



Menu

Please let our staff know if you require a gluten free or vegan alternative.

All our recipe dishes represent a different part of Indonesia for you to experience our vast flavours. Our ingredients are natural and freshly ground in-house, to guarantee the freshest aroma and flavor in your dish without added MSG or other additives.

WA Grilled Crayfish

\$60

Please choose from the following:

Jimbaran sauce

Garlic Butter sauce

Curry Sauce

Salad

Lawar **\$17**

Balinese blanched vegetable salad made from a mixture of snake bean, beansprout and fried shallot with seasoned grated coconut.

Pecel (Madiun East Java Salad) **\$17**

This is a popular salad in Madiun, East Java. This salad is a mixture of boiled vegetables with peanut sauce dressing infused with Kaempferia galangal and a strong aroma of kaffir leaves Served with Javanese traditional Crackers (Rempeyek).

Add Fried Beef (Empal) **\$5**

Gado Gado (Betawi Salad) **\$18**

A mixed of fresh and blanched vegetables with hard boiled eggs, fried tofu, tempeh and potato served with a peanut sauce dressing.

Urap **\$17**

A fresh shredded carrot and lettuce mixed with boiled shredded cabbage, snake bean, and beansprouts with seasoned grated coconut dressing.

GRILLED

Tempayan Chicken Satay **\$18**

Grilled marinated chicken breast with tempayan special sauce.

(6 skewers)

Tempayan Chicken Skin Satay **\$15**

Blora Chicken Satay **\$18**

Originally from Blora, Central Java, this signature dish is made from boneless chicken thigh, skewered, marinated, and grilled. Served with fried shallots, peanut sauce, and fresh cut chilies at the side. **(6 skewers)**

Grilled Barramundi fillet with Jimbaran style **\$29**

Ayam Bakar Wong Solo (Central java Grilled Chicken). **\$15**

Grilled marinated 1/4 chicken with sweet soy sauce, herbs, and spices. Served with chili.

Ayam Bakar Bumbu Rujak (Grilled Chicken with roujak sauce). **\$15**

¼ chicken cooked in coconut milk with aromatic spices and herbs then grilled. This is a popular chicken dish in the west and central Java.

IGA Bakar (Javanese Grilled Beef Ribs) **\$29**

Grilled Marinated beef ribs with herbs and spices served with chili at the side.

NASI GORENG

A Traditional Indonesian fried rice with egg and vegetables.

Tofu	\$17.50
Chicken	\$19
Prawn	\$23
Local WA Jumbo tiger Prawn (with shell)	\$33
Add: Fried egg on top	\$ 2

Nasi Goreng Terasi (Belacan Fried Rice)

Fried Rice cooked with shrimp paste chili, beaten egg and vegetables.

Tofu	\$17.50
Chicken	\$19
Prawn	\$23
Local WA Jumbo tiger Prawn (with shell)	\$33
Add: Fried egg on top	\$ 2

Nasi Goreng Babat Gongso Semarang **\$17**

A Spicy fried rice with beef tripe from Semarang, Central Java.

Add: Fried egg on top **\$ 2**

Special Fried Rice **\$19**

Served with sunny up egg and 2 chicken satays.

Mie/Bihun/Soun Goreng

A Traditional Indonesian fried egg noodle/ rice noodle/ bean vermicelli with beaten egg and vegetables.

Tofu **\$17.50**

Chicken **\$19**

Prawn **\$23**

Local WA Jumbo tiger Prawn (with shell) **\$33**

Add: Fried egg on top **\$ 2**

Mie Udang Terasi (Balacan Prawn Noodle) **\$19**

Soupy balacan fried noodle with prawn, prawn balls and vegetables.

Tempayan Curry

A delicious Tempayan curry with vegetables cooked in coconut milk.

Tofu **\$17.50**

Mushroom **\$17.50**

Beef or chicken **\$19**

Prawn **\$23**

Local WA Tiger Prawn (with shell) **\$33**

Barramundi Fillet **\$29**

Javanese Gulai Chicken **\$19**

A Traditional Indonesian half boneless baby chicken dish cooked with vegetables in turmeric curry sauce.

Opor Ayam (Indonesian White Chicken Curry) \$19

Originally from Central Java, Opor Ayam is half boneless baby chicken cooked with vegetables in coconut milk with spice mixture of galangal, lemongrass, cinnamon, tamarin, coriander, cumin, garlic, and aromatic candlenut.

Beef Rendang \$21

One of the specific signature dish of Minangkabau region in West Sumatra. It is made from beef fillet that is slowly cooked in a gravy of coconut milk and spices well until the meat tender, caramelized infused with rich spices.

Empal (Fried Seasoned Beef) \$19

This is a Sundanese cuisine of West Java. Fried marinated seasoned scotch beef fillet with herbs and spices served with sliced cucumber and sambal (chili).

Chicken Penyet \$15

Originally from East Java, Ayam Penyet is a smashed 1/4 fried chicken with sambal (chili).

Paru Penyet \$15

Smashed Marinated seasoned fried beef lungs with spicy sambal.

Balinese Tempeh (Vegan) \$17.50

A Fragrantly spicy vegan, originally from Bali, Indonesia, this dish made from fermented soybeans.

Sides:

Steam Rice	\$3
Indonesian Prawn Cracker	\$1.50
Red Prawn Crackers	\$3/bowl
Extra Chili	\$1
Chips/ Sweet potato chips	\$8
Fried Tempeh	\$3
Fried Tofu	\$3

