

3 COURSE EVENT MENU £55

Asinan

Pan Fried Shrimps with Rujak Sauce, Asinan Granita, Seasonal Fruits & Vegetables

Kambing Sambal Andaliman

Seared Lamb Cutlets, Green Chilli, Charred Spring Onion & Andaliman, Green Oil

Sayur Lodeh (vg)

Sweet Corn & Coconut Milk Soup with Tempeh, Eggplant & Chayote

Red Tuna Gohu

Sashimi Grade Red Tuna Ceviche with Pickled Beetroot, Tomato, Cucumber, Shallot, Lime, Basil, Bird Eye Chilli & Coconut Foam

Bebek Ireng

Confit Duck Leg, Aromatic Black Spiced, Seasonal Vegetables
with Coconut Urap & Sambal Terasi

Semur Pipi Sapi

Classic Indonesian Sweet Soy Braised Beef Cheek & Pickled Baby Carrots
Home Seasoned Shoestring Fries

Ikan Mangut

Pan Seared Swordfish, Indonesian Sweet & Spicy Curry Sauce with Chayote, Mushrooms, Kale
Pan Charred Onion

Nasi Goreng Jamur (vg)

Fried Rice with Pickles, Mushrooms, Sambal Luat & Kerupuk Bawang Crackers

Ketan Sarikaya

Glutinous Rice, Pandan Custard Espumas, Cashew Crumble & Vanilla Tuile

Es Teler

Avocado, Jack Fruit, Jelly, Coconut Meat, Chia Seed & Sagoo Pearl,
Strawberry Sorbet

Nagasari (vg)

Rice Flour & Coconut Milk Cake with Banana & Coconut Jack Fruit Sauce,
Andaliman Sorbet, Pandan Tuile

LE NUSA

Your safety matters. Please let us know if you have any food allergies or dietary preferences.