

LARGE PLATES

(V) SWEET TEMPEH & CASHEW NUT STIR FRY 75

Stir fry of sweet-spiced cinnamon tempeh, cashew nuts, red pepper, baby corn, basil, fresh sprouts, spring onion and fresh herbs.

CRISPY SOFT SHELL CRAB & BASIL 125

Wok-tossed lightly battered soft shell crab with caramelized chili, basil, black pepper, Asian vegetables and enoki mushroom.

(GF) SMOKED BARRAMUNDI 135

Smoked barramundi in a red paste and coconut milk sauce served with tomato, ginger torch and blimbing wuluh (sour starfruit).

TWICE COOKED CHICKEN 95

Master stock braised and roasted spring chicken, served with master-reduction, steamed bok choy and fresh herbs.

(GF) BEEF RENDANG 135

Australian beef slow cooked for 6 hours with coconut, tamarind, chili and shallot, garnished with spicy green bean, shredded coconut salad melinjo crackers and pickled vegetables.

RED CURRY OF DUCK 135

With With lychee, basil, apple eggplant, baby corn, kaffir lime, coriander and mint.

ROAST PORK BELLY 125

Slow roasted pork belly with shaved apple, coconut salad, spiced apple compote and fresh herbs.

SIDES:

RICE 10 | ROTI 12 | FRENCH FRIES 25 | CRISPY SMASHED POTATOES 30

(V) vegetarian (GF) gluten free VEGAN

All prices are in thousands of rupiah "000" and are subject to 5% service charge and 10% government tax