



### **Tuna betel leaf with lemongrass green tomato sambal matah and bumbu pasih**

This is our version of a traditional Balinese combination, bumbu be pasih and seafood. bumbu be pasih literally translates to paste for seafood and is used for all Bali's seafood dishes from grilled whole fish, prawns, or clams to thicker curry like dishes like "sambal udang". Here new do a fresh light version where we dress raw tuna with "bumbu be pasih" and "sambal matah" and serve on betel leaf.

### **Sundanese steamed and fried fish dumplings with chili peanut sauce and sambal ketchup**

A classic Sundanese street cart dish served up throughout Indonesia using a fish dumpling mix that is stuffed in fried tofu and other vegetables and wonton wrappers. There are other versions that are steamed as well Bandung Siomay and Batagor. All are served with a peanut sauce and sambal kecap. Our version is a mix of both and this is my wife mother's recipe.

### **Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal**

This dish draws inspiration from 'bitterballen' a snack of the Dutch colonial era. Adopted by Indonesian cooks, meat or fish bitterballen is commonly found in the Kota Tua area of Central Jakarta. We prepare our own salted grouper and mix it through the croquette

### **"Siobak Singaraja" cured pork belly caramelized in a spiced soy bean sauce with pickled cucumbers and mushrooms and krupuk babi**

"Siobak Singaraja" owes its origin to the Chinese community that settled in Singaraja when Singaraja was primary port of Bali. Siobak being one the most mutually enriching legacies of the relationship. Siobak is found commonly in the old city harbour area, where stall holders slice grilled and fried pork, coating it in the rich brown sauce and serving with rice and pickles. We cure our pork belly for 3 days before slow cooking to create a tender juiciness.

### **Beef sate Padang with thick curry sauce served with rice cake and pickled vegetables**

Sate Padang is one of the most well know sates in Indonesian served with either offal or beef. A rich curry sauce is always poured over the satay and served with ketupat rice cakes and pickles. In our version we have used beef tenderloin and wagyu beef tongue that has been slow cooked for 36hrs.

### **Chili wood roasted ayam Taliwang stuffed with prawn meat served with cassava chips**

Lombok is famous for its grilled Taliwang chicken, it is said to be a dish of the Sasak nobility who are the indigenous people of Lombok. We have done a slight twist on the dish and have stuffed the chicken wing with prawn mince and cooked in the same way as has been done for generations.

### **Tuna gohu with pomelo peanut belimbing wuluh chili lemon basil coconut oil and cassava chips**

Traditional found in Northern Sulawesi and the island of Maluku in Indonesia gohu means pickled or lime cure, we like to highlight the great tuna that is found in Indonesian waters rather than the usual skipjack.

### **Soft shell crab with salted duck egg curry leaves and green chili**

This comes from Chinese origins and it's a favorite among Chinese Indonesian families.

### **"Sate buntel" minced lamb wrapped in caul and served with a goat bone tengkleng**

Traditionally served on the streets of Jogja and Solo. The dish is one of my favorites of the Indonesian cuisine, it's sweet, salty and hot, just like my Indonesian wife.

### **Crispy squid with chili jam ginger flower lemongrass**

Ginger flower is commonly used in South Asian cooking, including Indonesia and especially throughout Sumatra. The flower adds a unique and exotic fragrance into the dish. We combine fresh local squid with the flower and other spices, and zing it up with chili jam

### **Lake Toba snapper ceviche marinated in kaffir lime juice andaliman peanut chili ginger flowers and served with krupuk peyek**

This is a traditional recipe from The Northern Batak region of Medan. Traditional using whole fresh water fish. We have put in a twist by using snapper and serving it in a ceviche style.

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## **STARTERS**

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### **Sop buntut with oxtail dumplings baby carrots sun dried cherry tomatoes and a rich Javanese broth**

This traditional Javanese dish is the ultimate comfort dish of Indonesia, hot broth with slow cooked oxtail and our version we've made dumplings and a dark rich consommé.

### **“Tongseng kambing” slow braised lamb wrapped in cabbage with tomato lime leaf and chili served with sambal pedas**

Traditionally from Java, this dish is served and eaten on most street corners and loved by all children and students. It's the go to meal when you on the run.

### **Bebek goreng with sambal mango sambal hijau ikan asin manis & lemon basil**

The island of Madura is well known for ducks. You can easily find food stalls of restaurants offering duck fried or steamed. Just like the people do it, we serve our bebek goreng with fresh Madura style sambal mango.

### **“Tipat blayag” smoked chicken simmered in coconut and basa genep spices with Balinese urap egg and crispy chicken skin**

This style of smoked chicken is usually cooked as an offering for the gods. After the ceremony it is simmered in coconut and basa genep then enjoyed. Now it is common to find the dish a cross Bali in warungs sold as “tipat blayag”

### **“Babi panggang” confit pork belly with a coconut ferntip urap and andaliman Batak sauce made from liver & blood served with crispy pork krupuk**

When I was in Medan I think I hit my record of visiting 21 warungs in a 3 day visit. I have never eaten so well and had so many different dishes. This particular dish impressed me the most, with its unusual taste of liver and the spicy pepper of andaliman. It's hot so be aware!

### **“Dalca kambing” lamb shank with young jackfruit baby carrot dahl and long beans served with roti canai**

This is well known dish from Arab and Indian traders, there are many variations with dahl vegetables. It is hearty dish with slow cooked lamb and braised vegetables.

### **48hrs rawon short rib beef with wood roasted bone marrow baby carrots kecai sprouts and served in black nut sauce**

The dish is served in homes or warungs across East Java. This particular recipe I had to almost swap my car for as the Ibu was not willing to share. Luckily I still have my car and I can now share this dish with you.

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## **POULTRY & MEATS**

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### **“Mie Aceh basah” with handpicked crab homemade noodles Asian celery green shallot and sambal pedas**

This is a Acehnese style of chili crab. We have broken it down so it easy to eat using handpicked Borneo crab, stir fried with egg, Asian celery and sambal pedas

### **Padang style “ikan selar bakar panggang”**

Ikan selar is oily fish which is important to have for this dish as it is twice cooked, first simmered in curry paste and coconut milk then grilled under hot coals using the curry paste to baste the fish.

### **Prawn woku with prawn pangsit kemangi and green shallot**

Woku is a traditional Manadonese dish of many varieties. It can be stir fried, dry or wet. Here we do a coconut version.

### **Nothern Sumatran octopus rendang with star anise fennel and chopped turmeric leaf**

I found this dish in a home stay in Sabang Aceh. It was so good I asked the Ibu if I could learn the recipe. I have made some slight alterations we think it takes it to another level.

### **Padang style cumi cumi kalio stuffed with mince prawn simmered in rich curry with cassava leaf and petai**

The Padang area is well known for its curries and coconut milk. This particular dish is called a kalio which is a thick curry rather than dry like rendang or wet like a gulai.

### **“Ikan asap mangut” tea smoked barramundi with pete ginger flower simmered in coconut milk and sambel krecek**

The dish is normally served with catfish and smoked for hours over burning embers we have re-adapted it using barramundi and creating our own smoker of rice and tea.

### **“Steamed ikan bumbu kuning” with green and red tomatoes sour star fruit lemon basil chili and charred sweet corn and sambal dabu dabu**

This dish originates from Banjarmasin in Kalimantan, it's normally served in steamed banana leaves, I've decided to incorporate it with another Indonesian traditional way of cooking which is in bamboo.

### **Crispy whole fish with sambal mangga and kemangi**

“Ikan goreng sambal mangga” is a popular dish in seafood warungs all over Indonesia. The sweet, sour and spicy sambal compliments the fried fish perfectly. We butterfly it open before frying so you can enjoy eating a whole fish more easily

### **Salt baked whole fish with sambal matah lemo and kemangi**

The Northwest of Bali used to be an arid area with minimum resources to support the lives of the people. But now, community based businesses have been growing in the area, such as fish and salt farming. Sourcing the salt from the district, we try to be part of the emerging sustainable society. At Hujan we match the fresh salt baked fish with traditional Balinese spicy condiment sambal matah.

## **Sides**

Oseng oseng smoked cakalang flower papaya banana blossom with ferntip

“Jagung Bakar” grilled corn with ikan asin butter pork floss andaliman aioli

Green papaya salad with carrot dried shrimp tomato and chili lime dressing

“Nasi tutug oncom” stir fried rice with green chili kencur and fermented soya bean

Stir fried kangkung with Thai sauce and garlic

Nasi kuning

Roti canai

Traditionally harvest hi grade Balinese rice

## **FISH AND SIDES**



## Starters

**Hujan betel leaf** with fern tip long bean lemon basil young jack fruit charred shredded coconut and bumbu kalasan

**Tahu gejrot Cirebon** with garlic shallot chili palm sugar tamarind and cucumber pickled

**Green papaya salad** with carrot tomato and chili lime dressing

**“Rujak Singaraja”** salad of belimbing kedondong cucumber pineapple jambu air in a tamarind lime red chili dressing

**Raw salad of Ubud vegetables** with tempe sambal bajak lemo dressing

**Watermelon and cucumber salad** with mint Thai basil chili salt hot and sour dressing

**“Krupuk plate”** potato melinjo sweet potato cassava tempe with saos kacang sambal avocado terong bakar sambal bajak sambal matah

**“Pecel Malang”** with quail eggs tempe brittle red cabbage spinach bean sprouts and peanut sauce

## Mains

**Kupat tahu fried tofu** with rice cake tahu isi omelet beansprouts cabbage celery peanut sauce and crackers

**“Vegetable bubur Manado”** with tempura bayam chili leaves and pumpkin served with sambal tomat

**“Gulai pakis dan telur sambal terong balado”** rich Padang style curry with fern tips fried eggplant and egg with sambal

**“Nasi bakar”** grilled turmeric spiced rice with eggplant mushrooms green tomato Pelecing kangkung and sambal matah

**“Sayur lodeh”** cabbage chili potato tempe eggplant coconut emping melinjo

## Sides

**“Nasi tutug oncom”** stir fried rice with green chili kencur and fermented soya bean

Nasi kuning

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**VEGETARIAN**



## Starters

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**Chili wood roasted ayam Taliwang stuffed** with prawn meat served with cassava chips

**Tuna gohu** with pomelo peanut belimbing wuluh chili lemon basil coconut oil and cassava chips

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**Green papaya salad** with carrot dried shrimp tomato and chili lime dressing

**“Jagung Bakar”** grilled corn with ikan asin butter pork floss chili flakes and aioli

**Stir fried kangkung** with Thai sauce and garlic

**Nasi kuning**

**Traditionally harvest hi grade Balinese rice**

**GLUTENFREE**



## Starters

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**Soft shell crab** with salted duck egg curry leaves and green chili

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**Roti canai**

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