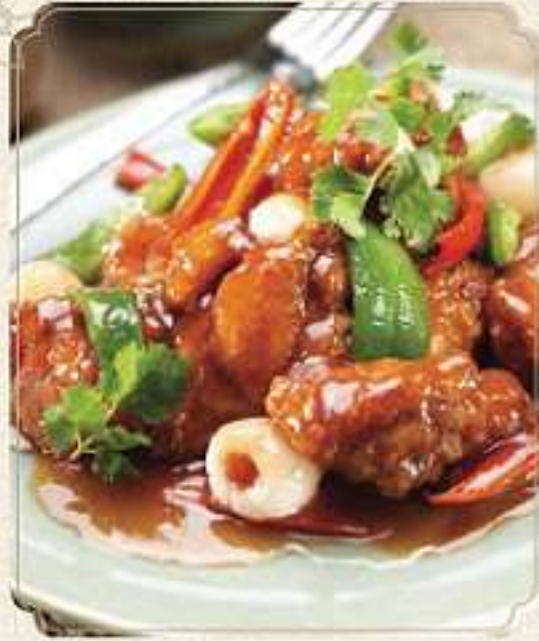




Fried chicken with mango sauce - 105,000
Crispy fried chicken dressed with our Chef's special mango sauce



Fried chicken with longan sauce - 105,000
Fried chicken with our Chef's special lychee sauce



Binjai fried chicken - 118,000
Fried chicken marinated in traditional spices in Binjai style, served with special dipping sauce



Thai Grilled chicken - 105,000
Grilled and marinated boneless chicken thigh in traditional Thai style



Ayam Goreng Lengkuas - 118,000
Fried chicken marinated in traditional galingal spices West Sumatra style



Yangoon crispy duck - 130,000
Duck conit & spring onion, wrapped in a thin omlette with chinese barbecue dipping sauce



Grilled lemon grass chicken - 105,000
Grilled chicken, marinated in aromatic herbs served with satay sambal



Vietnamese crispy yam duck - 130,000
Boneless duck covered with a crunchy yam crust, served over our special hoisin sauce



Standaling beef curry - 130,000
Traditional dried beef curry served with fried oriental bread (mantao)



Beef rendang minangkabau - 155,000
Popular North Sumatra slow cooked beef with blend of spices paste and coconut milk



Grilled beef bojololi - 135,000
Grilled sirloin beef served with sauteed vegetables dressed with sweet and tangy sauce



Nanking beef peranakan - 130,000
Australian beef stir-fried in old time favourite Nanking sauce



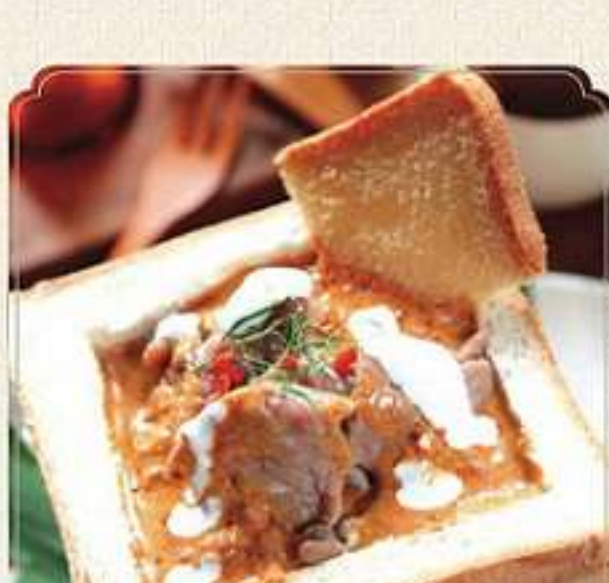
Thai beef green curry - 135,000
Beef stewed in famous Thai green curry



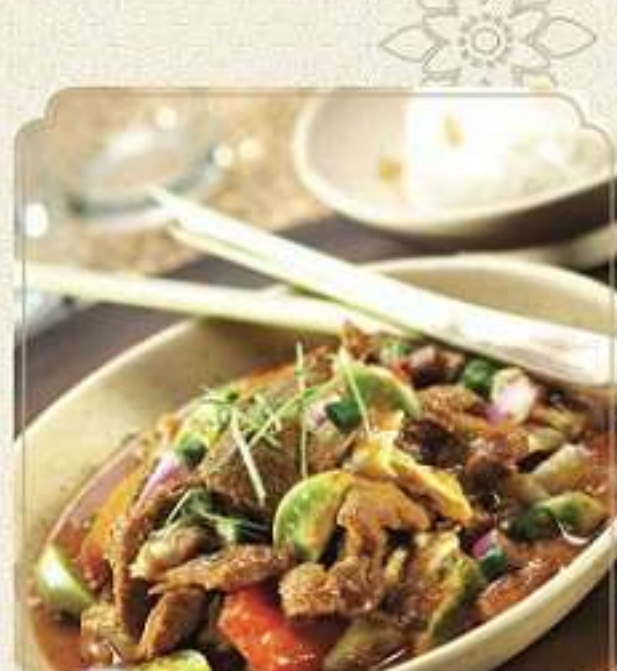
Oxtail soup peranakan - 160,000
Popular peranakan style oxtail soup served with benjio nut crackers and chili sauce



Rendang balado dua rasa - 135,000
Seared marinated beef dressed with traditional green and red mild chili



Kao samui red beef curry - 135,000
Beef stewed in traditional eastern Thai curry served in thick fried bread



Rongseng kambing nrebes - 130,000
Lamb stewed with traditional spices and hint of twist soy sauce



Lamb honey sauce - 135,000
Fried baby lamb ribs sauteed in Chef's special sauce



Grilled lamb chop tosari - 170,000
Charcoal grilled lamb chop served with traditional sambal chili sauce