

## *Kudus House Specialties*

### *Snacks*

'Lumpia' - Crispy spring roll with vegetables and sweet vinegar pickled vegetables	160
'Perkedel Jagung' - Sweet corn and crab cake with red chili sauce	180
'Sate Lilit' - Spiced grilled minced fish on lemongrass, served with sweet vinegar pickled vegetables	200
'Martabak' - Pan-fried pastry with choice of lamb or vegetables filling, served with mango cucumber relish	220

### *Soup*

'Kuah Be Pasih Lalah' - Hot and sour seafood soup with lemon basil, tomatoes, baby corn and mushrooms	180
'Laksa Udang' - Spicy prawn and coconut broth, with rice noodles, baby corn and bean sprouts	180
'Kuah Be Siap Base Rajang' - Aromatic free range chicken soup with Balinese spice and marrow squash	180
'Sop Buntut' - Fragrant beef oxtail soup with tomato, carrot, potato, leek and black fungus mushrooms	220

### *Salad*

'Karedok' - Cucumber, palm heart and jicama with sprouts, crushed cashew and kaffir lime	200
'Rujak Buah' - Exotic fruit salad with rose apple, green mango and chili tamarind dressing	200
'Tuna Sambal Matah' - Grilled spiced flaked tuna salad with apple eggplants, torch ginger and shallots	220
'Lawar Kelor' - Minced fish, coconut and turmeric salad with moringa leaf and long beans	220

### *Wok-fried*

'Tempe Masak Jamur' - Wok fried tempeh, asparagus and mushrooms with sour plum sauce	220
'Nasi Goreng' - Fried red rice with vegetables, sprouts, tomato sambal and egg crepe accompany with chicken sate	240
'Mie Goreng' - Wok fried fresh egg noodles with seafood, vegetables, tomato sambal and egg	240
'Udang Masak Nenas' - Wok seared prawns with pineapple, torch ginger, tamarind and chili	350

### *Grilled*

'Sate' - Choice of chicken, lamb or tofu and vegetable skewers with cashew nut sauce	250
'Pepes Ikan' - Marinated kingfish in banana leaf with mushrooms, tomato, red chili and lemon basil	250
'Ayam Taliwang' - Spiced chicken, sweet soy and red chili with long bean and coconut relish	300
'Iga Bakar' - Grilled pork rib with fresh tomato sambal, peanut, chili & soy dressing	320

# *Glow all day*

## *Shared plates*

Super green goddess soybean hummus with flaxseed crackers and vegetable crudité - R	160
Garden kale and spiced vegetable wraps with tamarind dipping sauce - R	160
Jicama, pine nut, tofu maki rolls with shitakes, cucumber with wasabi tofu dipping sauce - R	160
Green lentil croquettes with watercress and kefir	160

## *Starters*

Seasonal vegetables soup of the day	160
Raw tuna, soba noodles, radish and soybean salad with Japanese inspired dressings	220
Crab, longan and mango salad with cashew and chili lime dressing	220
Grilled spiced prawns with orange, radish, carrot and almonds	280
Shredded chicken, cucumber, radish and cabbage kimchi salad with sesame	220

## *Salads and grains*

Our big raw vegetable salad with dijon mustard and apple cider vinaigrette - R	200
Young coconut and vegetable noodles with tamarind, almond and chili sauce - R	200
Caesar salad with macadamia nut "cheese", avocado and creamy coconut dressing - R	200
Garden greens leaves, seeds and avocado with ginger miso dressings - R	200
Black rice and seeds salad with tahini and tamari dressing, beetroot and apple relish	200
Avocado, sweet corn, cherry tomato salad with soybeans, quinoa, cumin and oregano vinaigrette	220
Crunchy chopped vegetables and kale with soft boiled egg and farmers cheese	220
<i>*Simply grilled skewer additions - Fish of the day, Tiger prawn, Chicken, Beef</i>	150

## *Sandwiches*

Butternut pumpkin and macadamia nut pizza with tomato, avocado, mango and basil - R	260
7-Grain veggie burger with avocado, tomato salsa and sprouts on iceberg lettuce	260
Spelt flour tortillas with spiced chicken, sweet corn, avocado, jalapeno yoghurt	280
Sirloin beef burger, cheese, tomato relish, pickles and rainbow slaw on 9-grain bun	350

## *Usual fair*

Spiced pumpkin, okra and tomato stew with moringa leaf, jeweled nut and seed grains	240
Wok fried spinach and spelt noodles with tempe, asparagus, mushrooms and sweet basil	240
Flaked salmon with cauliflower, pomegranate and quinoa tabbouleh and smoky eggplant puree	280
Grilled mahi mahi with cucumber and melon gazpacho, heirloom tomatoes, olives	280
Spiced lamb chops with barley, grape, beetroot and walnut salad, tahini yogurt sauce	350

*R - These selections adhere to the philosophy behind living or raw food diets  
Price are in 000' Indonesian Rupiah and subjected to government tax and service charge*

## *desserts*

<i>Estate-grown tropical fruit plate - R</i>	<i>120</i>
<i>Trio of tropical fruit sorbets with tropical fruit and star fruit wafers - R</i>	<i>140</i>
<i>Mango Carpaccio with Indonesian vanilla and kaffir lime syrup with mango sorbet - R</i>	<i>150</i>
<i>Mango and passion fruit "cheese cake" with macadamia and coconut crust - R</i>	<i>150</i>
<i>Flourless - dairy less chocolate coconut cake with coconut sorbet</i>	<i>150</i>
<i>Fresh ginger and jackfruit pudding with banana, passion fruit sorbet and jackfruit syrup</i>	<i>150</i>
<i>Caramelized coconut and banana crêpes with coconut sorbet</i>	<i>150</i>
<i>Spiced Indonesian layer cake with sweet tamarind, pumpkin and cempaka ice cream</i>	<i>150</i>

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