



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**

Lumpia goreng ayam (fried springroll with vegetables and chicken, served with a fresh salsa)

Rendang (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves and lemon grass)

Ayam hijau (chicken in a green curry with kaffir lime leaves and basil)

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

Cap cai (stir-fried vegetables with oyster sauce)

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

Udang bagar pencet (gambas in a red curry from South Sumatra with nutmeg and clove)

Ikan pindang Lombok (sea bass fillet in a yellow sauce with spring onion 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**

Lumpia goreng vegetaris (fried springroll with vegetables, served with a fresh salsa)

Gulai telur (fried egg in a yellow sauce with coconut milk, clove & kaffir lime leaves)

Rendang tahu (tofu in a Sumatran curry with coriander seed, turmeric leaves and lemon grass)

Tempeh manis (fried tempeh with sweet soy sauce, kaffir lime leaves and galangal)

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

Buncis sambal goreng (stir-fried green beans with fried sambal and coconut milk)

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
Three 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 **Soto Padang** (South Sumatran beef soup with salam leaves, clove and tomato pieces)
- 4 **Lumpia goreng ayam** (fried springroll with vegetables and chicken, served with a fresh salsa)
- 5 **Lumpia goreng vegetaris** (fried springroll with vegetables, served with a fresh salsa)

Main dishes

- 1 **Ayam hijau** (chicken in a green curry with kaffir lime leaves and basil)
- 2 **Smoor ayam Lombok** (chicken in a sauce with tomato, sweet soy sauce, kaffir lime leaves and celery)
- 3 **Daging krecek** (beef tenderloin in a red sauce from Central Java with basil and spring onion)
- 4 **Rendang** (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves and lemon grass)
- 5 **Udang bagar pencet** (gambas in a red curry from South Sumatra with nutmeg and clove)
- 6 **Ikan pindang Lombok** (sea bass fillet in a yellow sauce with spring onion and basil)

Vegetarian main dishes

- 7 **Gulai telur** (fried egg in a yellow 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 manis** (fried tempeh with sweet soy sauce, kaffir lime leaves and galangal)
- 10 **Perkedel jagung** (corn fritters with spring onion and celery)

Vegetables

- 1 **Cap cai** (stir-fried vegetables with oyster sauce)
- 2 **Cap cai vegetaris** (stir-fried vegetables with vegetarian stir fry sauce)
- 3 **Jukut urap veg** (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)
- 4 **Buncis sambal goreng** (stir-fried green beans with fried sambal and coconut milk (vegetarian))

Desserts

- 1 **Sorbet & ice cream** - 3 scoops of your choice: mango, strawberry, watermelon sorbet or ginger, vanilla, coconut ice cream
- 2 **Salad buah** (fruit salad with a home made seasoned caramel sauce and a scoop of vanilla ice cream)
- 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
Soto Padang (South Sumatran beef soup with salam leaves, clove and tomato pieces)	9
Lumpia goreng ayam fried springroll with vegetables and chicken, served with a fresh salsa)	8.75
Lumpia goreng vegetaris (fried springroll with vegetables, served with a a fresh salsa)	8

Main dishes

Ayam hijau (chicken in a green curry with kaffir lime leaves and basil)	22
Smoor ayam Lombok (chicken in a sauce with tomato, sweet soy sauce, kaffir lime leaves and celery)	22
Udang bagar pencet (gambas in a red curry from South Sumatra with nutmeg and clove)	25
Ikan pindang Lombok (sea bass fillet in a yellow sauce with spring onion and basil)	25
Daging krecek (beef tenderloin in a red sauce from Central Java with basil and spring onion)	25.50
Rendang (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves, lemon grass)	25.50

Vegetarian main dishes

Tahu terik (fried tofu with mixed vegetables in a yellow curry)	20.50
Gado-gado Bali (lukewarm 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

Cap cai (stir-fried vegetables with oyster sauce)	8
Cap cai (stir-fried vegetables with vegetarian stir fry sauce)	8
Jukut urap veg (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)	8
Buncis sambal goreng (stir-fried green beans with fried sambal and cocomut milk (vegetarian))	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
Salad buah (fruit salad served with a home made seasoned caramel sauce and a scoop of vanilla ice cream)	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