

Nusantara

Jamuan Makan Nusantara

A diverse regional archipelago dishes and accompaniments will be followed by Nusantara-inspired sweet platters.

A curation of expertly prepared vegetable, seafood, and meat dishes, or opt for a vegetarian-only selection if you prefer. Each dish showcases Indonesian cuisine's bold and complex flavours, with aromatic spices and fresh, locally sourced ingredients.

serving a
minimum of
2 guests

Enjoy this culinary journey in the comfort and privacy of your suite, or join us in our restaurant for a lively and convivial dining experience.

Gado-Gado of Surabaya

V G N - VG option available

Javanese traditional salad consisting of cabbages, tofu, egg, long beans, shallot- served with peanut sauce and rice cake

Aneka Sate Nusantara G N

Madurese chicken sate, Surakarta lamb satay, maranggi sweet beef satay served with pickles, fresh cabbage, sambal kecap, peanut sauce and choices of rice cake or steamed rice

Lumpia Semarang of Central Java SF G

Semarang-style fried bamboo shoots, chicken and prawn spring roll

Ikan Acar Kuning of West Java H SF

catch of the day with cucumber, carrot, jicama, shallots, and tangy turmeric sauce

Soto Ayam Surabaya of East Java H G

free-range chicken, cabbage, glass noodles, koya, rice crackers, steamed rice and sambal

Rendang of Minangkabau

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

Sop Buntut Lapangan Banteng of Jakarta G

tokusen wagyu oxtail, nutmeg scented consommé, carrot, potato, emping, sambal hijau served with steamed rice and pickles

Gulai Kambing of Surakarta

braised lamb in Indonesian herbs, spices and coconut milk served with pickle, emping, sambal and steamed rice

Nasi Goreng or Mie Goreng Kampung

G SF - V or VG option available

fried rice or noodles with shredded chicken, prawns, egg, vegetables, shrimp paste, crackers and pickles

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.
All prices shown are in thousands of Rupiah (IDR) and are subject to 21% government tax and service charge.

World According to Plants

Pomegranate and Purslane

V H D N - VG option available

purslane, cucumber, mesclun, pomegranate, radish, red onion, sumac, black lime labneh, Roasted pumpkin, tomato cherry, chickpeas, Feta, falafel, grain-free flax crackers

Non-vegetarian add-on:

Moroccan Chicken Chermoula H

Grilled Salmon Harissa H N

Mezze V H G D N - VG option available

hummus, baba ghanoush, muhammara, crudité, grilled artichoke, marinated olive, marinated feta, charred capsicum, whole grain flat bread, falafel and tabbouleh

Caesar D SF G P - V option available

baby romaine, anchovy and garlic dressing, garlic sourdough crouton, quail egg, grilled chicken leg, crispy bacon, parmesan shaved

Thai Beef Salad H SF N

grass-fed organic striploin, baby mesclun, cucumber, heirloom tomato, fish sauce, lime juice, crushed peanuts and coriander

Green Papaya Salad H SF N - VG option available

green papaya, tomato, long bean, fish sauce, lime juice, sticky rice and palm sugar dressing

Prawn and Vermicelli Salad H SF P N

glass noodles, minced pork, prawn, cherry tomato, red onion, coriander, lime, fish sauce, chilli and crushed peanuts

Rainbow Summer Rolls VG H N

beet, paprika, pineapple, mango (when in season), mint, cilantro and quinoa with gingery peanut and lime chili dips

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Neighboring Border

Curries and Stew

Singapore Laksa SF D 335
prawn stock, king prawn, fish cake, tofu puff, bean sprouts, vermicelli rice noodles, homemade laksa paste and coconut milk

Tom Yum SF D
prawn, straw mushroom, prawn stock, mussels, squid, fresh herbs and spices, chilli paste, evaporated milk, lemongrass, kaffir lime leaf, and coriander served with steamed rice on the side

Butter Chicken G D N
chicken thigh, grass-fed certified butter and double cream, garam masala, turmeric, tomato, almond, basmati, garlic naan and mango chutney and raita

Massaman Beef Curry SF N
homemade massaman curry paste, beef shank, potato, fresh herbs and spice and coconut milk served with steamed rice on the side and chilli paste

Red Duck Curry SF
sous vide duck breast, lychee, pineapple, capsicum, coconut milk and Thai basil served with steamed rice on the side and chilli paste

Wok Flipping

Pad Thai SF N - V or VG option available 335
flat rice noodles, cage-free egg, tamarind, tofu, prawn, chicken, beansprout, coriander, chive, lime, peanuts and fresh green herbs on the side

Char Kway Teow SF G P - V or VG option available
kway teow noodle, garlic, prawn, lap cheong sweet sausage, cockles, beansprout and chive

Pineapple Fried Rice G N - V or VG option available
pineapple, cage-free egg, capsicum, peas, spring onion, oyster sauce served with chicken and cashew stir fry

KL Hokkien Mee SF G P
thick hokkien noodle, dark soy sauce, prawn, pork belly, crispy pork lard and fish ball

XO Fried Rice SF G
homemade XO, garlic, leek, shao xing and sesame oil

chicken
prawn

Plants and Beyond

Stir-fried Vegetables SF G - V or VG option available
garden vegetables, onion, ginger, garlic, soy sauce, shiitake mushroom, oyster sauce and sesame oil

Kangkung Belacan SF G - V or VG option available
morning glory, garlic, fish sauce, shrimp paste and chilli paste

Vegetable Korma V H D N - VG option available
carrot, peas, potato, string beans, aromatic herbs and spices, coconut milk, full-fat yoghurt and cashew based gravy

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Classics with a Twist

Something You Might Know

Poke ^{H SF}
sustainable line caught tuna, spiced salmon, ikura, avocado, seaweed, mango salsa (when in season), furikake, Payangan heritage mansur rice, tofu chips, sweet sour lime and tamari dressing

Avo BLT Club

^{G D P - V} or ^{VG} option available
sourdough, smoked bacon and ham, tomato, avocado, adobo aioli, grilled chicken leg, baby romaine, home-made pickles and served with mixed fries

Amandari Loaded Burger ^{G D P}

brioche, tokusen wagyu beef patties, bacon-onion marmalade, bacon slab, beef tomato, lettuce, American cheddar and garlic aioli served with mixed fries

Korean Fried Chicken Sandwich

^{G D}
brioche, Korean-style fried chicken, glazed gochujang, pickled cucumber, kimchi, cage-free sunny side up, cheddar, Asian slaw and mixed fries

Shawarma ^{G D - V} option available

grill marinated Chicken thigh, whole wheat flatbread, tomato, cucumber, onion, pomegranate, baby romaine lettuce, sumac, harissa, garlic honey yoghurt and mix fries

Classic Pasta with a Twist

Choices of our artisanal pasta:

Spaghetti
Linguine
Penne

Gluten-free pasta options available (Non-GMO):

Spaghetti de maiz
Penne rigate di riso

Mushroom and Truffle Cream

^{G D P - V} option available
mushroom, truffle, locally made guanciale, grass-fed double cream, cage-free egg yolk and parmesan

Wagyu Beef ^{G D P}

tokusen wagyu minced beef, pancetta, dehydrated tomato and parmesan

Prawn and Scallop ^{SF D}

prawn, scallop, garlic, chilli flakes, parsley, ikura, dry white wine and parmesan

Puttanesca

^{V G D - VG} option available
Garlic, capers, kalamata, chilli flakes, homemade tomato sauce and parmesan

Heirloom Tomato Pomodoro

^{V G D - VG} option available
Heirloom cherry tomato, garlic, white wine, evoo, parmesan and chilli flakes

Hand-Stretched Pizza

Margherita

^{V D G - VG} option available
beef tomato, locally made fresh mozzarella, fresh basil, house-made pizza sauce

Betutu ^{D G}

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

Karnivor ^{D P G}

beef Pepperoni, pancetta, chorizo, guanciale, lamb merguez, homemade smoky maple BBQ sauce

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