

# kemiri

	IDR
<b>SOUPS AND STARTERS</b>	
Daily seasonal vegetable soup	85
Chicken meatball soup egg noodles, egg, cabbage, lemongrass and celery	95
Chicken and pork pan-fried gyoza with black vinegar dressing	100
Grilled squid with green papaya, long beans and chilli lime dressing	100
Grilled prawn with pomelo, cherry tomatoes, mango, herbs and tamarind dressing	140
<b>WITH FLAMES FROM THE WOK</b>	
Wok-fried chicken with red onion chilli, cashew nuts and basil	140
Crab pad Thai noodles with spring onion, tamarind and crushed peanuts	160
Wok-fried beef with mushrooms, peppers, onions and lemon basil	240
Wok-fried prawns with sugar snap peas, basil, chilli and spring onions	240
<b>SPICE ROASTED, BRAISED AND CRISPY FRIED</b>	
Fragrant tempeh and vegetable yellow curry with sweetcorn and basil	95
Crispy skinned chicken with garlic, ginger, coriander and soy broth	140
Braised spiced beef rendang with tamarind and roasted coconut	160
Twice-cooked pork belly with chilli caramel sauce	160
<b>MARINATED AND COOKED OVER GRILL</b>	
Grilled spiced baby octopus with shallots, torch ginger, chilli and lemongrass	140
Grilled baby back ribs with pickled vegetables and smoked barbeque sauce	150
Grilled spiced black sea bass with chilli and fresh mango sambal	150
Grilled spiced fish wrapped in banana leaf with tomato dabu-dabu lilang	150

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<b>SIDES</b>	
Steamed Asian greens with garlic and soy	55
Wok-fried long beans with Balinese tomato sambal	55
Fern tips with minced chicken, roasted coconut, turmeric and kaffir lime	55
<b>SWEET FLAVOURS WITH LOCAL SPICE INFUSIONS</b>	
Jackfruit pudding with young coconut, ginger crisp and papaya	65
Selection of sorbet and gelato	65
Frangipane tart with blueberry, almond flakes and berry compote	80
Green tea panna cotta with caramelised pineapple	80
Warm chocolate and cardamom fondant with star anise poached tamarillos	85