

## BUMBU MENU

### APPETIZER & STARTER

#### **Roejak Pengantin 50**

Traditional local famous Batavia salad, consist of thin slice of cabbage, carrot, bean sprout, dried shrimp, preserved vegetable, emping cracker and boiled egg served with "Pengantin Sauce"

*Tradisional selada Betawi dengan isi kol putih, wortel, tauge, ebi, sawi asin, kerupuk emping dan telur rebus di sajikan dengan pengantin sauce*

#### **Mango and Pineapple Kerabu 50**

*Chef's Recommendation*

Asian nyonya healthy salad with thin sliced mango, pineapple, carrot, cucumber, onion served with sour and sweet signature dressing

*Salad nyonya Asia disajikan dengan mangga, timun, nanas, wortel dengan saus asam manis*

#### **Tahu Telor 52**

Traditional local lightly salad consist of fried tofu, eggs, bean sprout and served with spicy sweet soya sauce

*Salad tradisional yang terdiri dari tahu goreng, telur, toge dan disajikan dengan saus kecap pedas manis*

#### **Lumpia Semarang 65**

*Chef's Recommendation*

Authentic Indonesian spring roll fritter stuffed with bamboo shoot, minced chicken, shrimp, carrot and cabbage served with ebi sauce

*Lumpia berisikan rebung, ayam, udang giling, wortel, kol dan disajikan dengan saus ebi*

#### **Bakwang Jagung Udang 55**

Corn fritter with prawn

*Gorengan jagung dengan udang*

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## SOUP

### **Masam – Masam Pedas Fish Soup 80**

#### ***Chef's Recommendation***

Clear mild spicy soup consist of red snapper fish fillet, tomato, straw mushroom, ginger, lemongrass, chili, sour starfruit and freshly squeezed lime

*Sup bening pedas terdiri dari daging ikan kakap merah, tomat, jamur merang, jahe, cabai, serai, belimbing wuluh dan perasan jeruk nipis*

### **Tekwan Soup 70**

#### ***Chef's Recommendation***

Typical Indonesian clear soup consist of fish cake, fish ball, ear mushroom, sedap malam coriander leaf, white turnip and well prepared delicate fish broth

*Sup bening berisikan pempek ikan, bakso ikan, jamur kuping, daun ketumbar, kelopak bunga sedap malam dan dihidangkan dengan kaldu ikan yang nikmat*

### **Bakwang Kepiting 80**

Clear seafood stock served with crab ball, fried tofu, chives

*Sup berbahan ikan laut disajikan dengan bola-bola kepiting, tahu goreng dan kucai*

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## AUTHENTIC INDONESIA

### **Soup Buntut 165**

Traditional Ox tail soup served with steamed rice, sambal hijau, lime and emping crackers  
*Tradisional sup buntut disajikan dengan nasi putih, sambal hijau, jeruk nipis dan kerupuk emping*

### **Konro Bakar 190**

Slow-cooked grilled ribs served with steam rice, peanut and sweet soya sauce and specially ribs broth  
*Konro bakar disajikan dengan nasi putih, bumbu kacang dan kaldu iga*

### **Ayam Koloke 120**

*Chef's Recommendation*

Crispy slice chicken leg Manado style served with steam rice, red paprika, green paprika, onion, pineapple and special "Koloke sauce"  
*Ayam tepung goreng garing gaya Manado disajikan dengan nasi putih, paprika merah, paprika hijau, bawang bombay, nenas dan saus koloke*

### **Bebek Panggang Suramadu 135**

*Chef's Recommendation*

Roasted marinated duck served with green chili paste and savory grilled rice and rempeyek  
*Bebek bakar berbumbu disajikan dengan sayur pecel, sambal hijau, nasi bakar gurih dan rempeyek*

### **Sate Maranggi 120**

*Chef's Recommendation*

Marinated beef satay served with lontong and chili soya sauce  
*Sate sapi berbumbu disajikan dengan lontong dan saus kecap*

### **Nasi Goreng Kambing Kabuli 140**

Wok fried rice with egg chicken, lamb meat served with lamb sate and emping crackers  
*Nasi goreng berisi telur ayam, daging kambing disajikan dengan sate kambing dan kerupuk emping*

### **Tongseng Kambing 140**

Braised spiced lamb meat with cabbage, tomato, chili and served with steam rice and emping crackers  
*Tongseng kambing dengan kol, tomat, cabe disajikan nasi putih dan kerupuk emping*

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## DAPOER NYONYA

### **Steam Grouper Fish with Nyonya Sauce 190**

### ***Chef's Recommendation***

Steam grouper fish served with string bean, tomato, red chili, nyonya sauce and steam rice  
*Ikan kerapu kukus dengan kacang panjang, tomat, cabe rawit, saus nyonya dan nasi putih*

### **Penang Curry Rice Noodle 105**

Bihon noodle served with prawn, shredded chicken, bean sprout and chicken's egg in Penang curry gravy  
*Bi hun disajikan dengan kuah kari Penang berisikan udang, irisan daging ayam, toge dan telur rebus*

### **Crispy Jumbo Prawn and Salted Egg 125**

### ***Chef's Recommendation***

Deep fried crispy prawn, sautéed with crispy garlic, spring onion and salted egg  
*Udang besar digoreng garing, ditumis dengan bawang putih garing, daun bawang dan telur asin*

### **Nasi Lemak 125**

Coconut rice served with sambal ikan bilis, pindang egg and kaleo chicken  
*Nasi berlemak disajikan dengan sambal ikan bilis, telur pindang dan ayam kalio*

### **Char Kwetiau 110**

Stir fried kwetiau with carrot, chai sum, bean sprout, onion, mushroom straw with prawn and chicken sausage  
*Kwetiau goreng dengan wortel, sawi hijau, tauge, bawang bombay, jamur kancing, udang dan daging ayam*

### **Lamb Chop Gulai 170**

Braised slow cooked lamb chop with Melayu gulai curry base served with paratha bread  
*Iga kambing dimasak bersama bumbu dasar kari melayu di sajikan dengan roti parata*

### **Chicken Kaleo 125**

### ***Chef's Recommendation***

Stewed chicken in spiced coconut milk with okra and potatoes served with rice  
*Ayam Kaleo disajikan dengan sayur okra dan kentang disajikan dengan nasi putih*

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## **SIDE DISHES**

### **TUMIS TOGE IKAN ASIN 50**

Sautéed bean sprout, green paprika, red paprika and salted Fish  
Tumis toge dengan irisan paprika merah, paprika hijau dan ikan asin

### **BABY STRING BEAN WITH SPECIAL DRIED SHRIMP SAUCE 60 *Chef's Recommendation***

Sautéed baby string bean with ground ebi sauce  
Tumis buncis dengan sambal ebi giling

### **BRAISED BLACK MUSHROOM BROCCOLY 60**

*Chef's Recommendation*

Original peranakan dishes with broccoli and black mushroom  
*Brokoli dan jamur hitam dimasak ala peranakan*

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## DESSERT

### Pisang Ijo

55

Banana wrapped in pandan crepes served with bubur sumsum, condensed milk, syrup and crushed ice

*Pisang dibungkus dengan adonan pandan disajikan dengan bubur sumsum, susu kental, sirup merah dan es serut*

### Colenak 50

Pan seared fermented cassava with coconut and brown sugar, peanut crushed and coconut ice cream

*Tape singkong dimasak dengan api kecil disajikan dengan kelapa, gula merah, kacang tumbuk dan es krim*

### Singaporean Dessert Bowl 60

Dessert bowl consisting of red bean, grass jelly, lychee pudding, candil served with milk and topped with ogura ice cream

*Hidangan penutup mulut yang berisikan kacang merah, cincau, pudding leci, candil disiram dengan susu dan es krim kacang merah*

### Wedang Ronde 50

Authentic ginger broth with traditional stuffed peanut sweet ball

*Air jahe yang di sajikan dengan ronde kacang*

### Assorted Jajanan Pasar 60

Assorted traditional Indonesian cake

*Campuran kue jajan pasar*

## RIJSTAFFEL



The Dutch colonial feast, the *rijsttafel*, was created to provide a festive and official type of banquet that would represent the multi-ethnic nature of the Indonesian archipelago. Dishes were assembled from many of the far flung regions of Indonesia, where many different cuisines exist, often determined by ethnicity and culture of the particular island

**INDONESIAN RIJSTTAFEL 468**

*Portion for Two*

*Created to provide a festive and official type of banquet that would represent the multi-ethnic nature of the Indonesian archipelago*

**APPETIZER**

Lumpia Semarang

Roejak Pengantin

**SOUP**

Tekwan Soup

**MAIN COURSE**

Konro Bakar

Ayam Koloke

Tongseng Kambing

Tumis Toge Ikan Asin

Jasmine Rice

**DESSERT**

Wedang Ronde

Jajanan Pasar

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**PERANAKAN RIJSTTAFEL 698**

*Portion for Two*

*Blending Chinese ingredients with various distinct spices and cooking techniques, this gives rise to Peranakan interpretations of Melayu and Indonesian food that is similarly tangy, aromatic, spicy and herbal*

**APPETIZER**

Mango and Pineapple Kerabu

Bakwan Jagung Udang

**SOUP**

Masam-Masam Pedas Fish Soup

**MAIN COURSE**

Lamb Chop Gulai

Steam Grouper with Nyonya Sauce

Crispy Jumbo Prawn and Salted Egg

Braised Mushroom Broccoli with Abalone

Steam Jasmine Rice

**Dessert**

Singaporean Dessert Bowl

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*Various combinations between Peranakan and Indonesian are pounded into a taste with a very specific texture and density*

**APPETIZER**

Roejak Pengantin

Tahu Telor

**SOUP**

Tekwan Soup

or

Masam-Masam Pedas Fish Soup

**MAIN COURSE**

Sate Maranggi

Chicken Kaleo

Crispy Jumbo Prawn and Salted Egg

Baby String Bean with Special Dried Shrimp Sauce

Tumis Toge

Jasmine Rice

**DESSERT**

Singaporean Dessert Bowl

Colenak

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**Mineral Water**

Aqua Reflection Natural / Sparkling	45
Equil Natural / Sparkling	50

**Soft Drink**

Coca-Cola / Diet Coke / Sprite	40
Ginger Ale / Soda Water / Tonic Water	40

**Squash**

Lemon Squash	65
Peach Squash	65
Strawberry Squash	65
Lychee Squash	65

**Fresh Juice**

Melon Juice	55
Lemon Juice	55
Tomato Juice	55
Pineapple Juice	55
Watermelon Juice	55
Carrot Juice	60
Apple Juice	60
Orange Juice Import	70
Orange Juice Local	45

**Iced Coffee**

Iced Coffee	45
Café Latte	45
Cappuccino	45
Café Mocha	45
Café Di Ghiaccio	45

**Iced Tea**

Iced Tea	45
Lemon Tea	45
Green Tea	45
Lemongrass Tea	45
Tea Tarik	45
Coconut Tea	48
Peach Tea	48
Lychee Tea	48
Orange Tea	48

**Hot Drink**

Coffee / Tea / Wedang Jahe	45
Hot Chocolate / Hot Mocha	45

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