



INDONESIAN CUISINE

English

SELAMAT DATANG

Welcome to **Restaurant Jun.**

We offer you a delicious Indonesian dinner with special 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

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 small bowls, each with their own aromas and flavours.

There's something for everyone.

From 2 persons per rice table.

For parties of 5 persons or more 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 create their own menu with a number of fine dishes.

Choice menus are served ready plated with white jasmine rice.

3 - A la Carte

In the à la carte menu you can choose per person 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 a suitable menu.

INDONESIAN RICE TABLES

From 2 persons per rice table. Everyone can choose from two starters. All prices are per cover.

Rice table 1

p.p. 30.50 / children 14.50

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

Siomay Bandung (dumplings from West Java with minced beef and shrimps, served with a sweet and sour sauce, 2 pcs)

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

Ayam rica bersantan (chicken in a red sauce from Manado with coconut milk and pandan leaves)

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

Jukut urap (mixed vegetables from Bali with coconut milk, shrimp paste, red pepper and kaffir lime leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice) **or nasi goreng** (fried rice)

Rice table 2

p.p. 38 / children 17.50

Rice table 1 plus

Kare udang Lombok (gambas in a curry with tomato and spring onion)

Ikan sambal goreng peteh (sea bass fillet in a red sauce with peteh beans and basil)

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

Vegetarian rice table

p.p. 28 / children 13.50

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

Siomay Bandung veg (dumplings from West Java with tofu and mushrooms, with a sweet and sour sauce, 2 pcs)

Smoor telur (fried egg in a sweet soy sauce with coconut milk, clove and kaffir lime leaves)

Rendang tahu (tofu in a Sumatran curry with i.a. turmeric leaves, lemon grass and galangal)

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

Jukut urap veg (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)

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

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice) **or nasi goreng** (fried 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 own 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 28
with starter and dessert 32.50

Menu nasi campur 2

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

38

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

42

CHOICE DISHES

Starters

- 1 **Soto ayam** (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)
- 2 **Soto vegetaris** (aromatic soup with kaffir lime leaves, lemon grass and ginger)
- 3 **Lumpia goreng vegetaris** (fried springroll with vegetables, served with a chili ginger sauce)
- 4 **Siomay Bandung** (dumplings from West Java with minced beef and shrimps, served with a sweet and sour sauce, 2 pcs)
- 5 **Siomay Bandung veg** (dumplings with tofu and mushrooms, served with sweet and sour sauce, 2 pcs)

Main dishes

- 1 **Ayam kuning Banyuwangi** (chicken in a yellow sauce from East Java with nutmeg and star anise)
- 2 **Ayam rica bersantan** (chicken in a red sauce from Manado with pandan leaves)
- 3 **Daging kapulaga** (beef tenderloin in a yellow curry with kemiri, salam and kaffir lime leaves & cardamom)
- 4 **Rendang** (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass and galangal)
- 5 **Kare udang Lombok** (gambas in a curry with tomato and spring onion)
- 6 **Ikan sambal goreng peteh** (sea bass fillet in a red sauce with peteh beans and basil)

Vegetarian

- 7 **Smoor telur** (fried egg in a sweet soy sauce with coconut milk, clove & kaffir lime leaves)
- 8 **Rendang tahu** (tofu in a Sumatran curry with i.a. turmeric leaves, lemon grass and galangal)
- 9 **Tempeh balado** (fried tempeh with sambal goreng Manado)
- 10 **Perkedel jagung Lombok** (corn fritters with mint leaves, spring onion and celery)

Vegetables

- 1 **Jukut urap** (mixed vegetables from Bali with coconut milk, shrimp paste, red pepper & kaffir lime leaves)
- 2 **Jukut urap veg** (mixed vegetables from Bali with coconut milk, 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 or ginger, vanilla, coconut ice cream
- 2 **Panna cotta à l'orange** (fresh panna cotta served with an orange coulis)
- 3 **Pisang goreng** (fried banana with palm sugar syrop)
- 4 **Kue dadar mangga** (rolled crepe with fresh mango, coconut sauce and a scoop of ice cream of your choice)

A LA CARTE

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

Starters

Soto ayam (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)	8.50
Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass and ginger)	8
Lumpia goreng vegetaris (fried springroll with vegetables, served with a chili ginger sauce)	8
Siomay Bandung (dumplings from West Java with minced beef and shrimps, with sweet and sour sauce, 3 pcs)	8.75
Siomay Bandung veg (dumplings with tofu and mushrooms, served with a sweet and sour sauce, 3 pcs)	8.25

Main dishes

Ayam kuning Banyuwangi (chicken in a yellow sauce from East Java with nutmeg and star anise)	22
Ayam rica bersantan (chicken in a red sauce from Manado with coconut milk and pandan leaves)	22
Kare udang Lombok (gamba's in a curry with tomato and spring onion)	25
Ikan sambal goreng peteh (sea bass fillet in a red sauce with peteh beans and basil)	25
Daging kapulaga (beef tenderloin in a yellow curry with kemiri, salam and kaffir lime leaves and cardamom)	25.50
Rendang (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass and galangal)	25.50

Vegetarian main dishes

Tahu lada hitam (fried tofu and mixed vegetables with black pepper sauce)	20.50
Gado-gado Bali (mixed vegetables, fried tofu and tempeh, egg, served with peanut sauce and emping (vegetarian crackers))	20.50

All main dishes are served ready plated with white jasmine rice.

Vegetables

Jukut urap (mixed vegetables from Bali with coconut milk, shrimp paste, red pepper and kaffir lime leaves)	8
Jukut urap veg (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)	8
Cap cai (stir-fried vegetables with vegetarian stir fry sauce)	8
Tumis buncis (stir-fried green beans with sambal, galangal and salam leaves)	8

Side dishes

Sate ayam (chicken satay with peanut sauce, 3 skewers)	9.75
Sate kambing (lamb satay with soy sauce and red onion, 3 skewers)	10.25

Desserts

Sorbet and ice cream - 3 scoops of your choice: mango , strawberry , watermelon sorbet , or ginger , vanilla and coconut ice cream	8
Panna cotta à l'orange (fresh panna cotta served with an orange coulis)	8
Pisang goreng (fried banana with palm sugar syrup)	8
Kue dadar mangga (rolled crepe with fresh mango served with coconut sauce and a scoop of ice cream of your choice)	8