

SOUPS

SOP TAHU SAYURAN (V/ VG)
Clear tofu & vegetable soup
8

SOTO AYAM
The renowned Indonesian chicken soup
8

ENTREE

LUMPIA
Spring roll with Chicken / Vegetable (V/VG) filling s/w our special sauce
8

GADO GADO (VG)
Blanched vegetables topped with peanut sauce and crackers
8

SATE AYAM – SAPI - KAMBING
Chicken/Beef/Lamb Sate topped with peanut sauce
8

SATE TEMPE - TAHU (VG)
Deep fried Tempeh/Tofu Sate topped with peanut sauce
9

SATE LILIT BALI
Fish minced sate served with our special sauce
8


SATE UDANG
Tiger Prawn Sate served with our special sauce
10

V denotes for Vegetarian, VG for Vegan.

**“ALL MEALS MAY CONTAIN OR COME IN CONTACT WITH VARIOUS ALERGENS
INCLUDING NUTS, SEAFOOD, GLUTEIN & DAIRY PRODUCTS”
PLEASE INFORM US IF YOU HAVE ANY SPECIFIC ALERGIES**

OTHER MAIN COURSE

KARI IKAN



DESSERTS

Lapis Legit – ‘Spekkoek’ 5
Bacon like layered cake served with cream

Pisang Goreng 7.5
Deep fried Banana served with ice cream

Bubur Ketan Hitam 7.5
Warm black glutinous rice pudding served with coconut cream

Bola Bola es Krim Lapis Kelapa 9.5
Coconut coated chocolate ice cream & passion fruit syrup

Bolu Pandan – Pandan sponge cake 9.5
Served with Ice cream & passion fruit syrup

Hot Dirty Banana Coffee 10
Ice cream, liqueur & coffee topped with fresh cream

Sundae es Krim 7.5
Ice Cream Sundae (Chocolate & Vanilla) with your choice of topping (Chocolate/Caramel/Strawberry)

HOT DRINKS

KOPI TUBRUK 4
Indonesian black coffee served with milk

KOPI TUBRUK & KUE LAPIS LEGIT 8
Combo package

PLUNGER COFFEE 4(s) 7(d)
Served with milk and sugar

HOT CHOCOLATE 4
Topped with whipped cream

GINGER HOT CHOCOLATE 5
Topped with whipped cream

TEA POT 3.5(s) 6 (d)
Green – Herbal – Dark

COFFEE & LIQUEURS (In or on the side) 10
Tullamore (Irish whiskey) – Amaretto – Baileys – Cointreau –
Drambuie – Frangelico – Kahlua – Tia Maria

