INDO SPECIALS

BLACK PEPPER MUSSELS salt-spring mussels, black pepper glaze

SHRIMP & CHICKEN WONTON sweet chili sauce

BALI PORK BUNS braised BBQ pork ribs, pickled carrots, radish, house made sauce

DAY BOAT SCALLOP
pan seared scallop, pineapple chutney
red beet sauce

TUNA TARTARE
yellowfin tuna, pickled red ginger,
shallots, cilantro, micro greens

FRESH DUNGENESS CRAB CAKES potato, pineapple chutney, red sauce

LAMB SATAY peanut sauce, pickled vegetables

ARUGULA SALAD arugula, feta cheese, red radish soy ginger dressing

LAKSA NOODLES coconut curry, rice noodles, shrimp, fish cake, tomato, bean sprout, hard-boiled egg

SMALL PLATES

ROTI PRATA crispy flatbread, yellow

crispy flatbread, yellow curry dip, scallion *vegetarian available

CHICKEN SATAY peanut sauce, cucumber onion acar

MARTABAK stuffed roti, spiced beef, yellow curry

POH PIA fresh vegetable spring roll, shrimp, egg spicy hoisin, peanuts *vegetarian available

GADO GADO mixed vegetables, hard-boiled egg, tofu potato, cucumber, peanut sauce emping chip

GREEN PAPAYA MANGO SALAD peanuts, chili, lemongrass lime vinaigrette *vegetarian available

Extras: curry sauce , red sambal

BEEF | PORK | LAMB

PAPAYA BEEF CURRY braised beef, green papaya, red curry

BALI RIBS
Indonesian style barbecued pork rib

LAMB KORMA braised Australian lamb shank, carrot, potatoes coriander cumin curry

BLACK PEPPER RIBEYE

16oz niman ranch, garlic frites, black
pepper glaze

BALADO SHORT RIB braised short rib, medallions potato lemongrass chili tomato sauce

POULTRY | SEAFOOD

BLACK PEPPER JUMBO PRAWNS freshwater jumbo prawns, black pepper glaze, garlic butter noodles

PAN SEARED CHILEAN SEABASS sautéed mushrooms, ginger, sweet onions bell peppers, longan, rice wine

SALMON PANGGANG sustainable farmed, kaffir lime chili sauce pickled veggie

SEAFOOD GREEN CURRY assorted seafoods, vegetables, spicy green curry

GULAI PRAWNS freshwater jumbo prawns, red coconut curry, okra, heirloom potatoes

YELLOW CHICKEN CURRY braised chicken, potato, carrot, coconut yellow curry

SPICY BASIL CHICKEN braised chicken, bell peppers, bamboo shoots, shiitake mushrooms, red curry

AYAM RICA- RICA braised chicken thigh, garlic tomato chili sauce

DUCK KAPITAN
pan seared Maple Leaf duck breast,
confit duck leg, nasi kuning, kaffir lime
chili sauce

thai chili sauce | peanut sauce

VEGETABLES | VEGAN

SAMBAL TOFU crispy organic tofu, spicy sambal sauce

GREEN BEAN SAMBAL blue lake beans, spicy sambal sauce

WOK FRIED EGGPLANT chinese eggplant, bell peppers, sweet onions
*vegetarian available

SAYUR LODEH seasonal vegetables, fried tofu, spicy green curry

RICE | NOODLES

NASI GORENG spicy coconut fried rice, peas, carrots, egg, cabbage chicken +5. shrimp +6. *vegetarian available

MIE GORENG spicy egg noodle, shrimp, tofu, tomato, cabbage, bean sprouts *vegetarian available

PAD THAI rice noodle, tofu, bean sprout tangy sweet tamarind sauce chicken +5. shrimp +6. *vegetarian available

GARLIC NOODLES
egg noodles, bean sprout
tomato, shiitake mushroom
chicken +5. shrimp +6.
*vegetarian available

RICE Jasmine | Brown | Coconut

DESSERTS

KUEH NAGASARI mungbean coconut pudding

CHOCOLATE GINGER CAKE
warm chocolate cake, vanilla ice cream
fresh berries

BLACK SESAME CRÈME BRULEE coconut, black sesame, fresh berries

COCONUT MANGO PUDDING coconut jelly, sago (tapioca)

<u>*a 20% service fee will be added for parties of 6</u> <u>or more</u>