

KU DE TA

Ramadhan

Set Menu

350K++

Opening Bites – Takjil Board

MINI MARTABAK TELUR GULUNG

Crispy rolled egg martabak, spiced minced chicken, pickled cucumber & chilli acar

SATE LILIT SAPI

Balinese-spiced minced beef on lemongrass skewer, kaffir lime glaze

TEMPEH & SWEET CORN PERKEDEL

Crisp fritter, sambal tomat, fresh lime

SOTO AYAM BENING

Clear turmeric chicken broth, shredded kampung chicken, vermicelli, cabbage, lime, fried shallot & celery

Main Course – sharing platter

RENDANG-STYLE SLOW BRAISED BEEF

Coconut-spiced beef cheek, turmeric rice cassava leaf sambal, sambal ijo, cucumber & herb salad

IKAN BAKAR REMPAH

Chargrilled local fish, tamarind-chilli glaze green mango & herbs, roti canai

Dessert

MODERN KOLAK PISANG & UBI

Coconut–pandan panna cotta, cardamom stewed sweet potato, banana textures