

Tea is a very popular drink in Indonesia. For Indonesian, when we drink tea, we are reminded of the good things in life, such as enjoying good food as well as doing good things in life. The spirit of drinking tea is sharing.

So please enjoy our carefully picked selection of Indonesia's best quality tea with your loved ones while sharing the goodness around you.

### **GREEN TEA BLEND**

APPLE CINNAMON 52

Indonesian high grade tea, apple peeled, strawberry, rose, blueblossom, hibiscus & cinnamon

BENEFITS: warming, antioxidants, antibody, high in vitamin C

WHITE BEAUTY 56

Indonesian high grade green tea, lemongrass, chamomile, rose petals

BENEFITS: good for skin & muscle, improves blood circulation, delays signs & symptoms of aging

TEH KERATON 41

Tea of the Javanese Kings, the most popular tea in Java

BENEFITS: high antioxidants, faster metabolism, good for diabetics

### **BLACK TEA BLEND**

GREY FLORAL 48

Indonesian earl grey of high grade black tea, bergamot, cinammon, orange peeled, lemongrass, chamomile and rose

BENEFITS: strengthen immune system, fights depression, promote restful sleep, soothing to stomach

### **SINGLE ESTATE**

SILVER NEEDLE 62

The highest grade of tea, made only from tea buds, carefully picked and processed, keeping the catechin content not loose during production process.

It has a flowery flavour and fruity aftertaste.

BENEFITS: prevents heart disease, help fights cancer, prevents diabetes, boost healthy skin

GOLDEN CHAMPAGE 58

Best quality of golden black tea leaf. It has orange peeled after taste and a very pleasant aroma.

BENEFITS: good for digestion, provide relief from asthma, reduce cholesterol, improve mental alertness

\*Prices are in thousands of Rupiah  
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**TEA**

## **MOCKTAIL**

<b>WEDANG SECANG</b>	49
<i>Sechang wood, lemon grass, ginger, cinnamon, clove, Javanese pepper Good for immune system &amp; wellbeing. Served hot with local rock sugar</i>	
<b>BANDREK</b>	51
<i>Ginger, clove, cinnamon, palm sugar, pandan leave Good for fighting a cold &amp; digestion. Served with condensed milk, rock &amp; palm sugar</i>	
<b>BLOOMING TEA</b>	59
<i>Happiness blooms from within. Lychee   Peach   Lemon Served traditionally hot, for cold then shaken with fruits &amp; ice</i>	
<b>ROSELLA FANTASY</b>	52
<i>Housemade rosella syrup, dragon fruit, lime, ginger ale Shaken &amp; served long</i>	
<b>TROPICAL LUSH</b>	63
<i>Mango, strawberry, lime, coconut milk, organic coconut nectar Blended &amp; served long</i>	
<b><u>COCKTAIL</u></b>	
<b>ARAK DAN MADU</b>	106
<i>Balinese Arak, honey, lime juice</i>	
<b>PARADISE</b>	116
<i>Cold brew earl grey, gin, caster sugar, lime</i>	
<b>KAME DREAMER</b>	121
<i>Cold brew chamomile tea,tequila, lychee, lime juice, honey</i>	
<b>BATUBOLONG</b>	138
<i>Cold brew black tea, white rum, baileys, condensed milk</i>	
<b>SEA BREEZE</b>	144
<i>Blue curacao, balinese arak, basil, caster sugar, soda water, lime</i>	

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# **DRINKS**

The dishes served at Kame are a selection of the most popular of Indonesian cuisine, each dish is designed to be shared to experience the multiple flavours from across Indonesia's archipelago.

### **SMALL PLATES**

PERKEDEL JAGUNG (North Sulawesi) <i>Crispy organic corn fritters served with dabu dabu</i>	41
PEPES TAHU BANDUNG (West Java) <i>Fresh organic tofu, steamed in banana leaf with locally grown corn</i>	41
MARTABAK (Bangka, Sumatra) <i>Crispy pastry served with ground beef, egg &amp; shallot with pickled cucumber</i>	50
SATE AYAM MADURA (Madura, Java) <i>Grilled chicken breast with mixed nut sauce</i>	53

### **SOUP**

SAYUR BENING (Jakarta) <i>house grown spinach and sweet organic corn clear soup with local spice</i>	43
SUP BUNTUT (Chef's Special) <i>oxtail soup with Indonesian aromatics served with melinjo crackers</i>	96
SOTO AYAM LAMONGAN (East Java) <i>Yellow spicy chicken soup with vermicelli</i>	91
SUP IGA BABI (Bali) <i>Balinese sour and spicy free range pork ribs soup</i>	91
SAYUR LODEH (Vegetarian Favourite) <i>Mixed vegetable in savoury coconut milk &amp; local spice</i>	50

*\*All dishes are cooked without MSG using ingredients from Indonesia, some fresh from our garden as well as working together with small scale and local farm*

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**FOOD**

## **VEGETARIAN**

TEMPE ORAK ARIK Caramalised homemade organic tempe in sweet soy sauce	59
TAHU KARI Braised organic tofu in yellow curry paste	56
GADO GADO ( <i>Jakarta</i> ) Steamed indonesian vegetables served with spicy mixed nut sauce	61
TUMIS TAUGE Stir fry organic beansprout with garlic and tofu	47
PLECING KANGKUNG ( <i>Lombok</i> ) Blanched morning glory topped with balinese sambal	38

## **SHARING PLATES**

BABI GULING ( <i>Bali</i> ) Crispy skin roasted pork belly in balinese sambal matah	115
AYAM LALAPAN ( <i>East Java</i> ) A street food favourite, marinated fried chicken with vegetable and sambal	69
RENDANG ( <i>West Sumatra</i> ) Sumatran slow cooked stewed beef shank	108
IKAN BUNGKUS DAUN ( <i>West Java</i> ) Locally sourced fish steamed in banana leaf & indonesian basil	81
AYAM CABAI IJO ( <i>Jakarta</i> ) Grilled chicken leg served with green chilli relish	65
BALADO UDANG ( <i>West Sumatra</i> ) King prawn stir fried in sambal, keffir lime leaves & spices	103
IKAN TERBANG ( <i>West Java</i> ) Whole fresh water fish served with tumeric sauce and pickled vegetable	81
BABI KECAP ( <i>Bali</i> ) Slow cooked pork loin in sweet soy sauce and local spice	83

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# **FOOD**

## RICE AND NOODLE

BIHUN LAPCIONG ( <i>Central Java</i> ) <i>Fried rice vermicilli with homemade sweet pork sausage served with garlic crackers</i>	54
BAKMI TEK ( <i>Jogjakarta</i> ) Wok-fried wet & sweet yellow noodles with assorted vegetable and organic egg	35
NASI GORENG KAMPUNG ( <i>Jakarta</i> ) <i>Street-style fried rice, most popular Indonesian dish served with pickle &amp; prawn crackers</i>	34
NASI GORENG TERI ( <i>North Sumatra</i> ) Fried rice with sumatran salty fish and scrambled organic egg	48
NASI MERAH Organic steamed red rice from jatiluwih	31

## SAMBAL

SAMBAL MATAH <i>Lemongrass, shallot, ginger, red bird's eye chilli &amp; coconut oil</i>	20
SAMBAL TERASI Prawn paste, palm sugar, red chilli, bay leaves, galangal, oil	20
SAMBAL CABE IJO Green chilli, green tomato, shallot & garlic	20
SAMBAL KECAP Red bird's eye chilli, tomato, shallot, lime & sweet soy sauce	20
SAMBAL SELECTION	70

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# FOOD

## DESSERT

DADAR GULUNG <i>Fresh coconut shred and palm sugar wrapped pandan pancake</i>	45
PISANG SEMUT <i>Banana fritters with brown sugar and cinnamon</i>	41
COLENAK <i>Caramilsed fermented casavva with coconut shred &amp; syrup</i>	41
ES SHANGHAI <i>Mixed fruit &amp; organic jelly with shaved ice and housemade syrup</i>	40
KETAN HITAM <i>Organic black rice pudding with coconut &amp; pandan gravy</i>	51
TOFU PUDDING <i>Home made soy milk pudding with caramalised ginger syrup</i>	41
ES CENDOL <i>Home made rice flour jelly, jackfruit, pandan infused coconut milk, palm sugar syrup</i>	45

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