

Kudus House Specialties

Snacks

'Martabak', pan fried pastry with vegetable and tofu filling or minced lamb, served with mango, cucumber relish <small>LF</small>	260
'Perkedel Jagung', sweetcorn and prawn cakes with red chilli sauce <small>LF</small>	180

Soup

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

Salad

'Karedok', cucumber, palm heart and jicama salad, sprouts, crushed cashew and kaffir lime dressing <small>V GF R N</small>	200
'Sayur Hijau Kacang Mete', seasonal green vegetables with roasted tempeh and cashew nut sauce <small>V N</small>	200
'Lawar Kelor', minced fish, coconut and turmeric salad with moringa leaf and long beans <small>LF GF</small>	220
'Tuna Sambal Matah', grilled spiced flaked tuna salad with apple eggplants, torch ginger and shallot sambal <small>LF GF</small>	240

Wok-fried

'Udang Masak Nanas', wok-seared prawns with pineapple, torch ginger, tamarind and chilli <small>LF GF</small>	350
'Nasi Goreng', wok fried red rice with vegetables, tempeh, sambal, sweet soy and egg crepe <small>LF</small>	280
'Mie Goreng', wok fried fresh egg noodles with vegetables, seafood, egg, sambal and sweet soy <small>LF</small>	280

Braised and Steamed

Kalio Sayur Nangka, fragrant jackfruit curry with long beans, sweetcorn and lemon basil <small>V GF</small>	260
Kerapu Menyatnyatt, light curry of grouper with marrow squash, eggplant, long beans and green chilli <small>LF GF</small>	320
Rendang Sapi, braised organic beef short ribs in rich rendang curry sauce <small>LF</small>	400

V vegan LF lactose free GF gluten free R adhering to raw food principles N contains nuts
Price are in 000' Indonesian Rupiah and subjected to 21 per cent tax and service charge

Glow

To Start

	IDR
Seasonal vegetable soup of the day; raw or cooked V GF	160
Supercharged bone broth with baby potatoes, vegetables, turmeric and black pepper LF GF	220
Jicama and pine nut maki rolls, marinated shiitakes, asparagus, avocado, wasabi, tofu crème V GF R N	180
Mezze; hummus, baba ganoush, muhammara, crudités, flaxseed crackers, zucchini and chia crisp V GF N	220
Shambhala Caesar, baby gem, avocado, coconut bacon, cashew 'cheese', creamy coconut dressing V GF R N	180
Roast baby carrots, beetroot and bean salad, orange, radish and herbed sunflower seed 'chees' V LF GF N	180
Garden greens, leaves and seed salad with avocado, shaved fennel, ginger, miso dressing V GF	180
Salmon crudo with ginger, green chilli, radish and cucumber pickle with orange, soy dressing LF GF	240
Chilled prawn, pomelo and palm heart salad with shaved fennel, lemongrass and mint N LF GF	320
Shredded chicken, cucumber, radish and Chinese cabbage salad with kimchi and sesame LF GF	220

Salad Bowls

Our BIG Raw; crunchy raw vegetables, avocado and sprouts with Dijon, apple cider vinaigrette V GF R N	220
Shambhala Chopped; cooked and raw vegetables, salad leaves, sesame, citrus dressing, spiced chickpeas V GF	220
Aztec Bowl; roast pumpkin, black bean and quinoa salad, red cabbage kraut, sweetcorn and avocado V LF GF	220
Power House; chopped broccoli, cauliflower, kale, cabbage and shaved fennel with quinoa, almonds, dried cranberries, mint, ginger, miso dressing V LF GF N	220
*Additions: grilled fish of the day, diced raw tuna, tiger prawns, grilled chicken breast, haloumi	140

Main Plates

Flaxseed club 'sandwich'; avocado crush, semi-dried tomatoes, cucumber, sprouts, watercress V GF R	260
Shambhala pizza; pumpkin and cashew nut crust, raw tomato sauce, avocado, mango and basil V GF R N	260
Raw zucchini noodles; semi-dried cherry tomatoes, olives, capers and torn basil with cashew nut cheese V GF R N	260
Chickpea and green herb falafel with kale tabbouleh, romaine, hummus, tahini sauce, sauerkraut V LF	260
Roast pumpkin, braised chickpea and Swiss chard stew, tahini sauce, quinoa, almond pilaf V LF GF	260
Red snapper steamed in ginger, shallot and sauce, shiitakes, Chinese cabbage, red rice LF GF	300
Grilled spiced flaked salmon, chopped cauliflower, cherry tomato, quinoa, pomegranate salad with smoky eggplant purée LF GF	320
Free-range chicken paillard, baby zucchini, lentil and pepper salad, torn basil, radicchio LF GF	320
Spice crusted lamb loin; pumpkin, ginger and orange purée, pickled pumpkin, nut and date and feta cheese GF N	420

Glow

Sides

	IDR
Mixed leaf, fine herb salad with house-made vinaigrette V LF GF	140
Steamed seasonal greens, lemon and virgin oil V GF	140
Baby zucchini, mint, lemon and sunflower seeds V GF	140
Wok-fried greens, garlic, tamari, sesame V LF GF	140

Desserts

Estate-grown tropical fruit plate R V LF GF	140
Trio of tropical fruit sorbets, fresh tropical fruit, star fruit wafers V LF GF	140
Mango carpaccio, Indonesian vanilla and kaffir lime syrup, mango sorbet V LF GF	150
Beetroot, strawberry and cacao layer cake, beetroot sorbet and crisp cacao leaves V LF GF R N	150
Mango and passionfruit 'cheesecake' with macadamia and coconut crust V LF GF R N	150
Strawberry, young coconut and cashew nut mousse with strawberry sorbet GF N	150
Flourless chocolate coconut cake with coconut sorbet GF	150
Fresh ginger and jackfruit pudding with banana, passionfruit sorbet and jackfruit syrup	150
Caramelised coconut and banana crêpes with coconut sorbet	150
Spiced Indonesian layer cake with sweet tamarind, pumpkin and cempaka ice cream	150