

CHANDI

“Vegetarian Set Menu”

First Course

Crisp Curry Coconut Dumplings

Watercress, Yellow Bell Peppers, Carrot, Coriander, Chili, Mint-Ginger Yogurt

or

Amazing Crunchy Tofu Squares

Julienne Cucumbers, Cilantro, Green Chili, Roasted Peanut Sambal

Second Course

Arugula Watercress Fruitful Salad

Edamame, Mango, Pomelo, Dragon Fruit, Sun Flower Seeds, Light Tamarind Peanut Dressing

or

Kale Green Apple Salad

Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive oil Lime Vinaigrette

Third Course

Green Vegetarian Nasi Goreng

Sautéed Asparagus, Grilled Kemangi, Steamed Edamame Flash Fried Tofu, Lemon Basil, Shallot, Garlic and Leek, Shitake & Bamboo Shoot Skewer, with an optional “Egg à Cheval”

or

Spicy Purple Eggplant Curry with Coconut Rice

Tempe Bacam, Fried Tofu, Taro, Parsnip, Baby Corn, Pineapple, Zucchini, Red Cabbage, Beetroot, Lotus Root

or

VEGETARIAN SATE PLATTER ON RIVER STONE

12 Paired Vegetables, Watercress & Sprout Salad, Steamed Organic White & Red Rice, Roasted Peanut Sambal, Sambal Kemangi, Sambal Matah, Sweet Soy Chili Reduction Asparagus & Beetroot, Bacam Tofu & Baby Corn, Shitake & Bamboo Shoot, Tempe & Bell Peppers, Lotus Root & Infinity Bean, Zucchini & Shallots, Caramelized Pineapple

Fourth Course

Roasted Cashew Nut Baklava with Toffee Caramel Ice Cream

Honey, Cinnamon, Cashew, Sunflower Seed & Coconut Flakes

or

Duo Fresh Fruit Sorbets or Ice Creams

Rp.295 ++ per person

Please advise your waiter of any allergies. All beverages are offered “A La Carte”.