

# Seasonals



## TRADITIONAL CAKES

### Lontar Papua

A signature dessert woven with family history. This Papuan custard tart has been lovingly passed down through generations – a recipe refined over decades, still baked in the very same *piring lontar*. Each slice reveals a tender, buttery crust embracing a smooth, rum-kissed custard – delicate, fragrant, and timeless.

7.00



### Bugis Mandi

Pandan-flavoured glutinous rice dumplings filled with *unti* – a rich mix of palm sugar-infused grated coconut. Served on a bed of smooth, velvety *bubur sumsum* (coconut custard).

3.00



### Bolu Marmer

Indonesian marble cake, a timeless home-baked classic with a rich swirl of buttery vanilla and deep cocoa.

4.50



### Kue Angku

Traditional Indonesian Red Tortoise Cake. A symbol of luck and longevity, *Kue Angku* is a beloved Indonesian treat inspired by the ancient *Hokkien* tradition where each piece is shaped like a tortoise shell. The soft, chewy, vibrant red skin is filled with lightly sweetened mung bean paste, then gently steamed on a banana leaf for its signature aroma.

3.00



### Putu Ayu

A beloved Indonesian steamed cake that's as elegant as it is comforting. Soft *pandan*-scented sponge crowned with fragrant grated coconut.

3.50



## ROTATING BREAKFAST



### Bubur Ayam

Silky rice porridge with chicken broth infused with turmeric, lemongrass, and aromatic spices. Topped with shredded chicken, fried shallots, crispy soybeans, spring onions, wonton crisps, and a side of *sambal*.

15.00



### Bakmi Ayam

Classic Indonesian-style egg noodles tossed in garlic oil and soy sauce, topped with sweet and savoury chicken and mushroom mix, fresh greens, and beansprouts. Served with light chicken broth and a side of *sambal*.

15.00



### Nasi Bakmoy

Steamed rice topped with tender chicken and mushrooms braised in soy and garlic sauce. Finished with fried fishcake, wonton crisps, and a side of *sambal*.

15.00



## FROM THE FRYER / GORENGAN



### Pisang Goreng

Battered and fried sweet plantain (banana).

5.00



### Tempe Mendoan

A Banyumas-style specialty of thin-sliced tempeh, lightly coated in spiced batter and flash-fried until just slightly crispy. Best enjoyed hot with fresh bird's eye chili, sweet soy sauce or *sambal*!

3.50



### Tahu Isi

Golden fried tofu pockets stuffed with seasoned vegetables — carrot, beansprouts, and garlic chives. Served best with spicy *sambal* or bird's eye chili.

4.00

