



Catering Menu

Appetizer	Rice Dishes	Main Course (Chicken)
<ul style="list-style-type: none"> • Tempe Mendoan / Fried Tempeh with Green Onion, Peanut Sauce and Sweet-Sour-sauce • Tahu Isi / Stuffed Fried Tofu • Bakwan / Fried Vegetables with Peanut Sauce and Sweet-sour sauce • Martabak Tahu / Traditional Indonesian Cuisine made from Tofu and mix with Vegetables and Eggs • Lumpia / Fried Spring roll • Pempek Dos / Processed Fried Flour made from sago Batter and Wheat • Kroket Daging / Meat Croquettes • Martabak Shanghai / Fried Dough with Chopped beef, Potatoes and Carrots with Curry sauce • Bakwan Udang / Fried Vegetables and Shrimps with Peanut Sauce and Sweet-Sour sauce • Lumpia Vegan / Vegan Spring roll 	<ul style="list-style-type: none"> • Nasi Putih / Jasmine White Rice • Nasi Kuning / Indonesian Yellow Rice • Nasi Uduk / Aromatic Coconut Rice • Nasi Sereh / Lemongrass Rice • Nasi Goreng Ayam / Egg-fried rice with Eggs, Chicken and Vegetables • Nasi Goreng Hijau / Egg-fried rice with Eggs, and Green Vegetables • Nasi Goreng Ikan Asin / Egg-fried rice with Eggs, Small Fried Anchovies and Beans Sprout. • Nasi Goreng Kambing / Egg-fried rice with Eggs, Lamb and Vegetables • Nasi Goreng Vegetarian / Egg-fried rice with Eggs, Chicken and Vegetables 	<ul style="list-style-type: none"> • Sate Ayam / Chicken Satay • Ayam Goreng / Fried Chicken • Ayam Krengseng / Sliced Chicken Stir Fried with Shrimp Paste • Ayam Lado Ijo / Fried Green Chili Chicken • Ayam Gulai / Chicken Curry • Ayam Lengkuas / Galanggal Fried Chicken • Ayam Serondeng / Fried Chicken with Spiced Roasted Coconut • Ayam Mentega / Stir Fried Butter Chicken • Ayam Bumbu Rujak / Rojak Spice Chicken (Sweet-Sour-Spicy Sauce) • Ayam Bakar / Grilled Chicken



Main Course (Egg)	Main Course (Fish)	Main Course (Daging)
<ul style="list-style-type: none"> • Telur Dadar Padang/ Omelete Padang style Egg • Telur Balado/ Balado Egg • Gulai Telur/ Curry Egg • Telur Mata Sapi/ Sunny Side Up • Telur Rebus/ Boiled Egg 	<ul style="list-style-type: none"> • Ikan Saus Padang / Fried fish with Padang Sauce • Ikan Asam Manis/ Sweet and Sour Fish • Sambal Udang Balado / Shrimp with Balado Paste • Cumi Saus Padang/ Stir-Fry Squid with Padang Sauce • Cumi Goreng Padang/ Deep Fried Squid with Padang Sauce • Ikan Balado/ Fried Fish with Balado Sauce • Gulai Cumi Tahu Telor/ Squid Curry with Egg, Tofu • Udang Saos Mentega/ Fried Shrimps with Butter Sauce • Ikan Tauco Padang/ Fried Fish with Padang and Bean Sauce • Mangut Ikan (Ikan Asap) / Steamed Smoke Fish 	<ul style="list-style-type: none"> • Rendang / Indonesian Braised Beef • Semur / Indonesian Beef Stew • Empal Balado / Thinly Sliced Dry Fried Beef with Spicy Balado Sauce • Daging Krengsengan / Sliced Beef Stir Fried with Shrimp Paste • Tongseng Kering / Dry Beef Stew with Vegetables and sweet soy sauce • Daging Serondeng / Beef with Indonesian Fried Coconut Flakes • Daging Lado Ijo / Fried Green Chili Beef

Soup	Vegetable Dishes	Desserts
<ul style="list-style-type: none"> • Soto Ayam / Chicken Soup with Rice Noodles, Bean sprout, Indonesian Potato fritter, Tomatoes, Spring Onions, Eggs and Rice • Soto Betawi / Beef soup with Coconut Milk, Rice, Potato, Tomatoes and Emping • Soto Padang / Herbal Bone Soup from Beef with crispy beef, Glass noodle, Indonesian potato fritter and spring onions • Sop Ayam Jamur / Chicken Mushroom Soup • Sop Sayur / Vegetable Soup • Tekwan / Soup dish that originated in the Palembang region of Indonesia with Small Fish Cakes • Sop Bakso Tahu / Tofu and Meatball Soup • Coto Makassar / Black Beef Soup 	<ul style="list-style-type: none"> • Cap Cai / Stir fried Vegetables (Chinese Style) • Orak Arik Sayur/ Mixed Vegetables Egg Stir Fry • Tahu Buncis/ Stir-fried Green beans with Tofu • Cah Tahu/ Stir Fried Tofu • Gulai Buncis/ Green Beans Curry • Gulai Nangka / Jackfruit Curry • Gulai Singkong / Kale Curry • Tauge Ikan Asin/ Stir Fried Beansprout with Salty Fish 	<ul style="list-style-type: none"> • Puding Coklat/ Chocolate Pudding • Es Cendol / Indonesian Tapioca-Jelly with Palmsugar, Jackfruit and coconut milk) • Es Campur / Ice with Grassjelly, coconut milk, basil seed, palm sugar, black sticky milkrice coconut jelly, coconut syrup) • Es Teler/ Ice with , condensed milk, coconut, Avocado and Jackfruit. • Es Cincau Cappucino/ Ice with Grassjelly and Cappucino • Es Kopyor / Ice with Ripe sweet coconut • Pudding Buah/ Fruit Pudding • Buah Buahan Segar/ Fresh fruits • Es Krim/ Ice cream • Bubur Sumsum/ Sweet rice porridge • Bubur Ketan Hitam / Black rice with coconut milk, palm sugar and vanilla essence. • Bubur Kampiun/ Kampiun Dessert