



KUDUS HOUSE DINNER

SOUPS

Jukut Rambanan <i>fragrant Balinese green vegetable and coconut soup with bean sprouts and kaffir lime leaf</i>	V	GF		160
Kuah Be Pasih Lalah <i>hot and sour seafood soup with baby corn, shiitake mushrooms, cherry tomatoes and lemon basil</i>	GF	LF	LS	180

SALADS

Karedok <i>cucumber, palm heart and jicama salad with sprouts and crushed cashew, kaffir lime dressing</i>	V	GF	N	200	
Sayur Hijau Kacang Mete <i>salad of raw and lightly cooked green vegetables with roast tempeh and cashew nut sauce</i>	R	V	GF	N	200
Selada Udang Bumbu Merica Hijau <i>grilled prawn, green mango, cherry tomato and grated coconut salad, lemongrass and green peppercorn dressing</i>	GF	LF	LS	280	
Lawar Kelor <i>minced fish, moringa leaf, long bean, coconut and turmeric salad</i>	GF	LF	LS	220	
Tuna Sambal Matah <i>grilled spiced flaked tuna salad with apple eggplants, torch ginger and shallot sambal</i>	GF	LF	LS	240	

R Raw V Vegan GF Gluten-free LF Lactose-free N Contains nuts LS Locally source

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WITH FLAMES FROM THE WOK

Tahu Balado <i>wok-fried tofu with bamboo shoots, tomato and long beans in a mild coconut curry sauce</i>	V	GF		220
Kenus Bumbu Kuning <i>wok-fried Lombok squid, red onion, bilimbi, green papaya and yellow turmeric sauce</i>	GF	LF	LS	300
Udang Masak Nanas <i>wok-seared prawns with pineapple, torch ginger, tamarind and chilli</i>		LF	LS	350
Nasi Goreng <i>wok-fried red rice with vegetables, tempeh, sambal, sweet soy and egg crêpe</i>			LF	280
Mie Goreng <i>wok-fried fresh egg noodles with vegetables, seafood, egg, sambal and sweet soy</i>		LF	LS	280

CHARCOAL GRILLED

Martabak <i>pan-fried pastry with vegetable and tofu filling or minced lamb, served with mango and cucumber relish</i>			LF	260
Sate Lilit Ikan <i>grilled minced fish on lemongrass served with sweet vinegar pickled vegetables</i>		LF	LS	240
Sate Ayam <i>grilled spiced chicken skewer with light cashew nut sauce</i>	LF	N	LS	240
Pepes Ikan <i>marinated kingfish in banana leaf parcels with shiitake mushrooms and tomato with coconut sambal</i>	GF	LF	LS	260
Ikan Bakar <i>marinated red snapper with fresh tomato and lemongrass sambal with lemon basil</i>	GF	LF	LS	320
Ayam Taliwang <i>free-range chicken braised and grilled in fragrant coconut, lemongrass and kaffir lime curry with Bali spinach</i>	GF	LF	LS	320

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BRAISED AND STEAMED

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

SIDE ACCOMPANIMENTS

Tumis Pakis <i>wok-fried fern tips with tomatoes, bean sprouts, chili, garlic and tamari soy</i>	V	GF		140
Terong Bakar <i>grilled Japanese eggplant with sambal, tamarind and coriander</i>	V	GF		140
Tumis Kale <i>wok-fried kale with garlic and chilli</i>	V	GF		140

DESSERT

Buah-buahan Segar <i>Estate-grown tropical fruit plate</i>	R	V	GF	120
Bermacam-macam <i>ice cream, sorbet and dairy-free selection</i>			GF LF	150
Jajan Rasa Jahe <i>fresh ginger and jackfruit pudding with banana, passionfruit sorbet and jackfruit syrup</i>				150
Dadar Gulung <i>caramelised coconut and banana crêpes with coconut sorbet</i>				150
Lapis Legit <i>spiced Indonesian layer cake with sweet tamarind, pumpkin and cempaka ice cream</i>				150

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