



**INDONESIAN CUISINE**

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*

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## 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 **Martabak Lovina** · fried dough sheet with beef, onion, celery, served with sweet and sour chili-ginger sauce

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

**Ayam pelalah Lombok** · chicken in a yellow curry with cinnamon, cloves, fennel and pandan leaf

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

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

**Acar campur** · refreshing pickled vegetables

**Serundeng** · roasted coconut with peanuts, Javanese sugar, galangal, ketumbar, kencur and 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 Taliwang** · prawns with a red sauce with tomato, salam leaves, shrimp paste and kencur

**Ikan rica-rica** · sea bass fillet in a light red Manado sauce with basil, ginger and lemongrass

**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 **Martabak tahu** · fried dough sheet with tofu, mushrooms, onion and celery, with sweet & sour chili-ginger sauce

**Telor tuturuga** · fried egg in a yellow curry from Manado with ginger, lemongrass, kemiri and turmeric

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

**Perkedel jagung** · corn fritters with pepper, spring onion and celery

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

**Kare buncis merah** · green beans in a red curry with kaffir lime leaves, cumin and ketumbar

**Acar campur** · refreshing pickled vegetables

**Serundeng** · roasted coconut with peanuts, Javanese sugar, galangal, ketumbar, kencur and kaffir 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 Taliwang** · prawns with a red sauce with tomato, salam leaves, shrimp paste and kencur

**Ikan rica rica** · sea bass fillet in a light red Manado sauce with basil, ginger and lemongrass

**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 **Sup ikan Minahasa** · fish soup from Sulawesi with lemongrass, ginger, turmeric and lime leaves and basil
- 4 **Martabak Lovina** · two fried dough sheets with ground beef, onion, celery, served with sweet and sour chili-ginger sauce
- 5 **Martabak tahu** · two fried dough sheets with tofu, mushrooms, onion, celery, served with sweet and sour chili-ginger sauce

## Main dishes

- 1 **Ayam pelalah Lombok** · chicken in a yellow curry with cinnamon, cloves, fennel and pandan leaf
- 2 **Semur ayam Medan** · chicken from Medan with soy sauce, cloves, cinnamon, nutmeg and ginger
- 3 **Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass
- 4 **Daging bumbu rujak** · East Javanese tenderloin with lemongrass, galangal, ketumbar, kemiri, salam leaves and shrimp paste
- 5 **Udang Taliwang** · prawns with a red sauce with tomato, salam leaves, shrimp paste and kencur
- 6 **Ikan rica-rica** · sea bass fillet in a light red Manado sauce with basil, ginger and lemongrass
- 7 **Telur tuturuga** · fried egg in a yellow curry from Manado with ginger, lemongrass, kemiri and turmeric
- 8 **Tahu tempeh bacem** · tofu and tempeh with soy sauce, galangal, ginger, ketumbar, salam & kaffir lime leaves
- 9 **Rendang tahu** · tofu in a West Sumatran curry with galangal, ginger, turmeric leaves and lemon grass
- 10 **Perkedel jagung** · corn fritters with white pepper, spring onion and celery

## Vegetables

- 1 **Jukut urap** · mixed vegetables from Bali with coconut milk, red pepper, **shrimp paste** and kaffir lime leaves
- 2 **Cap cai** · stir-fried vegetables with **oyster sauce**
- 3 **Jukut urap vegetaris** · mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves
- 4 **Kare buncis merah** · green beans in a red 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 **Bubur ketan hitam** · black glutinous rice porridge with cinnamon, cardamom, pandan leaf and coconut milk

# 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
- Sup ikan Minahasa** · fish soup from Sulawesi with lemongrass, ginger, turmeric and kaffir lime leaves and basil 11.50
- Martabak Lovina** · two fried dough sheets with ground beef, onion, celery, served with sweet and sour chili-ginger sauce 11.50
- Martabak tofu** · two fried dough sheets with tofu, mushrooms, onion, celery, served with sweet and sour chili-ginger sauce 11

## Main dishes

- Ayam pelalah Lombok** · chicken in a yellow curry with cinnamon, cloves, fennel and pandan leaf 28
- Semur ayam Medan** · chicken from Medan with soy sauce, cloves, cinnamon, nutmeg and ginger 28
- Udang Taliwang** · prawns with a red sauce with tomato, salam leaves, shrimp paste and kencur 31
- Ikan rica-rica** · sea bass fillet in a light red Manado sauce with basil, ginger and lemongrass 31
- Rendang** · beef tenderloin in a West Sumatran curry with galangal, ginger, turmeric leaves and lemongrass 31
- Daging bumbu rujak** · East Javanese tenderloin with lemongrass, galangal, ketumbar, kemiri, salam leaves and shrimp paste 31
- ❖ **Gado-gado Lombok** · mixed vegetables, egg and fried tofu, served with fried peanuts and a yellow sauce with kemiri, ketumbar and kencur 27
- ❖ **Orem-orem** · fried tempeh with green pepper, ketumbar, kaffir lime leaves, kemiri and mixed vegetables 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 buncis merah** · green beans in a red 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
- Bubur ketan hitam** · black glutinous rice porridge with Javanese sugar, cinnamon, pandan leaf, cardamom and coconut milk 9.90