3 COURSE EVENT MENU £55

Scallops Garang Asem

Pan Seared Scallops, Fennel Salad, Indonesian Spices with Tomato, Coconut Milk & Fresh Herbs

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

Ikan Arsik

Seared Rare Sashimi Grade Red Tuna with Pickled Onions, Torch Ginger & Cherry Tomato, Aromatic Spiced Paste, Andaliman, Lemongrass

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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, Creamy Shimeji Mushroom, Glazed Asparagus, Sweet & Spicy Curry Sauce

Nasi Goreng Jamur *(vg)*

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

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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.