



sarong

restaurant • bar • lounge

MENU



DINNER

STARTERS

Chicken betel leaf with flat leaf coriander lime leaf roasted chilli capsicum relish	38ea
Raw tuna betel leaf with lemongrass shallots & lemon basil	38ea
Grilled scallop with sweet crispy duck Thai basil young coconut & peanut nam jïhm	38ea
Seared scallop with green mango sambal & sweet crispy salted fish	38ea
Pacific oysters with coriander deep fried shallots & chilli lime dressing	38ea
Cauliflower & paneer samosa with tamarind & mint chutney	60
Naan bread stuffed with lamb & yoghurt	70
Stuffed Pakora zucchini flowers with paneer cashew nuts and potato served with mint chutney and tamarind	70
Sichuan prawn dumplings with black vinegar & chilli oil dressing	70
Chinese cake stuffed with char sui pork shitake mushroom and served with a home made chilli vinegar	70
Salt & pepper squid with Vietnamese dipping sauce	75
Crispy lamb & chick pea kofta with lemon chutney yoghurt	78
Homemade perkedel with wagyu beef potato celery chilli capsicum & shallots dipping relish	78
Crispy pork belly with baby mandarin ginger chilli and black vinegar caramel	112

All prices are subject to 10% govt tax & 6.5% service charge. Prices are in thousands Rupiahs.



SALADS

Pecel Jogja style smoked chicken with tofu lime leaf bean sprouts and chilli tempe crumble	95
Smoked sashimi salmon with pickled radishes organic flowers mushroom baby watercress mint & yuzu dressing	115
Tuna tartar with bedugul edamame ginger flower nashi pear shisho leaf alfalfa and a chilli soy dressing	125
Soft shell crabs with green mango corriander shallots crushed peanuts tamarind & chilli dressing	125
Malay prawn salad with green mango rose apple mint peanuts and sesame seeds tamarind chilli sauce	125
Thai duck larp salad with green shallot flat leaf corriander mint and fresh herbs	130
Northern thai beef tartar with hill tribe spices green shallot chilli flat leaf corriander roasted rice and rice crackers	130
Slow cooked octopus salad with green papaya ginger flower peanuts mint dried shrimp and nam yam dressing	145
DIY steam buns with spicy pigeon with wok tossed chilli sichuan pepper green shallots & hoisin dressing	170

All prices are subject to 10% govt tax & 6.5% service charge. Prices are in thousands Rupiahs.



CURRIES & MAINS

Apple eggplant curry with curry leaf light Sri Lankan masala coconut milk	80
Beetroot curry with pandan leaf mustard chilli and coconut milk	90
Vietnamese caramelized duck with young coconut juice black pepper & fresh lime	135
Sri Lankan vindaloo style pork curry with coconut vinegar curry leaf pandan black pepper turmeric	135
Slow cooked lamb curry with coriander cumin lemongrass & curry leaves	145
Prawn curry with kelor leaf fenugreek seed curry leaf & green chilli	145
Tandoori butter chicken with cashew nuts ginger & tomato sauce	145
Southern Goan curry of barramundi okra curry leaves fenugreek & yoghurt	155
Lamb korma with cardamom ginger cashew nuts & garam masala	155
Deep fried turmeric crispy fish with cassava leaf curry salam leaf lemongrass & sambal hijau	159
Light green curry of snapper with Thai eggplant oyster mushrooms coconut cream and sweet basil	163
Panang curry wagyu beef with chilli Thai basil & crushed peanuts	165
Half Sumatran crispy duck with sambal hijau matah & sambal bajak	170

All prices are subject to 10% govt tax & 6.5% service charge. Prices are in thousands Rupiahs.



FROM THE TANDOORI

Traditional tandoori chicken leg with garam masala kasoori methi yoghurt & chilli	145
Chicken kasoori kebab marinated in saffron yoghurt kasoori methi & green mango salad	145
Chicken curry masala with ajawani seed turmeric coriander and hung yogurt	145
Snapper pahadi marinated in mint coriander yoghurt garam masala green chilli	165
Ajwaini fish tikka cooked in saffron cardamon turmeric & lime	165
Lamb tandoori with dried figs cumin garam masala black salt Kashmiri chilli and lime	180
Prawns marinated in mustard powder kasoori methi lemon pickle and mango powder	170

FROM THE COCONUT CHAR GRILL

Kalimantan grilled duck leg marinated in sweet soy served with pickled cucumber shallots and chilli sauce	145
Black bean crusted grilled barramundi with garlic green chilli lime & fresh coriander	159
Grilled twice cook lamb shank of Aceh with shredded coconut curry leaves & ginger torch flower	162
Grilled beef rib with peanuts & chilli dressing served with Makassar beef broth	165

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STIR FRIES

Kung pao chicken with capsicum cashew nuts Sichuan pepper & dried chili	135
Prawns with black beans snowpeas mushrooms & asparagus	150
Snapper with chilli jam long beans baby corn red chili & Thai basil	165
Chilibeeef “imported Kimberley Tenderloin” with shitake mushroom snowpeas capsicum & green shallot	200

SIDES

Stir fried pumpkin with tofu egg okra and shitake mushrooms	55
Stir fried rice with egg asparagus shitake mushrooms peas & sweet corn	55
Stir fried lotus roots with black beans sugar snaps & shitake	55
Stir fried Chinese broccoli with garlic	55
Jasmine / Pilaf rice	15/18
Naan – Plain, Garlic or Cheese	25

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GLUTEN FREE MENU

STARTERS

Chicken betel leaf with flat leaf coriander lime leaf roasted chilli capsicum relish	38ea
Raw tuna betel leaf with lemongrass shallots & lemon basil	38ea
Pacific oysters with coriander deep fried shallots & chilli lime dressing	38ea
Salt & pepper squid with Vietnamese dipping sauce	75

SALADS

Pecel Jogja style smoked chicken with tofu lime leaf bean sprouts and chilli tempe crumble	95
Soft shell crabs with green mango mint shallots crushed peanuts tamarind & chili dressing	115
Malay prawn rujak with yam bean green mango pineapple rose apple peanuts and sesame seed	125
Thai duck larp salad with green shallot flat leaf coriander mint and fresh herbs	130
Northern thai beef tartar with hill tribe spices green shallot chilli flat leaf coriander roasted rice and rice crackers	130
Slow cooked octopus salad with green papaya ginger flower peanuts mint dried shrimp and nam yam dressing	145

CURRIES & MAINS

Apple eggplant curry with curry leaf light Sri Lankan masala coconut milk	80
Beetroot curry with pandan leaf mustard chilli and coconut milk	90
Sri Lankan vindaloo style pork curry with coconut vinegar curry leaf pandan black pepper turmeric	135

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Slow cooked lamb curry with coriander cumin lemongrass & curry leaves	145
Prawn curry with kelor leaf fenugreek seed curry leaf & green chilli	145
Tandoori butter chicken with cashew nuts ginger & tomato sauce	145
Phanang curry beef with chilli Thai basil & crushed peanuts	165
Light green curry of snapper with Thai eggplant oyster mushrooms coconut cream and sweet basil	163
Lamb korma with cardamom ginger cashew nuts & garam masala	155
Deep fried turmeric crispy fish with cassava leaf curry salam leaf lemongrass & sambal hijau	159
Half Sumatran crispy duck with sambal hijau matah & sambal bajak	170

FROM THE TANDOORI

Traditional tandoori chicken leg with garam masala kasoori methi yoghurt & chilli	145
Chicken katsoori kebab marinated in saffron yoghurt kosta methi & green mango salad	145
Snapper pahadi marinated in mint coriander yoghurt garam masla green chilli	165
Ajwaini fish tikka cooked in saffron cardamom turmeric & lime	165

FROM THE COCONUT CHAR GRILL

Grilled twice cook lamb shank of Aceh with shredded coconut curry leaves & ginger torch flower	162
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STIR FRIES

Snapper with chili jam long beans baby corn red chilli & Thai basil 165

VEGETARIANS

Grilled paneer salad with beetroot green beans grated coconut & coriander 87

Dahl tadka yellow lentils ghee cumin & fresh coriander 75

Tandoori aloo with cashew nuts sweet corn green chili turmeric & chaat masala 85

Zaffarani paneer tikka grilled cottage cheese stuffed with north Indian chutney 93

SIDES

Stir fried pumpkin with tofu egg okra and shitake 55

Stir fried rice with egg asparagus shitake mushrooms peas sweet corn & fish sauce 55

Stir fried Chinese broccoli with garlic 55

Jasmine / Pilaf rice 15/18



DAIRY FREE MENU

STARTERS

Grilled scallop with sweet crispy duck Thai basil young coconut & peanut nam jïhm	38ea
Seared scallop with green mango sambal & sweet crispy salted fish	38ea
Pacific oysters with coriander deep fried shallots & chili lime dressing	38ea
Salt & pepper squid with Vietnamese dipping sauce	75
Wagyu beef perkedel with chili capsicum & shallots dipping relish	78
Crispy pork belly with baby mandarin ginger chili and black vinegar caramel	112

SALADS

Pecel Jogja style smoked chicken with tofu lime leaf bean sprouts and chilli tempe crumble	95
Tuna tartar with bedugul edamame ginger flower nashi pear shisho leaf alfalfa and a chilli soy dressing	125
Malay prawn rujak with yam bean green mango pineapple rose apple peanuts and sesame seed	125
Thai duck larp salad with green shallot flat leaf corriander mint and fresh herbs	130

CURRIES & MAINS

Vietnamese caramalized duck with young coconut juice black pepper & fresh lime	135
Light green curry of snapper with Thai eggplant oyster mushrooms coconut cream and sweet basil	163
Panang curry of wagyu beef cheek with chili Thai basil & crushed peanuts	165

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FROM THE COCONUT CHAR GRILL

Black bean crusted grilled barramundi with garlic green chili lime & fresh coriander	159
Grilled twice cook lamb shank of Aceh with shredded coconut curry leaves & ginger torch flower	162

STIR FRIES

Kung pao chicken with capsicum cashew nuts shichuan pepper & dried chili	135
Prawns with black beans snowpeas mushrooms & asparagus	150
Chili beef with shitake mushroom snowpeas capsicum & green shallot	200

VEGETARIANS

Dahl tadka yellow lentils ghee cumin & fresh coriander	75
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SIDES

Stir fried lotus roots with black beans sugar snaps & shitake	55
Stir fried Chinese broccoli with garlic	55
Jasmine / Pilaf rice	15/18
Naan - Plain, Garlic	22

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DINNER MENU - NUT FREE

STARTERS

Chicken betel leaf with flat leaf coriander lime leaf roasted chili capsicum relish	38ea
Pacific oysters with coriander deep fried shallots & chili lime dressing	38ea
Naan bread stuffed with lamb & yoghurt	70
Salt & pepper squid with Vietnamese dipping sauce	75
Homemade perkedel with beef potato celery chili capsicum & shallots dipping relish	78
Crispy pork belly with baby mandarin ginger chili and black vinegar caramel	112

SALADS

Smoked sashimi salmon with pickled radishes organic flowers mushroom baby watercress mint & yuzu dressing	115
Thai duck larp salad with green shallot flat leaf coriander mint and fresh herbs	130
Northern thai beef tartar with hill tribe spices green shallot chilli flat leaf coriander roasted rice and rice crackers	130

CURRIES & MAINS

Vietnamese caramelized duck with young coconut juice black pepper & fresh lime	135
Slow cooked lamb curry with coriander cumin lemongrass & curry leaves	145
Light green curry of snapper with Thai eggplant oyster mushrooms coconut cream and sweet basil	163
Deep fried turmeric crispy fish with cassava leaf curry salam leaf lemongrass & sambal hijau	159

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FROM THE TANDOORI

Traditional tandoori chicken leg with garam masala kasoori methi yoghurt & chili	145
Chicken katsoori kebab marinated in saffron yoghurt kosta methi & green mango salad	145
Snapper pahadi marinated in mint coriander yoghurt garam masla green chili	165
Ajwaini fish tikka cooked in saffron cardamom turmeric & lime	165

FROM THE COCONUT CHAR GRILL

Black bean crusted grilled snapper with garlic green chili lime & fresh coriander	159
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STIR FRIES

Kung pao chicken with capsicum Sichuan pepper & dried chili	135
Prawns with black beans snowpeas mushrooms & asparagus	150
Snapper with chili jam long beans baby corn red chili & Thai basil	165
Chili beef "imported Kimberly tenderloin " with shitake mushroom snowpeas capsicum & green shallot	200

VEGETARIANS

Dahl tadka yellow lentils ghee cumín & fresh coriander	75
Grilled paneer salad with beetroot green beans grated coconut & coriander	87

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SIDES

Stir fried pumpkin with tofu egg okra and shitake	55
Stir fried rice with egg asparagus shitake mushrooms peas & baby corn	55
Stir fried lotus roots with black beans sugar snaps & shitake	55
Stir fried Chinese broccoli with garlic	55
Jasmine	15/18
Naan - Plain, Garlic or Cheese	22

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Share Dining Set Menu A

IDR 350.000++/person

Chef tasting spoon of tuna tartar with chilli soy dressing

Raw tuna betel leaf with flat leaf coriander lime leaf roasted chilli capsicum relish

Salt & pepper squid with Vietnamese dipping sauce

Soft shell crabs with green mango coriander shallots crushed peanuts tamarind & chilli dressing

Chicken kachooris kebab marinated in saffron yoghurt
kosta methi & green mango salad

Light green curry of snapper with Thai eggplant oyster mushrooms
coconut cream & sweet basil

Crispy pork belly with baby mandarin ginger chilli & black vinegar caramel

Stir fried Chinese broccoli with garlic

Jasmine Rice

Sample plate of South East Asian desserts

Water & Coffee or Tea

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Share Dining Set Menu B

IDR 375.000++/person

Chef tasting spoon of tuna tartar with chilli soy dressing

Grilled scallop with sweet crispy duck Thai basil
young coconut & peanut nam jim

Homemade beef perkedel with chili capsicum & shallot dipping relish

Thai duck larp salad with green shallot flat leaf coriander mint and fresh herbs

Ajwaini fish tikka cooked in saffron cardamom turmeric & dill

Phanang curry of beef with chilli Thai basil crushed peanuts

Kung pao with capsicum cashew nuts Sichuan pepper & dried chilli

Stir fried Chinese broccoli with garlic & oyster sauce

Jasmine Rice

Sample plate of South East Asian desserts

Water & Coffee

All prices are subject to 10% govt tax & 6.5% service charge. Prices are in thousands Rupiahs.



Share Dining Set Menu C

IDR 400.000++/person

Chef tasting spoon of tuna tartar with chilli soy dressing

Choose two of the following starters only

Chicken betel leaf with flat coriander lime leaf roasted chilli capsicum relish

Raw tuna betel leaf with flat leaf coriander lime leaf roasted chilli capsicum relish

Salt & pepper squid with Vietnamese dipping sauce

Grilled scallop with sweet crispy duck thai basil young coconut & peanut nam jim

Wagyu beef perkedel with chilli capsicum & shallot dipping relish

Choose one of the following salads only

Thai duck larp salad with green shallot flat leaf coriander mint and fresh herbs

Soft shell crabs with green mango coriander shallots crushed peanuts tamarind & chilli dressing

Choose three of the following main courses only

Crispy pork belly with baby mandarin ginger chilli & black vinegar caramel

Phannang curry of wagyu beef cheek with chilli Thai basil & crushed peanuts

Lamb korma with cardamom ginger cashew nuts & garam masala

Ajwaini fish tikka cooked in saffron cardamom turmeric & dill

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Share Dining Set Menu C

IDR 400.000++/person

Tandoori butter chicken with cashew nuts ginger & tomato sauce

Stir fried Chinese broccoli with garlic & oyster sauce

Jasmine Rice

Sample plate of South East Asian desserts

With Coffee or tea

Inclusive of Drinking Water

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