AROMA
OF INDONESIA

INDIVIDUAL ///

Sydney Rock Oyster with Torch ginger flower & Dabu dabu salsa - (A), GF — 6.5 each
(min order 2 pcs)

Steamed Prawn Wonton with laksa sauce - (I) — 6.5 each
(min order 2 pcs)

Tuna Ceviche marinated in coconut, lime, chilli and fish roe on cassava cracker - (A), GF — 10 each
(min order 2 pcs)

Grilled Hokkaido Scallop with Balinese Jimbaran sauce and fresh onion lemongrass salsa - (I), GF — 11 each
(min order 2 pcs)

Pan Seared Duck Breast wrapped in Roti Paratha with Balinese Betutu sauce & cucumber — 9 each
(min order 2 pcs)

Curry Puff of potato, kumara, & edamame served with cucumber vinaigrette - VG — 6 each
(min order 2 pcs)

SKEWERS ///

Grilled Chicken Skewer with creamy peanut sauce and lemon - GF — 6.5 each
(min order 2 pcs)

Grilled 2GR Wagyu Beef Skewer MBS9+ marinated in herbs, spices, & aromatic sweet soy - GF — 10 each
(min order 2 pcs)

SMALL TO SHARE ///

Prawns Crackers - GF — 6

Salt & Pepper Squid served with lemon and chilli - (I), GF — 21

Crispy soft shell crab with creamy salted egg yolks sauce and curry leaf powder - (I), GF — 26

Crispy corn & veg fritters with corriander chilli sambal - VG — 15

Steamed Mix Veg Salad with spiced grated coconut, tempeh & cassava cracker - GF, VG — 17

MAIN TO SHARE ///

Market Fish Fillet in hot & sour broth with okra, cherry tomatoes, & pineapples - (A), GF — 24 / 42

Queensland King Prawns with green beans & sator in chilli & tamarind sambal sauce - (A), GF — 27 / 45

Queensland King Prawn Char Kway Teow with egg, bean sprouts & garlic chive - (A) — 32

Crispy Whole Snapper with sweet and tangy mango sauce - (I), GF — 52

Crispy Skin Free Range Chicken with galangal floss and served with duo chilli sambal sauce - GF — 39

Grilled Lemongrass Spatchcock with soy caramel glaze and creamy coconut sauce - GF — 44

Riverine Beef Brisket twice cooked and coated with tamarind caramel sauce - GF — 24 / 42

Signature Wagyu Beef Rendang Curry MBS9+ - GF — 27 / 48

Wok-fried Crispy Eggs with Balado chilli onion relish & spring onion - GF, V — 24

Trio Mushroom with snow peas & baby corn in ginger garlic sauce - GF, VG — 28

SIDES ///

Chicken & Prawns Nasi Goreng with egg & pickles - (I), GF, VO, VGO — 26

Steamed Plain Rice - GF, VG — 5 / 10

Steamed Coconut Rice - GF, VG — 7 / 14

Roti Paratha - VG — 5 each

Water Spinach wok-fried with chilli, garlic, & shrimp paste - GF, VGO — 18

Trio Sambal Chilli Platter (GF, VG) — 12
red chilli (not VG), green chilli, Balinese salsa



Seafood source:
(A) = Austalian
(I) = Imported
(M) = Mixed origin

GF = Gluten Free
V = Vegetarian
VO = Vegetarian Optional
VG = Vegan
VGO = Vegan Optional

With respect to diners with allergies, we are trying our best but we cannot guarantee that all dishes will be 100% free from other food traces and residue.
Please understand that all dishes is prepared in one kitchen.

SET MENU

SET MENU $69 / person
Min of 2 people

Steamed Mix Veg Salad
with spiced grated coconut, tempeh, & cassava cracker

Steamed Prawn Wonton
with laksa sauce

Grilled Chicken Skewer
with creamy peanut sauce & lemon

Market Fish Fillet
in hot & sour broth with okra, cherry tomatoes, & pineapples

Riverine Beef Brisket
twice cooked and coated with tamarind caramel sauce

Trio Mushroom
with snow peas & baby corn in ginger garlic sauce

Steamed Plain Rice

SET MENU $89 / person
Min of 2 people

Steamed Mix Veg Salad
with spiced grated coconut, tempeh, & cassava cracker

Steamed Prawn Wonton
with laksa sauce

Grilled 2GR Wagyu Beef MBS9+ Skewer
marinated in herbs, spices & aromatic sweet soy

Pan Seared Duck Breast
wrapped in Roti Paratha with Balinese Betutu sauce & cucumber

Market Fish Fillet
in hot & sour broth with okra, cherry tomatoes, & pineapples

Signature Wagyu Beef Rendang Curry MBS9+

Trio Mushroom
with snow peas & baby corn in ginger garlic sauce

Steamed Coconut Rice

Pandan Sago Pudding
with vanilla coconut, Jackfruit, & Almond Crumble

SET MENU $109 / person
Min of 4 people

Tuna Ceviche
marinated in coconut, lime, chilli and fish roe on cassava cracker

Grilled Hokaido Scallop
with Balinese Jimbaran sauce and fresh onion lemongrass salsa

Crispy Corn & Veg Fritter
with corriander chilli sambal

Grilled 2GR Wagyu Beef MBS9+ Skewer
marinated in herbs, spices & aromatic sweet soy

Pan Seared Duck Breast
wrapped in Roti Paratha with Balinese Betutu sauce & cucumber

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Crispy Whole Snapper
with sweet & tangy mango sauce

Crispy Skin Free Range Chicken
with galangal floss & served with duo chilli sambal sauce

Signature Wagyu Beef Rendang Curry MBS9+

Trio Mushroom
with snow peas & baby corn in ginger garlic sauce

Chicken & Prawns Nasi Goreng
with egg & pickles

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Dessert
2 types of dessert of your choice

Group of 10 or more will incur a 10% service charge.
Please note, a surcharge of 15% will apply on public holidays.