

# Nusantara

## Jamuan Makan Nusantara serving for a minimum of 2 people

A diverse regional archipelago dishes and accompaniments will be followed by exotic fruits and sorbet. (whats inside the menu)

**Gado-Gado** of Surabaya  
DF GF V - VE option available  
Javanese traditional salad consisting of cabbages, tofu, egg, long beans, shallot and served with peanut sauce and rice cake

**Lumpia Semarang** of Central Java DF NF  
Semarang-style fried bamboo shoots, chicken and prawn spring roll

**Soto Ayam Surabaya** of East Java  
DF NF - GF option available  
free-range chicken, cabbage, glass noodle, koya, emping, steamed rice and sambal

**Sop Buntut Lapangan Banteng** of Jakarta  
DF NF GF  
oxtail, nutmeg scented consommé, carrot, potato, emping and sambal, served with steamed rice

**Nasi Goreng** or **Mie Goreng Kampung**  
DF NF - GF option available  
fried rice or noodles with shredded chicken, prawn, egg, vegetables, shrimp paste, crackers and pickles

**Aneka Sate Nusantara** DF - GF option available  
Madurese chicken sate, Surakarta lamb satay, Maranggi sweet beef satay served with pickles, fresh cabbage, sambalkecap, peanut sauce and choices of rice cake or steamed rice

**Ikan Bumbu Pasmol** of West Java DF NF GF  
catch of the day smothered in sweet, sour and savoury turmeric sauce, basil and cherry tomato served with rice and lalapan

**Rendang** of Mingakabau DF NF GF  
braised beef shank in herbs, spices and coconut milk served in a bed of boiled cassava leave and sambal lado mudo, served with steamed rice

**Gulai Kambing** of Surakarta DF NF GF  
braised lamb in Indonesian herbs, spices and coconut milk served with pickle, emping, sambal and steamed rice

# Balinese Authentic

**Nasi Ayam** of Kedewatan GF DF  
Balinese smoke chicken, egg, lawar kacang and chicken satay lilit served with sambal and steamed rice

**Siobak** of Singaraja GF DF  
black heritage pig, beef liver, chicharron, pickles, soy marinated egg, Chinese five spice and tauco served with steamed rice

**Ikan Goreng** of Sanur GF DF  
fried catch of the day, sambal terasi, fish and cucumber soup served with steamed rice

**Nila Nyat-Nyat** of Kintamani GF DF  
sustainably farmed tilapia, Balinese “bumbu rajang”, stir-fried morning glory, fried soybean, steamed rice and sambal matah

**Nasi Samsam** of Sayan GF DF  
roasted pork belly, pork satay, lawar babi and pork crackling served with sambal matah and steamed rice

# Classics with a Twist

## Avo BLT Club

sourdough, smoked bacon and ham, tomato, avocado, adobo aioli, grilled chicken leg, baby romaine, home-made pickles and served with fries

## Falafel in Pita Pocket

whole wheat pita, mesclun, hummus, falafel, cucumber, red onion, bulghur salad, sumac and organic raw forest honey dressing

## Amandari Loaded Burger

brioche, 8oz beef patties, bacon onion marmalade, bacon slab, beef tomato, lettuce, American cheddar and garlic aioli served with mixed fries

## Hand-Stretched Pizza

**Margherita Pizza** - beef tomato, locally made fresh mozzarella, fresh basil, house-made pizza sauce

**Betutu** – Balinese “bumbu genep” spice paste, smoked chicken, duck breast, sambal matah and crushed garlic peanuts

**Bali Artisanal Five Cheeses Pizza** – Bali artisanal cheese selection from Klungkung cheese maker

## Classic Artisanal Pasta

choices of :  
**Spaghetti**  
**Linguine al Nero di Seppia**  
**Penne Rigate**

gluten-free options are available: Non-GMO  
**Spaghetti de Maiz**  
**Penne Rigate di Riso**

with signature classic style:  
**Aglio Olio**  
garlic, chilli flakes, dry white wine and flat-leaf parsley

**Carbonara**  
locally made guanciale, yolk and pecorinoromano

**Bolognaise**  
hand-chopped beef, pancetta, tomato and parmesan

# Conscious Eating

## Middle East Souk

V - GF DF VE options are available  
pumpkin, chickpeas, baharat, feta, pomegranate

Non-vegetarian add-on:

**Za’atar garlic salmon**  
**Lamb Kofte**

## Pomegranate and Purslane

V - GF DF VE options are available  
cucumber, mesclun, pomegranate, radish, red onion, sumac, black lime labneh, Lebanese bread

Non-vegetarian add-on:

**Morrocan Chicken Chermoula**  
**Grilled Tiger Prawn Harissa**

**Mezze** V - GF DF VE options are available  
hummus, baba ganoush, muhammara, crudité, grilled artichoke, marinated olive, marinated feta, charred capsicum, whole grain flat bread, falafel and tabbouleh

Non-vegetarian add-on:

**Marinated Chicken Kabob**  
**Marinated Beef Kabob**

## Spicy Chilled Soba

DF NF V - VE option available  
Soba, cucumber, boiled egg, fermented soy and chilli paste

**Poke** GF DF NF - V VE options are available  
sustainable line caught tuna, ikura, avocado, seaweed, pineapple, sesame seed, quinoa and payangan mansur rice, nahm jim and tamari

## Kimchi and Beef GF DF NF

heritage black rice, grass-fed bulgogi, charred kale, house fermented kimchi, beansprouts, shiitake, wakame, tamari pickled omega yolk, pickled cucumber and gochujang

## Chicken Herbal Soup GF DF NF

whole spring chicken, glutinous rice, ginger, garlic, ginseng panax, jujube, ginkgo nuts and scallion served with steamed rice