu sauce and cucumber.

Halal and Halal Halal Halal Halal

Ikan Asam Pedas (GF)

Market fish fillet stew in yellow tamarind soup with okra and cherry tomatoes.

Rendang (GF)

2GR Australian Full Blood Wagyu beef in spicy curry gravy.

Capcay Jamur (GF, VG)

Stir-fry mix mushrooms & snow peas in ginger garlic sauce.

Steamed Coconut Rice (GF, VG)

Halal and Halal Halal Halal Halal

Cendol Sago (GF, VG, DF)

Pandan sago pudding, Vanilla coconut, Jackfruit, Palm sugar, Almond crumble.

Set Menu MERDEKA

(def : Independent)

\$ 109pp

Min of 4 people. Whole table only.
Replacement dish regarding to dietary requirement is for whole table.

Gohu Ikan Tuna (GF)

Tuna ceviche marinated in coconut, lime, chilli, and served with fish roe on cassava cracker.

Kerang Jimbaran (GF)

Grilled Hokkaido scallop with Balinese yellow paste served with fresh onion lemongrass salsa.

Sate Sapi Maranggi (GF)

Grilled beef tenderloin skewer marinated in herbs, spices & sweet soy.

Peyek Kangkung (GF, VG)

Water spinach / morning glory tempura with chilli sauce.

Bebek Betutu

Duck breast wrapped in roti paratha with Betutu sauce and cucumber.

Ikan Saus Mangga (GF)

Crispy filleted whole snapper with sweet & tangy mango sauce.

Rendang (GF)

2GR Australian Full Blood Wagyu beef in spicy curry gravy.

Ayam Goreng Lengkuas (GF)

Crispy half free-range chicken served with 2 types of chilli sauce.

Capcay Jamur (GF, VG)

Stir-fry mix mushroom & snow peas in ginger garlic sauce.

Nasi Goreng Ayam (GF)

Indonesia fried rice with shredded chicken with sunny side up egg.

Dessert

2 dessert of your choice

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Drinks Menu

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DRINKS MENU

SIGNATURE COCKTAIL

Aroma Island	26
Coconut rum, Purple Ube, Pineapple juice, Condense milk. Creamy, perfectly balance, and topped with Coconut aroma smoke bubble.	
Toraja Negroni	26
Housed-infused coffee gin, Campari, Vermouth with a hint of gula aren (palm sugar). Stirred and served with sweet coffee aroma.	
Bali Breeze	26
Lemongrass infused Vodka, Rice wine, Fresh lime, Elderflower syrup, and a splash of coconut water. Served tall with a lemongrass stirrer.	
Sasando Sour	26
Spiced whiskey, Passionfruit, Egg white, Citrus, and Cinnamon dust. Named after the rhythmic Rote Island instrument.	

CLASSIC COCKTAIL

Negroni	23
Old Fashion	22
Cosmopolitan	22
Aperol Spritz	20
Mojito (Classic / Lychee).....	23
Caprioska (Classic / Passionfruit).....	23
Daiquiri (Classic / Strawberry).....	23
Margarita (Classic / Spicy).....	24
Sour Cocktail (Whiskey / Amaretto).....	24
Martini (Classic / Vodka / Lychee / Espresso (+1)).....	22

DRINKS MENU

BEERS & CIDER

Heineken 0.0% ALC (Netherlands).....	10
James Boag's Light 2.5% ALC (Australia).....	10
Heineken Lager (Netherlands).....	11
Bintang Pilsener (Indonesia).....	11
James Squire 150 Lashes Pale Ale (Australia).....	12
White Rabbit Dark Ale (Australia).....	15
Hills Apple Cider (Australia).....	13

MOCKTAIL (non-alcohol)

Lychee Mojito	13
Lychee juice, Mint, Lime, Soda water	
Pina Colada	13
Pineapple juice, Coconut milk, Lime	

SOFT & COLD DRINKS (non-alcohol)

Coke / Coke Zero / Fanta Orange.....	6
Schweppes Lemonade / Ginger Ale / Tonic Water.....	6
Bundaberg Ginger Beer.....	6
Lemon Lime Bitter / Lemon Squash.....	7
Fresh Coconut Juice.....	7
Homemade Iced Tea.....	6
Homemade Ice Lemon Tea.....	7
Juice (Orange / Cloudy Apple / Cranberry / Pineapple).....	7

DRINKS MENU

COFFEE & TEA (non-alcohol)

We use Arabica coffee from Toraja, South Sulawesi which has a hint of cinnamon and cardamon that brings unique flavour and aroma to the coffee. That's why Indonesian coffee is often enjoyed black.

>> Milk is available to be served on the side - Full cream milk / skim milk / soy milk

Kopi Tubruk	5
Indonesian style coffee served long black style (served hot)	

Kopi Gula Aren	6
Long black coffee with a hint of sweetness from caramelised palm sugar (served hot)	

Kopi Susu	6
Long black coffee with sweetness of condense milk (served hot)	

Hot Milo	6
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Tea (500 ml pot) By SINGABERA	7
SINGABERA offers an endless selection of tea blend, created from the finest tea leaves and the best natural ingredients, grown naturally by local farmers and communities from across Indonesia archipelago.	

- Java Breakfast
- Parahyang Green Tea
- Pure Chamomile
- Wedang Uwuh (ginger & lemongrass)

WATER (non-alcohol)

Purezza 750 ml Filtered Sparkling Water.....	8/bottle
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Purezza 750 ml Filtered Still Water.....	Free
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WINE LIST

SPARKLING

		120ml / 750ml
NV	Gio DOC – <u>Prosecco</u> – Ponte di Piave, IT.....	14/72
	Dry – Citrus and Exotic fruits	
NV	De Pierre – <u>Brut Rosé</u> – Burgundy, FR.....	75
	Dry – Strawberry and Citrus	
NV	Laurent Perrier La Cuvee – <u>Champagne</u> – Tours sur Marne, FR.....	270
	Dry -Small flowers, White fruit, and Iced patisseries	

WHITE WINE

		150ml / 750ml
2024	Paracombe – <u>Pinot Gris</u> – Adelaide Hills, SA.....	62
	Dry – Pear, Spice, and Green apple	
2023	Cantina Trevigiana – <u>Pinot Grigio</u> – Veneto, IT.....	15/65
	Dry – Peach, Pear, and Lime	
2023	Petal & Stem – <u>Sauvignon Blanc</u> – Marlborough, NZ.....	14/62
	Dry – Citrus, Passionfruit, and Green apple	
2020	Jack Estate – <u>Chardonnay</u> – Coonawarra, SA.....	15/65
	Dry – Yellow apple and Pineapple	
2024	Wilson Vineyard Watervale – <u>Riesling</u> – Clare Valley, SA.....	67
	Dry – Peach, Flowers, and Sweet lemon	
2023	Gustave Lorentz – <u>Pinot Blanc</u> – Alsace, FR.....	95
	Dry – Flowers, Honey, Melon, and Citrus	
2024	D'Arenberg Sun Surfer – <u>Fiano</u> – McLaren Vale, SA.....	78
	Off dry – Rich, Creamy, Lively acidity	
2022	Bouchard Aine & Fills – <u>Chablis</u> – Burgundy, FR.....	159
	Off dry – Vanilla, Mineral, Floral, and Dried fruits	
2023	Creamery – <u>Chardonnay</u> – California, USA.....	119
	Bold – Toast, Vanilla, and Butter	

WINE LIST

ROSÉ WINE

		150ml / 750ml
2024	Mediteo – <u>Rosé</u> – Mediteranee, FR.....	14/62
	Dry – Raspberry, White peach, and Blossoms	
2024	Marchand & Burch – <u>Rosé</u> – Great Southern, WA.....	70
	Dry – Watermelon, Cherry compote, and Lavender	

RED WINE

		150ml / 750ml
2023	Scothmans Hill Jack & Jill – <u>Pinot Noir</u> – Geelong, VIC.....	17/75
	Light – Bright cherry red and Flowers	
2024	Chard Farm – <u>Pinot Noir</u> – Central Otago, NZ.....	120
	Light – Black cherries, Violet, and Black spice	
2021	Shut the Gate – <u>Grenache</u> – Clare Valley, SA.....	85
	Light – Bright cherry red and Flowers	
2022	Saint Nic Geoff Merrill – <u>G.S.M.</u> – McLaren Vale, SA.....	70
	Medium bodied – Dark cherry, Raspberry, and Spices	
2023	Smokin' Barrels – <u>Merlot</u> – Barossa, SA.....	14/62
	Medium bodied – Mulberry, Mocha, and Spice	
2021	Poggiotondo – <u>Chianti Superiore</u> – Tuscany, IT.....	112
	Medium bodied – Earthy, Liquorice, and Dried cherries	
2023	The Gaucho Club – <u>Malbec</u> – Mendoza, ARG.....	65
	Full bodied – Dark plum, Chocolate, and Toasted oak	
2019	Jack estate – <u>Cabernet Sauvignon</u> – Coonawarra, SA.....	72
	Full bodied – Dark berries, Cacao, and Mint	
2021	D'Arenberg The Love Grass – <u>Shiraz</u> – McLaren Vale, SA.....	17/75
	Full bodied – Fresh, Dark plum, and Berries	
2021	Peter Lehmann VSV 1893 – <u>Shiraz</u> – Barossa, SA.....	140
	Full bodied – Dark plum, Spice, and Cherry oak	

DESSERT, SPIRIT, & LIQUEUR

DESSERT WINE

2023	Piquitos – <u>Moscato</u> – Valencia, SP.....	14(150 ml)
	Sweet – Mandarin peel, Honey, and Orange blossoms	62(750 ml)
2023	D'Arenberg The Noble – <u>Botrytis Riesling</u> – McLaren Vale.....	22 (90 ml)
	Sweet – Marmalade, Toffee apple, and Honey	80 (375 ml)

VODKA

	30 ml
Wyborowa.....	12
Absolut.....	12
Belvedere.....	15
Grey Goose.....	18

GIN

Gordon.....	12
Tanqueray.....	15
Four Pillars.....	15
Bombay Sapphire.....	16
Hendricks.....	18

RUM

Bundaberg.....	12
Bacardi Blanca.....	12
Sailor Jerry.....	12
The Kraken.....	14

COGNAC & BRANDY

St Remy VSOP Brandy.....	12
Martell V.S. Fine Cognac.....	15
Hennessy V.S. Cognac.....	15

TEQUILA

Jose Cuervo.....	13
Espolon Blanco.....	13
El Jimador.....	13
Patron Silver.....	17
Patron Anejo.....	22

WHISKEY

	30 ml
Jameson Irish.....	13
Tullamore D.E.W Irish.....	17
Johnie Walker Black Scotch.....	12
Three Monkey Scotch.....	15
Glenfiddich 12 YO.....	24
Glenfiddich 18 YO.....	33
Glenfiddich 21YO.....	48
Jack Daniel's Tennessee.....	13
Wild Turkey Bourbon.....	15
Woodford Reserve Bourbon.....	16
Wild Turkey Rye.....	12
Bulleit Rye.....	22

LIQUEUR & APERITIF

Baileys Irish Cream.....	10
Kahlua Coffee.....	10
Frangelico Hazelnut.....	10
Midori Melon.....	10
Southern Comfort.....	10
Alize Blue.....	12
Chambord.....	12
Wild Turkey American Honey.....	12
Malibu Coconut.....	10
Cointreau.....	12
Campari.....	12
Aperol.....	10
Domain de Canton Ginger.....	16

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