



**INDONESIAN CUISINE**

English

# SELAMAT DATANG

Welcome to **Restaurant Jun**.

We offer you a delicious Indonesian dinner, but also Indonesian hospitality and conviviality.

We use fresh ingredients and all our sauces, curries and sambals are home made. We cook medium spicy, but with our *sambal pedas* you can make the dishes as hot as you wish.

On our wine list you can find delicious wines that go very well with the exotic flavours of the dishes we serve.

We wish you a lovely dinner and a nice evening.

*Edy Junaedy - chef*

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## OUR FORMULAS

On our menu you can find three formulas:

### 1 - Indonesian Rice Tables

Rice tables are the ideal formula for parties. They offer a variety of Indonesian dishes, served in little bowls, each with its own aromas and flavours.

There's something for everyone.

From 2 persons per rice table.

For parties from 5 persons we exclusively serve rice tables.

### 2 - Choice Menus

Choice menus are a formula for single guests and small parties **up to 4 persons**.

Everyone can compose their own menu with a number of choice dishes.

Choice menus are served on a plate with white jasmine rice.

### 3 - A la Carte

In the à la carte menu you can choose per cover a main course.

In addition you can, if you wish, order a starter, side dish(es) or a dessert.

**Do you have an allergy? We will be happy to advise you on your menu.**

## INDONESIAN RICE TABLES

From 2 persons per rice table. Everyone can choose from two starters. Prices per cover.

### Rice table 1

**p.p. 29.50 / children 13.50**

**Soto ayam** (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger) **or**

**Martabak Lovina** (fried dough wrap with minced beef, onion & cellery, served with a sweet-sour sauce)

**Rendang** (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)

**Ayam tengkleng** (chicken in a yellow sauce from Jogjakarta with kaffir lime and salam leaves & nutmeg)

**Sate ayam** (chicken satay with peanut sauce, one skewer p.p.)

**Urapan** (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)

**Acar campur** (fresh pickled vegetables)

**Nasi putih pandan** (white jasmine rice)

### Rice table 2

**p.p. 37 / children 16.50**

#### Rice table 1 plus

**Udang kare kapulaga** (gambas in a yellow curry with cardamom)

**Ikan bumbu rujak** (sea bass fillet in a red sweet-sour sauce with galagal and basil)

**Sate kambing** (lamb satay with sweet soy sauce and red onion, one skewer p.p.)

### Vegetarian rice table

**p.p. 27 / children 12.50**

**Soto vegetaris** (aromatic soup with kaffir lime leaves, lemon grass and ginger) **or**

**Martabak vegetaris** (fried dough wrap with tofu and mushroom, onion & cellery, served with a sweet-sour sauce)

**Smoor telur** (fried egg in a sweet soy sauce with coconut milk, glove & kaffir lime leaves)

**Sate tahu** (sate of tofu with peanut sauce, 2 skewers p.p.)

**Perkedel jagung Lombok** (corn fritters with mint leaf, spring onion and cellery)

**Tumis buncis** (stir-fried green beans with sambal, galangal and salam leaves)

**Cap cai** (stir-fried vegetables with vegetarian stir fry sauce)

**Acar campur** (fresh pickled vegetables)

**Nasi putih pandan** (white jasmine rice)

We also can provide an extended Rice table 2 on a vegetarian basis plus fish and gambas.

## CHOICE MENUS

Up to 4 persons. Everyone can compose their menu with the choice dishes below. Prices per cover.

### Menu nasi campur 1

One starter  
Two small main dishes and one vegetable dish  
One dessert

with starter or dessert 27  
with starter and dessert 31.50

### Menu nasi campur 2

Menu Nasi Campur 1 (3 courses) plus two skewers of **sate ayam** (chicken satay) with peanut sauce

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### Menu nasi campur 3

One starter  
Two skewers of **sate kambing** (lamb satay) with sweet soy sauce and red onion  
Two small main dishes and one vegetable dish  
One dessert

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## CHOICE DISHES

### Starters

- 1 **Soto ayam** (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)
- 2 **Soto telur puyuh** (soup with quail eggs, galangal, salam leaves and coconut milk)
- 3 **Soto vegetaris** (aromatic soup with kaffir lime leaves, lemon grass and ginger)
- 4 **Martabak Lovina** (fried dough wrap with minced beef, onion & cellery, served with a sweet-sour sauce)
- 5 **Martabak vegetaris** (fried dough wrap with tofu and mushroom, onion & cellery, served with a sweet-sour sauce)

### Main dishes

- 1 **Ayam tengkleng** (chicken in a yellow sauce from Jogjakarta with kaffir lime and salam leaves & nutmeg)
- 2 **Ayam habang** (chicken from Kalimantan in a red sauce with sand ginger)
- 3 **Opor daging** (beef tenderloin in a light yellow curry with kemiri, salam and kaffir lime leaves)
- 4 **Rendang** (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)
- 5 **Udang kare kapulaga** (gambas in a yellow curry with cardamom)
- 6 **Ikan bumbu rujak** (sea bass fillet in a red sweet-sour sauce with galagal and basil)

### Vegetarian

- 7 **Smoor telur** (fried egg in a sweet soy sauce with coconut milk, glove & kafir lime leaves)
- 8 **Sate tahu** (sate of tofu with peanut sauce, 2 skewers)
- 9 **Tempeh balado** (fried tempeh met sambal goreng Manado)
- 10 **Perkedel jagung Lombok** (corn fritters with mint leaf, spring onion and cellery)

### Vegetables

- 1 **Urapan** (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)
- 2 **Urapan vegetaris** (vegetables with grated coconut, red pepper & kaffir lime leaves)
- 3 **Cap cai** (stir-fried vegetables with vegetarian stir fry sauce)
- 4 **Tumis buncis** (stir-fried green beans with sambal, galangal and salam leaves)

### Desserts

- 1 **Sorbet & ice cream** - 3 scoops of your choice: mango, strawberry, watermelon sorbet, ginger, vanilla, coconut ice cream
- 2 **Panna cotta à la Jun** (panna cotta of cream & coconut milk, served with a red fruit coulis)
- 3 **Pisang goreng** (fried banana with palm sugar sirop)
- 4 **Kue dadar mangga** (rolled crepe with fresh mango, coconut sauce & a scoop of ice cream of your choice)

## A LA CARTE

In the à la carte menu you can choose per cover a main course. In addition you can, if you wish, order a starter, side dish(es) or a dessert.

### Starters

|   |      |
|---|------|
| <b>Soto ayam</b> (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)                                | 8.25 |
| <b>Soto telur puyuh</b> (soup with quail eggs, galangal, salam leaves and coconut milk)                                 | 8.25 |
| <b>Soto vegetaris</b> (aromatic soup with kaffir lime leaves, lemon grass and ginger)                                   | 7.75 |
| <b>Martabak Lovina</b> (2 fried dough wraps with minced beef, onion & cellery, served with a sweet-sour sauce)          | 8.50 |
| <b>Martabak vegetaris</b> (2 fried dough wraps with tofu and mushroom, onion & cellery, served with a sweet-sour sauce) | 8    |

### Main dishes

|  |       |
|--|-------|
| <b>Ayam tengkleng</b> (chicken in a yellow sauce from Jogjakarta with kaffir lime and salam leaves & nutmeg) | 21.25 |
| <b>Ayam habang</b> (chicken from Kalimantan in a red sauce with sand ginger)                                 | 21.25 |
| <b>Udang kare kapulaga</b> (gambas in a yellow curry with cardamom)  | 24.25 |
| <b>Ikan bumbu rujak</b> (sea bass fillet in a red sweet-sour sauce with galagal and basil)                   | 24.25 |
| <b>Opor daging</b> (beef tenderloin in a light yellow curry with kemiri, salam and kaffir lime leaves)       | 24.50 |
| <b>Rendang</b> (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)       | 24.50 |
| <b>Vegetarian</b>  |       |
| <b>Smoor tahu</b> (tofu, wood ear fungus and quail eggs in sweet soy sauce with ginger)                      | 19.50 |

All main dishes are served on a plate with white jasmine rice. Prices per cover.

### Vegetables

|   |      |
|---|------|
| <b>Urapan</b> (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves) | 7.75 |
| <b>Urapan veg</b> (vegetables with grated coconut, red pepper & kaffir lime leaves)           | 7.75 |
| <b>Cap cai</b> (stir-fried vegetables with vegetarian stir fry sauce)                         | 7.75 |
| <b>Tumis buncis</b> (stir-fried green beans with sambal, galangal and salam leaves)           | 7.75 |

### Side dishes

|  |       |
|--|-------|
| <b>Sate ayam</b> (chicken satay with peanut sauce, 3 skewers)            | 9.75  |
| <b>Sate kambing</b> (lamb satay with soy sauce and red onion, 3 skewers) | 10.25 |

### Desserts

|   |      |
|---|------|
| <b>Sorbet</b> and <b>ice cream</b> - 3 scoops of your choice: mango, strawberry, watermelon sorbet, ginger, vanilla and coconut ice cream | 7.75 |
| <b>Panna cotta à la Jun</b> (panna cotta of cream & coconut milk, served with a red fruit coulis)   | 7.75 |
| <b>Pisang goreng</b> (fried banana with palm sugar sirop)   | 7.75 |
| <b>Kue dadar mangga</b> (crepe with fresh mango, served with coconut sauce & a scoop of ice cream of your choice)                         | 7.75 |