



SPECIAL INDONESIAN DELIGHTS MENU

Price

Rp260,000++ per person with min. reservation: 2 guests

Rp249,000++ per person with min. reservation: 5 guests or more

Buffet-style dining:

Rp345,000++ per person with min. reservation: 5 guests or more

Venue Capacity

Suitable for up to 20 people

Experience Includes

- A signature main dish
- Organic mixed rice trio (red, brown, and white)
- Selections of traditional condiments
- Choice of premium hot or chilled tea
- Complimentary Indonesian desserts

Additional Information

- All of our Indonesian specialties are crafted to be non-spicy, catering to guests with delicate digestion or those who prefer milder flavors. For a touch of heat, our flavorful sambals are served separately, allowing you to adjust the spice level to your liking.
- We kindly ask that dietary preferences, allergies, and other special arrangements be communicated during the reservation process, so that every guest may enjoy their meal with comfort and confidence.
- Other consumptions will be charged additionally.
- Reservations must be made at least two days in advance, with either full payment or a 50% deposit required to confirm.



Indonesian Chicken Curry

Indonesian chicken curry is a yellow chicken curry soup made with turmeric, ginger, lemongrass, and a blend of spices, including ginger, garlic, shallots, galangal, coriander, candlenut, tomato, and pepper, enriched with freshly squeezed coconut milk to create a complex and savory essence. This dish is served with potatoes, and garnished with crispy garlic and shallot chips, along with fresh leek and other herbs on top. Accompanied by our organic rice, it is paired with sambal (chili sauce) on the side for added flavor.

Traditionally, kare ayam (chicken curry) is enjoyed as a comforting family meal, often served during lunch or dinner, and it is especially popular at festive gatherings, religious celebrations, and communal feasts where sharing hearty dishes reflects the warmth of Indonesian hospitality. This rich, aromatic dish showcases the vibrant and diverse flavors of Indonesian cuisine while offering a wholesome and satisfying dining experience.



Nasi Campur

Nasi campur, literally translated as "mixed rice," is a quintessential dish that reflects the country's rich culinary diversity. This popular meal features steamed rice as its centerpiece, surrounded by a vibrant assortment of side dishes, including crispy garlic chicken, stir-fried vegetables or salad, aromatic crimson pepper potato, fried non-GMO tofu, stir-fried noodles, and aromatic omelette. It is served with tomato sambal (chili sauce), pickles, and crispy tempeh chips on the side.

Each element is thoughtfully seasoned with traditional spices and sauces, creating a harmonious blend of textures and flavors that range from sweet and savory to tangy and spicy. Nasi campur is not just a meal but a celebration of Indonesia's cultural heritage, offering diners a variety of authentic tastes on one plate.



Nasi Kuning

Nasi Kuning, literally translated as "yellow rice," is a beloved Indonesian dish often served during celebratory occasions and special gatherings. The distinctive yellow hue comes from turmeric, which not only imparts its vibrant color but also adds a subtle earthy flavor. This aromatic rice is cooked with coconut milk and a blend of fragrant spices, creating a rich and savory taste that truly stands out. It is accompanied by an assortment of side dishes, including garlic chicken, sweet-fragrant tempeh, aromatic crimson pepper organic egg, Indonesian potato fufu, stir-fried noodles, sweet-and-sour grated coconut, cucumber slices, and other fresh vegetables, served with tomato sambal (chili sauce) on the side. Symbolizing prosperity and happiness in Indonesian culture, Nasi Kuning offers a delightful experience that embodies the warmth and richness of traditional Indonesian cuisine.



Ayam Betutu

Ayam Betutu is a traditional Balinese dish made by marinating chicken with a rich blend of spices including turmeric, ginger, galangal, garlic, shallots, chili, and candlenut, then wrapping it in banana leaves and slow-cooking it until tender and deeply infused with flavor. The slow steaming or roasting process creates a smoky, aromatic essence that highlights the complexity of Balinese cuisine. Traditionally, ayam betutu is served during ceremonies, temple festivals, and family gatherings, symbolizing togetherness and celebration. Accompanied by steamed rice, sambal matah (Balinese raw chili relish), and fresh vegetables, this dish embodies the warmth of communal dining while showcasing the bold and vibrant flavors of Bali's culinary heritage.