



English

SELAMAT DATANG

Welcome to **Restaurant Jun.**

We offer you a delicious Indonesian dinner with special Indonesian hospitality and conviviality.

We use fresh ingredients and all our sauces, curries and sambals are home made. We cook medium spicy, but with our *sambal pedas* you can make the dishes as hot as you wish.

On our wine list you can find delicious wines that go very well with the exotic flavours of the dishes we serve.

We wish you a lovely dinner and a nice evening.

Edy Junaedy · chef

OUR FORMULAS

On our menu you can find three formulas:

1 - Indonesian Rice Tables

Rice tables are the ideal formula for parties. They offer a variety of Indonesian dishes, served in small bowls, each with their own aromas and flavours.

There's something for everyone.

From 2 persons per rice table.

For parties of 5 persons or more we exclusively serve rice tables.

2 - Choice Menus

Choice menus are a formula for single guests and small parties **up to 4 persons**.

Everyone can create their own menu with a number of fine dishes.

Choice menus are served ready plated with white jasmine rice or yellow rice.

3 - A la Carte

In the à la carte menu you can choose per person a main course.

In addition you can, if you wish, order a starter, side dish(es) or a dessert.

Do you have an allergy? We will be happy to advise you on a suitable menu.

INDONESIAN RICE TABLES

From 2 persons per rice table. Everyone can choose from two starters. All prices are per cover.

Children upto 11 years old: children's price

Rice table 1

p.p. 37 | children 17.50

Starter

Soto ayam · aromatic chicken soup with kaffir lime leaves, lemongrass and ginger

or **Martabak kropok** · fried dough wrap with minced beef, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce

Rendang · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass

Gulai ayam Lombok · chicken in a yellow curry with cloves, cinnamon and star anise

Sate ayam · chicken satay with peanut sauce, one skewer p.p.

Jukut urap · mixed vegetables from Bali with coconut milk, red pepper, shrimp paste & kaffir lime leaves

Acar campur · refreshing pickled vegetables

Nasi putih pandan · white jasmine rice

or **Nasi kuning** · yellow rice with lemongrass, salam and kaffir lime leaves

Rice table 2

p.p. 45.50 | children 21.50

Rice table 1 plus

Kare udang Bali · prawns in a red curry from Bali with lemongrass, galangal, sand ginger and tumeric

Ikan pangek · sea bass fillet in a sauce with tumeric leaves, ginger, citrus leaves and galangal

Sate kambing · lamb satay with sweet soy sauce and red onion, one skewer p.p.

Vegetarian rice table 1

p.p. 34.50 | children 16.50

Starter

Soto tahu Lamongan · East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper

or **Martabak tempeh** · fried dough wrap with tempeh, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce

Telor paniki · fried egg from Manado in a curry with citrus leaves, pandan leaves and lemongrass

Rendang tahu · tofu in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass

Perkedel jagung Lombok · corn fritters with spring onion, mint and celery

Jukut urap vegetaris · mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves

Smoor buncis · green beans in a sauce with red pepper, Javanese sugar, lemongrass and nutmeg

Acar campur · refreshing pickled vegetables

Nasi putih pandan · white jasmine rice

or **Nasi kuning** · yellow rice with coconut milk, lemongrass, salam and kaffir lime leaves

Rice table 2 with vegetarian basis

p.p. 45.50 | children 21.50

Vegetarian rice table 1 plus

Kare udang Bali · prawns in a red curry from Bali with lemongrass, galangal, sand ginger and tumeric

Ikan pangek · sea bass fillet in a sauce with tumeric leaves, ginger, citrus leaves and galangal

Sate kambing · lamb satay with sweet soy sauce and red onion, one skewer p.p.) or extra fish and prawns

CHOICE MENUS

Up to 4 persons. Everyone can compose their own menu with the choice dishes below. Prices per cover.

Menu nasi campur 1 (2 or 3 courses)

One starter

White or yellow rice, two small main dishes and one vegetable dish

One dessert

with starter or dessert 34.50

with starter and dessert 39.50

Menu nasi campur 2 (4 courses)

46

Menu Nasi Campur 1 (3 courses) plus two skewers of **sate ayam** (chicken satay) with peanut sauce

Menu nasi campur 3 (4 courses)

50.50

One starter

Two skewers of **sate kambing** (lamb satay) with sweet soy sauce and red onion

White or yellow rice, three small main dishes and one vegetable dish

One dessert

CHOICE DISHES

Starters

- 1 **Soto ayam** · aromatic chicken soup with kaffir lime leaves, lemongrass and ginger
- 2 **Soto tahu Lamongan** · East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper
- 3 **Soto Madura** · spicy beef soup with tomato, kemiri, salam leaves, ginger, lemongrass and ketumbar
- 4 **Martabak kropok** · fried dough wrap with minced beef, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce
- 5 **Martabak tempeh** · fried dough wrap with tempeh, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce

Main dishes

- 1 **Gulai ayam Lombok** · chicken in a yellow curry with cloves, cinnamon and star anise
- 2 **Opor ayam Jakarta** · chicken in a yellow curry with cinnamon, cloves and nutmeg
- 3 **Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass
- 4 **Daging asam Aceh** · beef tenderloin in red curry from Aceh with cardamom, anise and cumin
- 5 **Kare udang Bali** · prawns in a red curry from Bali with lemongrass, galangal, sand ginger and tumeric
- 6 **Ikan pangek** · sea bass fillet in a sauce with tumeric leaves, ginger, citrus leaves and galangal
- 7 **Telur paniki** · fried egg from Manado in a curry with citrus leaves, pandan leaves and lemongrass
- 8 **Tempeh manis** · fried tempeh with sweet soy sauce, lime leaves and galangal
- 9 **Rendang tahu** · tofu in a West Sumatran curry with galangal, ginger, turmeric leaves and lemon grass
- 10 **Perkedel jagung Lombok** · corn fritters with spring onion, mint and celery

Vegetables

- 1 **Jukut urap** · mixed vegetables from Bali with coconut milk, red pepper, **shrimp paste** & kaffir lime leaves
- 2 **Cap cai** · stir-fried vegetables with **oyster sauce**
- 3 **Jukut urap vegetarianis** · mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves
- 4 **Smoor buncis** · green beans in a sauce with red pepper, Javanese sugar, lemongrass and nutmeg

Desserts

- 1 **Sorbet & ice cream** · 3 scoops of your choice: **mango**, **strawberry**, **watermelon sorbet** or **pandan**, **vanilla**, **coconut ice cream**
- 2 **Pisang goreng** · fried banana with palm sugar syrup, served with a scoop of pandan ice cream
- 3 **Kue dadar hijau** · crêpe with Javanese sugar and grated coconut, served with a scoop of vanilla ice cream
- 4 **Kolak** · popular Indonesian dessert of banana, sweet potato, kolang kaling (palm seeds) with coconut milk, palm sugar syrup and pandan leaf

A LA CARTE

The basis of our à la carte formula is a main dish per person. With your main dish you can order one or more extra dishes.

Starters

- Soto ayam** · aromatic chicken soup with kaffir lime leaves, lemongrass and ginger 11
- ❖ **Soto tahu Lamongan** · East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper 10
- Soto Madura** · spicy beef soup with tomato, kemiri, salam leaves, ginger, lemongrass and ketumbar 11
- Martabak kropok** · fried dough wrap with minced beef, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce (2 pcs) 11
- ❖ **Martabak tempeh** · fried dough wrap with tempeh, tumeric, cumin and celery, served with a sweet and sour ginger-chili sauce (2 pcs) 10.50

Main dishes

- Gulai ayam Lombok** · chicken in a yellow curry with cloves, cinnamon and star anise 27
- Opor ayam Jakarta** · chicken in a yellow curry with cinnamon, cloves and nutmeg 27
- Kare udang Bali** · prawns in a red curry from Bali with lemongrass, galangal, sand ginger and tumeric 30
- Ikan pangek** · sea bass fillet in a sauce with tumeric leaves, ginger, citrus leaves and galangal 30
- Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass 30
- Daging asam Aceh** · beef tenderloin in red curry from Aceh with cardamom, anise and cumin 30
- ❖ **Gado-gado Lombok** · mixed vegetables, egg and fried tofu, served with fried peanuts and a yellow sauce with kemiri, ketumbar and sand ginger 26
- ❖ **Kare tahu merah** · fried tofu and mixed vegetables in a red curry with salam leaves, ginger, ketumbar and citrus leaves 26

Main dishes are served ready plated with white or yellow rice.

The chicken, meat, fish and prawn dishes are served with acar campur (pickled vegetables).

Vegetables

- Jukut urap** · mixed vegetables from Bali with coconut milk, red pepper, **shrimp paste** and kaffir lime leaves 9.75
- Cap cai** · stir-fried vegetables with **oyster sauce** 9.75
- ❖ **Jukut urap vegetaris** · mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves 9.75
- ❖ **Smoor buncis** · green beans in a sauce with red pepper, Javanese sugar, lemongrass and nutmeg 9.75

Side dishes

- Sate ayam** · chicken satay with peanut sauce, 3 skewers 13.50
- Sate kambing** · lamb satay with soy sauce and red onion, 3 skewers 15

Desserts

- Sorbet** and **ice cream** · 3 scoops of your choice: **mango, strawberry, watermelon sorbet** or **pandan, vanilla and coconut ice cream** 9.75
- Pisang goreng** · fried banana with palm sugar syrup, served with a scoop of pandan ice cream 9.75
- Kue dadar hijau** · crêpe with Javanese sugar, pandan and grated coconut with a scoop of vanilla ice cream 9.75
- Kolak** · popular Indonesian dessert of banana, sweet potato, kolang kaling (palm seeds) with coconut milk, palm sugar syrup and pandan leaf 9.75