Rasa Nusantara

A creative twist on Indonesian cuisine in tribute to Indonesian Independence Day.

Rasa Nusantara

BREAD

Cakwe

Fried dough served with creamy sambal and smoked paprika

STARTER

Rendang Croquette

Crispy croquette filled with rendang, served with black garlic mayo and tomato powder

APPETIZER

Gurita Bakar Mangut

Grilled octopus with burnt tomato sambal, grilled corn, grapes, mangut sauce, and cemcem leaf

MAIN COURSE

Gulai Ikan

Fish gulai with smoked cauliflower, burnt cabbage, sambal dabu-dabu, and crispy torch ginger

Iga Konro

Braised beef short ribs in Indonesian spices, served with shimeji mushrooms, potato chips, sweet potato, and konro broth

DESSERT

Es Kopyor

Coconut jelly, kolang kaling, jackfruit, strawberry boba, coconut meringue, palm sugar sauce, coconut sorbet, and coconut crumble