

andaliman

TO START

Gado-Gado Sayur (V, S, P, G, E)) 70

Indonesian classic salad, soybeans, tofu, boiled egg, peanut sauce

Asinan Pindang (F, R)) 75

Indonesian "ceviche", organic seabream, chayote, passion fruit gel, andaliman oil

Perkedel Tuna & Crab (F, G, E, SF, R, D))) 90

Authentic Indonesian potato cake served with tuna tartare, crab salad, fermented pineapple

Pangsit Kukus Ikan (G, S, E, F, SF) 80

Homemade king fish & prawn dumpling, sambal colo-colo, spring

SATAY

Sate Lilit (SF, F, D)) 80

Minced shrimp & fish grilled on lemongrass stick, shallot and chilli relish

Sate Ayam (G, S, P)) 75

Grilled chicken satay, peanut sauce

Marangi (G, S, D) 96

Wagyu beef skewer, sambal colo-colo, vegetable pickled

FAMILY STYLE

Andaliman Tiga Satay (G, SF, F, P, D, S)) 285

Seafood satay, BBQ beef satay, chicken satay

Andaliman Seafood Platter (SF, D, G, S, F, MO, SE))) 610

Catch of the day Jimbaran style, coconut BBQ sustainable prawns and honey calamansi chili sauce, charcoal Lobster Andaliman sauce, grilled corn, wok fried baby potato, tumis kangkung, coconut rice

Catch of The Day (G, S, D, SF, F, MO, SE)) Market Price

(Please ask our team to assist you with the option)

Sourced from a sustainable whole fish, Jimbaran spices, shallot and chili relish, tumis kangkung, coconut rice

SLOW COOKED

Soup Buntut (C) 85

Slow cooked aromatic earthy oxtail broth, red tomatoes, fried shallot, melinjo crackers, sambal hijau, served with steamed rice

Gulai Kambing 145

Slow cooked lamb shank in turmeric coconut sauce served with steamed rice

Beef Rendang 160

Slow braised Australian angus beef cheek with fresh coconut milk, fragrant spices, served with coconut rice

Ayam Goreng Kremes (E, G, SF) 135

Indonesian deep fried aromatic whole chicken, crispy crumble, sambal terasi

WOK

Nasi Goreng Seafood (S, SF, MO, E, G, F, M, C) 90

Village style fried rice, king prawns, locally fished baby squid, fish balls, pickled vegetable, fried omelette

Nasi Goreng Ayam (S, MO, E, G, F, M, C) 70

Village style chicken fried rice, pickled vegetable, fried omelette

Kota Jakarta Beef Char Kway Teow (F, E, S, MO, G, SE) 90

Indonesian Chinese Wok flat rice noodles, sliced beef, bean sprouts, scallion, egg, pickled vegetable, and chili

Bakmie Goreng Laut (E, F, G, SF, S, MO, M, C) 90

Stir fried egg noodles, prawn, baby squid, fish cake, bean sprout, bok choy, pickled vegetables

Bihun Goreng Sayur (V, G, S, E) 70

Stir fried rice stick noodles with vegetables, boiled eggs, pickled vegetables

Kangkung Kuah Kari (VG) 55

Wok fried water spinach in coconut sauce

CHAR GRILL

Ayam Bakar Rujak (SF) 98

Spicy & aromatic grilled half chicken, cassava and lemongrass mashed, steamed rice

Pesmol (F) 85

Sourced from a sustainable fish fillet, turmeric emulsion, tomato-chili salsa, coconut rice

Andaliman Udang Bakar (SF, G, S) 145

Coconut BBQ sustainable prawns, honey calamansi chili sauce, crispy kale

Nasi Bule Served with cucumber salad, sambal hijau, coconut rice

Choice of :

Pepper crusted beef tenderloin 200gr	165
Wagyu Striploin 300gr	257
BBQ Lamb chop	140

Add BBQ Bone Marrow AED 35

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPIN (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) | LOCALLY SOURCED ☒ | SUSTAINABLE 🌱

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES.