

Individual Set Meals *prices are subject to 6% SST	
<p>Goreng-goreng Ayam Set Highlights our famous fried chicken made of fresh chicken marinated in local herbs & spices</p> <p>Set comes with</p> <ul style="list-style-type: none"> - ¼ Ayam Goreng Berempah <ul style="list-style-type: none"> • Option: <ul style="list-style-type: none"> ○ Breast meat ○ Whole leg ○ No preference - Emping with Sambal - Tahu Tempe Goreng - Javanese Home Style Soup - Gulai Mixed Vegetable - Belimbing Salad with Crispy Slim Fish - Nasi Kuning Putih Campur - Sambal Terasi 	RM32.25
<p>Panggang-Panggang Ayam Set Highlights our best-selling dish: Fresh chicken, charcoal grilled over glowing embers. Marinated & basted with our special homemade BBQ sauce.</p> <p>Set comes with</p> <ul style="list-style-type: none"> - ¼ Ayam Panggang BBQ <ul style="list-style-type: none"> • Option: <ul style="list-style-type: none"> ○ Breast meat ○ Whole leg ○ No preference - Emping with Sambal - Tahu Tempe Goreng - Javanese Home Style Soup - Gulai Mixed Vegetable - Belimbing Salad with Crispy Slim Fish - Nasi Kuning Putih Campur - Sambal Terasi 	32.25

Makan Bersama-sama (Set for 2) *prices are subject to 6% SST	
<p>Ayam Panggang Set Suitable for 2 pax Highlights our best-selling dish: Fresh chicken, charcoal grilled over glowing embers. Marinated & basted with our special homemade BBQ sauce.</p> <p>Set comes with:</p> <ul style="list-style-type: none"> - ¼ Ayam Panggang BBQ with Asam sauce 	RM53.50

<ul style="list-style-type: none"> • Option: <ul style="list-style-type: none"> ○ Breast meat ○ Whole leg ○ No preference - Terong Sambal Hijau Merah - Tahu Telur - Nasi Kuning x 2 - Sambal Terasi - Gulai Sauce 	
<p>Ayam Goreng Berempah Set Suitable for 2 pax Highlights our famous fried chicken made of fresh chicken marinated in local herbs & spices</p> <p>Set comes with</p> <ul style="list-style-type: none"> - ¼ Ayam Goreng Berempah <ul style="list-style-type: none"> • Option: <ul style="list-style-type: none"> ○ Breast meat ○ Whole leg ○ No preference - Kai Lan & Prawns in Sambal Belacan - Omelette Sambal Petai - Nasi Kuning x 2 - Sambal Terasi - Gulai Sauce 	58.40
<p>Cumi-cumi Bakar Set Suitable for 2 pax Highlights our signature calamari charcoal-grilled over embers & basted with our Cumi Bakar sauce for a light smoky, caramelised flavour</p> <p>Set comes with</p> <ul style="list-style-type: none"> - Cumi-cumi Bakar - Spicy Green Apple Salad - Tahu Telur - Nasi Kuning x 2 - Sambal Terasi - Gulai Sauce 	56.50

Signature Specials	
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<p>Emping with Sambal Terasi Made from 100% Melinjo nuts, it has a slightly bitter nutty taste that is perfectly balanced by our signature Sambal Terasi.</p>	6.80
<p>Chicken Satay (6 sticks) Marinated chicken strips, perfectly charcoal-grilled: Moist on the inside, lightly charred on the outside. Comes with Satay peanut sauce.</p>	22.40
<p>Keredok</p>	15.80

Freshly cut cucumber, cabbage & long beans tossed in signature peanut & herb sauce. Bursting with flavours from the secret blend of herbs & spices.	
Javanese Home Style Soup Grandma's comfort food recipe of a light yet flavourful chicken soup	10.85
Dancing Fish with Sambal Dabu-dabu Fresh from tank, the fish is deep fried to crispy golden perfection. Served with traditional salsa sauce fro Manado, Indonesia.	45.75
Ikan Seabass Bakar Whole Seabass slowly chargrilled with Sundanese spice sauce. - Option: <ul style="list-style-type: none"> ○ With Air Asam <i>Homemade tamarind & shallots dipping sauce</i> ○ With Sambal Kicap Pedas <i>Traditional sweet soya sauce with chilli & minced garlic</i> ○ With Sambal Hijau dan Merah <i>Homemade sambal of green & red chillies</i> 	59.60
Bebek Goreng Bali (Crispy Duck) ½ duck marinated in our signature mix of Balinese herbs & spices for 24 hours then fried till the skin is crispy. - Option: <ul style="list-style-type: none"> ● With Sambal Ijo <i>Homemade green chili sambal</i> ● With Chili Vinaigrette <i>Homemade spicy, fresh and tangy pickled chillies</i> 	42.80

Appetizers & Salads	
*prices are subject to 6% SST	
Emping with Sambal Terasi Made from 100% Melinjo nuts, it has a slightly bitter nutty taste that is perfectly balanced by our signature Sambal Terasi.	6.80
Chicken Satay (6 sticks) Marinated chicken strips, perfectly charcoal-grilled: Moist on the inside, lightly charred on the outside. Comes with Satay peanut sauce.	22.40
Tahu Telur A tower of tahu and flossy egg mixture, served with our tangy special sambal tahu sauce	13.80
Cumi-cumi Bakar Calamari charcoal-grilled over embers & basted with our Cumi Bakar sauce for a light smoky, caramelised flavour	19.70
Keredok	15.80 (cut 20%)

Freshly cut cucumber, cabbage & long beans tossed in signature peanut & herb sauce. Bursting with flavours from the secret blend of herbs & spices.	
Belimbing Salad with Crispy Slim Fish Combination of mini starfruit with fresh herbs, vegetables and crispy fried slim fish. Mildly spicy with a sweet & sour finish	14.85
Javanese Home Style Soup Grandma's comfort food recipe of a light yet flavourful chicken soup	10.85

Seafood	
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Dancing Fish with Sambal Dabu-dabu Fresh from tank, the fish is deep fried to crispy golden perfection. Served with traditional salsa sauce from Manado, Indonesia.	45.75
Dancing Fish Fresh from tank, the fish is deep fried to crispy golden perfection. - Option: ○ With Belimbing Salad <i>Served with mini starfruit tossed in a mildly spicy, tangy sweet & sour sambal</i>	51.35
Ikan Nila Bakar Whole Nila slowly chargrilled with Sundanese spice sauce. - Option: ○ With Air Asam <i>Served with homemade tamarind & shallots dipping sauce</i> ○ With Sambal Hijau Merah <i>Served with delicious homemade sambal of green & red chillies</i>	52.55 53.75
Ikan Seabass Bakar Whole Seabass slowly chargrilled with Sundanese spice sauce. - Option: ○ With Air asam <i>Homemade tamarind & shallots dipping sauce</i> ○ With Sambal Kicap Pedas <i>Traditional sweet soya sauce with chilli & minced garlic</i> ○ With Sambal Hijau dan Merah <i>Homemade sambal of green & red chillies</i>	59.60
Cumi Belado Goreng Fresh calamari wok-fried with sambal belado. Non-spicy with flavourful chilli pieces & condiments.	22.75
Cumi Asam Kedondong Pedas	24.80

Fresh calamari tenderly cooked in our homemade asam & kedondong gravy	
Udang Sambal Fresh tiger prawns, wok-fried with our homemade sambal goreng sauce	74.50
Udang Sambal Petai Fresh tiger prawns, wok-fried with petai & our homemade sambal goreng sauce	81.50

Ayam & Bebek	
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<p>Bebek Goreng Bali (Crispy Duck) ½ duck marinated in our signature mix of Balinese herbs & spices for 24 hours then fried till the skin is crispy.</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> • With Sambal Ijo <i>Homemade green chili sambal</i> • With Chili Vinaigrette <i>Homemade spicy, fresh and tangy pickled chilies</i> 	42.80
<p>Bebek Panggang (BBQ Duck) ½ duck marinated 24 hours with an assortment of herbs & spices, then grilled over glowing charcoal embers.</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> • With Belado Chili <i>Served with special non-spicy pickled chilli</i> • With Sambal Hijau Merah <i>Served with delicious homemade sambal of green & red chillies</i> 	42.80
<p>Ayam Panggang (BBQ Chicken) with Asam sauce Fresh chicken, charcoal grilled over glowing embers. Marinated & basted with our special homemade BBQ sauce. Served with homemade tamarind & shallots dipping sauce</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> ○ ¼ chicken <ul style="list-style-type: none"> • Breast meat • Whole leg ○ ½ chicken 	16.80 30.85
<p>Ayam Panggang (BBQ Chicken) with Percik sauce Fresh chicken, charcoal grilled over glowing embers. Marinated & basted with our special homemade BBQ sauce. Served with homemade creamy and spiced coconut sauce.</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> ○ ¼ chicken <ul style="list-style-type: none"> • Breast meat • Whole leg ○ ½ chicken 	17.10 34.20

<p>Ayam Panggang (BBQ Chicken) with Sambal Hijau Merah Fresh chicken, charcoal grilled over glowing embers. Marinated & basted with our special homemade BBQ sauce. Served with delicious homemade sambal of green & red chillies</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> ○ ¼ chicken 17.10 <ul style="list-style-type: none"> • Breast meat 34.20 • Whole leg ○ ½ chicken 	
<p>Ayam Goreng Berempah Fresh chicken marinated in local herbs & spices prior to frying</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> ○ ¼ chicken 16.80 <ul style="list-style-type: none"> • Breast meat • Whole leg ○ ½ chicken 30.85 	

Daging *prices are subject to 6% SST	
<p>BBQ Beef Ribs Australian short ribs marinated 24 hours with various herbs & spices, then grilled over glowing charcoal embers.</p> <ul style="list-style-type: none"> - Option: <ul style="list-style-type: none"> • With Green & Red Chillies <i>Homemade mix of tangy pickled green chillies, freshly ground red chillies, garlic, shallots, sugar and spices</i> • With Chili Jeruk Belado <i>Wok-tossed caramelized pickled green and red chillies</i> 	68.50
<p>Buntut Belado Enak Australian oxtail, marinated & braised in aromatic herbs & spices. Then barbequed over charcoal embers to intensify the flavours</p>	59.95
<p>Dendeng Belado Marinated Australian beef tenderloin strips slowly wok-tossed to absorb all the flavours of aromatic spices used. Served with flavourful non-spicy chilli</p>	21.80
<p>Daging Empuk Goreng Marinated Australian beef tenderloin strips, slowly wok-fried till crispy. Served with flavourful non-spicy chilli</p>	16.80
<p>Daging Goreng Sambal Selasih Wok-fried Australian beef tenderlion with homemade chilli belado, indonesian black sauce & basil leaves</p>	21.80

Daging Rendang Australian beef tenderloin, braised over low heat till tender. Aromatically flavoured with local herbs, spices & coconut milk	21.80
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Vegetables	
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Cha Kangkung (Bandung Style) Young kangkung fried with taucu, onions & fresh chilli. Best paired and eaten with Seabass Bakar	14.40
Cha Kangkung with Sambal Belacan Young kangkung fried with our famous sambal & tossed with dried shrimps	15.90
Kailan with Crispy Slim Fish Fresh, young & tender Hong Kong kailan wok-fried with salted crispy slim fish	15.90
Kailan with Oyster Sauce Fresh, young & tender Hong Kong kailan wok-fried with garlic & oyster sauce	15.90
Kailan Sambal Belacan with Prawns Fresh, young & tender Hong Kong kailan wok-fried with prawns & sambal belacan	16.80
Gulai Mix Vegetable Fresh cabbage, carrot, long beans, and lady's fingers cooked with turmeric, coconut milk and spices	16.80
Terong Belado Eggplant wok-fried with green chili paste, dried anchovies & egg. A <i>kampung</i> homey dish.	14.40
Terong Sambal Hijau & Sambal Merah Grilled eggplant topped with our special green & red chilli paste	15.90
Lady's Finger Belado Fresh lady's finger wok-tossed with homemade chilli belado sauce, egg & dried anchovies	14.40

Egg	
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Flossy Prawn Omelette Delicious Asian style omelette with prawn	19.80
Omelette Kerabu Delicious omelette stuffed with local herbs & vegetable	17.80
Omelette Petai Sambal Merah Delicious omelette stir-fried till perfection with petai & topped with tangy lemongrass shallot relish	17.80

Nasi	
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Nasi Putih Per portion	3.30
Nasi Berempah Kuning Per portion	4.15

Add-On Homemade Sambals	
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Sambal Terasi Spicy tangy pound chilies with prawn paste, sugar, shallots, and lime juice	5.00
Sambal Merah <i>Delicious homemade sambal made from red chillies</i>	5.00
Sambal Hijau <i>Delicious homemade sambal made from green chillies</i>	5.00
Asam sauce <i>Homemade tamarind & shallots dipping sauce</i>	5.00
Percik sauce <i>Homemade creamy and spiced coconut sauce</i>	5.00
Chili Vinaigrette <i>Homemade spicy, fresh and tangy pickled chilies</i>	5.00