

# In the Heart of Java

*Indonesian cuisine presented by Chef Nadia Karjadi, Maitre D' Annalese Hosch  
and Pastry Chefs Adrianna Rodriguez & Gyaneshwar Vemula*

## Starters



### **RISOLES (2pc)**

*Breaded and deep fried crepe roll filled with creamy chicken & veggie filling served with side of chili sauce  
Contains egg, dairy, wheat*



### **CHICKEN SATAY (4pc)**

*Sweet and savory marinated chicken skewers grilled to order and served with side of peanut sauce  
Contains tree nuts, soy*

## Entrees



### **SOTO AYAM**

*Indonesian style chicken soup with bean thread noodle, chicken, boiled egg, sambal, and krupuk udang  
Contains egg\*, tree nuts, soy\*, shellfish\**



### **NASI KUNING EMPAL**

*Fragrant yellow rice, shredded beef, sliced omelet, assorted Indonesian pickles, sambal, and krupuk udang  
Contains egg\*, soy, tree nuts, shellfish\**



### **GORENGAN**

*Assorted fried street food: Bakwan (coleslaw fritters), lumpia bihun (fried spring rolls), and perkedel (potato fritters) served with chili sauce  
Vegetarian. Contains egg, wheat*

## Desserts



### **KETAN SRIKAYA**

*Warm sticky rice and coconut pandan-flavored custard  
Contains egg*



### **TROPICAL TARTLET**

*Tropical fruit tartlet drizzled with a Javanese sugar glaze*

## Specialty Drink



### **ES CENDOL**

*Coconut milk drink with chewy pandan jelly, sweetened with Javanese sugar*

*Menu items, images, and descriptions are subject to change.*