

AROMA

OF INDONESIA

INDIVIDUAL ///

Steamed Prawn Wonton with laksa sauce - (I) <i>(min order 2 pcs)</i>	6.5 each
Tuna Ceviche marinated in coconut, lime, chilli and fish roe on cassava cracker - (A), GF <i>(min order 2 pcs)</i>	9 each
Grilled Hokkaido Scallop with Balinese Jimbaran sauce and fresh onion lemongrass salsa - (I), GF <i>(min order 2 pcs)</i>	11 each
Pan Seared Duck Breast wrapped in Roti Paratha with Balinese Betutu sauce & cucumber <i>(min order 2 pcs)</i>	9 each
Curry Puff of potato, kumara, & edamame served with cucumber vinaigrette - VG <i>(min order 2 pcs)</i>	5.5 each

SKEWERS ///

Grilled Chicken Skewer with creamy peanut sauce and lemon - GF <i>(min order 2 pcs)</i>	6.5 each
Grilled 2GR Wagyu Beef Skewer MBS9+ marinated in herbs, spices, & aromatic sweet soy - GF <i>(min order 2 pcs)</i>	10 each

SMALL TO SHARE ///

Prawns Crackers - GF	6
Salt & Pepper Squid served with lemon and chilli dipping - (I), GF	21
Water Spinach Tempura with five spice dust served with chilli dipping - GF, VG	12
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	23 / 39
Queensland King Prawns with green beans & sator in chilli & tamarind sambal sauce - (A), GF	27 / 45
Crispy Whole Snapper with sweet and tangy mango sauce - (I), GF	49
Crispy Skin Free Range Chicken with galangal floss and served with duo chilli sambal sauce - GF	38
Riverine Beef Brisket twiced cooked and coated with tamarind caramel sauce - GF	24 / 42
Signature Wagyu Beef Rendang Curry MBS9+ - GF	27 / 46
12-hours Lamb Shank Curry with charred cabbage & grilled trusted tomatoes - GF	42
Queensland King Prawn Char Kway Teow with egg, bean sprouts & garlic chive - (A)	32
Wok-fried Crispy Eggs with Balado chilli onion relish & spring onion - GF, V	23
Trio Mushroom with snow peas & baby corn in ginger garlic sauce - GF, VG	28

SIDES ///

Chicken & Prawns Nasi Goreng with egg & pickles - 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) red chilli (not VG), green chilli, Balinese salsa	12



Seafood source:
(A) = Australian
(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.



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SET MENU \$69 / person

Min of 2 people

Steamed Prawn Wonton

with laksa sauce

Grilled Chicken Skewer

with creamy peanut sauce & lemon

Steamed Mix Veg Salad

with spiced grated coconut, tempeh, & cassava cracker

Market Fish Fillet

in hot & sour broth with okra, cherry tomatoes, & pineapples

Riverine Beef Brisket

twiced 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 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

Steamed Mix Veg Salad

with spiced grated coconut, tempeh, & cassava cracker

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

Water Spinach Tempura

with five spice dust served with chilli dipping

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



All cards incur a 1.65% surcharge. Amex surcharge is 2.5%.

Group of 10 or more will incur a 10% service charge.

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