

RAMADHAN at NUSA

An Edible Story of Indonesia

Indulge in a magnificent Indonesian feast for your special Ramadhan. Enjoy sharing menu of authentic and long- lost traditional recipes from around the archipelago, an Edible Story of Indonesia

Introducing delicious and healthier Indigenous Staple Foods.

*All prices are subject to restaurant tax and service charge

APPETIZER

Karabu Dendeng

70

Braised Grass-Feed Balinese Beef Served with Watercress & Spicy Coconut Milk Sauce

Telur Ihan Sambal Kecombrang

20

Seasonal Fish Roe Served with Ginger Flower Paste

SOUP

Lodeh Tempe Hitam

75

Vegetable Stew Cooked with Coconut Milk & Served with Fermented Black Soya Bean

Ulu Juhu 95

Ulu juku is a fish-head soup dish the soup is using coconut milk ingredient of spices and young tamarind

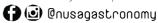
Soup Arsilt Gindara

75

Fish Cooked with Herbs & Spices, Served with Pickles & Andaliman

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STAPLE FOOD : NOODLE & RICE

Mie Letheh	22
Traditional Noodles From Jogjakarta Sauted with Chicken 8	k Spice
Nasi Jagung	25
Steam Corn Rice	
Bareh Solok	35
Organic Steam Rice	
Organit Cianjur	35
Organic Steam Rice	
UEGETABLE	
Tumis Bunga Pepaya	39
Saute Papaya Blossom & Young Papaya	
Singhong Tumbuh	39
Pounded Cassava Leaves Braised in Coconut Milk	
Plecing Pahis	39
Firm Leaves & Wing Beans, Sauted with Plecing Paste	
Bobor Daun Kelor	39
Braised Moringa Leaves with Light Coconut Milk & Kencur	Flavour







MAIN COURSE

FISH & SEAFOOD

Sambal Goreng Pete Udang 90

Deep Fried Prawn, Stingky Bean sauted with potato and chilli paste

Gindara Asap Sambal Kecombrang 75

Smoked fish served with ginger flower paste

Kepiting Soha Kuah Gulai 90

Soft shell crab cooked with herbs and spices

POULTRY

flyam Goreng Nusa 135

Fried Chicken cooked 2 hours with shalot, tumeric , gelagal and spices served Curry Leaf

flyam Sirsat Di Bulu 135

Chicken cooked with green chilli, shallot, galangal and kemangi leaves

flyam Masak flir Kelapa 135

Organic chicken slow cooked for 4 hours with coconut water

Bebeh Palehho 170

Organic local duck served with green chilli paste and tamarind

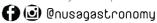
MEAT

Rabeg Daging Ketan Bintul 120

Slow Cooked balinese Beef in clay pot 4 hours with spices and sweet soya sauce served with sticky rice

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Daging Masah Merah

130

Balinese Beef cook saveral hour until caramelize with Coconut milk and Spices From aceh

Daging Babanci

<mark>20</mark>

Stewed for 6 hours of Bali beef with coconut flesh and sugar cane flower

Lidah Panggang Sauce Sate Padang

90

Grilled Beef Tounge Served with Balado Cassava Chips & Sauce Sate Padang

Dendeng Batoko

120

Grilled Balinese Beef Served with Bone Paste

Sate Rembige

120

Balinese Free- Range Beef Satay Cooked with Palm Sugar

DESSERT

Klepon

90

Three-layered ball cake of pandanus served with sorghum sponge cake, coconut gelato and coconut water jelly

Srihayo Brulee

75

Srikaya Porridge with Caramelized Brown Sugar

Es Goyobod Platter

130

Es Goyobot is a new ice dessert recipe from the city of Garut, West Java. The recipe is using avocado mouse, chocolate pandan, black sticky rice spoon cake pacar cina (sagoo pearl), coconut meat and served with gelato brown sugar and sweet condensed milk.

Gelato Nusantara

60

3 Flavour Choices

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