



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. 38 | children 18

Starter

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

or **Pangsit goreng** · two fried wontons with minced chicken & prawn, served with a sweet and sour peanut sauce

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

Ayam bagar Padang · in a red curry from Padang with star anise, cardamom, salam and tumeric leaves

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

Serundeng · fragrant, Javanese sugar, galangal, ketumbar, sand ginger and kaffir lime leaves

Nasi putih pandan · white jasmine rice

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

Rice table 2

p.p. 47 | children 22

Rice table 1 plus

Udang laksa Bali · prawns with coconut milk, tomato, lemongrass, ginger and curry leaves

Ikan woku-woku · sea bass fillet in an orange sauce from Manado with basil, ginger and pandan leaf

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

Vegetarian rice table 1

p.p. 35.50 | children 17

Starter

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

or **Pangsit goreng jamur** · two fried wontons with minced tofu & mushroom, with a sweet and sour peanut sauce

Gulai telur Lombok · fried egg in a red curry from Lombok with spring onion, ketumbar, lemongrass and basil

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

Tempeh mendoan · crispy fried tempeh with ketumbar, sand ginger and spring onion

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

Kare kuning buncis · green beans in a yellow curry with kaffir lime leaves, cumin and ketumbar

Acar campur · refreshing pickled vegetables

Serundeng · roasted coconut with peanuts, Javanese sugar, galangal, ketumbar, sand ginger and lime leaves

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. 47 | children 22

Vegetarian rice table 1 plus

Udang laksa Bali · prawns with coconut milk, tomato, lemongrass, ginger and curry leaves

Ikan woku-woku · sea bass fillet in an orange sauce from Manado with basil, ginger and pandan leaf

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)

2 courses 35.50 – 3 courses 40.50

One starter

White or yellow rice, 2 small main dishes, 1 vegetable dish, serundeng (fragrant roasted coconut with peanuts)

One dessert

Menu nasi campur 2 (4 courses)

47.25

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

Menu nasi campur 3 (4 courses)

52

One starter

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

White or yellow rice, 3 small main dishes, 1 vegetable dish, serundeng (fragrant roasted coconut with peanuts)

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 telur puyuh** · soup with quail eggs, shrimp paste, galangal, salam leaves and coconut milk
- 4 **Pangsit goreng** · two fried wontons with minced chicken & prawn, served with a sweet and sour peanut sauce
- 5 **Pangsit goreng jamur** · two fried wontons with minced tofu & mushroom, served with a sweet and sour peanut sauce

Main dishes

- 1 **Ayam bagar Padang** · chicken in a red curry from Padang with star anise, cardamom, salam and tumeric leaves
- 2 **Ayam pelalah Bali** · chicken in a red sauce from Bali with sand ginger, salam and kaffir lime leaves, and kecombrang (ginger flower)
- 3 **Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass
- 4 **Selat daging Solo** · beef tenderloin from Solo with soy sauce, nutmeg, black pepper, ginger and galangal
- 5 **Udang laksa Bali** · prawns with coconut milk, tomato, lemongrass, ginger and curry leaves
- 6 **Ikan woku-woku** · sea bass fillet in an orange sauce from Manado with basil, ginger and pandan leaf
- 7 **Gulai telur Lombok** fried egg in a red curry from Lombok with spring onion, ketumbar, lemongrass and basil
- 8 **Tempeh mendoan** · crispy fried tempeh with ketumbar, sand ginger and spring onion
- 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 **Kare kuning buncis** · green beans in a yellow curry with kaffir lime leaves, cumin and ketumbar

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 **Kue perahu** · coconut pudding in a banana leaf boat with Javanese sugar, vanilla 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 11.50
- ❖ **Soto tahu Lamongan** · East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper 10.25
- Soto telur puyuh** · soup with quail eggs, shrimp paste, galangal, salam leaves and coconut milk 11.50
- Pangsit goreng** · 3 fried wontons with minced chicken & prawn, served with a sweet and sour peanut sauce 11.50
- ❖ **Pangsit goreng jamur** · 3 fried wontons with minced tofu and mushroom, served with a sweet and sour peanut sauce 11

Main dishes

- Ayam bagar Padang** · chicken in a red curry from Padang with star anise, cardamom, salam and tumeric leaves 28
- Ayam pelalah Bali** · chicken in a red sauce from Bali with sand ginger, salam and kaffir lime leaves, and kecombrang (ginger flower) 28
- Udang laksa Bali** · prawns with coconut milk, tomato, lemongrass, ginger and curry leaves 31
- Ikan woku-woku** · sea bass fillet in an orange sauce from Manado with basil, ginger and pandan leaf 31
- Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass 31
- Selat daging Solo** · beef tenderloin from Solo with soy sauce, nutmeg, black pepper, ginger and galangal 31
- ❖ **Gado-gado Lombok** · mixed vegetables, egg and fried tofu, served with fried peanuts and a yellow sauce with kemiri, ketumbar and sand ginger 27
- ❖ **Pindang tahu** · fried tofu and mixed vegetables in a yellow curry with tumeric and salam leaves and basil 27

Main dishes are served ready plated with white or yellow rice, acar campur (pickled vegetables) and serundeng (fragrant roasted coconut with peanuts)

Vegetables

- Jukut urap** · mixed vegetables from Bali with coconut milk, red pepper, **shrimp paste** and kaffir lime leaves 9.90
- Cap cai** · stir-fried vegetables with **oyster sauce** 9.90
- ❖ **Jukut urap vegetaris** · mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves 9.90
- ❖ **Kare kuning buncis** · green beans in a yellow curry with kaffir lime leaves, cumin and ketumbar 9.90

Side dishes

- Sate ayam** · 3 skewers of chicken satay with peanut sauce 14
- Sate kambing** · 3 skewers of lamb satay with soy sauce and red onion 16

Desserts

- Sorbet** and **ice cream** · 3 scoops of your choice: **mango, strawberry, watermelon sorbet** or **pandan, vanilla and coconut ice cream** 9.90
- Pisang goreng** · fried banana with palm sugar syrup, served with a scoop of pandan ice cream 9.90
- Kue dadar hijau** · crêpe with Javanese sugar, pandan and grated coconut served with a scoop of vanilla ice cream 9.90
- Kue perahu** · pudding in a banana leaf boat with coconut milk, Javanese sugar, vanilla and pandan leaf 9.90