



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. 33 / children 16

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

or **Martabak Lovina** (fried dough wrap with minced beef, onion, celery and a fresh sambal mentah)

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

Gulai korma ayam (chicken in a yellow curry from Aceh with cardamom, cloves and nutmeg)

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. 40.50 / children 19.50

Rice table 1 plus

Kare udang Medan (prawns in a curry from North Sumatra with lemon grass and basil)

Ikan pucung Betawi (sea bass fillet in a dark sauce from Jakarta with tomato, sand ginger and keluak nut)

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

Vegetarian rice table 1

p.p. 30.50 / children 15

Soto tahu Lamongan (East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper)

or **Martabak vegetaris** (fried dough wrap with tofu, mushrooms, onion, celery, & fresh sambal mentah)

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)

Tempeh mendoan (fried tempeh with a flour crust, coriander seeds, galangal and spring onion)

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

Sayur bening (vegetables cooked with temu kunci (fingerroot) and basil)

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. 40.50 / children 19.50

Vegetarian rice table plus

Kare udang Medan (prawns in a curry from North Sumatra with lemon grass and basil)

Ikan pucung Betawi (sea bass fillet in a dark sauce from Jakarta with tomato, sand ginger and keluak nut)

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)

One starter

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

One dessert

with starter or dessert 30.50

with starter and dessert 35

Menu nasi campur 2 (4 courses)

41

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

Menu nasi campur 3 (4 courses)

45

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 tahu Lamongan** (East Javanese soup with soy sprouts, tofu, salam leaves, ginger & green pepper)
- 4 **Martabak Lovina** (fried dough wrap with minced beef, onion, cellery and a fresh sambal mentah)
- 5 **Martabak vegetaris** (fried dough wrap with tofu, mushrooms, onion, cellery, & fresh sambal mentah)

Main dishes

- 1 **Gulai korma ayam** (chicken in a yellow curry from Aceh with cardamom, cloves and nutmeg)
- 2 **Ayam betutu Bali** (chicken in a richly seasoned sauce with lemon grass, candle nut, ginger & galangal)
- 3 **Rendang** (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves and lemon grass)
- 4 **Daging asam Aceh** (beef tenderloin in a curry with cardomom, cinnamon, cloves and nutmeg)
- 5 **Kare udang Medan** (prawns in a curry from North Sumatra with lemon grass and basil)
- 6 **Ikan pucung Betawi** (sea bas fillet in a dark sauce from Jakarta with tomato, sand ginger & keluak nut)

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 **Tempeh mendoan** (fried tempeh with a flour crust, coriander seeds, galangal and spring onion)
- 10 **Bakwan goreng** (vegetable fritters with spring onion, celery, turmeric and coriander seed)

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 **Sayur bening** (vegetables cooked with temu kunci (fingerroot) and basil)

Desserts

- 1 **Sorbet & ice cream** - 3 scoops of your choice: **mango**, **strawberry**, **watermelon sorbet** or **ginger**, **vanilla**, **coconut ice cream**
- 2 **Panna cotta à la Jun** (panna cotta with coconut cream, and a red fruit coulis with Grand Marnier)
- 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)	9.50
Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass and ginger)	9
Soto tahu Lamongan (East Javanese soup with soy sprouts, tofu, salam leaves, ginger and green pepper)	9
Martabak Lovina (fried dough wraps with tofu, mushrooms, onion, cellery and a fresh sambal mentah, 2 pcs)	10,50
Martabak veg (fried dough wrap with tofu, mushrooms, onion, cellery and a fresh sambal mentah, 2 pcs)	9,50

Main dishes

Gulai korma ayam (chicken in a yellow curry from Aceh with cardamom, cloves and nutmeg)	24
Ayam betutu Bali (chicken in a richly seasoned sauce with lemon grass, candle nut, ginger and galangal)	24
Kare udang Medan (prawns in a curry from North Sumatra with lemon grass and basil)	27
Ikan pucung Betawi (sea bass fillet in a dark sauce from Jakarta with tomato, sand ginger and keluak nut)	27
Daging asam Aceh (beef tenderloin in a curry with cardamom, cinnamon, cloves and nutmeg)	28
Rendang (beef tenderloin in a Sumatran curry with coriander seed, turmeric leaves & lemon grass)	28

Vegetarian main dishes

Gado-gado (mixed vegetables, egg, fried tofu & tempeh, served with peanut sauce and emping (vegetarian crackers))	23
Semur tofu (tofu, mushrooms, tomato, and quail eggs in sweet soy sauce with ginger)	23

All main dishes are served ready plated with acar campur (pickled vegetables) and white or yellow rice.

Vegetables

Jukut urap (mixed vegetables from Bali with coconut milk, red pepper, shrimp paste and kaffir lime leaves)	9
Cap cai (stir-fried vegetables with oyster sauce)	9
Jukut urap veg (mixed vegetables from Bali with coconut milk, red pepper and kaffir lime leaves)	9
Sayur bening (vegetables cooked with temu kunci (fingerroot) and basil)	9

Side dishes

Sate ayam (chicken satay with peanut sauce, 3 skewers)	11.50
Sate kambing (lamb satay with soy sauce and red onion, 3 skewers)	12.50

Desserts

Sorbet and ice cream - 3 scoops of your choice: mango, strawberry, watermelon sorbet, or ginger, vanilla and coconut ice cream	9
Panna cotta à la Jun (panna cotta with coconut cream, and a red fruit coulis with Grand Marnier)	9
Pisang goreng (fried banana with palm sugar syrup)	9
Kue dadar mangga (rolled crepe with fresh mango served with coconut sauce and a scoop of ice cream of your choice)	9