

RESTAURANT

FORRETTER

STARTERS



01	KERUPUK UDANG <i>Rejechips med krydret balacan mayo</i> <i>Prawn crackers with spicy balacan mayo</i>	55,-
02	SALMON GOHU <i>Friske lakseskiver, mesclun, krydret lime dressing</i> <i>Fresh Salmon slices, mesclun, spiced lime dressing</i>	145,-
03	BALINESE SATE LILIT <i>Reje sticks med sambal matah, 3 stk.</i> <i>Balinese style shrimp skewer, Served with sambal matah, 3 pcs.</i>	95,-
04	SAPI MARANGGI SATE <i>Marineret okse-satay med sød soja og korianderfrø servere med Sambal Kecap sambal, 3 stk</i> <i>Marinated Beef Satay with Sweet Soya and Coriander Seed served with Sambal Kecap, 3 pcs</i>	95,-
05	SATE TAHU JAMUR <i>Grillet marineret soja svamp og tofu med tamarinddressing, 4 stk.</i> <i>Grilled marinated soya mushrooms and tofu with tamarind dressing, 4 pcs.</i>	75,-
06	SOTO AYAM <i>Kyllingesuppe med mild kokosmælk, gurkemeje, glasnudler og kogte æg</i> <i>Chicken in coconut milk light turmeric soup with vermicelli and boiled egg</i>	125,-
07	TIRAM <i>Østers med tamarin og citrongræs, pr. stk.</i> <i>Oysters with balacan tamarind dressing, lemongrass, pr pcs.</i>	40,-

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08	GADO GADO <i>Indonesisk salat med soja bønner, avocado, æg og jordnøddesauce</i> <i>Assorted mixed vegetable, braised soya bean cake, boiled egg and avocado, served with peanut sauce</i>	95,-
09	BALINESE DUCK SALAD <i>Skåret and, kastet langs hjemmelavet sambal matah, sprød salat, appelsinsegment</i> <i>Sliced duck, tossed along homemade sambal matah, crispy lettuce, orange segment</i>	115,-
10	CUMI GORENG TEPUNG <i>Hvidløg marineret calamari; stegt let og sprødt, serveret med grillet majs og krydret balacan mayo</i> <i>Fried calamari. Served with grilled corn, and spicy balacan mayo</i>	95,-
11	SIOMAY AYAM GORENG <i>Friteret kylling kage med jordnøddersauce, 5 stk.</i> <i>Indonesian fried chicken dumplings. Served with peanut sauce, 5 pcs.</i>	95,-
12	LUMPIA AYAM <i>Forårsruller med kylling, glasnudler og sød chilisauc, 3 stk.</i> <i>Stuffed chicken spring rolls, glass noodle and vegetables. Served with sweet chili sauce, 3 pcs.</i>	75,-
13	SATE AYAM <i>Kylling satay - marineret kylling med jordnødde sauce, 3 stk.</i> <i>Marinated chicken skewer. Served with peanut sauce, 3 pcs.</i>	95,-

HOVEDRETTER

MAINS

21	BUNTUT SAPI BAKAR <i>Grillede oksehale med syltede agurker og bouillon - jasmirris</i> <i>Indonesian grilled oxtail. Served with jasmine rice, red sambal and aromatic beef broth</i>	175,-
22	NASI GORENG <i>Stegte ris med skaldyr eller lam, spejlæg, rejechips og syltede grøntsager</i> <i>Indonesian fried rice with seafood or lamb, sunny side up and prawn crackers</i>	175,-
23	MIE GORENG ACEH <i>Wok stegte nudler med indonesisk karry, store rejer rejechips og syltede grøntsager</i> <i>Wok fried noodles with Indonesian curry spices, shrimps, prawn crackers and pickles</i>	175,-
24	AYAM WOKU <i>Braiseret kylling med krydderurter, peberfrugt og svampe – jasmirris</i> <i>Manadonese style slow cooked chicken with bell peppers and mushrooms in coconut curry sauce. Served with jasmine rice</i>	165,-
25	SEAFOOD LAKSA <i>Suppe baseret på fisk og skaldyr med glasnudler med æg & grøntsager i kokoskarry</i> <i>Glass noodles with mixed seafood, tofu, boiled egg, and broccoli in aromatic coconut curry soup</i>	175,-
26	UDANG BAKAR MADU <i>Honningglaseret grillet kæmpe tigerrejer med indonesisk tamarind dip. Serveres med asiatisk salat</i> <i>Honey glazed grilled giant tiger prawns with Indonesian tamarind dip. Served with Asian salad and jasmine rice</i>	235,-

27	AYUM KULUYUK <i>Sød og sur sprød kylling serveret med blandet salat og - jasmirris</i> <i>Sweet and Sour crispy chicken served with mixed salad and jasmine rice</i>	175,-
28	GRILLED JIMBARAN STYLE <i>Grillet hel havaborre med krydderurter og tomat</i> <i>Grilled whole seabass with Balinese spicy tomato and herbs</i>	215,-
29	KEPITING TULANG LUNAK <i>Stegt softshells krabbe med muslinger bamboo, blå muslinger og aromatisk, serveret med jasmirris</i> <i>Deep fried softshell crab with bamboo clams, blue mussels and aromatic, served with jasmine rice</i>	195,-
30	BEEF RENDANG <i>Braiseret okse med ristet kokosmælk og mørke krydderier - jasmirris</i> <i>Braised beef stew with dark spices and roasted coconut milk. Served with jasmine rice</i>	185,-

SØDT DESSERT

32	PUDING MANGGA <i>Mango Panna Cotta serveret med mangosorbet og tørret mango.</i>	85,-
33	KUE COKLAT PISANG <i>Chocolate lava cake with vanilla banana ice cream</i>	85,-
	<i>Extra rice / noodle / egg / soup</i>	20,-

