

Kudus House Specialties

Snacks

'Perkedel Jagung' - sweet corn and prawn cakes with red chili sauce	180
'Sate Lilit' - grilled spiced minced fish on lemongrass, served with sweet vinegar pickled vegetables	220
'Sate Ayam' - spiced chicken skewers with cashew nut sauce	200

Soup

'Kuah Be Pasih Lalah' - hot and sour seafood soup with lemon basil, tomatoes, baby corn and mushrooms	180
'Soto Ayam' - aromatic free-range chicken soup with glass noodles, cabbage, boiled egg and beansprouts	160

Salad

'Karedok' - cucumber, palm heart and jicama with sprouts, crushed cashew and kaffir lime	200
'Sayur Hijau Kacang Mete' - green vegetables with roasted tempeh and cashew nut sauce	200
'Tuna Sambal Matah' - grilled spiced flaked tuna salad with apple eggplants, torch ginger and shallots	220
'Lawar Kelor' - minced fish, coconut and turmeric salad with moringa leaf and long beans	200

Wok-fried

'Udang Masak Nanas' - wok-seared prawns with pineapple, torch ginger, tamarind and chili	280
'Nasi Goreng' - fried red or white rice with vegetables, sprouts, tomato sambal and egg crepe, chicken sate	240
'Mie Goreng' - wok-fried fresh egg noodles with seafood, vegetables, tomato sambal and egg	260

Braised

'Kerapu Menyatnyat' - light curry of snapper with marrow squash, eggplant, long beans and green chilli	280
'Ayam Taliwang' - free-range chicken braised and grilled in fragrant coconut, lemongrass and kaffir	260
'Rendang Sapi' - braised organic beef short ribs in rich rendang curry sauce	380

Sides

'Tumis Kale' - stir-fried kale with garlic and chili	140
'Tumis Pakis' - wok-fried fern tips with tomatoes, bean sprouts, chili, garlic and tamari soy	140
'Terong Bakar' - grilled Japanese eggplant with sambal, tamarind and coriander	140

Glow Dinner

Snacks

Spiced green mango, mixed nut and veggie rolls with tamarind and lemongrass dipping sauce – R	160
Mezzeh; hummus, baba ganoush, muhammara, crudités, flaxseed crackers, zucchini, chia crisps	200

Starters

Seasonal vegetable soup of the day chilled or hot	160
Supercharged bone broth with baby potatoes, vegetables, turmeric and black pepper	240
Garden greens, leaves and avocado with nuts, seeds and sprouts, ginger miso dressing - R	180
Roast butternut squash with sweet onion and chickpea salad, nut 'cheese' and pistachio pesto	180
Tuna crudo, heirloom tomatoes, pickled black fungi, avocado and red rice crackers, tamari dressing	220
Chilled prawn, pomelo and jicama salad with shaved fennel, lemongrass and mint	220
Shredded chicken, cucumber, radish and Chinese cabbage salad with kimchi and sesame	220

Bowls

Our big raw - crunchy raw vegetables, avocado, sprouts, nuts and seeds with Dijon, apple cider vinaigrette - R	220
Shambhala chopped - cooked and raw vegetables, salad leaves, spiced chickpeas and sesame citrus dressing	220
Aztec bowl - quinoa, sweet corn, black beans, tomato, avocado and curly kale, cumin spiced, tomato, oregano dressing	220
Shambhala caesar - curly kale, romaine with coconut 'bacon', nut 'cheese', avocado and creamy coconut dressing - R	220
*Additions: grilled fish of the day, tiger prawns, grilled chicken breast, falafels	140

Main Plates

Pearl barley risotto with asparagus, basil, lemon and cashew nut cheese	240
Wholegrain or gluten free pasta of the day	240
Roast sweet potato with jewelled grains, pomegranate, nut and seed salad with tahini sauce	240
Steamed fish of the day in fragrant tamari, ginger, shallot sauce with shiitakes, Chinese cabbage, served with brown rice	260
Grilled spiced salmon, baby carrot, bean and chickpea salad, orange-scented dressing and hummus	280
Spice crusted lamb loin, pumpkin, ginger and orange purée, pickled pumpkin, nut and date, Persian feta, soft herb salad	380
Grilled Stockyard gold beef sirloin, charred onions, arugula, chimichurri, lemon	420

Side Dishes

<i>Mixed leaf and fine herb salad with house vinaigrette</i>	<i>140</i>
<i>Trio of tomatoes, cucumber, red onion, mint salad with Persian feta cheese</i>	<i>140</i>
<i>Steamed seasonal greens, lemon, extra virgin olive oil</i>	<i>140</i>
<i>Grilled baby zucchini, muhammara, mint, walnuts</i>	<i>140</i>
<i>Sautéed curly kale infused with lemon, garlic and fresh red chilli</i>	<i>140</i>

Desserts

<i>Selection of Estate-grown tropical fruit - R</i>	<i>120</i>
<i>Trio of tropical sorbets with star fruit wafers - R</i>	<i>140</i>
<i>Mango and passionfruit 'cheesecake' with macadamia and coconut crust - R</i>	<i>150</i>
<i>Flourless chocolate coconut cake with coconut sorbet</i>	<i>150</i>
<i>Fresh ginger and jackfruit pudding with banana, passionfruit sorbet and jackfruit syrup</i>	<i>150</i>
<i>Caramelised coconut and banana crêpes with coconut sorbet</i>	<i>150</i>