



Dancing Fish with Curry Keluak & Baby Octopus



Gulai Nangka Nangka Goreng



Gulai Lemak Pedas
BBQ Beef Ribs



Tahu Telur



Sup Petola Sumbat Pepes



Appetizer Platter

Showcasing our Signatures on a platter:
The charcoal grilled Chicken Satay, hearty
Pepes Goreng Sambal Matah, the refreshing
Salad Mangga Mangga & irresistible
Cumi-cumi Goreng

Prices are subject to 10% service charge & 6% service tax
Pictures are for illustration purposes only

Appetizer

- A1. **Appetizer Platter** _____ **63.90**
Showcasing our Signatures on a platter: The charcoal grilled Chicken Satay, hearty Pepes Goreng Sambal Matah, the refreshing Salad Mangga Mangga & irresistible Cumi-cumi Goreng
- A2. **Chicken Satay** _____ **32.90**
1/2 dozen chicken satay, marinated & charcoal-grilled to perfection. Succulent on the inside, lightly charred on the outside. Served with satay peanut sauce
- A3. **Pepes Goreng Sambal Matah** _____ **23.90**
Signature mix of minced fish & chicken with herbs & spices, steamed then deep-fried to perfection. Served with sambal dabu-dabu
- A4. **Kembang Kol Bakar** _____ **19.90**
Also known as whole roasted cauliflower, our version is marinated with turmeric bay leaves. Served with sambal terasi kicap
- A5. **Gulai Nangka Nangka Goreng** _____ **19.90**
Golden deep-fried ripe jackfruit stuffed with young jackfruit, paired with aromatic Indonesian curry infused with herbs & spices
- A6. **Tahu Telur** _____ **17.90**
A tower of tofu & flossy egg mixture, served with our special tangy, spicy & refreshing kencur sauce
- A7. **Tahu Tempeh Goreng & Sambal Ikan Bilis** _____ **15.90**
A traditional Malay-Indo dish of fried tempeh & tofu served with wok-fried spicy sambal ikan bilis, sambal terasi & kicap manis
- A8. **Emping with Sambal Terasi** _____ **9.90**
Indonesian melinjo nut crackers with a slightly bitter nutty taste that is perfectly dipped & paired with our sambal terasi



Kembang Kol Bakar

Salad



Soft Shell Crab Kerabu Asam Laksa

- SA1. **Soft Shell Crab Kerabu Asam Laksa** _____ **29.90**
Combining deep-fried soft shell crab with the vibrant crunch of pomegranate, fresh herbs & vegetables
- SA2. **Pucuk Paku Kerabu** _____ **18.90**
Tender & young fiddlehead fern shoots tossed in Asian citrusy sauce made of fresh chili, lime juice, sliced onions & local herbs
- SA3. **Salad Mangga-Mangga** _____ **18.90**
A vibrant salad bursting with sweet & tangy flavours of young & ripe mango, enhanced with the satisfying crunch of crispy mango tempura
- SA4. **Belimbing Salad** _____ **18.90**
Features the unique tartness of starfruit, combined with fresh vegetables, herbs & a tangy burst of tropical flavours
- SA5. **Keredok** _____ **18.90**
Experience a burst of flavours from freshly cut cucumber, cabbage & long bean with our special tangy, spicy & refreshing kencur sauce. Definitely a refreshing treat!

Soup

s1. **Sup Buntut with** _____ **33.90**

- a. Buntut Goreng
- b. Buntut Bakar

A rich oxtail soup, slow-cooked with aromatic spices, vegetables & herbs, served with sambal terasi kicap

s2. **Sup Petola Sumbat Pepes** _____ **20.90**

A hearty, slow-cooked egg drop soup with with luffa stuffed with fish paste & tomato paired with crispy glass noodle

s3. **Javanese Home Style Soup** _____ **13.90**

Comforting slow-cooked chicken soup with traditional Javanese herbs, carrots, potatoes & crispy glass noodle



Sup Buntut

DF1. with Curry Keluak & Baby Octopus

Served with curry infused with kepayang fruit, cooked with baby octopus & mushroom

79.90



DF2. with Sambal Hitam Keluak

An earthy sambal packed with unique flavours from the kepayang fruit

69.90



DF4. with Belimbing Salad

Served with starfruit slices tossed in a mildly spicy, tangy sweet & sour sauce

69.90



Dancing Fish

Fresh from the tank, Ikan Nila is deep-fried to golden crispy perfection & served in an elegant presentation that mimics its graceful movements. Savour every bit of the fish down to the crunchy bones!

DF5. with Mango Kerabu

Served with homemade salsa sauce made of young mango & fresh herbs

69.90

DF6. with Sambal Dabu-dabu

Served with traditional salsa sauce from Manado, Indonesia

63.90

DF3. with Sambal Kedondong

Javanese tangy chili paste with ambarella fruit

69.90





FB3

FB2

FB1. Gulai Nanas Cili Api Pedas

A rich curry enhanced with pineapple, bird's eye chili, coconut milk along with herbs & spices

- a. Ikan Seabass _____ **79.90**
- b. Ikan Nila _____ **72.90**

FB2. Cabe Taucu Pedas

A fiery feature of deep-fried dried chili, bean paste, coriander seed, peanut, garlic & spring onion to enhance the grilled fish with a harmonious balance of spiciness & depth

- a. Ikan Seabass _____ **79.90**
- b. Ikan Nila _____ **72.90**

FB3. Tempoyak

A heavenly match for grilled fish with added bold flavours from the steaming hot & creamy fermented durian paste

- a. Ikan Seabass _____ **79.90**
- b. Ikan Nila _____ **72.90**

FB4. with Sambal Hitam Keluak

An earthy & spicy sambal infused with unique flavours from the kepayang fruit. Served with a side of fresh ulam

- a. Ikan Seabass _____ **79.90**
- b. Ikan Nila _____ **72.90**

FB5. with Air Asam Sauce

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

- a. Ikan Seabass _____ **75.90**
- b. Ikan Nila _____ **69.90**

FB6. with Sambal Ijo & Merah

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices

- a. Ikan Seabass _____ **75.90**
- b. Ikan Nila _____ **69.90**

FB7. with Sambal Kicap Pedas

Served with traditional Indonesian sweet sauce, chili & garlic

- a. Ikan Seabass _____ **75.90**
- b. Ikan Nila _____ **69.90**

Whole fish basted with our special BBQ sauce & flame-grilled over glowing charcoal embers

Ikan Bakar



FB6

FB7

FB5

FB6

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Cumi Cumi



Rujak Kangkung Cumi

- CC1. **Cumi Asam Kedondong Pedas** _____ **46.90**
Fresh calamari tenderly simmered with our zesty house assam & kedondong gravy
- CC2. **Cumi Goreng Sambal Telur Asin** _____ **39.90**
Golden & crispy fried calamari coated with irresistible salted egg sambal sauce
- CC3. **Rujak Kangkung Cumi** _____ **39.90**
Kangkung, golden deep-fried calamari, tofu & tempeh harmoniously balanced by aromatic crushed peanuts & our house rujak sauce
- CC4. **Cumi-cumi Goreng** _____ **37.90**
Coated in crispy batter, calamari rings are deep-fried with a crunch in every bite
- CC5. **Cumi-cumi Bakar** _____ **34.90**
Calamari charcoal-grilled over embers & basted with our Cumi Bakar sauce for a light smokey, caramelised flavour

Tiger Prawns

P1. Udang Sambal Petai _____ **seasonal**

Fresh Tiger prawns, wok-fried with stink bean & our sambal goreng house sauce

P2. Udang Bakar Sambal Ijo & Merah _____ **seasonal**

Smokey & charred flavours from charcoal-grilled Tiger prawns coated with Indonesia's dynamic duo sambals

P3. Udang Sambal Hitam Madura _____ **seasonal**

Tiger prawns wok-fried with flavourful Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness

P4. Udang Sambal _____ **seasonal**

Fresh Tiger prawns, wok-fried with our sambal goreng house sauce

P5. Udang Gulai Nanas Cili Api Pedas _____ **seasonal**

Our twist to the classic Malacca Nyonya prawn curry slow-cooked with turmeric, pineapple, herbs & spices

P6. Udang Asam Kedondong Pedas _____ **seasonal**

Fresh Tiger prawns, tenderly cooked in our homemade tamarind & ambarella gravy



Udang Gulai Nanas Cili Api Pedas

Soft Shell Crab



SS1. Soft Shell Crab with Chili Sambal and Rice Crackers _____ 59.90

Deep-fried soft shell crab with a special blend of chili sambal, egg drop, herbs & spices. Served with crispy rice crackers

SS2. Soft Shell Crab with Pucuk Paku Bersantan _____ 51.90

Deep-fried soft shell crab served with tangy, spicy young fiddlehead fern shoots cooked in coconut milk & herbs

SS3. Soft Shell Crab Mango Kerabu _____ 51.90

Delicious combination of deep fried soft shell crab with tangy mango salsa

Bebek Goreng Bali (Crispy Duck)

Duck marinated in our signature mix of Balinese herbs & spices for 24 hours and is then fried to perfection with irresistible crispy skin



BB2

BB3

BB1

BB1. with Sambal Belado _____ 65.90

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices. Served with Indonesian sweetened aromatic soy sauce & emping on the side

BB2. with Percik Mangga Pedas _____ 65.90

A unique blend of spiciness and tropical sweetness by infusing house spiced gulai with ripe mango cubes, herbs & spices

BB3. with Sambal Hitam Madura _____ 65.90

Madurese black spiced chili paste made with onions, garlic, chili, herbs & spices with a hint of sweetness



Bebek Panggang (BBQ Duck)

Duck marinated 24 hours with herbs & spices and glazed with our special BBQ sauce, then flame-grilled over glowing charcoal embers

BB4. Percik Merah with Rujak Sauce _____ **65.90**

Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices. Served with our house rujak sauce

BB5. with Sambal Matah Gherkin _____ **65.90**

A unique twist on the traditional zesty chili relish, with the addition of tangy gherkins to fresh shallot, chili & fragrant herbs & spices

BB6. with Sambal Belado _____ **65.90**

A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices. Served with Indonesian sweetened aromatic soy sauce & emping on the side

BB7. with Sambal Ijo & Merah _____ **65.90**

The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices



AP3

AP2

AP1

AP4

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Ayam Panggang (BBQ Chicken)

Fresh chicken marinated & basted with our special homemade BBQ sauce, charcoal grilled over glowing embers

AP1. Percik Merah with Rujak Sauce

Succulently marinated in a blend of our signature red percik sauce, aromatic herbs & spices.
Served with our house rujak sauce

- a. 1/4 chicken _____ 29.00
b. 1/2 chicken _____ 54.00

AP2. with Sambal Hitam Keluak

An earthy sambal packed with unique flavours from the kepayang fruit

- a. 1/4 chicken _____ 29.00
b. 1/2 chicken _____ 54.00

AP3. with Sambal Matah Buah Delima

Juicy bursts of pomegranate seeds enhance the traditional zesty chili relish of fresh shallot, chili & fragrant herbs & spices with delightful sweet, tangy & spicy flavours

- a. 1/4 chicken _____ 29.00
b. 1/2 chicken _____ 54.00

AP4. with Air Asam Sauce

A delectable sauce of tangy tamarind, lime, belacan & aromatic spices with a hint of sweetness

- a. 1/4 chicken _____ 26.00
b. 1/2 chicken _____ 50.00

Ayam

AC1. Ayam Goreng Gulai Lemak Pedas _____ 29.00

Deep-fried marinated chicken paired with aromatic Indonesian curry, cherry tomatoes, herbs & spices

AC2. Ayam Goreng Berempah

An aromatic & juicy dish of chicken marinated in a fragrant blend of herbs & spices before deep frying

- a. 1/4 chicken _____ 23.00
b. 1/2 chicken _____ 43.00

AC3. Opor Ayam _____ 23.00

Chicken braised in Javanese coconut gravy with aromatic herbs & spices

AC4. Ayam Goreng Cili Belado _____ 23.00

Deep-fried chicken wok-tossed with homemade sambal belado paste made of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices

BBQ Beef Ribs

Australian short ribs marinated 24 hours with herbs & spices, then flame-grilled over glowing charcoal embers

- R1. **Gulai Lemak Pedas** _____ **89.90**
Ribs paired with bubbling hot & aromatic Indonesian curry infused with rich herbs & spices
- R2. **with Sambal Ijo & Merah** _____ **89.90**
The dynamic duo of Indonesian chili: one with vibrant green freshness cooked with our secret blend of ingredients & the other with a bold kick from red chili, garlic & spices
- R3. **with Spicy Peanut Sauce** _____ **89.90**
A delectable fiery sauce with a sweet note, combining crushed peanuts infused with chili, garlic & spices
- R4. **with Sambal Belado** _____ **89.90**
A fulfilling combination of red chili, onion, curry leaf, sambal merah, garlic, herbs & spices
- R5. **with Chili Jeruk Belado** _____ **89.90**
Tangy & crunchy pickled red & green chili to add a zing of flavour to your ribs



Buntut

BT2

BT1. Buntut Goreng Sambal Matah Dabu-Dabu _____ **69.90**

Australian oxtail marinated with complex herbs and spices, then deep-fried till perfection. Served with Balinese lemongrass shallot relish, lime & spices

BT2. Buntut Belado Enak _____ **69.90**

Australian oxtail, marinated & braised with aromatic herbs & spices. Then flame-grilled over charcoal embers to intensify the charred flavours. Served with chili jeruk belado

BT1

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Daging

D1. Dendeng Belado _____ **29.90**

Known as Indonesian spicy beef jerky, marinated strips of Australian beef tenderloin is fried till dry then wok-tossed with our house sambal belado that packs a spicy punch

D2. Daging Rendang _____ **29.90**

Australian beef tenderloin aromatically flavoured with herbs, spices & coconut milk, braised over low heat till tender

D3. Daging Goreng Sambal Selasih _____ **26.90**

Wok-fried Australian beef tenderloin with sambal belado, kicap manis & basil leaves.

D4. Daging Goreng Empuk _____ **26.90**

Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with chili jeruk belado

Lamb Shank

L1. Gulai Lamb Shank _____ **89.90**

Marinated Australian lamb shank, slow-cooked in coconut milk, herbs & spices

L2. Lamb Shank Bakar with Rendang Gravy _____ **89.90**

Tender & succulent lamb shank, expertly grilled to perfection then topped with aromatic & rich coconut gravy



D1

D3



Vegetables



Gulai Pucuk Paku

- v1. **Sambal Ijo Petai & Ikan Bilis** _____ **26.90**
Stink beans stir-fried with signature sambal hijau & anchovies
- v2. **Wok-fried Pucuk Paku with Sambal Belacan** _____ **24.90**
Young fiddlehead fern shoots wok-fried with our signature sambal belacan & dried shrimp
- v3. **Gulai Pucuk Paku** _____ **23.90**
Young fiddlehead fern shoots cooked with turmeric, coconut milk & spices. Best paired with steaming hot white rice
- v4. **Kailan with Prawn Sambal & Lily Bulb** _____ **29.90**
Fresh young HK kailan wok-fried with spicy prawn paste, prawns & topped with crunchy lily bulb
- v5. **Kailan with Garlic, Mushroom & Lily Bulb** _____ **24.90**
Fresh, young HK kailan wok-fried aromatically with garlic, mushrooms & crunchy lily bulb
- v6. **Kailan with Ikan Masin** _____ **21.90**
Fresh, young HK kailan wok-fried with salted fish
- v7. **Kailan with Oyster Sauce** _____ **18.90**
Fresh young HK kailan wok-fried with garlic & oyster sauce
- v8. **Wok-fried Petola with Black Fungus** _____ **19.90**
Fresh luffa wok-fried with glass noodle, black fungus, dried shrimp, shimeji & prawns

v9. **Wok Fried Mixed Vegetable with Sambal** _____ **23.90**

Wok-tossed mixed vegetable of-the-day with homemade chili prawn paste & anchovies

v10. **Cha Kangkung (Bandung Style)** _____ **17.90**

Young kangkung fried with taucu, onions & chili. Best paired with Seabass Bakar

v11. **Cha Kangkung with Sambal Belacan** _____ **18.90**

Young kangkung fried with our house sambal & dried shrimp

v12. **Terong Belado** _____ **18.90**

Eggplant wok-fried with chili belado sauce, crispy fried anchovies & egg. A signature Indonesian kampung homecooked dish.

v13. **Terong Sambal** _____ **18.90**

Eggplant stir-fried with our special blend of sambal, with a hint of sweetness & a tinge of assam

v14. **Terong Sambal Ijo & Merah** _____ **18.90**

Grilled eggplant topped with vibrant green & red chili sambal

v15. **Wok-fried Terong with Basil Sauce** _____ **18.90**

Eggplant wok-fried with homemade chili belado, Indonesian sweet sauce & basil leaves

v16. **Okra Sambal** _____ **18.90**

Blanched lady's fingers topped with our special blend of sambal, with a hint of sweetness & a tinge of assam

v17. **Okra Belado** _____ **18.90**

Fresh lady's fingers wok-tossed with homemade chili belado sauce, egg & crispy fried anchovies

v8



v1



Egg

E2



- E1. **Flossy Prawn Omelette** _____ 23.90
Delicious Asian-style omelette with prawns
- E2. **Omelette Petai Sambal Matah** _____ 20.90
Delicious omelette with fragrant stink beans & topped with tangy lemongrass shallot relish
- E3. **Omelette Kerabu** _____ 19.90
Delicious omelette stuffed with fresh local herbs & vegetables

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Kid's Menu

- K1. **Grilled Chicken Chop** _____ 28.80
Served with a fresh bun, salad, sauce & a choice of french fries or rice
- K2. **Fried Chicken Chop** _____ 28.80
Served with french fries, salad & sauce
- K3. **Fish n Chips** _____ 28.80
Served with salad & sauce

Rice

- R1. **Nasi Berempah Kuning** _____ 4.50
per bowl
- R2. **Nasi Wangi Putih** _____ 3.50
per pax, unlimited refills

Individual Sets



Comes with Emping & Sambal Terasi, a side of Tahu Tempeh Goreng, Belimbing Salad, Javanese Soup, Gulai Mixed Vegetable & Rice

- IS1. **Daging Rendang Set** _____ 41.90
- IS2. **Goreng-Goreng Ayam Berempah Set** _____ 39.90
- IS3. **Panggang-Panggang Ayam Set** _____ 39.90

Desserts

DS1. **Banana Split** _____ 28.80

featuring three scoops of artisanal ice cream atop a whole banana, creating the perfect blend of fruity sweetness & creamy indulgence

DS2. **Coconut Panna Cotta with Golden Nangka Goreng** _____ 19.80

DS3. **Tropical Fruits Bowl with Sago & Coconut Ice Cream** _____ 19.80

DS4. **Ice Kacang with Vanilla Ice Cream** _____ 16.80

DS5. **Sweet Potato with Coconut Scrapings, Palm Sugar & Vanilla Ice Cream** _____ 16.80



DS3

DS2

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DS6. Caramelised Bananas with Palm Sugar & Ice Cream	14.80
DS7. Cendol	13.80
DS8. Ice Cream Trio	13.80
DS9. Ice Kacang	12.80
DS10. Lemongrass Jelly with Pop Pop & Trio Ice-Cream	12.80
DS11. Lemongrass Jelly with Pop Pop	6.80
DS12. Mango Lolo	11.80
DS13. Ice Cream (single scoop)	7.80



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Four Seasons Mocktails (By Carafe)

FS1. Autumn Pomegranate

pomegranate · lemon · mint · earl grey · lychee · soda

Small -18.95

Large -36.95

FS2. Summer Cucumber

cucumber · lime · lemongrass · mojito · green apple · soda

Small -15.95

Large -29.95

FS3. Winter Asam Boi

asam boi · blue curaçao · pop pops · basil · coconut · soda

Small -15.95

Large -29.95

FS4. Spring Passion

passion fruit · longan · mint · soda

Small -15.95

Large -29.95

FS2

FS3

FS4

FS1

Western Beverages

	HOT	COLD
W1. Espresso _____	8.95	
W2. Double Espresso _____	11.95	
W3. Long Black _____	9.95	10.95
W4. Cappuccino _____	13.95	14.95
W5. Latte _____	13.95	14.95
W6. Café Caramel _____	18.95	19.95
W7. Café Mocha _____	18.95	19.95
W8. Cucumber Latte _____	16.95	17.95
W9. Affogato _____	16.95	
W10. Chocolate _____	13.95	14.95

Ice Blended

IB1. Ice Blended Café Mocha _____	19.95
IB2. Ice Blended Café Caramel _____	19.95

Tea-in-a-pot By Gryphon

T1. Earl Grey _____	11.35
T2. British Breakfast _____	11.35
T3. Chamomile Dream _____	11.35
T4. Lemon Ginger Mint _____	11.35

Local Coffee & Tea

LC1. Nescafe Tarik _____	8.35	9.35
LC2. Spice Aromatic Coffee _____	10.85	11.85
LC3. Teh Tarik _____	8.35	9.35
LC4. 3 Layer Kopi Kau _____		9.95
LC5. 3 Layer Tea Kau _____		9.95
LC6. Milo _____	12.95	13.95
LC7. Teh Koci in a Pot _____	8.35	
Jasmine Tea served with rock sugar		
LC8. Iced Lemon Tea _____		8.95
LC9. Green Tea _____	8.35	9.35
LC10. Oolong Tea _____	8.35	9.35
LC11. Teh Botol _____		8.95

Beverage



Local Specialties

	HOT	COLD
LS1. Homemade Barley (Free Flow) _____		8.35
LS2. Homemade Barley Lime (Free Flow) _____		9.35
LS3. Lime Mint with Asam Boi Soda _____		11.95
LS4. Basil Mint Asam Boi Soda _____		11.95
LS5. Star Fruit with Asam Boi _____		9.95
LS6. Ribena Sprite Longan _____		9.95
LS7. Green Tea Honey Lemon _____		9.95
LS8. Honey Lemon _____	9.35	10.35
LS9. Jasmine Mint with Passionfruit _____		9.95
LS10. Jasmine Mint with Mango _____		9.95
LS11. Black Jelly Longan _____		9.35
LS12. Black Jelly _____		8.35
LS13. Iced Bandung Longan/Cincau _____		9.35
LS14. Iced Bandung _____		8.35
LS15. Longan Lemon _____		9.35
LS16. Blended Asam Tamarind _____		9.35
LS17. Iced Sirap _____		6.85
LS18. Mineral Water _____		3.95
LS19. S.Pellegrino Sparkling Water _____		19.95

Soft Drinks

SD1-4. **Coke | Coke Zero | Sprite | Ginger Beer** _____ 7.45

Fresh Juices

J1. 100% Fresh Fruit Juices without Ice _____	13.55
J2. 100% Fresh Fruit Juices with Ice _____ (Watermelon Orange Apple Pineapple Carrot)	11.55
J3. Pandan Coconut with Lime _____	19.95
J4. Pandan Coconut _____	18.95
J5. Kedondong with Preserved Plum _____	9.85
J6. Fresh Lime Soda _____	9.85
J7. Fresh Lime Juice with Preserved Plum _____	9.35
J8. Fresh Lime Juice with Cincau _____	9.35
J9. Fresh Lime Juice _____	8.85

Monin Mocktail

MM1. Sangria Passion _____	13.85
MM2. Spicy Mango Lime _____	13.85
MM3. Wild Minty Cucumber Soda _____	13.85
MM4. Pomegranate Pink Fizz _____	13.85