

# Pempek Menu

**Pempek**, a traditional dish from **Palembang**, is made from fresh fish and tapioca flour for a deliciously chewy texture. It's served with **Cuko**, a tangy, spicy-sweet sauce that transports you to the heart of Indonesia.







### Pempek Selam Mini

A submarine-shaped Tenggiri fish cake with a rich egg yolk filling



### Pempek Kulit

Crispy fish cake made from Tenggiri skin for extra crunch



### Pempek Balok

A log-shaped Tenggiri fish cake, perfect for hearty bites



### Pempek Lenjer

A classic cylindrical Tenggiri fish cake



### Pempek Keriting

Tenggiri fish cake in a unique curly, coiled shape



### Pempek Bulat

A round, bite-sized Tenggiri fish cake with a hint of savory onion aroma

# Assorted Pempek

**\$5.80** /100gr



# Pempek Set

## Pempek Set A

15  
pcs

- 2 Selam
- 3 Lenjer
- 1 Big Balok
- 3 Keriting
- 3 Kulit
- 3 Bulat

\$32.00



## Pempek Set B

7  
pcs

- 1 Selam
- 1 Lenjer
- 1 Big Balok
- 1 Keriting
- 1 Kulit
- 2 Bulat

\$16.00



### Pempek Cerewet

Fried, long Tenggiri fish cake stuffed with a flavorful mix of special sauce, ebi, and chili

\$8.80 /4pcs



### Otak-Otak

Flavorful grilled fish cake, wrapped in fragrant banana leaves for a smoky and aromatic finish

\$8.80 /4pcs





**Must Try**



## Siomay Assorted

**\$15.80**

**Steamed Tenggiri fish cake** set, served with steamed tofu, potato, cabbage, and egg, topped with peanut sauce, lime, and fried onions



## Pempek Lenggang

**\$13.80**

**Fish cake omelette**, served with Koka noodles, glass noodles, cucumber, ebi, and your choice of spicy or non-spicy Cuko sauce



**Must Try**

## Tekwan

**\$15.80**

**Curly fish balls** in a savory prawn broth, with turnip, black fungus mushrooms, glass noodles, lime, fried onions, cucumber, and celery for a refreshing and flavorful dish

**A combination of various pempek types:** Bulat, Selam Mini, Lenjer, and tofu, served with glass noodles, Koka noodles, cucumber, ebi, and Cuko sauce

## Rujak Mie

**\$13.80**

