



*Hujan Locale's cuisine reflects my increasingly involved forays into all things Asian. He is often seen traipsing through back streets of some remote village in Java talking with an old granny, or visiting a local market to see what new things he can discover.*

*Hujan's ethos is to source food locally as much as possible. More concerned farmers and produce growers are coming up with ethically produced chickens, pigs and a "found and foraged" philosophy.*

*Embracing the ethos of the Slow Food Movement, you will find that many of the dishes are slow cooked – the way to tenderize as well as to allow flavours to merge and soften.*

*Will Meyrick*

# Small plates



- Tuna betel leaf** 40/pc  
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 we do a fresh light version where we dress raw tuna with "bumbu be pasih" and "sambal matah" and served on betel leaf.*
- Dutch Indonesian salted cod kroket** 105  
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.*
- Beef sate Padang** 110  
with thick curry sauce, served with rice cake and pickled vegetables  
*Sate Padang is one of the most well known sates in Indonesia 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.*
- Tuna gohu** 120  
with pomelo, peanut, belimbing wuluh, chilli, lemon basil, coconut oil and cassava chips  
*Traditionally 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.*
- Crispy squid** 120  
with chilli jam, ginger flower and 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.*

All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah

## Small plates

# From the land

- “Siobak Singaraja”** 110  
cured pork belly caramelized in a spiced soy bean sauce with pickled cucumbers, 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 stallholders 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*
- Tipat blayag** 169  
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 across Bali in warungs sold as “tipat blayag”*
- Tongseng kambing** 169  
slow braised lamb wrapped in cabbage with tomato, lime leaf and chilli, 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** 169  
with sambal mango, sambal hijau, ikan asin manis and 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.*
- 48hrs rawon short rib beef** 190  
with wood roasted bone marrow, baby carrot, kecai sprouts, 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.*

# From the sea

- Steamed ikan bumbu kuning** 180  
with green and red tomatoes, sour star fruit, lemon basil, chilli, charred sweet corn, served with 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** 180  
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.*
- Padang style cumi cumi kalio** 180  
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.*

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## Main courses

# Vegetarian

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<b>Hujan betel leaf</b> with fern tip, long bean, lemon basil, young jack fruit, charred shredded coconut and bumbu kalasan	39/pc
<b>Tahu gejrot Cirebon</b> with garlic, shallot, chilli, palm sugar, tamarind and pickled cucumber	60
<b>Green papaya salad</b> with carrot, tomato and chilli lime dressing	60



<b>Kupat tahu</b> fried tofu with rice cake, tahu isi, omelet, beansprouts, cabbage, celery, peanut sauce and crackers	115
<b>Gulai pakis and terong balado</b> a rich Padang style curry with ferntip, eggplant and egg	115
<b>Sayur lodeh</b> with cabbage, chilli, potato, tempe, eggplant, coconut, served with emping melinjo	120

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## Sides

<b>Oseng oseng</b> <i>smoked fish, papaya, banana blossom and ferntip</i>	55
<b>Green papaya salad</b> <i>with carrot, dried shrimp, tomato and chilli lime dressing</i>	50
<b>Jagung Bakar</b> <i>grilled corn with ikan asin, butter, pork floss and aioli</i>	50
<b>Stir fried kangkung</b> <i>with Thai sauce and garlic</i>	50
<b>Nasi kuning</b>	30
<b>Traditionally harvested hi-grade Balinese rice</b>	20

## Desserts

<b>Ginger lemongrass creme brulee</b> <i>with strawberry, mint leaf, honey, black pepper, salted caramel stick and lime foam</i>	80
<b>Black sticky rice</b> <i>with fresh jackfruit, candied coconut, jackfruit chips, bubur sumsum and milk tea ice cream</i>	80

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