



LE NUSA
BISTRONOMIE INDONÉSIEENNE

MENU

STARTERS

Red Tuna Gohu

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

£15.50

Siomay Bandung

Chicken & Prawn Dumplings, Sweet Soy, Peanut Sauce

£14.50

Asinan

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

£14.50

Kambing Sambal Andaliman

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

£17.50

Bakwan Goreng Le Nusa (vg)

Seasonal Vegetable Fritture with Sweet Soy-Chilli

£12.00

Tempe Goreng Tepung (vg)

Fried Tempe, Spring Onion & Sweet Soy Chilli Sauce

£10.00

Sayur Lodeh (vg)

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

£10.00

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

MAINS

Ikan Mangut

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

£28.50

Tongseng Kambing

Braised Lamb Shank, Sweet & Savory Javanese Curry, Pickled Tomato, Chilli, Sweet Soy Sauce

£28.00

Rendang Daging

Slow Cooked Beef Shin with Minangkabau Coconut Milk Reduction, Galangal, Lemongrass & Tumeric Leaves

£22.00

Nasi Goreng Le Nusa

Fried Rice, Egg, Pickles, Smoked Beef Brisket
Kupang Style, Sambal Luat, Crackers

£18.00

MAINS

Ribeye Maranggi

Pan Fried Aberdeen Black Rib Eye Steak (250g) with Home Spiced Shoestring Potato, Sambal Tomat & Maranggi Sauce

£32.50

Bakmi Ayam

Egg Noodles with Braised Chicken Thigh Fillets, Mushroom & Sweet Soy Sauce, Spring Onion, Wonton Crackers, Sesame Oil

£14.50

Pepes Tahu (vg)

Fresh Steamed Tofu with Aromatic Herbs & Spices, Green Beans, Pickled Shimeji Mushrooms & Baby Carrots, Pindang Sauce

£15.00

Cumi Woku

Butter Poached Whole Squids & Mussels with Squid Ink Rice, Smoked Artichoke Hearts & Woku Sauce

£24.00

ADDITIONALS / SIDES

Nasi Liwet

Aromatic Jasmine Rice With Shallot,
Garlic, Galangal, Ginger, Lemongrass,
Salam Leaves, Anchovies

£5.00

Nasi Putih (vg)

Steamed Jasmine
Rice

£4.50

Plecing Kangkung

Blanched Morning Glory,
Chilli & Crushed Peanuts,
Shrimp Paste

£6.00

Sambal Terasi

Shrimp paste, Red Chilli, Shallot, Garlic

£5.00

Sambal Hijau (vg)

Green Chilli Sambal

£5.00

Sambal Dabu - Dabu (vg)

Fresh Chilli, Tomato, Lime Leaves & Shallot

£4.00

Egg

Telur Barendo

Crispy Fritted Egg Omelette, Spring Onion

£6.00

Crackers

Emping Melinjo (vg)

Melinjo Nut Crackers

£5.00

Kerupuk Udang

Prawn Crackers

£5.00

Kerupuk Bawang (vg)

Onion Crackers

£5.00

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DESSERTS

Ketan Sarikaya

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

£13.00

Nagasari (vg)

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

£10.00

Gethuk

Cassava Cake with Sagoo Pearl Sauce, Cashewnut Biscuit, Coconut Ice Cream

£11.00

Es Teler

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

£12.00

Coffee & Tea

£ 4.00

Earl Grey

Chamomile

English Breakfast

Peppermint

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SPARKLING WINE

Prosecco, Via Vai	£9	£38
<i>Italy, Veneto NV</i>		

Brut Tradition, Gobbilard	£15	£88
<i>France, Champagne</i>		

Brut Reserve, Pol Roger	£120	
<i>France, Champagne, NV</i>		

WHITE WINE

Pinot Grigio Venezie Vigna Mescita DOC, Sartori	£9	£38
<i>Italy, Veneto, 2024</i>		

Chenin Blanc, Stormy Cape	£9	£38
<i>South Africa, Western Cape, 2024</i>		

Picpoul de Pinet, Reserve de laRoquemoliere	£11	£44
<i>France, Languedoc - Roussillon, 2024</i>		

Sauvignon Blanc, Rapaura Springs	£14	£56
<i>New Zeland, Marlborough, 2024</i>		

Gavi di Gavi, La Minaia, Nicola Bergaglio	£59	
<i>Itali, Piemonte, 2024</i>		

Gewurztraminer, Trimbah	£78	
<i>France, Alsace, 2020</i>		

WHITE WINE

Bourgogne Chardonnay, Joseph Drouhin	£86
<i>France, Burgundy, 2022</i>	

ROSE WINE

Anciens Temps Rose, Vin de France	£9	£38
<i>France, Vin de France, 2024</i>		

RED WINE

Montepulciano d`Abruzzo, Borgo Sena	£9	£38
<i>Italy, Abruzzo, 2023</i>		

Le Berry, Meinert	£12	£48
<i>South Africa, Stellenbosch, 2024</i>		

Estate Malbec, Humberto Canale	£14	£56
<i>Argentina, Patagonia, 2024</i>		

Coastal Vineyards Las Brias	£15	£64
Pinot Noir, Vina Leyda		
<i>Chile, Leyda Valley, 2024</i>		

Rioja Crianza, Sierra Cantabria	£68
<i>Spain, Rioja, 2021</i>	

Saint Emilion Grand Cru,	£92
Chateau Eglise d`Armens	
<i>France, Bordeaux, 2021</i>	

RED WINE

Orin Swift “Abstract”

£120

USA, California, Napa Valley, 2022

DESSERT WINE

Sauternes Les Garonnelles, Lucien Lurton

£36

France, Bordeaux, 2023

BEER & CIDER

Cornish Orchard Gold Cider 500 ml

£7,50

England, Cornwall

Meantime London Pale Ale 330 ml

£6,50

England, London

Asahi Super Dry 330 ml

£6,50

Italy

WATER & SOFT DRINKS

Sparkling Water	£6.50
Still Water	£5.50
Fever-Tree Lemonade	£5.50
Fever-Tree Tonic	£5.50
Fever-Tree Ginger Ale	£5.50
Coke Zero	£5.50
Coca-Cola	£5.50

Press Premium Juices

Apple	£5.50
Orange	£5.50
Triple Berry	£5.50
<i>Blueberry, Strawberry, Raspberry, Apple, Banana</i>	
Tropical	£5.50
<i>Pineapple, Cantaloupe, Mango, Passion Fruit</i>	
Golden Glow	£5.50
<i>Orange, Lemon, Ginger, Turmeric, Apple, Banana</i>	

SPIRITS (50ml)

Buffalo Trace Kentucky	£9
Tullamore Dew	£9
The Singleton of Dufftown 12 yo Single Malt	£14
Absolut Blue	£8
Ketel One	£9
Hendrick`s	£9
Tanquarey 10	£9
Havana 7 yo	£8
Bacardi Carta Oro	£8
El Jimador Reposado	£10
Ojo de Tigre Mezcal	£12
Remy Martin 1738 Accord Royal Cognac	£20

