



Indonesian Gastronomy

## 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

#### Harabu Dendeng

70

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

#### Telur Ikan Sambal Kecombrang

50

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 Juku

95



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

#### Soup Arsik Gindara

75

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

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[www.nusagastronomy.com](http://www.nusagastronomy.com)

Jl. Kemang Raya No.81  
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## STAPLE FOOD : NOODLE & RICE

<b>Mie Lethak</b>	<b>55</b>
Traditional Noodles From Jogjakarta Sauted with Chicken & Spice	
<b>Nasi Jagung</b>	<b>25</b>
Steam Corn Rice	
<b>Bareh Solok</b>	<b>35</b>
Organic Steam Rice	
<b>Organik Cianjur</b>	<b>35</b>
Organic Steam Rice	

## VEGETABLE

<b>Tumis Bunga Pepaya</b>	<b>39</b>
Saute Papaya Blossom & Young Papaya	
<b>Singhong Tumbuk</b>	<b>39</b>
Pounded Cassava Leaves Braised in Coconut Milk	
<b>Plecing Pakis</b>	<b>39</b>
Firm Leaves & Wing Beans,Sauted with Plecing Paste	
<b>Bobor Daun Kelor</b>	<b>39</b>
Braised Moringa Leaves with Light Coconut Milk & Kencur Flavour	

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## MAIN COURSE

### FISH & SEAFOOD

**Sambal Goreng Pete Udang** 90

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

**Gindara Asap Sambal Kecombrang** 75

Smoked fish served with ginger flower paste

**Kepiting Soka Kuah Gulai** 90

Soft shell crab cooked with herbs and spices

### POULTRY

**Ayam Goreng Nusa** 135

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

**Ayam Sirsak Di Bulu** 135

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

**Ayam Masak Air Kelapa** 135

Organic chicken slow cooked for 4 hours with coconut water

**Bebek Palekho** 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 Masak Merah 130**

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

**Daging Babanci 120**

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 Rembiga 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

**Srikaya 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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