

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 lunch

Snacks

Spiced green mango, mixed nut and veggie rolls with tamarind and lemon grass 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	220
Shambhala Caesar - curly kale, romaine with coconut 'bacon', nut "cheese", avocado and creamy coconut dressing - R	180
Beetroot, baby bean and shaved cauliflower salad with puy lentils, soft herbs and Persian feta	180
Salmon crudo with ginger, green chilli, radish and cucumber pickle with orange soy dressing	220
Grilled prawn with pineapple and black bean, sunburst tomato salsa	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
Queen pea, chickpea falafels, curly kale, cherry tomato, quinoa tabbouleh, tahini sauce, hummus	260
Aztec bowl - quinoa, sweet corn, black beans, tomato, avocado and curly kale, cumin spiced, tomato, oregano dressing	220
*Additions: grilled fish of the day, tiger prawns, grilled chicken breast, falafel	140

Main Plates

Flaxseed cracker club sandwich, crushed avocado, semi dried cherry tomatoes, cucumber, sprouts, watercress - R	240
Wholegrain or gluten free pasta of the day	240
Yellow curry of braised tempeh, Balinese spinach, pumpkin and basil	240
Southern Indian dhal with local spinach, pumpkin and moringa leaf with rice cakes, kosambari salad	260
Grouper poached in fragrant tamari, ginger and shallot sauce with shiitakes, Chinese cabbage and red rice	280
Grilled spiced flaked salmon, chopped cauliflower, cherry tomato, pomegranate salad with smoky eggplant puree	280
Grilled free-range chicken, braised puy lentils, fresh tomato and herb salad	260
Grilled Stockyard gold beef sirloin, barley, green grape, almond salad, tahini sauce	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>140</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>