



RAMADAN MENU

12 April - 16 May

COMPLIMENTARY SPECIALTY – SERVED TO TABLE

LUNCH

Ikan Bakar Dabu Dabu
(Grilled Golden Pomfret
with Homemade Sauce)

DINNER

Ketam Sambal
(Spicy Chilli Crab)

STARTERS

Kerupuk
(Indonesia Crackers)
Gado Gado Jakarta
(Mixed Steam Vegetables with Peanut Sauce)
Rojak Buah
(Traditional Fruit Salad)
Siomay Bandung
(Steamed Dumplings & Chicken Siew Mai)

GRAINS

Nasi Putih
(Steamed White Rice)
Nasi Kuning
(Turmeric Rice)
Mee Kocok Ayam
(Wonton Noodles with Minced Chicken)
Bubur Surau
(Indonesian Traditional Porridge)
Lemang
(Bamboo Glutinous Rice)
Serunding
(Spiced Grated Coconut)

SOUP

Sop Ayam Bali
(Clear Chicken Ball Soup)

CARVING STATION

Peha Kaki Kambing
(Roasted Lamb Leg served
with Kintamani Special Sauce)

MAINS

Rendang Daging Sapi
(Beef Simmered in Thick Coconut Sauce)
Gulai Kambing
(Mutton Stew)
Ayam Panggang Woku
(Chicken Baked in Spicy Green Chilli Sauce)
Ikan Colo Colo
(Deep Fried Dory Fish served with Spicy Dip)
Udang Bijirin
(Deep Fried Oatmeal Tiger Prawns
with Butter & Curry Leaves)
Paru Sambal
(Spicy Deep Fried Beef Lungs)
Remis Sambal
(Spicy Chilli Clams)

VEGETABLES

Sayur Lodeh
(Vegetables in Coconut Gravy)
Sayur Campur
(Mixed Vegetables with Oyster sauce)
Sambal Goreng
(Traditional Fried Tofu,
Fermented Soya & Long Beans with Chili)

DESSERTS

Pulut Durian Pekat
(Durian Paste with Glutinous Rice)
Buah Buahan & Kueh Kueh
(Fruit Platter & Traditional Cakes)
Agar-Agar Gula Melaka
(Gula Melaka Pudding)
ES Kopyor
(Ice Kopyor Coconut)
Kurma (Dates)
Es Krim (Ice Cream Cup)