

CHANDI LUNCH

Salad, Starters & Dim Sum

Crisp Curry Coconut Dumplings ... 40k
Watercress, Yellow Bell Peppers, Carrot, Coriander, Chili, Mint-Ginger Yogurt (Vegetarian)

Amazing Crunchy Tofu Squares ... 42k
Julienne Cucumbers, Cilantro, Green Chili, Roasted Peanut Sambal (Vegetarian)

Tempe Spring Roll ... 46k
Butter Sautéed Tempe, Turnip, Coriander, Mint, Water Chestnut Dipping Sauce (Vegetarian)

Arugula Watercress Fruitful Salad ... 54k
Edamame, Mango, Pomelo, Dragon Fruit, Sun Flower Seeds, Light Tamarind Peanut Dressing (Vegan)

Kale Green Apple Salad ... 62k
Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive Oil Lime Vinaigrette (Vegetarian)

Crisp Salt & Green Bell Pepper Squid ... 58k
Scallion, Green Chili, Coarse Sea Salt

Rice Cracker Butter Shrimp Balls ... 68k
Dill, Red Chili, Spicy Shrimp Aioli

Black Pepper Pork Dumplings ... 48k
Chives and Soy Cardamom Emulsion

Steamed Crab Dumplings ... 56k
Snow Peas and Black Pepper Soy Cardamom Emulsion

Seared Tuna Salad ... 72k
Carrot, Turnip, Water Crest, Coriander, Nori, Sweet Sour Spice Dressing

INDOCHINE DIM SUM

Served with Sauces & Sambals

Steamed Black Pepper Crab Dumpling
Beef Short Ribs Pot Sticker

Crisp Butter Shrimp Ball, Coconut Curry Dumpling
78k

Teasers & Sides

- 2 Flat Breads** *Pecel Peanut Dip* 25k
- Mixed Field Greens** *Light Tamarind Dressing* 30k
- Corn Fritter Balls** *with Chili Mayo*..... 35k
- Smoky Steamed Edamame**
Smoky Sweet Soy Glaze, Crispy Garlic 35k
- Real Hand Cut French Fries** *Garlic Aioli* 38k
- Trio Chips with Trio Sambals**..... 38k
- Sautéed Kailan** (Chinese Broccoli) *Garlic Red Chili*38k
- 5 Steamed Mixed Vegetables** *Herbed Butter* 52k
- Spice Chili-Salt Calamari Rings** *Garlic Aioli* 55k
- Steamed Organic White Rice**..... 15k
- Organic Red Rice** 22k
- Steamed Coconut Rice**..... 18k

Noodle Dishes

Honey-Garlic Chicken Noodles ... 68k
Honey Garlic Seared Chicken Breast, Sautéed Vermicelli Edamame, Carrots, Sweet Pickled Cucumber, Shallots, Chili, Sesame Oil, Cilantro

3 Way Mushroom Noodles ... 72k
Shitake, Button & Oyster Mushrooms, Egg Noodles, Bok Choy, Scallion, Mushroom Broth

Seared Sesame Tuna Noodles ... 78k
Asparagus, Egg Noodles, Cilantro, Black Sesame, Chives

Trio Beef Curried Noodles... 82k
Beef Rendang, Shredded Beef, Crispy Beef, Pucuk Labu, Oyster Mushroom, Flat Rice Noodles

Rice Dishes

Green Vegetarian Nasi Goreng... 68k
Asparagus, Edamame, Shitake & Bamboo Shoot, Leek-Lemon-Basil-Shallots-Garlic Sautéed Organic white Rice, Flash Fried Tofu, optional "Egg à Cheval"

Pineapple Pork Belly Nasi Goreng... 78k
Pineapple Glazed Crisp Pork Belly, Chinese Sausage, Chives, Garlic, Caramelized Pineapple, "Egg à Cheval"

Chicken Nasi Goreng... 84k
Seared Chicken Breast, Chicken Sate, Steamed Broccoli, Cauliflower, Carrot, optional "Egg à Cheval"

CHANDI NASI GORENG

Scallops & Queen Prawn

Black & Red Fried Rice

Squid, Leeks, Red Chili Pepper, Tarragon, with an optional "Egg à Cheval"

98k

Flat Bread Wraps

Served with Trio Root Chips

Tempe Avocado Arugula Wrap... 52k
Arugula, Grilled Bacam Coconut Tempe, Avocado, Sunflower Seeds, Sprouts, Sambal Matah (Vegetarian)

Chicken Sisit Wrap... 54k
Baby Lettuce, Shredded Chicken with Galangal, Lemongrass, Kaffir Lime, Garlic, Red Onion, Mango, Red Chili, Coconut Oil

Beef Short Ribs Rendang Wrap... 68k
Braised Beef Ribs in Coconut Milk with Turmeric, Galangal, Lemongrass, Ginger, Shallots, Green Chili, Red Onion, Cucumber, Cilantro and Garlic

Crisp Soft Shell Crab Wrap... 76k
Watercress, Lemon Basil, Pomelo, Red Onion Sprouts, Garlic and Chili-Lemon-Mayo

Lunch Mains

Caramelized Butterfish Miso Dashi... 132k

Daikon, Radish, Sweet Corn, Scallion, Baby Potatoes, Salmon Roe

Grilled Yellow Fin Tuna... 140k

Bell Pepper, Zucchini Asparagus, Eggplant, Turnip, Thai Sauce

Balinese Crispy Duck... 155k

*Chinese Water Spinach, Yellow Rice, Sambal Matah, Kaffir Lime,
Butter Sauce with Coriander, Candlenut, Turmeric, Dill*

Harvey Beef Tenderloin on a Hot Stone (200gr)... 220k

Wilted Spinach, Herbed Mashed Potatoes, Savory Onion Jam, Black Pepper Sauce

Hot Stone Sate

*6 Large Grilled Skewers with Sambals
& Steamed Organic White Rice
Watercress & Sprouts Salad
Roasted Pecel Peanut Sambal
Sambal Kemangi, Sambal Matah,
Sweet Soy Chili Reduction*

Chicken Sate... 92k

*Chicken Breast 200gr
Crisp Chicken Skin 50gr
Caramelized Pineapple & Baby Corn*

Seafood Sate... 140k

*1 Slipper Lobster
Black Sea Bass 50gr
Butterfish 50gr
Squid 50gr
Yellow Fin Tuna Lilit 50gr
Infinity Bean & Turnip*

Medley Meat Sate... 220k

*Harvey Tenderloin 100gr
Wagyu Short Ribs 50gr
Black Angus Rib Eye 50gr
Lamb Lilit Lemongrass 50gr
Asparagus & Beetroot*

Vegetarian Sate

*12 Paired Vegetables, marinated Tofu & Tempe
Organic Red & White Rice, Watercress & Sprout
Salad, Roasted Pecel Peanut Sambal,
Sambal Kemangi, Sambal Matah,
Sweet Soy Chili Reduction*

*Asparagus & Beetroot
Shitake & Bamboo Shoot
Lotus Root & Infinity Bean
Coconut Marinated Tempe & Bell Peppers
Caramelized Pineapple
Bacam Tofu & Baby Corn*

- 135k -

SATE by the Skewer

*Select a Minimum of 2 Skewers with Roasted
Peanut Sambal & Sweet Soy Chili Reduction*

*Tofu & Baby Corn ... 16k
Tempe & Bell Peppers ... 22k
Chicken Breast 50gr ... 22k
Asparagus & Beetroot ... 22k
Butterfish 50k ... 22k
Duck Lilit 50gr ... 24k
Beef Tenderloin 50gr ... 40k*

Lunch Rijstaffel for 2

12 Classic Indonesian Dishes Presented in Small Portions

**Braised Beef Short Ribs, Soy-Glazed Pork Belly
Red Curried Prawns, Salt-Green Pepper Squid
5 daily Medley Sate Skewers
Urap Salad, Corn Fritters, Melinjo Crackers,
Chandi Flat Bread with Roasted Peanut Sambal
Steamed Organic White & Red Rice**

280k for 2

*Prices are listed in Thousands of Rupiahs and are subject to 7% service and 10% Government Tax
Guest above 14 people are subject 9% service and 10% Government Tax*