

Please be advised that in order to maintain the authenticity of the dishes, we do not allow any alterations made to our menu. Thank you for your understanding.



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- 01 **Bakwan Udang 3 pieces** 10.5
Three pieces of crispy deep-fried classic Indonesian vegetable fritters with tiger prawn served with fresh spicy green chilli padi
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This variant of Bakwan is a modern iteration of our all-time favourite fried delicacy that was introduced to the Archipelago in the 15th century by Chinese settlers and traders.
- 02 **Batagor** 10.5
Sundanese style pan-fried tofu dumpling filled with blended minced fish and tender steamed chicken meat, served with peanut sauce, sweet soy sauce and baby kaffir lime
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Abbreviated from Bakso Tahu Goreng, this savoury delicacy is made by the Peranakan inhabitants of Bandung. Introduced by Chinese settlers and traders in the 15th century — later evolved and integrated within local Sundanese cuisines.
- 03 **Tahu Telor Surabaya** 14.0
Surabaya-style deep-fried egg and tofu with potatoes, shredded carrot and cucumber, served with house-made Petis Udang peanut sauce
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Popular throughout the Southeast Asian region, this variant of Tahu Telur hails from the East Javanese city of Surabaya and became well-loved by many across the Indonesian Archipelago.



04 Soto Ayam Lamongan

13.0

Spiced Lamongan-style chicken soup served with Javanese herbs and spices, shredded tender chicken meat, glass noodle, springy beansprouts, boiled eggs and evenly sprinkled with signature koya powder

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Soto is known to be inspired from Caudo, a dish introduced by Chinese settlers of the Central Javanese city of Semarang, Dutch East Indies circa 17th century. This popular variant of Soto hails from the East Javanese city of Lamongan, an all-time favourite amongst Indonesians throughout the Archipelago.

05 Sup Buntut

19.0

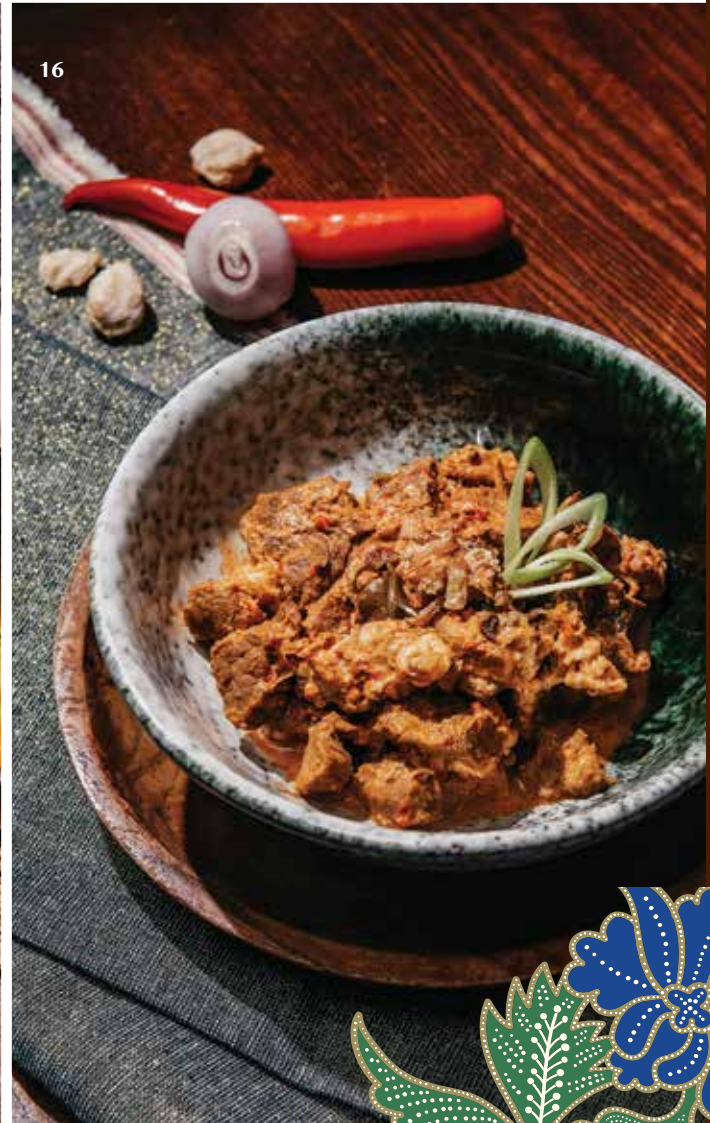
Oxtail soup served with traditional Javanese spices consisting of nutmeg, white peppercorns, cloves, cinnamon and whole dry ginger root, served with potatoes, carrots and bitternut crackers

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Thought to be introduced and brought to by Chinese settlers in the early 15th century and by British colonial settlers in early 19th century – later adopted by Indonesians with their own variants of Sup Buntut.

- 06 **Nasi Goreng Spesial** 15.0
Indonesian vegetables fried rice served with fried chicken, chicken satay, fried egg, cucumber carrot pickles, vegetables and sambal terasi
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Championed to be one of few national dishes of Indonesia and known to be introduced by Chinese settlers in the 15th century. It is thought that the dish originated as a way to avoid precious food.
- 07 **Mie Goreng Spesial** 15.0
Indonesian vegetable fried noodles served with fried chicken, chicken satay, cucumber carrot pickles, vegetables, sambal terasi
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Thought to be introduced to the Archipelago by Chinese settlers in the 15th century, it is a dish that is ubiquitous to Indonesia.
- 08 **Mie Goreng Jawa** 15.0
Javanese-style fried noodles with shredded chicken, fishball, beef meatball and tiger prawns
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A cultural infusion of Chinese and Javanese origins, introduced by Chinese settlers and integrated into Central Javanese cuisine.
- 09 **Nasi Bebek Goreng Ubud** 16.0
Balinese-style crispy fried halal duck, steamed vegetables with spiced grated coconut, blanched water spinach with mild tomato sambal, served with a side of three different sambals
—
A traditional dish of the Island of the Gods; this variant of the Bebek Goreng is native to the Balinese town of Ubud, home to the feudal lords whom pledged their allegiance to the King of Gianyar.



- 10 **Kakap Merah Bakar Jimbaran** 39.0
(Please allow ±20 minutes for preparation time)
Whole red snapper 500g grilled Jimbaran-Bali style with traditional Balinese shrimp paste and Javanese sweet soy sauce. Served with crunchy cucumbers, tomatoes, kemangi, long beans and house-made sambal
- 11 **Ayam Bakar Taliwang** 28.0
(Please allow ±20 minutes for preparation time)
Lombok-style marinated grilled chicken marinated, spiced with black peppercorns with purified sea salt. Served with Lombok-style steamed water spinach topped with tomato chilli sambal, ground peanut and house-made sambal
- *Hailing from Karang Taliwang – a village deeply embedded within Lombok's capital city, Mataram. Ayam Bakar Taliwang is one of the most-loved grilled chickens across the Nusantara, its recipe is known to be originated from the nobilities of the Sasak People.*
- 12 **Ayam Bakar Kecap** 27.0
(Please allow ±20 minutes for preparation time)
Grilled chicken marinated with a homemade glazing consisting of assorted traditional Javanese spices, sweet soy sauce and honey. Served with a side of shrimp paste sambal
- *Ayam Bakar Kecap is ubiquitous throughout the Archipelago and well-loved by its people, yet its ubiquitous nature creates a diverse taste profile – unique to each regions, even households, within the Archipelago. This variant of Ayam Bakar Kecap is crafted from a homemade recipe influenced from Javanese and Sundanese taste profiles.*



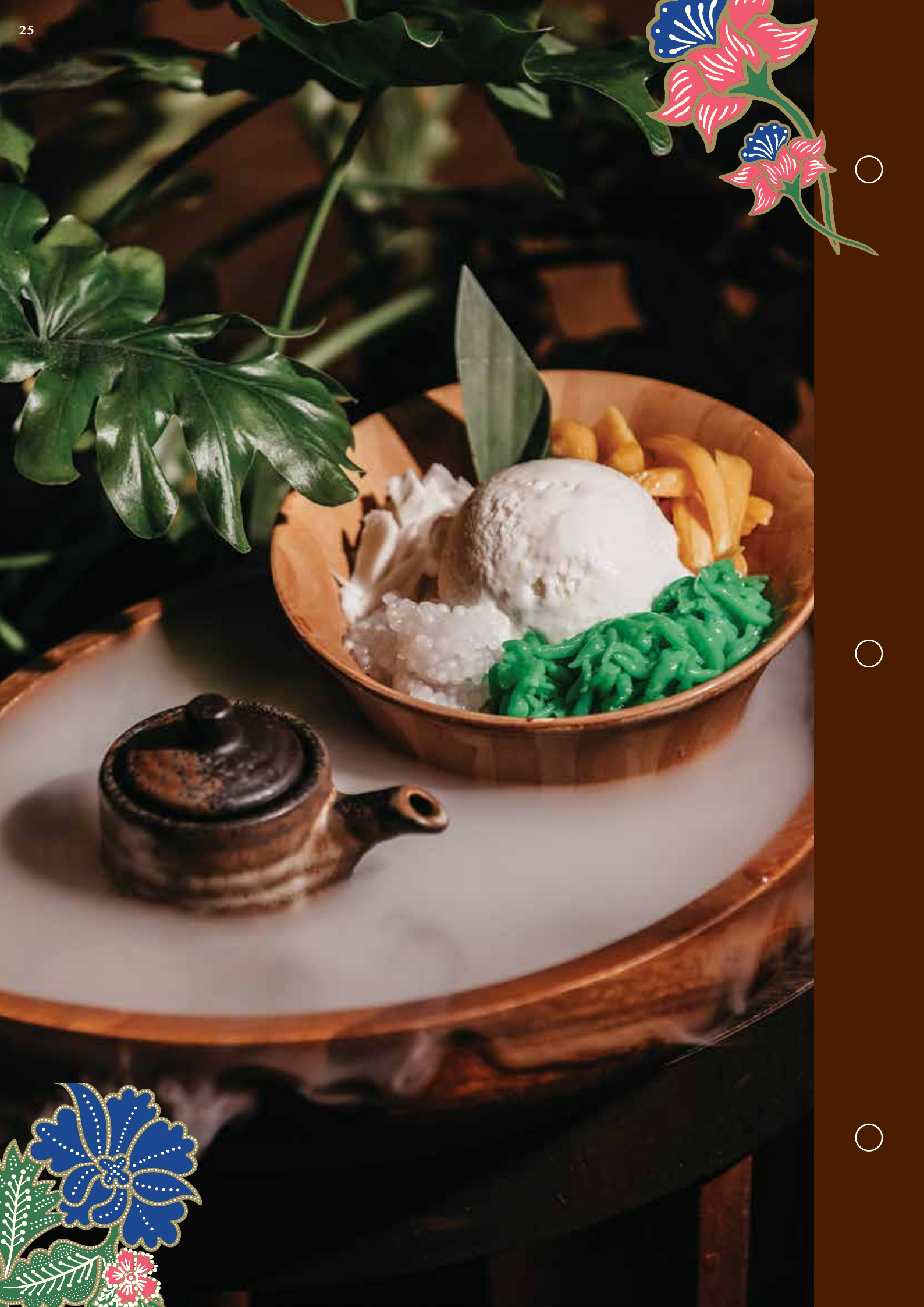
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- 13 **Bebek Goreng Ubud (Half Duck)** 26.0
Balinese style pan-fried halal duck marinated with Balinese herbs & spices, sea-salt and black peppercorns, served with Javanese Urap Sayuran, topped with grated coconut dressing and house-made sambal
—
A traditional dish of the Island of the Gods; this variant of the Bebek Goreng is native to the Balinese town of Ubud, home to the feudal lords whom pledged their allegiance to the King of Gianyar.
- 14 **Buntut Bakar** 24.0
Grilled oxtail basted with traditional Javanese spice-infused sweet soy sauce, served with a side of signature oxtail broth and sweet soy sambal infused with kaffir lime
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Amongst many traditional oxtail dishes of the Archipelago, the Buntut Bakar of West Java is one of the most-loved, donning a sumptuously grilled oxtail with a side of flavourful oxtail broth
- 15 **Sate Ayam Madura (10 sticks)** 17.0
(Please allow ±20 minutes for preparation time)
Madura-style grilled chicken skewers marinated with Javanese sweet soy sauce, served with house-made peanut sauce, Indonesian style rice cakes, slices of fresh cut chilli padi and shallots
—
Sate Ayam Madura is notably one of the most popular sate variants amongst all. Hails from the Eastern Javanese island of Madura, and is one of the much-loved variants amongst Indonesians across Nusantara.
- 16 **Daging Bumbu Bali** 14.0
200 grams of slow-cooked beef with Balinese traditional spices and coconut milk
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Inspired by local favourite cuisine, this meat dish grew ever-popular as a casual dining choice in Bali and Java, incorporated within mixed rice dishes such as Nasi Campur.



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- 17 **Gado Gado** 14.0
Mixed vegetables thoroughly tossed and mixed with house-made spiced peanut sauce and served with crackers and whole boiled egg
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Nominated as one of five national dishes of Indonesia, the incredibly popular Gado-Gado hails from the island of Java. True to its name, the term 'Gado-Gado' literally means 'mix-mix' in Indonesian.
- 18 **Plecing Kangkung** 12.0
Signature Lombok-style steamed water spinach topped with house-made tomato chilli sambal
—
Native to the Island of Lombok, this simple dish is usually served as a side to Ayam Bakar Taliwang.
- 19 **Urap Sayuran** 12.0
Traditional Balinese style steamed vegetables, topped with Javanese spiced shredded coconut
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A dish commonly found both in Bali and Java. This Balinese variant of Urap is usually served as a side to traditional Balinese dishes.



20	Nasi Putih White Premium Jasmine Rice	3.5
21	Lontong Rice Cake	3.5
22	Telur Mata Sapi Fried Egg	2.5
23	Aneka Ragam Kerupuk Assorted crispy deep fried Indonesian crackers for your selections	\$2.5 per selection
i	Kerupuk Udang (Prawn Crackers)	
ii	Kerupuk Belinjo (Bitternut Crackers)	
iii	Kerupuk Bawang (Garlic Crackers)	
iv	Kerupuk Ikan (Fish Crackers)	
24	Sambal <i>With centuries worth of heritage, sambal remains an important culinary aspect in Indonesian cuisine - it compliments any forms of dishes, enriching flavour like no other before. Known to be an archipelago of ever-abundant exotic spices, it is known that Nusantara's multi-ethnic cultures offers as many as 300 varieties of sambals.</i>	
i	Sambal Embe Balinese style red shallots chilli salsa with coconut oil	4.0
ii	Sambal Matah Balinese style lemongrass and kaffir lime chilli salsa with coconut oil	4.0
iii	Sambal Daun Jeruk Sama Sama special extra spicy shrimp paste sambal with kaffir lime	4.0
iv	Sambal Goreng Terasi Sama Sama special fried sambal with big taste notes of shrimp paste and sliced red chilli	4.0



- 25 **Es Cendol** 9.5
A bountiful pandan cendol served with nata de coco, coconut flesh, sago pearl, jackfruit topped with coconut milk
—
It is believed that Cendol originated from Java, known as dawet, in the 19th century. Popular in Southeast Asia, it is known that Cendol has many variants and has developed differently throughout ages.
- 26 **Kolak Pisang** 9.5
A delectable base of coconut milk and palm sugar served with pisang kepok, sago pearl and fried sweet potato
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Popular during the Ramadan season, this flavourful dessert is commonly found in Indonesia, Singapore and Malaysia.



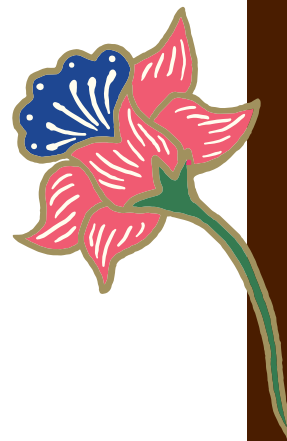
- 27 **Rosie's Sangria** 9.0
An ever-refreshing concoction of lime juice, lemonade and pisang susu syrup topped with fresh cucumber, strawberry and lemon.
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- 28 **Asam Spritz** 9.0
A rejuvenating base of marquisa syrup, lemonade and pineapple juice topped with tamarind and lime citrus.
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A lovely mocktail version of the Spritz, with a hint of the Archipelago.
- 29 **Breezy Bedugul** 9.0
An invigorating mixture of apple juice and muddled strawberries topped with mint leaves.
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Inspired by the breezy ambience of the fertile hills of Bedugul, Bali — a mountainous region known to be richly-populated with high-yielding strawberry plantations.
- 30 **Bamboo-Colada** 9.0
A lovely concoction of pineapple and lime juice topped with lemongrass, coconut cream and gula jawa.
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When Pina-Colada meets the ever-vibrant culture of the Archipelago.

MINUMAN

Drinks

Hot Drinks

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| 31 | Kopi Hitam
Black coffee | 4.5 |
| 32 | Kopi Susu
Milk coffee | 4.5 |
| 33 | Teh Susu
Milk tea | 4.5 |
| 34 | Teh Manis Hangat
Tea with sugar | 3.0 |
| 35 | Teh Tawar Hangat
Sugarless tea | 3.0 |



Soft Drinks

36	Teh Botol	3.5
37	Coca Cola	3.5
38	Sprite	3.5
39	Fanta Strawberry	3.5
40	Mineral Water	3.5

Cold Drinks

41	Es Teh Manis Iced tea with sugar	3.0
42	Es Teh Tawar Sugarless iced tea	3.0
43	Es Teh Susu Iced milk tea	3.0
44	Es Kopi Susu Iced milk coffee	4.5
45	Es Kopi Hitam Iced black coffee	4.5
46	Es Soda Gembira Literally translated as 'Happy Soda' in Indonesian. Soda with red syrup and condensed milk	6.0
47	Es Markisa Soda Iced passion fruit soda	6.0

