

kemiri

SOUPS AND STARTERS	Rp
Daily seasonal vegetable soup	85-
Chicken meatball soup egg noodles, egg, cabbage, lemongrass and celery	95-
Chicken and pork pan-fried gyoza with black vinegar dressing	100-
Grilled squid with green papaya, long bean and chilli lime dressing	100-
Grilled prawn with pomelo, cherry tomatoes, mango, herbs and tamarind dressing	140-
WITH FLAMES FROM THE WOK	
Wok-fried chicken with red onion chilli, cashew nut and basil	140-
Crab pad Thai noodles with spring onion, tamarind and crushed peanuts	160-
Wok-fried beef with mushrooms, peppers, onions and lemon basil	240-
Wok-fried prawns with sugar snow peas, basil, chilli and spring onions	240-
SPICE ROASTED, BRAISED AND CRISPY FRIED	
Fragrant tempeh and vegetable yellow curry with sweetcorn and basil	95-
Crispy skinned chicken with garlic, ginger, coriander and soy broth	140-
Braised spiced beef rendang with tamarind and roasted coconut	160-
Twice-cooked pork belly with chilli caramel sauce	160-
MARINATED AND COOKED OVER GRILL	
Grilled spiced baby octopus with shallots, torch ginger, chilli and lemongrass	140-
Grilled baby back ribs with pickled vegetables and smoked BBQ sauce	150-
Grilled spiced black sea bass with chilli and fresh mango sambal	150-
Grilled spiced fish wrapped in banana leaf with tomato dabu-dabu lilang	150-

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SIDES

Steamed Asian greens with garlic and soy	55-
Wok-fried long beans with Balinese tomato sambal	55-
Fern tips with minced chicken, roasted coconut, turmeric and kaffir lime	55-

SWEET FLAVOURS WITH LOCAL SPICE INFUSIONS

Jackfruit pudding with young coconut, ginger crisp and papaya	65-
Selection of sorbet and gelato	65-
Frangipane tart with blueberry, almond flakes and berry compote	80-
Green tea panna cotta with caramelised pineapple	80-
Warm chocolate and cardamom fondant with star anise poached tamarillos	85-