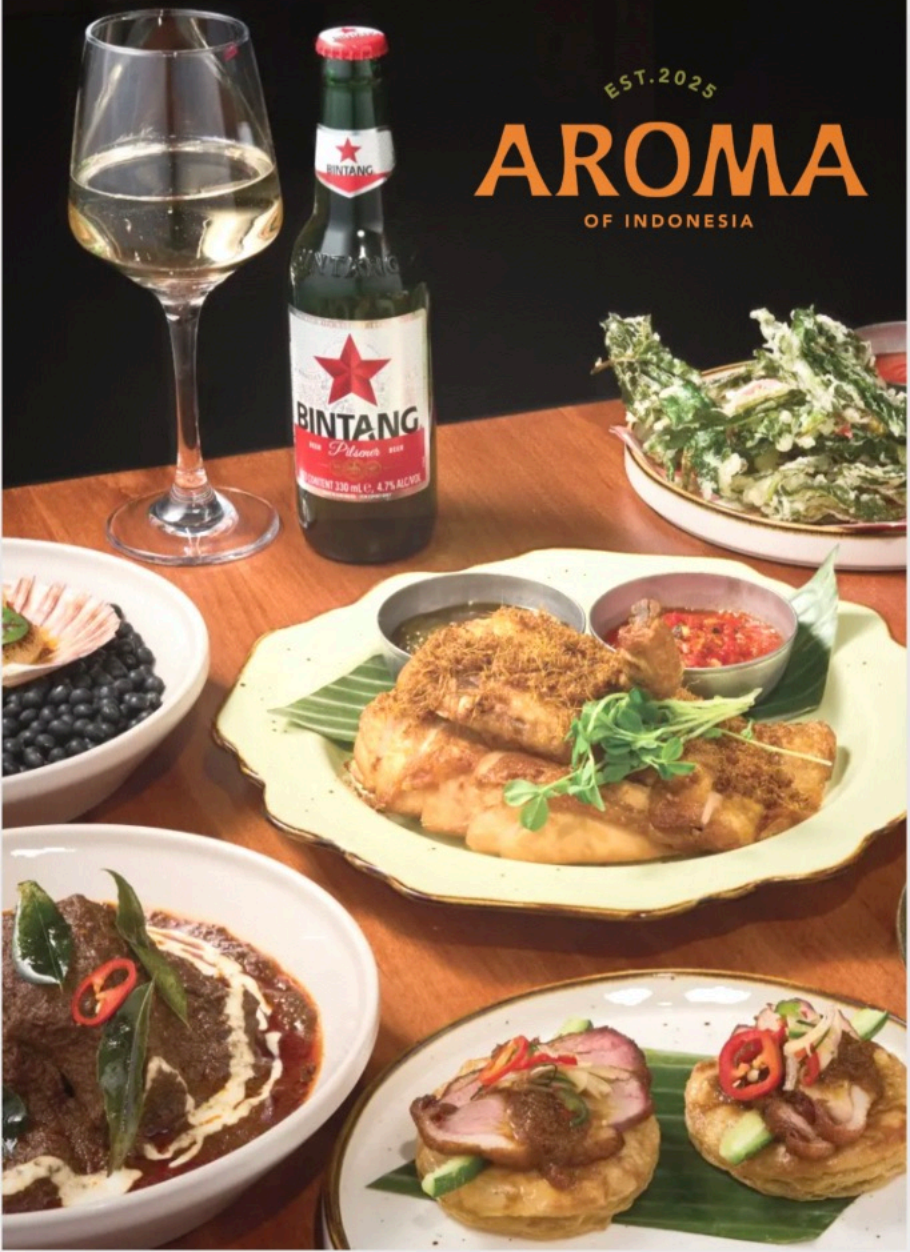


EST. 2025

# AROMA

OF INDONESIA





## Selamat Datang

## Welcome to Aroma of Indonesia

Experience the rich, diverse flavors of Indonesia—reimagined with a modern twist. Our menu is a journey through the archipelago, blending heritage recipes with fresh, local ingredients and innovative techniques. Each dish tells a story of culture, spice, and the warmth of Indonesian hospitality.

### ~ Our Philosophy ~

At AROMA, we honour the soul of Indonesian cuisine—bold spices, layered textures, and regional diversity—while presenting it through a modern culinary lens. Our ingredients are sustainably sourced, our dishes are crafted with care, and our kitchen is where tradition meets innovation.



### A Journey Through the Archipelago

Indonesia is made up of over 17,000 islands, each with its own flavours and stories. From the smoky richness of Sumatran rendang to the fiery sambals of Sulawesi, our menu brings you a curated taste of this extraordinary culinary landscape.

### Ingredients with Integrity

We work with local farmers and artisanal producers to bring you fresh, seasonal, and ethically-sourced ingredients. Our house-made spice blends, rempah (herbal pastes), and sambals are prepared daily to ensure authentic flavour in every bite.

### How to Enjoy Our Menu

We encourage sharing! Many of our dishes are designed to be enjoyed family-style. If you're new to Indonesian cuisine, our team is happy to guide you through the menu or suggest a tasting experience with our Set Menus.

**So, sit back and enjoy Indonesia in every bite.**

*Terima kasih* Thank you

Please let us know if you have allergies before you order.

All cards incur a 1.65% surcharge. Amex surcharge is 2.9%. Group of 10 or more will incur a 10% service charge.

Please note, a surcharge of 15% will apply on public holidays.





**Kerang Jimbaran** - Jimbaran, Bali **11 ea**  
Grilled Hokkaido scallop with Balinese yellow paste and fresh onion lemongrass salsa. (GF)  
(min order 2 pcs)

**Sate Ayam** - Madura, East Java **6.5 ea**  
Grilled chicken skewer with peanut sauce. (GF)  
(min order 2 pcs)

**Prawn Crackers** - Around Indonesia **6**  
Indonesian people say that a meal is not complete without kerupuk (crackers). (GF)

**Cumi Goreng Tepung** - Jakarta, DKI Jakarta **21**  
Salt and pepper squid served with lemon and chilli sauce. (GF)



**Peyek Kangkung** - Lombok, West Nusa Tenggara  
Water spinach / morning glory tempura served with chilli sauce. (GF, VG)

17

**Urap Sayur** - Central Java & East Java  
Steamed mix vegetables salad with spiced grated coconut and served with tempeh and cassava cracker. (GF, VG)

17



**Pangsit Udang Laksa** **6.5 ea**  
- Tangerang, West Java  
Prawn wonton with laksa sauce.  
(min order 2 pcs)



**Bebek Betutu** - Bali **9 ea**  
Duck breast wrapped in roti paratha with Betutu sauce & cucumber.  
(min order 2 pcs)



**Gohu Ikan Tuna** **9 ea**  
- Ternate, North Maluku  
Tuna Ceviche marinated in coconut, lime, chilli and served with fish roe on cassava cracker. (GF)  
(min order 2 pcs)



**Sate Sapi Maranggi** **10 ea**  
- Purwakarta, West Java  
Grilled beef tenderloin skewer marinated in herbs, spices, and sweet soy. (GF)  
(min order 2 pcs)

GF - Gluten free, V - Vegetarian, VG - Vegan, VGO - Vegan Optional





**Rendang** - Padang, West Sumatera **25/43**  
2GR Australian Full Blood Wagyu beef in spicy curry gravy (GF)

**Ikan Asam Pedas** - Batam, Riau Island **23/39**  
Market fish fillet stew in turmeric tamarind soup with okra and cherry tomatoes. (GF)

**Tongseng** - Central Java **42**  
12-hours lamb shank curry with charred cabbage and trusted tomatoes. (GF)

**Ayam Goreng Lengkuas** - Sunda, West Java **38**  
Crispy half free range chicken served with two types of chilli sauce. (GF)

**Telur Balado** - Padang, West Sumatera **23**  
Wok-fried eggs with Balado chilli sauce and spring onions. (GF)

**Cah Kangkung** - Around Indonesia **26**  
Stir-fry water spinach/morning glory with shrimp paste. (GF, VGO)



**Capcay Jamur** - West Kalimantan  
Stir-fry mix mushrooms and snow peas in ginger garlic sauce. (GF, VGO)

28



**Sambal Udang Petai** 27/45  
- Around Indonesia  
Stir-fry king prawns, green beans, & sator beans with chilli tamarind sauce. (GF)



**Ikan Saus Manga** 49  
- Cianjur, West Java  
Crispy filleted whole snapper with sweet & tangy mango sauce. (GF)

**Daging Asam Manis** - Aroma's creation **24/42**  
Twice cooked Riverine Beef Brisket MBS2+ with tamarind caramel sauce. (GF)



GF - Gluten free, V - Vegetarian, 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.



## SIDES

**Nasi Putih / Steamed Rice** (GF, VG) ..... **5/10****Nasi Uduk / Coconut Rice** (GF, VG) ..... **7/14****Roti Paratha** (VG) ..... **5 ea**

Vegan flaky bread good to have with curry and saucy dishes.

**Kwetiau Goreng** (V, VGO) ..... **21**

Wok-fry rice noodle with egg, bean sprout, and garlic chive.

~ add beef tenderloin +\$24

~ add king prawns (4 pcs) +\$32

**Nasi Goreng Ayam** (GF) ..... **24**

Indonesian fried rice with shredded chicken, serve with sunny side up egg.

**Sambal Platter** ..... **12**

A platter that contains 3 (three) types of chilli sambal.

~ Sambal terasi (kaffir lime &amp; shrimp paste chilli sauce) (GF)

~ Sambal hijau (green chilli sauce) (GF, VG)

~ Sambal matah (Balinese fresh onion &amp; lemongrass salsa) (GF, VG)



## DESSERT

**Black Sticky Rice Cake** (GF, V, DFO) ..... **16**

Served with caramel banana and salted caramel ice cream.

**Durian Creme Brulee** (V)Baked custard with real durian pulp, served with finger biscuit. **15****Cendol Sago** (GF, VG, DF) ..... **15**

Pandan sago pudding, Vanilla coconut, Jackfruit, Palm sugar, Almond crumble.

**Ice cream** (GF, V) & **Sorbet** (GF, VG, DF) ..... **7/12**

Vanilla bean ice cream / Salted caramel ice cream / Mango ice cream / Coconut lime sorbet.

**Affogato** (GF, V) ..... **12**

~ add Frangelico / Kahlua / Baileys +\$6



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## Set Menu MERAH - \$69pp

(def : Red - top part of Indonesian flag)

Min of 2 people. Whole table only.

Replacement dish regarding to dietary requirement is for whole table.

### Pangsit Udang Laksa

Prawn wonton in laksa sauce

### Sate Ayam (GF)

Grilled chicken skewer with peanut sauce

### Urap Sayur (GF, VG)

Steamed mix veg salad with spiced grated coconut and served with tempeh & cassava crackers.

Halal Food Indonesia

### Ikan Asam Pedas (GF)

Market Fish stew in yellow tamarind soup with okra & cherry tomatoes.

### Daging Asam Manis (GF)

Twice cooked Riverine Beef Brisket MBS2+ with tamarind caramel sauce.

### Capcay Jamur (GF, VG)

Stir-fry mix mushrooms & snow peas in ginger garlic sauce.

### Steamed White Rice (GF, VG)

## Set Menu PUTIH - \$89pp

(def : White - bottom part of Indonesian flag)

Min of 2 people. Whole table only.

Replacement dish regarding to dietary requirement is for whole table.

### Pangsit Udang Laksa

Prawn wonton in laksa sauce.

### Sate Sapi Maranggi (GF)

Grilled beef tenderloin skewer marinated in herbs, spices, & sweet soy.

### Urap (GF, VG)

Steamed mix veg salad with spiced grated coconut and served with tempeh & cassava crackers.

### Bebek Betutu

Duck breast wrapped in roti paratha with Betutu sauce and cucumber.

Halal Food Indonesia

### Ikan Asam Pedas (GF)

Market fish fillet stew in yellow tamarind soup with okra and cherry tomatoes.

### Rendang (GF)

2GR Australian Full Blood Wagyu beef in spicy curry gravy.

### Capcay Jamur (GF, VG)

Stir-fry mix mushrooms & snow peas in ginger garlic sauce.

### Steamed Coconut Rice (GF, VG)

Halal Food Indonesia

### Cendol Sago (GF, VG, DF)

Pandan sago pudding, Vanilla coconut, Jackfruit, Palm sugar, Almond crumble.

## Set Menu MERDEKA

(def : Independent)

\$ 109pp

Min of 4 people. Whole table only.  
Replacement dish regarding to dietary requirement is for whole table.

### Gohu Ikan Tuna (GF)

Tuna ceviche marinated in coconut, lime, chilli, and served with fish roe on cassava cracker.

### Kerang Jimbaran (GF)

Grilled Hokkaido scallop with Balinese yellow paste served with fresh onion lemongrass salsa.

### Sate Sapi Maranggi (GF)

Grilled beef tenderloin skewer marinated in herbs, spices & sweet soy.

### Peyek Kangkung (GF, VG)

Water spinach / morning glory tempura with chilli sauce.

### Bebek Betutu

Duck breast wrapped in roti paratha with Betutu sauce and cucumber.

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### Ikan Saus Mangga (GF)

Crispy filleted whole snapper with sweet & tangy mango sauce.

### Rendang (GF)

2GR Australian Full Blood Wagyu beef in spicy curry gravy.

### Ayam Goreng Lengkuas (GF)

Crispy half free-range chicken served with 2 types of chilli sauce.

### Capcay Jamur (GF, VG)

Stir-fry mix mushroom & snow peas in ginger garlic sauce.

### Nasi Goreng Ayam (GF)

Indonesia fried rice with shredded chicken with sunny side up egg.

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### Dessert

2 dessert of your choice



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