

SEGARAN DINNER A LA CARTE

Celebrating cultural Nusantara archipelago flavors and culinary tradition. From east to west, we will propose an extraordinary selection of famous specialty served in contemporary style.

We carefully select our ingredients directly from local producers, farmers, fisherman to deliver a farm to table experience

Small Plate

Kale & Pear (V) (VG) <i>local green kale, pear, red cabbage, carrot, baby spinach, avocado, roasted walnut, lemon mustard dressing</i>	120
Tofu Cirebon (V) (E) <i>umami tofu, green chili, cucumber, jicama, shallot tamarind sauce</i>	140
Yellow Fine Tuna Klungkung (SF) (GF) <i>pan-seared tuna loin, sambal lemo, quail egg, shiso leaf, crispy shallot</i>	180
Squid Jimbaran (SF) <i>local fresh market squid, duxelles and yellow rice, shimeji, BBQ sauce</i>	190
Ubud Gianyar Duck Confit (N) (SF) <i>crispy press duck terrine, mango sambal, cucumber, red radish, sambal matah</i>	190
Balinese Beef Carpaccio (S) (GF) <i>Balinese wagyu Tokusen beef, rendang oil, shitake marmalade, parmesan cloud</i>	210
Quail Mataram (N) (GF) <i>sous vide quail in Taliwang sauce, watercress, crispy peanut crackers</i>	220
Cakalan Dumpling Manado (E) <i>house made smoked bonito fufu dumpling, tomato rica-rica sauce, black roe</i>	230

Indonesian Roll Sushi (6 pieces)

Tuna Sambal (SF) (R) (SE) <i>tuna saku, sambal merah, sambal aioli</i>	160
Bebek Betutu (N) (SE) <i>house made smoke duck, cassava leaves, sambal matah, base genep</i>	160
Rendang Sushi (N) (SF) (SE) <i>wagyu M5 beef cheek confit in rendang sauce, sambal hijau, kalamansi puree</i>	180

Soup

Miso Soup (V)	110
<i>tofu, seaweed, shitake, miso dashi broth</i>	
Rawon Jawa (E) (GF)	140
<i>braised beef brisket, tomato, beansprout, kluwek nut broth</i>	
Coto Makasar (GF)	140
<i>grilled marinated chicken thigh, potato, spice creamy soup, crushed melinjo, lime</i>	

Large Plate

Orek Tempe & Tofu (VG)	110
<i>wok stir-fried Indonesian fermented soy bean cake and tofu, corn, green beans, chili, sweet soy sauce, steam rice</i>	
Organic Eggplant Purwakarta (V)	180
<i>grilled garden eggplant, coconut mashed potato, glaze baby vegie, merangi sauce</i>	
Beefless Kalio (V) (GF)	210
<i>plant based beefless, kalio sauce, pandan rice, melinjo crackers, green sambal</i>	
Organic Chicken (D) (SE) (A)	250
<i>pan-seared chicken breast, red wine morel sauce, crispy potato, shimeji mushroom</i>	
Duck Leg (GF) (SF)	220
<i>braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah</i>	
Whole Catch of the Day (GF) (SF)	250
<i>crispy whole fish, tamarind sauce, mango salad</i>	
Salmon Steak (D) (E) (A)	250
<i>baby spinach salad, lemon beurre blanc sauce, grilled asparagus</i>	
Snakehead Fish Jogya-Surakarta (SF)	270
<i>grilled local snakehead fish, eggplant, cucumber pickle, mangut sauce, crispy skin fish</i>	
Octopus Bakar (A) (SF) (E)	280
<i>char-grilled octopus, garlic mousseline, bell pepper salsa, kemangi oil, sago crackers</i>	
Spring Chicken Sulawesi (GF)	280
<i>pan-roasted half organic spring chicken, potato, heirloom tomato, holly basil, woku sauce</i>	
King Prawns Black Risotto (SF) (E)	295
<i>grilled prawn, Tabanan glutinous black rice, tomatoes, ginger torch, lemongrass flavored, coconut milk emulsion</i>	
❖ Black Pork Belly Bali (P) (GF) (SF)	360
<i>slow-roasted local marbling black pork belly, embe sambal, crackling, base genep cloud</i>	

<p>✦ Wagyu Beef Cheek Padang (GF) 380 <i>slow cooked M5 wagyu beef cheek in rendang sauce, cassava leaf, smoky mash potato, melinjo crackers</i></p>	
<p>Jumbo Prawn Medan (SF) (GF) 390 <i>Jimbaran fresh market jumbo prawn, long beans, ginger torch, andaliman spices, soft tofu, arsik sauce</i></p>	
<p>Lamb Shank Madura (GF) 590 <i>braised Australian lamb shank, baby onion, cherry tomatoes, gulai sauce, shallot marmalade</i></p>	
<p>✦ Wagyu Short Rib Makasar (N) (S) 610 <i>72 hours slow cooked Australian grass fed wagyu short ribs, kondro peanut sauce, rice emulsion</i></p>	
<p>Lobster Thermidor (D) (E) (SF) (A) 1.100 <i>half bamboo lobster, creamy wild mushroom, plaga garden salad, hollandaise sauce</i></p>	
<p>Papua Lobster 500 gr Pontianak (SF) 980 <i>grilled local bamboo lobster with honey BBQ sauce, mie goreng Pontianak</i></p>	
<p>Sides</p>	
<p>Nasi Goreng Jakarta (E) 90 <i>Jakarta style chicken fried rice</i></p>	
<p>Nasi Uduk Betawi (GF) 90 <i>Betawi style steam coconut rice</i></p>	
<p>Nasi Kuning Bali (V) (GF) 90 <i>festival Balinese yellow rice</i></p>	
<p>Kangkung Jawa (V) 90 <i>stir fried water spinach, chili, tomatoes, tauco, soy sauce</i></p>	

Desserts

Sakanti Bali Pure Indonesian Cocoa (D)	150
<i>sakanti 68% chocolate mousse, hazelnut chocolate ganache, flourless sponge, chocolate pressed tart</i>	
Muntigunung Organic Cashew (D) (N)	150
<i>cashew nut cream, opalys bavaroise, cashew nut tuile, biscuit cashew nut</i>	
Papua Wamena Arabica Coffee (D)	150
<i>coffee mascarpone cream, dulcety chocolate insert, namelaka coffee, lady finger biscuit</i>	
Sulawasi Premium Vanilla (D)	150
<i>vanilla kefir lime cremeux, namaleka passion, lime sirsak compote, vanilla ice cream</i>	
❖ Dadar Gulung (D) (V)	130
<i>rolled palm sugar, coconut grated, mango compote, pandan tuile</i>	
❖ Banana Spring Roll (D) (V)	130
<i>banana tanduk, spring roll skin, cheddar cheese, chocolate sauce, maple syrup</i>	

Selection of Ice Cream or Sorbets

Ice Cream Selection (D) (N)	50/scoop
Vanilla Strawberry Chocolate Nutella Salted Caramel Pistachio Rum Raisin	
Sorbets Selection (V) (GF)	50/scoop
Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	
Additional Topping	10
Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce	

Intermezzo

Let's tell a little about what sambal is and the many unique food ingredients that are full of flavor & aroma in every plate and where these food ingredients come from in every region in Indonesia.

Sambal : This versatile Indonesian condiment brings the heat—and so much more.

- **Sambal Matah** : Balinese traditional sambal that can be found throughout the province of Bali. Matah means raw. Sambal matah is a chili made from raw ingredients without being crushed (pulled). The ingredients for the sambal matah are: shallots, red chilies, shrimp paste, salt, lemongrass, lime juice, and coconut oil. The name of this chili sauce has been changed for the sake of being introduced to outside Balinese society, the original name of this chili sauce is onion sauce, but because it avoids similarities with onion sauce which is known outside Bali, this chili sauce is called sambal matah by the tourism authorities.
- **Sambal Lemo** : Sambal which also comes from Bali, where it tastes delicious, spicy and fresh, this type of chili sauce can be used for seafood or meat. In Bali itself, you can still find this food in East Bali, precisely in the Gianyar and Klungkung districts
- **Sambal Merah / Sambal Bajak** : This typical Indonesian chili sauce is one of the typical chili sauces from East Java whose own name is taken because this chili sauce is often used as a provision for the wives of farmers who are flowing the fields. This sambal has a blend of salty and sweet flavours using lots of red chilies and curly chilies which makes this sambal not too spicy and is complemented by other ingredients such as shallots, garlic, red tomatoes, and sautéed shrimp paste.
- **Sambal Hijau** : Sambal, which you will definitely always find at this Padang restaurant, is one of the must-have accompaniments for you to eat together with other Padang dishes such as chicken curry, rendang and other coconut-based dishes. This typical Indonesian sambal is also still classified as not very spicy because it doesn't use cayenne pepper but green chili. Other accompaniments for this chili sauce are green tomatoes, shallots, garlic, salt then stir-fried and chili sauce, also known as lado mudo / green chilies, ready to be served.
- **Sambal Embe** : Sambal Embe is a combination of fried onions, garlic, chilies and shrimp paste. This sambal sauce comes from Bali which is very suitable to be combined with Indonesian food
- **Sambal Dabu - Dabu** : Sambal Dabu-Dabu, which originates from Manado, North Sulawesi, is eaten with ingredients without being fried first, which gives this chili a fresh sensation. This tomato-based sauce is often said to be similar to Mexican-style salsa. This typical Indonesian Sambal is best used as a complement to grilled fish and various other seafood dishes.

Kare / Sauce :

- **Rica- rica** : or sometimes just called rica is a type of spicy seasoning found in Manadonese cuisine from North Sulawesi, Indonesia. Rica-Rica uses lots of chopped chilies, bird's eye chilies, tomatoes, shallots, garlic, ginger, salt, and sugar. All of these ingredients are cooked in coconut oil and mixed with lime leaves, lemongrass and lime juice.
- **Taliwang sauce** : is a typical food that comes from Karang Taliwang, Mataram, West Nusa Tenggara. the ingredients include dried red chilies, shallots, garlic, tomatoes, fried shrimp paste, kencur, brown sugar, and salt. This food is usually served with other Lombok specialties, for example pleceng kangkung

- **Woku sauce** : is a food seasoning in the style of Manado, North Sulawesi province, Indonesia, which is made from various kinds of spices and is commonly used for cooking meat. In Minahasa woku is considered to have a distinctive taste and aroma. Ginger, lime leaves, and pandan leaves are ingredients that are considered to provide a fragrant aroma. The addition of spices such as chili can give a spicy taste. Meanwhile, the addition of tomatoes can give a fresh taste.
 - **Arsik Sauce** : Arsik is one of the typical dishes of the Batak people or what is also called dengke na niarsik which means the process of cooking until dry. The word "arsik" comes from the way to cook this dish, namely "mangarsik" which means fish/shrimp dishes are splashed or poured over during the cooking process and what makes this food unique is that adding andaliman peppers makes this food have a distinctive taste.
 - **Mangut sauce** : Mangut is actually a processed coconut milk based fish cooked with turmeric and chili peppers. This food originates from and is famous in Semarang, Central Java.
 - **Kondro sauce**: This food comes from Makassar, South Sulawesi. Made from beef ribs that are cooked for a long time with various spices so that they have a strong flavour character.
 - **Base genep** : Genep Base seasoning itself is a basic spice that is widely used in the processing of typical Balinese food. Consisting of 15 types of herbs and spices, Base genep has four main elements namely, kencur, ginger, galangal, and turmeric
 - **Gulai sauce** : is one kind of dish that is widespread in the archipelago, especially in Sumatra and Java. This dish comes from Sumatra which was created by the Minangkabau tribe who likes to mix spices which used to be imported directly from the Maluku Islands (known as the Spice Islands). Gulai is one of the most well-known basic seasonings in Minangkabau cuisine, this yellow curry sauce is used as a seasoning and gives flavour to the various dishes served in Padang restaurants. Curry sauce or seasoning is usually thick in Minangkabau, Palembang and Acehese dishes, but in Java the curry sauce is more liquid and becomes a kind of soup which is served hot containing goat meat or innards.
- Rempah – Rempah** : Indonesian spice herb.
- **Andaliman pepper** : Indonesian type of pepper originally from Sumatra (Medan)
 - **Kluwek** : Indonesian black nut
 - **Kecombrang** : ginger torch
 - **Kemangi** : Indonesian holy basil
 - **Betel leaf**: Betel is a native plant from Indonesia that grows vines or leans on other tree trunks. Sirih is known in each language with a distinctive name, namely: command (Javanese), sireh (Malay), bido (Ternate), base (Bali), and amo (Ambon). Betel is used as a medicinal plant (phytopharmaca); Betel plays a very important role in life and various traditional ceremonies in several regions in Indonesia.

Others :

- **Tempe** : Indonesian fermented soy beans cake
- **Tahu** : Indonesian tofu
- **Melinjo** : Emping is a kind of Indonesian snack or snack in the form of crackers made from melinjo or belinjo seeds (Gnetum gnemon). Emping has a slightly bitter taste
- **Kalamansi** : Calamansi oranges (Citrus mitis, more precisely Citrofortunella mitis). Also called Kasturi oranges or Kasturi limes, in English they are known as calamondin, calamansi, or miniature citrus, in Indonesian they are called calamondin oranges, in Bali and also in Malay they are called musk limes. Called miniature oranges or mini oranges because many are grown in pots to become decorative plants or ornamental purposes. Kalamansi oranges are growing very rapidly in the Bengkulu region, famous for their fragrant smell, sour taste when ripe, bitter when unripe. Why, how come it's famous when it's not sweet? The fresh taste of this orange makes this type of orange cultivated on a large scale and the harvest is used in Bengkulu, processed into a drink called kalamansi syrup. This fruit is very unique, it is one of the most sought-after fruits when Chinese New Year or Chinese New Year arrives.
- **Tauco** : Is a food spice made from boiled soybeans (Glycine max), mashed and stirred with wheat flour and then allowed to grow mushrooms (fermentation). Fermented tauco is soaked in salt water, then dried in the hot sun for several weeks until the tauco's distinctive aroma comes out or the marinade turns reddish brown.
- **Bonito fufu** : *Sulawesian style smoked bonito fish in chili sambal*