

# WELCOME ENAK

# MENU

FLAVORS OF  
INDO

'ENAK/  
=delicious

## Most Popular

- Whole Barramundi** <sup>size 800g</sup> **\$32**  
 Grilled *flame grilled smoky flavour from chili mixed with sweet soy sauce*  
 Fried *golden-fried for a crispy finish*  
 Baked *oven-baked to perfection with Balinese spices (for bake Allow 20-25 mins cooking)*
- Bebek Betutu** **\$22**  
*Balinese slow-roasted duck marinated in rich spices. With spiced vegetable salad*
- Buntut Soup / Grilled** **\$25**  
*Tender, slow-cooked oxtail grilled with soup on the side or served in a rich oxtail soup*
- Grilled Beef Rib** **\$23**  
*Original marinated and slow-grilled over open flame for a smoky, caramelized finish*
- Nasi Bakar** **\$19.5**  
*Grilled rice, wrapped in aromatic banana leaf with choice of topping: beef rendang or squid ink*
- Salmon Lodeh** **\$20**  
*Pan seared salmon with rich spiced coconut milk broth & vegetables*  
 ✓ **Vegetables & tofu option** **\$17**
- Aus Wagyu Steak** **\$36**  
*Premium Australian Wagyu seared to perfection, tender and juicy bite*

## Starter & Main

- Rendang Bao** ..... **\$16.5**  
*DIY your own delicious steamed bao creation with signature slow-cooked beef rendang*
- Tahu Isi Goreng** ..... ✓ **\$14**  
*Crispy deep-fried tofu filled with seasoned mixed vegetables. A light and tasty bite*
- Tahu Tempeh Goreng**..... ✓ **\$12**  
*Spiced tofu and tempeh (fermented soybean cake), marinated and fried until golden*
- Gado-Gado**..... ✓ **\$18.5**  
*A hearty mix of steamed vegetables, tofu, tempeh, and boiled egg, topped with housemade peanut sauce, served with original bitternut crackers*
- Sate Kambing**..... 3pcs/6pcs **\$14/25**  
*Grilled lamb skewers marinated in spices, served with a bold chili & sweet soy sauce blend*
- Sate Ayam**..... 3pcs/6pcs **\$10.5/20**  
*Flame-grilled chicken skewers, marinated in spices and served with housemade peanut sauce*
- Mie Yamin (Mild Med Hot)** ..... **\$19**  
*Savory noodles served with your choice of sweet soy sauce or plain, topped with minced chicken and crispy fried wonton skins. Comes with a side of clear broth*
- Seasoning veggies**..... ✓ **\$14**  
*Fresh seasonal vegetables stir-fried with garlic and soy sauce for a flavorful, aromatic side*
- Cumi Sauce Padang**.....  **\$18**  
*Stir-fried squid in Padang-style chili sauce, perfectly balanced with sweet and sour flavors*

## Authentic Indo's

### Indonesian Fried / Grilled Chicken \$17

Choose crispy fried chicken (**Ayam Goreng**) or tender flame-grilled chicken (**Ayam Bakar**), both marinated in traditional Indonesian spices and bursting with flavour.

#### ✓ Nasi Goreng \$19

Fried rice with **chicken** or **seafood** or **vegetarian** options served with fried egg & crackers  
 Seafood/Mixed \$21

#### ✓ Mie Goreng \$19

Fried Noodles with **chicken** or **seafood** or **vegetarian** options served with fried egg & crackers  
 Seafood/Mixed \$21

### Bebek Goreng \$19

Crispy fried duck marinated with fragrant Indonesian spices, golden and tender inside.

### Soup

#### Soto Daging \$17

Clear, aromatic beef diced in beef broth soup slowly simmered with herbs and spices

#### Soto Betawi \$17

Rich beef soup slow-cooked with creamy coconut milk and aromatic herbs. Served with crunchy bitternut crackers

*All dishes served with chili sambal on the side*

**Geprek** Spiciest chili, bold and fiery.

**Terasi** Classic chili with shrimp paste for a deep umami kick.

**Balado** Blend of chili and tomatoes, mildly spicy.

**Madura** Rich and aromatic, with caramelized spices for a hint of sweetness.

### Add On

Rice **\$3**  
 Rendang bowl **\$10**  
 A la cart

NOTE: Our food may contain or come into contact with common allergens, including dairy, eggs, wheat (gluten), tree nuts, fish, shellfish, peanuts, and soybeans.



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# DRINKS

## Signature

Es Cendol..... \$8

Extra Coconut Ice cream +\$2

*Iced drink made with pandan rice flour jelly, sweet palm sugar syrup, creamy coconut milk, shaved ice — the perfect tropical treat.*

Soda Gembira..... \$6.5

*A fun and fizzy Indonesian drink made with condensed milk, rose syrup, soda*

Thai Milk Tea (Hot/Cold)..... \$8

*A creamy fragrant iced black tea blended with sweetened milk and Thai spices.*

Milo dinosaur(Hot/Cold) ..... \$8

*Iced/Hot Milo drink topped with a generous heap of Milo powder*

Coconut Water with Coconut Meat ..... \$8

*Sweet and refreshing coconut water with young coconut meat*

Yuzu Soda ..... \$8

*A refreshing Japanese lemon yuzu juice and blended with sweet orange pulp jam*

Mango, Passion Soda ..... \$8

*Sweet mango syrup complete with crunchy passion fruit seeds for an exciting texture*

Lychee Soda ..... \$8

*Fresh bubbly soda infused with sweet lychee flavor, brightened with lime and mint*

Mango Smoothie ..... \$10

*Iced lend mangoes and coconut milk, perfectly smooth and naturally sweet*

Pina Colada ..... \$8

*(Non-Alcohol) Pineapple juice, coconut milk, soda*

## Tea Room

Tea pot (refill) \$7

*Jasmine Greentea, Chrysanthemum, Lychee Blacktea*

Yuzu Hot Tea \$8

*Warm Japanese yuzu tea with a touch of orange pulp*

Lemon Tea (Hot/Cold) \$8

*Indo-style lemon tea — strong, sweetened lime tea*

## Alcohol

WHISKEY COLA \$14

VODKA SODA \$14

UMESHU SODA \$14

*Japanese plum wine w/soda*

VANILLA WHISKEY SOUR \$14

*Bourbon, lemon, vanilla syrup, mint, bitter, hint of soda*

LYCHEE MOJITO \$14

*vodka, lychee, mint, lemon, soda*

FLYING TO THE MOON \$16

*vodka, gin, lychee syrup, bitter*

PINA COLADA \$16

*white rum, pineapple, coconut milk*

Beer \$10

*Bintang, Asahi, Corona, Tsingtao*

Wine 175 ml \$12

Soju \$14

## Beverages

Teh Kotak \$3.5

*Indonesian Jasmine Tea*

Mineral Water \$4

Sparkling water \$5

Green Tea (Itoen) \$5

Soft Drinks \$4.5

*Coca cola classic, no sugar, Fanta, Sprite, 7-up*