

# Indonesian Traditional Recipes

## Perfect For Sharing

<b>IKAN BAKAR</b> <i>Barramundi, roasted in ginger &amp; turmeric, with yellow curry, chayote and dabu-dabu</i>	160
<b>AYAM BETUTU</b> <i>Balinese smoked &amp; slow cooked chicken with sambal mattah and lemon basil</i>	150
<b>BABI BAKAR KECAP</b> <i>Grilled spare ribs, marinated in sweet soy, lime leaf and cucumber salad</i>	150
<b>RENDANG</b> <i>Slow cooked beef in spice and coconut gravy, with green sambal and cassava leaves</i>	160
<b>SATE AYAM</b> <i>Marinated chicken skewers with rice cakes, peanut sauce, prawn crackers and acar</i>	125
<b>BEBEK GORENG</b> <i>Crispy fried duck with long beans, bumbu Bali and sambal bongkot</i>	160
<b>NASI GORENG SEAFOOD</b> <i>Fried rice with shrimp, squid, clams, krupuk and fermented hot sauce</i>	140
<b>MIE GORENG</b> <i>Fried egg noodles with vegetables, pork, chicken, prawns and omelette</i>	140
<b>Vegetables / Sides</b>	
<b>GADO GADO</b> <i>Mixed vegetable salad with peanut sauce, tempeh and egg</i>	60
<b>SAMBAL TERONG</b> <i>Eggplant, sautéed in mild spicy tomato sambal and basil</i>	50
<b>PERKEDEL JAGUNG</b> <i>Corn fritters serve with sambal</i>	40
<b>COCONUT RICE</b> <i>With fried shallots and serondeng</i>	20



# CHEZ GADO GADO DINNER

**NO SPLIT CHECKS PLEASE**

*Price subject to 8% service charge and 10% government tax, and quoted in '000' Rupiahs.*

## STARTERS AND SALADS

<b>GAZPACHO</b> <i>Cold &amp; little spicy tomato soup served with garlic bread</i>	75
<b>PUMPKIN SOUP</b> <i>With coriander, green chili, almonds and chutney</i>	80
<b>MOZZARELLA &amp; ROASTED PEPPERS</b> <i>With tomato, kemangi, olive oil, capers and ciabatta</i>	95
<b>WATERMELON SALAD</b> <i>With cherry tomatoes, coriander, green chili and feta</i>	75
<b>BEETROOT &amp; ORANGE SALAD</b> <i>With pumpkin seeds, rucola and goat cheese</i>	90
<b>GARDEN SALAD</b> <i>With cucumber, tomatoes, herbs and mustard dressing</i>	60
<b>CAESAR SALAD</b> <i>With grilled chicken, boiled egg, garlic bread and parmesan</i>	90
<b>YELLOW FIN TUNA CARPACCIO</b> <i>On crispy pastry, ricotta crème, capers, wasabi, chives, salmon roe, sesame seeds and soya</i>	125
<b>SALMON "GRAVLAX"</b> <i>With horseradish, focaccia toast and salad</i>	125
<b>SHRIMP COCKTAIL</b> <i>With Marie Rose sauce, avocado and toast</i>	95
<b>BEEF CARPACCIO</b> <i>With truffle vinaigrette, rucola and Parmesan</i>	110
<b>SERRANO HAM</b> <i>With Galia melon, rucola and olive oil</i>	125
<b>CHICKEN LIVER PARFAIT</b> <i>With shallot marmalade, toast and salad</i>	95
<b>GRILLED OCTOPUS</b> <i>With hummus, olives, radish, chili flakes and tomato</i>	110
<b>PRAWN CAPELLINI</b> <i>With kombu, chili, lime and watercress</i>	110

## PASTA

<b>GREEN PEA</b> <i>Ravioli with salty ricotta, green pea vinaigrette and rucola</i>	120
<b>PRAWN AGLIO OLIO</b> <i>Spaghetti with chili, garlic, olive oil and parsley</i>	130
<b>SEAFOOD MARINARA</b> <i>Spaghetti with vongole, prawn and squid in marinara sauce</i>	130
<b>VONGOLE</b> <i>Spaghetti with clams, garlic, chili, olive oil and herbs</i>	120
<b>BEEF CHEEK</b> <i>Ravioli with green herbs vinaigrette, rucola and parmesan</i>	120

## MAIN COURSE

<b>CATCH OF THE DAY</b> <i>Grilled, with white wine sauce, sautéed spinach and cucumber</i>	175
<b>YELLOW FIN TUNA</b> <i>Grilled, à la Niçoise, with potato, peppers, olive, tomato and chimichurri</i>	175
<b>JUMBO PRAWN</b> <i>With garlic confit, dried tomato, fries and salad</i>	185
<b>CHICKEN "Paillard"</b> <i>Grilled breast, caper &amp; olive vinaigrette and garden greens</i>	160
<b>DUCK LEG CONFIT</b> <i>With rosemary potatoes, watercress and jus</i>	175
<b>LAMB SHANK</b> <i>Braised with Indian spices, cucumber salad &amp; paratha bread</i>	225
<b>STEAK &amp; FRIES</b> <i>Grilled and sliced, with homemade fries and green pepper sauce</i>	185
<b>PORK NECK</b> <i>Roasted, with potato puree and apple &amp; green chili vinaigrette</i>	160
<b>FILLET-O-FISH</b> <i>Homade bun with spiced crusted mahi-mahi, tartar sauce, jalapeno peppers and cheese</i>	125
<b>CHEESE BURGER</b> <i>Homade bun with cheese, tomato, pickles, fries and coleslaw</i>	125

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