



Jepun

SANUR



TO START



CHICKEN WINGS

Harissa, green pawpaw pickle, lime cheek

45'000

ASIAN TUNA TOSTADA

Yellow fin tuna, sago nest, pickled daikon, spring onion, spicy mayo

46'000



DAL VADAI

Homemade fried lentil cake, served with masala sauce and yoghurt drizzle (V)

38'000



SPRING ROLL

Jicama, veggies, Nouc Cham (V)

35'000

PULLED PORK PANCAKE

48'000

Braised pork jowl, Asians greens,
plum sauce, served on
savory pancake
(banh xeo)



LAMB POT STICKERS

Lamb dumpling, black vinegar,
Szechuan pepper, slaws, sesame

48'000



CRISPY FRIED SQUID

Baby squid, masala Labneh, lime cheek

48'000



All prices are quoted in Indonesian rupiah,
and subjected to 10% government tax & 5% service charge

SOUPS....



TOM YUM

Hot and sour seafood Thai soup, consisting of prawns, squid, served with king oyster mushroom, coriander, lemongrass, pickled daikon slaws, lime cheek

55'000



SOTO AYAM

Indonesian clear chicken soup served with glass noodle, beansprouts, shredded cabbage, boiled egg, tomato, lime cheek, scallions, celery, garlic & prawn cracker crumbed (koya) chicken skewers

46'000



CREAM OF PUMPKIN

Spices roasted pumpkin, toasted sour dough, curry leaves, v pumpkin seeds, EVO oil (V)

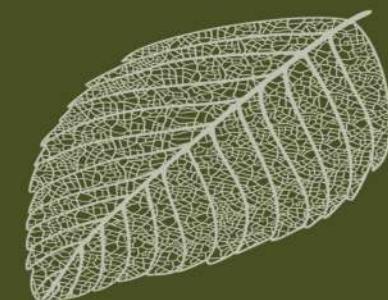
42'000

SALADS 'N LEAVES

CHICKEN HORENSO SALAD

English spinach, caramelized beetroot,
soy poached chicken, walnut, red onion,
semi-dried tomato, pear straws,
Goma (sesame) dressing
(GF)

58'000



RARE BEEF SALAD

Quick seared beef, pomelo, mint & coriander leaves,
cherry tomato, chili, beansprout, green papaya,
Vietnamese mint, black vinegar dressing,
sago crumb

58'000

V = Vegetarian
GF = Gluten Free



TUNA CARPACCIO, NICOISE SALAD

Asparagus, salsa verde, olives, capers, onion, semi-dried tomato, half-boiled egg, cashew nut pesto, shaved parmesan, mix greens, balsamic drizzle **(GF)**

56'000



ROASTED PUMPKIN & QUINOA

56'000

Wild rocket, coriander, chili, crumbed feta, onion, pumpkin seeds, caramelized beetroot, house dressing, balsamic drizzle **(V) (GF)**



BLEU CHEESE & CAESAR SALAD

58'000

Baby romaine, prosciutto, shaved parmesan, poached egg, Bleu cheese, Caesar dressing, toasted bread

FISH 'N CHIPS

Beer battered cod fillet, slaws, served with
“Jepun Way” tartar, lime cheek And fries

75'000



CHICKEN PARMA SANDWICH

Breaded chicken breast, tomato, basil, cheese, cashew nut pesto, wild rocket, onion, balsamic drizzle, panini bread, served with “Jepun Way” tartar sauce and fries

75'000

Not too big, not too small; just right
(Sandwich, burger, etc)



ANGUS BEEF BURGER

Homemade angus beef patty, bacon, gherkin salsa, triple cheese (bleu, mozzarella, red cheddar), caramelized beetroot, brioche roll, fries

82'000



HAM & DOUBLE CHEESE

Pickled gherkin, smoked ham, salami, double cheese (mozzarella & red cheddar), served with "Jepun Way" tartar sauce and fries

72'000



CHICKEN TIKKA MASALA

Served with flat bread, slaw, spicy mango chutney, yoghurt

70'000



B.L.A.C.T SANDWICH

Bacon, Lettuce, smashed Avocado, grilled Chicken, Tomato, red cheddar, between panini bread served with "Jepun Way" tartar sauce and fries

70'000

Jepun Feast



STEAKS

Mashed Potato, asparagus spears, semi-dried tomato, caramelized beetroot, microgreens, wine jus.
Choice of :

- RIB EYE (Angus Beef) 180'000

- HARISSA CHICKEN BREAST 78'000



BARBEQUE PORK RIBS

Served with shaved fennel & microgreens salad, fries, homemade BBQ sauce

145'000



GRILLED PRAWNS

Tiger prawns, served with shaved fennel & microgreens salad, capers, fries, and garlic butter sauce

145'000



CHICKEN CORDON BLEU

80'000

Chicken breast, smoked ham, mozzarella, asparagus spears, king oyster mushrooms, pommes puree, roasted tomato, creamy bleu cheese sauce, grated parmesan



CHICKEN KIEV

78'000

Crumbed chicken breast, herbs butter, served with shaved fennel salad, chips, lemon wedge



CHEESY FOLDED BEEF

115'000

Folded beef tender with cheese, mix mushroom, caramelized onion and herbs, served with asparagus spears, prosciutto, caramelized beetroot, garlic & prawn crackers crumbed king oyster mushrooms, creamy bleu cheese sauce

BRAISED PORK JOWL

95'000

Pommes puree, asparagus spears, shaved fennel & microgreens salad, house dressing, pickled mustard seeds, cider jus



TUNA STEAK

85'000

Burnt romaine, mash potato, microgreens, pickled mustard seeds, balsamic drizzle, Kalamata olives, Salsa Vierge



SEARED BARRAMUNDI

95'000

Fillet of Barramundi (Skin on), pommes puree, asparagus spears, roasted tomato, shaved fennel & microgreens salad, red pepper coulis, capers, Asian Beurre Blanc, pickled mustard seeds, lemon

Meet our Asians.....



"RENDANG" DOMBA

Braised lamb shank in Sumatran (Indonesia) red curry sauce served with sago nest, fried thai eggplant, green pawpaw pickle, and steamed rice

145'000

BEBEK GORENG BUMBU PANGI

Twice cooked halves duck tossed with homemade kluwek (pangium) paste, cucumber, fried Thai eggplant, sambal bajak (multi chili relish), sago nest, steamed rice

78'000





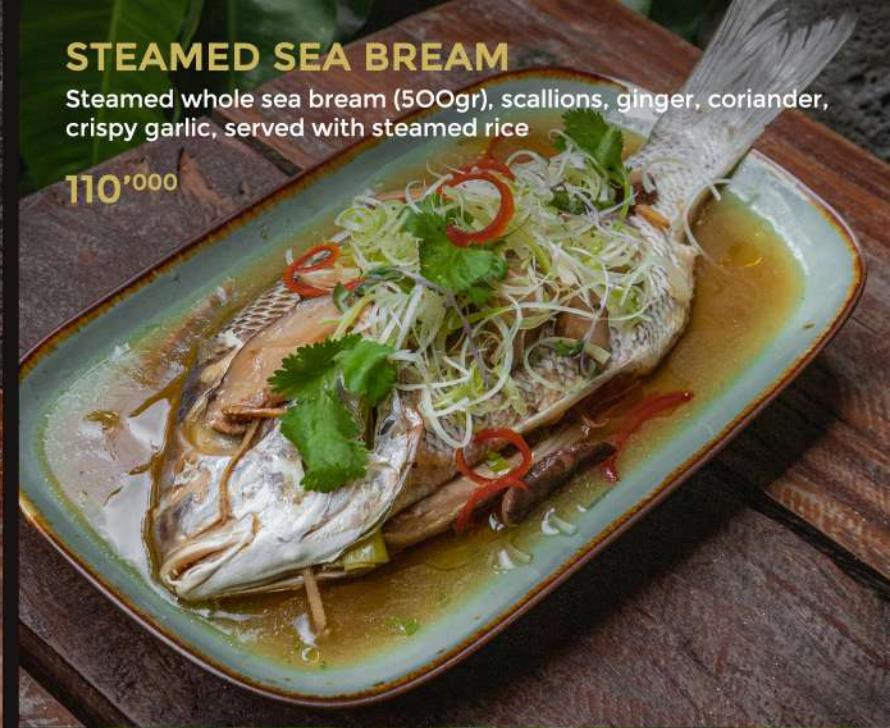
LUX'SA 95'000

Jumbo freshwater prawn,
Hokkien noodle,
bok coy, tofu,
boiled egg,
fish balls,
pickled daikon
homemade
Nyonya
Laksa broth

STEAMED SEA BREAM

Steamed whole sea bream (500gr), scallions, ginger, coriander, crispy garlic, served with steamed rice

110'000



MALA BEEF

Stir-Fry sliced of beef, ginger, shitake mushroom, birds eye chili, Szechuan peppercorn, black vinegar, served with steamed rice

85'000

MANGUT AYAM

Slices chicken thigh cooked in Homemade Indonesian (Mid-Java) curry paste, fried Thai eggplant, green tomato, chili, sweet basil, slaws, served with steamed rice

75'000



THAI GREEN CHICKEN CURRY

Homemade green curry paste,
fried Thai eggplant,
Asian slaws,
basil, chili

75'000



HOKKIEN CHICKEN NOODLE 68'000

Chicken, eggs, capsicum, bok coy, onion, ginger,
Szechuan pepper, jasmine tea, cashew nut, coriander



NASI GORENG KEBULI

Indonesian style goat meat fried rice pilaf, scallions,
carrot, raisins, served with minced lamb skewers,
egg sunny-side up, pickled vegetables, melinjo crackers

75'000



PAD THAI

Rice noodles, prawns, beansprouts, eggs, coriander, onion,
chilies, tofu, topped with slaw, pickled daikon, lime cheek,
chili flakes, and crushed cashew nut

75'000

SATE BUNTEL

Minced lamb skewers cooked with our homemade spices. Served with pickled daikon, red cabbage, salsa in sweet soy sauce, and steamed rice

68'000



SATAY

Indonesian style Chicken or Pork skewers served with pickled cucumber, peanut Sauce, steamed rice

60'000



TERONG BALADO

35'000

Fried Thai eggplant, topped with multi chili relish, kaffir lime cheek and fried shallot **(V) (GF)**

SESAME BOK COY

20'000

Sautéed & tossed with oyster sauce, chinese wine, sesame oil, and topped with crispy garlic **(V)**

ASPARAGUS

40'000

Sautéed with garlic & wine, topped with crushed chili, crumbed Feta, and EVO oil **(V) (GF)**

MASHED POTATO

25'000

Homemade creamy mashed potato. We are using real potato (not from powdered or flour) **(V)**

GARLIC BREAD

25'000

Toasted baguette Served with homemade compound garlic butter spread **(V)**

FRIES

25'000

Served with ketchup and mayonaisse **(V)**

STEAMED RICE

10'000

Topped with fried shallot **(V)**

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CURRIED PRAWNS

King prawns, homemade curry paste, chili, garlic, onion, coconut milk, topped with fried Thai eggplant and shaved parmesan

95'000



PUTTANESCA

Chicken, Salami, Kalamata olives, capers, tomato, garlic, onions, anchovies, capsicum, basil, wild rocket, shaved parmesan

75'000



CARBONARA

Garlic, bacon, basil, shaved parmesan, egg yolk, black pepper kibble

68'000



AGLIO OLIO DE FUNCHI

Chili, garlic, mushrooms, basil,
shaved parmesan, EVO oil (V)

65'000



POMODORO

Onion, garlic, tomato sauce, wild rocket,
capers, EVO oil, shaved parmesan (V)

65'000



Coca

(Recapte / Savory
Spanish flatbread)

TOMAQUET

Tomato, basil,
shaved parmesan
(V)

65'000



OUS & VERDURES

Tomato, eggs, onion,
roasted pepper,
Kalamata olives,
feta cheese,
mozzarella, balsamic
drizzle
(V)

70'000



SALAMI & JAMON

Salami, prosciutto,
chili flakes,
chipotle drizzle,
mozzarella,
wild rocket

85'000



PINYA

Tomato, pineapple,
smoked ham,
onion, mozzarella,
basil

75'000





BABA AU RHUM

HOMEMADE Baba Au Rhum,
mascarpone cream,
coffee dip,
pistachio praline
cacao dust,
brandy snap,
vanilla
ice cream

55'000



"POD THAI" PANNA COTTA

55'000

Basil, cardamom & lemongrass infused Panna Cotta,
poached pear, gingerbread crumb, passion fruit and
raspberry coulis, brandy snap, vanilla ice cream



CHOCOLATE & ORANGE TART

52'000

HOMEMADE chocolate & orange tart, brandy snap,
passion fruit coulis, vanilla ice cream



SPICES POACHED PEAR

French pear poached in lemongrass and star anise
infused white wine served with, gingerbread crumb,
raspberry & passion fruit coulis, brandy snap, vanilla ice cream

52'000