

TO START

Gado-Gado Sayur (V, S, P) 🍴 70
Indonesian classic salad, soybeans, tofu, peanut sauce

Pangsit Kukus Sayur Edamame (G, S, VG) 🍴 58
Homemade chestnut, edamame & spinach dumpling, sambal colo-colo, spring onion-garlic chili dip

Pangsit Kukus Ikan (G, S, VG) 🍴 80
Homemade king fish & prawn dumpling, sambal colo-colo, spring onion-garlic chili dip

Perkedel Tuna & Crab (F, G, E, SF,R, D) 🍴 90
Authentic Indonesian potato cake served with tuna tartare, crab salad, fermented pineapple

Asinan Sayur Andaliman (VG, S, P, G) 🍴 65
Fresh salad with pineapple, beans sprouts, pok choy pickle, tofu, cucumber, peanuts, sweet spicy and sour dressing

Papaya Sayur Masam (D, S, G, V) 🍴 65
Crunchy green papaya, fermented lettuce, soybean, rice cake

SATAY

Sate Lilit (SF, F, D) 🍴 80
Minced chicken, shrimp & fish grilled on lemongrass stick, shallot and chilli relish

Sate Ayam (G, S, P) 🍴 75
Grilled chicken satay, peanut sauce

Andaliman Sate Daging (G, S) 70
Minced beef lemongrass stick, sambal colo-colo, vegetable pickled

FAMILY STYLE

Nasi Uduk Campur (S, SF, G, P) 475
Indonesian fried chicken in coconut shredded, fried potatoes cake, beef rendang, coconut rice, kari kangkung, asinan sayur, sambal bawang

Andaliman Tiga Satay (G, SF, F, P, D, S) 🍴 285
Seafood satay, BBQ beef satay, chicken satay peanut sauce

Andaliman Seafood Platter (SF, D, G, S, F) 🍴 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, water spinach, coconut rice

Catch of The Day (D, SF, F) 🍴 Market Price
(Please ask our team to assist you with the option)
Sourced from a sustainable whole fish, Jimbaran spices, shallot and chili relish, water spinach in curry sauce, coconut rice

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.

SLOW COOKED

Soup Buntut (C) 85

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

Andaliman Gulai Tahu (G, S, VG) 60

Braised tofu, cabbage, soybeans in coconut curry sauce

Beef Rendang 160

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

WOK

Nasi Goreng Seafood (S, SF, MO, E, G, F) 🍴 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) 🍴 70

Village style chicken fried rice, pickled vegetable, fried omelette

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

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

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

Stir fried noodles, prawn, squid, fish cake, bean sprout, caisim, pickled vegetables

Kangkung Kuah Kari (VG) 🍴 55

Wok fried water spinach in coconut sauce

CHAR GRILL

Ayam Bakar Andaliman – Serve 2 (SF, S, G) 🍴 150

Spicy & aromatic grilled whole chicken, crispy potatoes, pandan flavoured rice

Catch of the Day Fillet (D, F) 🍴 145

Sourced from a sustainable fish farm, Jimbaran spices, tomato-chili salsa, coconut rice

BBQ Udang Saus Madu (SF, G, S) 🍴 145

Coconut BBQ sustainable prawns, honey calamansi chili sauce, sambal colo-colo

Kambing Bakar Andaliman (S, D, G) 145

Australian lamb chop, tamarind pear, sambal hijau, coconut rice

Nasi Bule 165

Pepper crusted beef tenderloin, cucumber salad, sambal hijau, coconut rice

Add BBQ Bone Marrow AED 35

Nasi Bakar (SF) 85

Coconut yellow rice stuffed with beef rendang wrapped in charcoal banana leaves, sambal bawang

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DESSERT

Es Teler Campur (D, P, V, E, G) 50
*Country-style coconut sundae, jackfruit,
avocado, sago pearl, roasted peanuts*

Dadar Gulung (G, D, E, V) 48
*Rolled pandan pancakes filled with coconut
and palm sugar served with pandan coconut ice cream*

Aneka Buah (VG) 79
Exotic seasonal fruit platter, tropical fruit jelly

Andaliman Ketan Hitam (VG) 52
*Steam black rice in coconut sauce, jackfruit,
vanilla ice cream, dry coconut shape*

Andaliman Sawut Nanas (VG, G) 45
Steam shredded pinapples and cassava, coconut ice cream

Andaliman Special Whole Cake "Klappertaart" (E, D, G) 125
Pre-order minimum 24 hours before, size cake 17cmx17cm

SIGNATURE COCKTAIL

Java Dream 70
White rum, pandan, lime

Kopi Nusantara (D) 75
Vodka, coffe, spiced condensed milk

SELECTIONS OF COFFEE

Caffe Latte / Cappuccino / Spanish Latte / Double Espresso 45
Espresso / Machiato 35
Americano 40

SELECTIONS OF TEA

Avantcha Black Tea - Vanilla Pu'erh 35
Avantcha Green Tea - Tropical 35
Avantcha White Tea - Bamboo Snow White 35
Avantcha Herbal Infusion - Ginger Breeze 35

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