

MAKAN MINUM

COCKTAILS



CITRUS SPLASH 22
Calamansi reduction, troppo blanc de blanc, dehydrated citrus



CENDOL PARADISE 25
Clarified pandan vodka, salted coconut foam



WHISKY WONDERLAND 25
Starward Whisky, Cappelletti Americano Rosso, palm sugar, egg whites, cinnamon



LITCHI LAGOON 23
Vodka, dry vermouth, litchi syrup, lime, lychee



POMELO BLISS 24
Pomelo infused gin, Okar Island Bitter Amaro, Maidenii Sweet Vermouth, grapefruit

MOCKTAILS



KELAPA LOCO 15
Lyre's White Cane, coconut, lime juice



A SARI AFFAIR 16
Lyre's White Cane, butterfly pea reduction, lime, mint

INDONESIAN CLASSICS (NON-ALC)

ES JERUK 9
House made calamansi & lemongrass soda

WEDANG JAHE SEREH (HOT/ICED) 7
Indonesian lemongrass, ginger & pandan tea

SODA GEMBIRA 8
Coconut & pandan milky soda

ES TIMUN SERUT 9
Cucumber and lime soda, basil seeds

ES CINCAU 8
Grass jelly, evaporated milk, palm sugar

ES MARKISA 8
House made passionfruit soda

ES TEH SERAI 7
Indonesian iced jasmine tea, house made lemongrass syrup

Please inform us of any dietary requirements or allergies. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as our kitchen handles allergens.

CHEF'S SELECTION SET MENU

\$49pp OR \$65pp

All guests must participate when set menu is selected

SCAN FOR MENU PHOTOS



SMALLS

GOHU IKAN – Tuna ceviche (i), pomelo, Asian herbs, chili, shallot, coconut oil, prawn crackers 23

KEPITING SAOS PADANG (2pcs) – Soft shell crab (i), steamed buns, spicy Padang sauce, cucumber, coriander 20 (+10/pc)

MARTABAK TELUR – Stuffed fried crepe, minced lamb & cabbage filling, cuko dipping sauce 18

TEMPEH MENDOAN (VG) – Battered tempeh, makrut lime sweet soy 15

PASTEL SAYUR (VG) (3pcs) – Vegetable puffs, fermented hot sauce 18 (+6/pc)

BATAGOR UDANG (3pcs) – Crispy prawn (i) & chicken wonton, peanut sauce 18 (+6/pc)

JAGUNG BAKAR (VG) – Grilled corn riblets, chili salt, garlic dip 18

AYAM GORENG KECAP – Fried chicken ribs, chili soy glaze, lime mayo 22

GADO GADO (V) – Steamed mixed vegetables, potatoes, tofu, boiled egg, peanut sauce, garlic crackers 19

WOK, RICE AND NOODLE

TAHU TELUR (V) – Tofu & egg omelette, beansprout, herb salad (garlic soy / peanut sauce) 25

TUMIS KERANG – Wok tossed mussels (i) (tamarind lemongrass / spicy Padang / Jimbaran sauce) add roti serabi +8 22

KANGKUNG SAUS TIRAM (VG) – Stir fry water spinach, vegan oyster sauce 24

NASI GORENG KAMPUNG – Fried rice, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn (i) +6) 19

NASI GORENG CABE IJO – Green chilli fried rice, cabbage, Thai basil, eggs, crackers (Chicken / Tofu / Beef +4 / Prawn (i) +6) 19

MIE GORENG – Stir fry egg noodle, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn (i) +6) 19

KWETIAU GORENG – Stir fry flat rice noodle, kecap manis, eggs, Asian greens, crackers (Chicken / Tofu / Beef +4 / Prawn (i) +6) 19

(i) imported seafood (A) Australian seafood

GRILL

SATE AYAM (4pcs) – Chicken satay, peanut sauce, sweet soy, pickles 20

SATE MARANGGI (4pcs) – Beef satay, lemongrass marinade, sweet soy, pickles 22

UDANG BAKAR (5pcs) – Grilled tiger prawns (A) (honey soy / spicy Padang / Jimbaran sauce) 33

AYAM BAKAR – Grilled half chicken (honey soy / spicy Taliwang sauce) 30

IGA SAPI – Grilled Angus beef short ribs, makrut lime chilli, soy glaze, sambal Balado 38

FRIED

CUMI GORENG TEPUNG – Fried squid (i), makrut lime salt, garlic hot sauce 24

IKAN ASAM MANIS – Fried barramundi fillet (i), sweet & sour sauce, Asian herb salad 38

IGA KAMBING – Lamb ribs, roasted chilli jam, dabu-dabu salsa 39

BEBEK GORENG – Crispy duck, sambal balado & green chilli sambal 38

AYAM GORENG – Fried chicken, coconut and turmeric marinade (spiced crumbs / green chilli +3 / spicy Balado +3) 30

CURRIES & BROTH

WAGYU RENDANG – Wagyu beef rendang, dark chilli dry curry 36

GULAI AYAM – Chicken curry, tuscan kale, spiced coconut 28

SOTO BETAWI – Braised beef, tomato, spring onion, cabbage, coconut beef broth, bitternut crackers 26

OPOR LABU (VG) – Pumpkin, potatoes, tempeh, green beans, mild curry broth 25

SIDES

PLECING SAYUR – Greens, spicy tomato relish, spiced coconuts 12

ROTI SERABI – Coconut crumpets, serundeng, curry dipping sauce 8

NASI UDUK – Fragrant coconut rice 7

NASI PUTIH – Steamed jasmine rice 5

KRUPUK – Medley of crackers, peanut sauce 9

ANEKA SAMBAL – Three house made sambals of the day 9

SWEETS

ES PODENG – Coconut sorbet, white bread, avocado, sago, chocolate sprinkles, condensed milk 14

CENDOL PANNA COTTA – Coconut panna cotta, pandan jelly, palm sugar syrup, jackfruits 16

KETAN HITAM – Black sticky rice, palm sugar, coconut sorbet 15

PISANG BAKAR – Grilled banana, chocolate, cheese, condensed milk, vanilla ice cream 15