



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 or yellow 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. 32 / children 15.50

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

Siomay Bandung (dumplings from West Java with minced beef and prawns, served with a fresh sauce, 2 pcs)

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

Ayam bakar Padang (chicken in a light red sauce from West Sumatra with cumin, cinnamon and cloves)

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

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

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice) **or nasi kuning** (yellow rice with lemon grass, salam and kaffir lime leaves)

Rice table 2

p.p. 39.50 / children 18

Rice table 1 plus

Udang bumbu Bali (prawns in a red sauce from Bali with sala- and kaffir lime leaves)

Ikan pesmol (sea bass fillet in a yellow sweet and sour sauce with basil)

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

Vegetarian rice table

p.p. 29.50 / children 14

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

Siomay Bandung veg (dumplings from West Java with tofu, served with a fresh sauce, 2 pcs)

Gulai telur (fried egg in a red sauce with tomato, coconut milk and coriander seed)

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

Perkedel jagung (corn fritters with spring onion and celery)

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

Tumis buncis (stir fried green beans in a yellow sauce with galangal and salam leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice) **or nasi kuning** (yellow rice with lemon grass, salam and kaffir lime leaves)

Rice table 2 with vegetarian basis

p.p. 39.50 / children 18

Vegetarian rice table plus

Udang bumbu Bali (prawns in a red sauce from Bali with sala- and kaffir lime leaves)

Ikan pesmol (sea bass fillet in a yellow sweet and sour sauce with basil)

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

CHOICE MENUS

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

Menu nasi campur 1 (2 or 3 courses)

with starter or dessert 29.50

One starter

with starter and dessert 34

White or yellow rice, two small main dishes and one vegetable dish

One dessert

Menu nasi campur 2 (4 courses)

40

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

Menu nasi campur 3 (4 courses)

44

One starter

Two skewers of **sate kambing** (lamb satay) with sweet soy sauce and red onion

White or yellow rice, three small main dishes and one vegetable dish

One dessert

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 Bandung** (a clear, rich broth from West Java with beef and slices of radish)
- 4 **Siomay Bandung** (dumplings with minced beef and prawns, served with a fresh sauce, 2 pcs)
- 5 **Siomay Bandung veg** (dumplings with tofu, served with a fresh sauce, 2 pcs)

Main dishes

- 1 **Ayam bakar Padang** (chicken in a light red sauce from West Sumatra with cumin, cinnamon & cloves)
- 2 **Ayam bumbu rujak** (chicken in a sambal goreng sauce with salam leaves, galangal and coriander seeds)
- 3 **Gulai daging Banyuwangi** (beef tenderloin in a red curry with lemon grass, salam leaves and galangal)
- 4 **Rendang** (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves and lemon grass)
- 5 **Udang bumbu Bali** (prawns in a red sauce from Bali with sala- and kaffir lime leaves)
- 6 **Ikan pismol** (sea bass fillet in a yellow sweet and sour sauce with basil)

Vegetarian main dishes

- 7 **Gulai telur** (fried egg in a red sauce with tomato, coconut milk and corander seed)
- 8 **Rendang tahu** (tofu in a Sumatran curry with i.a. turmeric leaves, lemon grass and galangal)
- 9 **Semur tempeh** (fried tempeh with met tomato, celery, sweet soy sauce and kaffir lime leaves)
- 10 **Perkedel jagung** (corn fritters with spring onion and celery)

Vegetables

- 1 **Jukut urap** (mixed vegetables from Bali with coconut milk, red pepper, shrimp paste & kaffir lime leaves)
- 2 **Cap cai** (stir-fried vegetables with oyster sauce)
- 3 **Jukut urap veg** (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)
- 4 **Tumis buncis** (stir fried green beans in a yellow sauce with 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 **Mousse coklat** (chocolate mousse with banana, ginger, cognac and hazelnut)
- 3 **Pisang goreng** (fried banana with palm sugar syrup)
- 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 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)	9
Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass and ginger)	8.50
Soto Bandung (a clear, rich broth from West Java with beef and slices of radish)	10
Siomay Bandung (dumplings from West Java with minced beef and prawn, served with a fresh sauce, 3 pcs)	10
Siomay Bandung (dumplings from West Java with tofu, served with a fresh sauce, 3 pcs)	9

Main dishes

Ayam bakar Padang (chicken in a light red sauce from West Sumatra with cumin, cinnamon and cloves)	23
Ayam bumbu rujak (chicken in a sambal goreng sauce with salam leaves, galangal and coriander seeds)	23
Udang bumbu Bali (prawns in a red sauce from Bali with salam and kaffir lime leaves)	26
Ikan pismol (sea bass fillet in a yellow sweet and sour sauce with basil)	26
Gulai daging Banyuwangi (beef tenderloin in a red curry with lemon grass, salam leaves and galangal)	27
Rendang (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves & lemon grass)	27

Vegetarian main dishes

Tahu terik (fried tofu with mixed vegetables in a yellow curry with curry leaves, kemiri and ginger)	21.50
Gado-gado (mixed vegetables, egg, fried tofu & tempeh, served with peanut sauce and emping (vegetarian crackers))	21.50

All main dishes are served ready plated with white or yellow rice.

Vegetables

Jukut urap (mixed vegetables from Bali with coconut milk, red pepper, shrimp paste and kaffir lime leaves)	8.50
Cap cai (stir-fried vegetables with oyster sauce)	8.50
Jukut urap veg (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)	8.50
Tumis buncis (stir fried green beans in a yellow sauce with galangal and salam leaves)	8.50

Side dishes

Sate ayam (chicken satay with peanut sauce, 3 skewers)	10.50
Sate kambing (lamb satay with soy sauce and red onion, 3 skewers)	11.50

Desserts

Sorbet and ice cream - 3 scoops of your choice: mango , strawberry , watermelon sorbet , or ginger , vanilla and coconut ice cream	8.50
Mousse coklat (chocolate mousse with banana, ginger, cognac and hazelnut)	8.50
Pisang goreng (fried banana with palm sugar syrup)	8.50
Kue dadar mangga (rolled crepe with fresh mango served with coconut sauce and a scoop of ice cream of your choice)	8.50