

DISCOVER THE TRUE TASTE OF INDONESIA

An archipelago comprising thousands of Islands extended from West to East, Indonesia boasts diversity in language and culture that along with foreign influences from China, Africa, Arabia and India infuse richness and complexity into its gastronomy. Different areas in the archipelago offer their own distinctive dishes, making the Indonesian cuisines the most vibrant and colourful cuisines in the world.

Despite the vast diversity of its culinary, Indonesian dishes always reflect the signature taste of its originating region. For example, Sumatrans favour hot spicy foods while Javanese are more into sweet and savoury. Centered on steamed rice, which is the staple food for the country, a gourmet Indonesian meal is always enjoyed with dishes such as beef, chicken, seafood and vegetables.

Ensuring the authentic taste of Indonesian cuisines within the menu by using the right herbs and spices and cooking style, Treetops welcome you to a delightful endless culinary journey and discover the true taste of Indonesia.

Nusantara Degustation

510' per person

1,027' per person with wines

Gado-Gado

Blanched assorted vegetable, peanut sauce, potato, boiled egg, bean curd, emping cracker

Riesling, Bunnamagoo Estate, Australia (10cl)



Ayam Sambal Matah

Spicy pulled roast chicken, shallot, garlic, cucumber, assorted vegetables and spiced grated coconut

Sauvignon Blanc, Sugar Loaf, Marlborough (10cl)



Soto Ayam

Turmeric chicken broth, glass noodle, hardboiled egg, shredded chicken, koya powder



Iga Bakar

Braised spare ribs, coriander, sweet soya and cucumber tomato salsa

Merlot, Noblesse, Central Valley, Chile (10cl)



Jajan Pasar

Sampler of;

Es Cendol

Chilled pandan spaetzle, coconut milk, palm sugar

Godok Pisang

Mashed banana fritter, coconut ice cream

Fresh Fruit Platter

Taylor's Tawny Port (6cl)



Spicy



Vegetarian



Signature Dish



Contains Nut



Gluten

Prices are in '000 Indonesian Rupiah and subject to 10% service charge and 11% government tax.

Persada Degustation

510' per person

1,027' per person with wines

Lumpia Udang

Prawn spring rolls, mango pickle, garlic, palm sugar and tamarind dip

Sauvignon Blanc, Sugar Loaf, Marlborough, New Zealand (10cl)



Sambal Be Tongkol

Spicy tuna salad, tomato-chilli paste, fillo shells

Riesling, Bunnamagoo Estate, Australia (10cl)



Sop Buntut

Oxtail soup, carrot, potato, tomato, spring onion and celery



Ikan Asam Pedas

Bintan style spicy and sour braised fish, laksa leaves, carambola

Prosecco Brut, Tenuta Ca' Bolani, Italy (10cl)



Jajan Pasar

Sampler of;

Es Cendol

Chilled pandan spaetzle, coconut milk, palm sugar

Godok Pisang

Mashed banana fritter, coconut ice cream

Fresh Fruit Platter

Taylor's Tawny Port (6cl)



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Rijsttafel

Is an elaborate style of serving the foods. Rijsttafel literally mean rice table, this was influence from the Dutch during their presence in Indonesia. You will be served an array of meticulously prepared dishes accompanied by rice, where all dishes prepared in several different ways.

510' per person

Urap Kecipir

Wing bean, spiced grated coconut, carrot, sprouts and long bean, kenikir leave, tempe cracker

Ayam Pelalah

Pulled roasted chicken, chilli turmeric paste

Sate Lilit

Char-grilled minced fish and prawn in lemongrass skewer



Pari Asap Masak Kari

House-smoked skate wing curry, spicy coconut broth

Daging Cabe Hijau

Braised beef shank, potato, green chilli and tomato

Udang Balado

Wok fried king prawn, balado sambal, snow peas and pete bean

Sayur Acar Kuning

Braised carrot and cucumber, coconut turmeric and vinegar broth



Es Teler

Coconut flesh, jackfruit, avocado, pandan syrup, condensed milk

Lapis Legit

Traditional layer cake

Assorted Fresh Fruit



Spicy



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Starter

COLD

Gado Gado    115'
Blanched assorted vegetables, peanut sauce, potato, boiled egg, bean curd and emping crackers


Lawar Bebek   127'
Shredded duck, bean sprout, long bean, fried shallot, Balinese spice



Ayam Sambal Matah   126'
Spicy pulled roast chicken, shallot, garlic, cucumber, assorted vegetables and spiced grated coconut

Urap Kecipir  96'
Wing bean, turmeric grated coconut, carrot, sprouts and long bean, kenikir leave, tempe cracker

HOT

Martabak Telor  115'
Crisp wrapped minced beef, egg and spring onion, pickle, potato curry sauce

Lumpia Udang  127'
Prawn spring rolls, mango pickle, garlic, palm sugar and tamarind dip

Sate Campur Blora   180'
Chicken and beef skewer, pickle, peanut sauce and rice cake

Rujak Tahu Palembang   106'
Bean curd, fish cake, cucumber, egg noodle, ebi powder, tamarind palm sauce



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Traditional Soup

Soto Ayam 🌿

120'

Turmeric chicken broth, glass noodle, hardboiled egg, shredded chicken, koya powder

Binte Biluhuta Gorontalo

145'

Tuna, prawn, sweet corn, red chilli, grated coconut, spring onion

Sop Buntut

180'

Oxtail soup, carrot, potato, tomato, spring onion and celery

Lakse 🌶️ 🌿

135'

Spicy prawn broth kesum fragrance, rice noodle, fish tofu, king prawn and boiled egg

Main Course

RICE & NOODLES

Nasi Goreng 🌶️ 🥜 🌿

160'

Treetops fried rice with chicken, deep fried prawn, chicken and beef satay, sunny side up, vegetables acar

Nasi Bakar Ayam Matah 🌶️

160'

Roasted jasmine rice in banana leave, bilis, kemangi, shredded chicken lemongrass chilli

Mie Goreng 🌶️ 🥜 🌿

160'

Wok fried fresh egg noodle, shredded chicken, deep fried prawn, vegetables, chicken and beef satay, vegetables acar, and shredded omelette

Bihun Goreng 🌶️ 🌿

160'

Wok fried rice noodle, shrimp, calamari, crayfish, Chinese cabbage, bok choy, vegetables acar and shredded omelette



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Main Course

FROM THE CHARCOAL GRILL

Served with rice, raw vegetables salad (lalapan) and your choice of sauces

Lobster 475'
Grilled half lobster

Ikan 270'
Grilled fish

Iga 375'
Braised beef spare ribs

Ayam 160'
Grilled half chicken

Choices of Sauce:

Jimbaran, *chilli tomato* 🌶️

Rica – Rica, *chilli ginger* 🌶️

Pecak, *aromatic ginger, chilli and coconut* 🌶️

Sambal Kecap, *sweet soya, chilli, shallot and lime* 🌶️

FROM THE SEA

Served with rice

Udang Balado 🌶️ 300'
Wok fried king prawn, balado sambal, snow peas and pete bean

Sotong Sambal Embe 🌶️ 175'
Fried squid, shallot, garlic, assorted chilli, shrimp paste, curry leaves

Ikan Asam Pedas 🌶️ 270'
Bintan style hot and sour poach fish, laksa leaves, carambola

Pari Asap Masak Kari 🌶️🌸 290'
House-smoked skate wing curry, spicy coconut broth

Salmon Woku Belanga 🌶️ 390'
Braised salmon in Minahasa woku broth, tomato Dabu-Dabu salsa



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Main Course

FROM THE LAND

Served with rice

Ayam Goreng Kalasan 160'

Traditional fried chicken, grated galangal

Bebek Goreng Ketumbar 270'

Deep fried coriander marinade young duck, coconut serundeng, Balinese shallot and garlic sambal, oven roasted lemongrass fragrance jasmine rice

(This dish is feature on the final round of Banyan Tree hotel and resort annual competition in Lăng Cô, Vietnam 2017)

Beef Rendang 270'

Slow braised beef in chilli and spice, young jackfruits, cassava leaf

Daging Cabai Hijau 300'

Braised beef shank, green chilli paste and green tomato

Tongseng Kambing 290'

Traditional lamb stew, white cabbage, tomato, coconut milk

Vegetarian

Capcay 95'

Wok fried local market vegetables, ginger

Tumis Kangkung 95'

Wok fried morning glory, spicy chilli paste

Pepes Tahu 95'

Baked tofu in banana leaf, yellow spice paste

(Harvesting from our own herbs garden)

Terong Balado 95'

Deep fried egg plant, long bean, red chilli paste

Sayur Lodeh 95'

Braised assorted vegetables, tempe, coconut broth

Nasi Goreng 120'

Fried rice with vegetable, fried tofu, emping crackers, vegetables acar

Bihun Goreng 120'

Wok fried rice noodle, carrot, Chinese cabbage, bok choy, vegetables acar



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Dessert

Bingka Bakar 	90'
Oven baked custard, sweetened coconut milk	
Lapis Kojo 	90'
Coconut pandan layer cake, jack fruit ice cream, charcoal crumble, kinca sauce	
Godok Pisang 	90'
Mashed banana fritter, coconut ice cream	
Putu Ayu 	90'
Steamed pandan cake and grated coconut, palm sugar syrup	
Es Cendol	90'
Chilled pandan spaetzel, coconut milk, palm sugar	
Nagasari	90'
Steamed banana rice cake with caramel jelly and strawberry ice cream	
Es Dung Dung 3 Scoops of your choices	90'
Indonesian traditional ice cream with seasonal flavours (Ask your waiters for availability)	



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