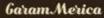




Chez Recommended







Chef Recommended

Es Teler



\$9.50

Alpukat Sagu Mutiara Nangka Kelapa Muda Serut Agar-agar Sirup Pandan Susu Kental Manis Avocado
Tapioca Pearls
Jackfruit
Green Coconut Meat
Green Jelly
Pandan Syrup
Sweet Condensed Milk

Garam Merica



Es Cendol Durian



\$9.50

DROPLET OF GREEN RICE FLOUR JELLY
SERVED WITH PANDAN INFUSED
COCONUT MILK AND PALM SUGAR
TOPPED WITH DURIAN FLESH



CONTAINS: WHEAT FLOUR, COCONUT MILK, YEAST, EGG, BUTTER, AND TOPPINGS

- 1.ORIGINAL BASED WITH CHEESE AND CHOCOLATE SPRINKLES
- 2.ORIGINAL BASED WITH BANANA AND CHEESE
 - 3. PANDAN BASED WITH CHEESE
- 4.PANDAN BASED WITH NUTELLA AND CHOCOLATE SPRINKLES

5.PANDAN BASED WITH CHEESE AND CHOCOLATE SPRINKLES





THURSDAY - SUNDAY 11 am - 3 pm

ALA CARTE SPECIAL PECEL LELE

SPICE MARINATED CATFISH SERVED WITH FRIED SOYBEAN CAKES AND SPECIAL SHRIMP PASTE CHILLI





SOP BUNTUT BAKAR

Grilled OxTail served with Aromatic Broth, sliced carrots and potatoes. Comes with Bitternut crackers, ground chilli and lime







SOP BUNTUT

S25

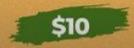
OxTail in Aromatic Broth

Tender OxTail in Aromatic Broth, sliced carrots and potatoes. Served with Bitternut crackers, ground chilli and lime.

TEMPE GORENG MENDOAN (3 PCS)

Thinly sliced Soybean cake deep fried in soiced batter









ALA CARTÉ SPECIALS

BAKSO ABANG KHAS GEROBAKAN

Hawkers Style Homemade Meatball Soup served in Tasty Beef Broth, 2 types of Noodles and Crispy Wonton Pastry







SATE AYAM KHAS MADURA \$20

Grilled Marinated Chicken Skewer served with compressed Rice Cake our homemade peanut dressing and pickled cucumber

BEBEK GORENG GURIH SAMBAL HITAM KHAS MADURA

Fried Spiced Duck with Special Blackened Sambal from Madura Island



\$18.50



ALA CARTE MENU



SIOMAY	
Steamed Fish Dumplings served with Peanut Dressings	\$17
BATAGOR	200000000
Fried Fish Dumplings served with Peanut Dressings	\$17
AYAM Bakar (Grilled) \$14.50 / Penyet (Fried) \$14.50	
GoBar (Crispy Grilled) \$15.50	
Marinated and Twice cooked CHICKEN, comes with choice of chill	i
Terasi (Shrimp Paste Chilli)	
Hijau (Green Chilli Relish)	
Balado (Red Chilli Relish)	
IGA Bakar (Grilled) \$15.50 / Penyet (Fried) \$14.50	
Marinated and Twice cooked Beef Ribs, comes with choice of chilli	:
Terasi (Shrimp Paste Chilli)	
Hijau (Green Chilli Relish)	
Balado (Red Chilli Relish)	
NASI GORENG Ayam (Chicken) \$17 /with Ikan Asin (Salted fish) \$	9 /with
Petai (Stinky Beans) \$19	
Hawkers style Indonesian fried rice	
MIE GORENG JAWA	
Hawkers style Indonesian fried noodle	\$17
GADO GADO	
Warm mixed vegetables salad served with tasty Peanut dressings	\$17
KETOPRAK	
Hawkers style dish consists of compressed rice cakes, fried tofu,	20-7
bean shoots, vermicelli, served Garlic peanut dressings	\$17
NASI	All residences
Steamed Rice	\$2.50

20 Meat Choices 16 Vegs Choices



ORIGINAL WARTEG NASI BUNGKUS RICE WRAPPED IN BANANA LEAVES CHOICE OF: 1 MEAT 2 VEGS OR 3 VEGS (FROM \$19)

2 MEAT 2 VEGS OR 1 MEAT 3 VEGS OR 4 VEGS (FROM \$21)

Comes with GRAVY + Red and Green Chilli relish

MEAT SELECTIONS

VEGS SELECTIONS

- MI RENDANG DAGING (GF, DF)
 - West Sumatra Caramelised Beef Curry
- M2 ICA PENYET SAMBAL IJO (GF. DF) Marinated Beef Ribs in our Green chilli salsa
- GULAI KIKIL (GF, DF) Reef Tendon in tasty Curry
- M4 EMPAL GEPUK (GF, DF)

crumbs

- Sweet marinated Tender Beef IGA SAPI SAOS MENTEGA (DF)
- Marinated Beef Ribs in Sweet Soy Glaze
- AYAM BAKAR ala PADANG (CF, DF) Grilled curried Chicken
- M7 AYAM GORENG KREMES (DF) Fried marinated Chicken with Aromatic
- M19 AYAM BAKAR Bumbu RUJAK (GF, DF) Grilled Chicken in our Aromatic chilli jam Sauce
- M8 BABAT CONCSO ala Semarang (DF) Tasty stewed Ox Tripe in Sweet chilli gravy
- M9 GULAI AYAM ala PADANG (GF, DF) West Sumatra style of Aromatic Chicken Curry
- M20 BABAT GORENG BUMBU BACEM (DF) Fried Oxtripe in tasty and sweet marinated sauce
- MIO AYAM RICA ala WARTEG (GF, DF) Marinated fried Chicken tossed in Red Chilli and Lemongrass

"PREMIUM RANGE - \$3 EXTRA"

- M17 PEPES IKAN (GF. DF)
 - Spice marinated Fish, steamed & grilled in
- MII CUMI HITAM PEKALONGAN (GF, DF) Stewed Squid in Rich Aromatic Ink sauce
- M12 UDANG SAMBAL PETAI (CF, DF) Australian Tiger Prawn with Stinky beans in tasty Red Chilli Indonesian style salsa
- M18 IKAN BUMBU ARSIK KHAS TOBA (GF. DF) Fried Fish served in ARSIK traditional aromatic spices VI4 DADAR JACUNG (DF, V) (From TOBA East Sumatra)
- M13 IKAN BAKAR ala JIMBARAN (GF, DF) Grilled Fish in Balinese style marinated spice
- M14 IKAN KEMBUNG GORENG Berbumbu (GF, DF) Marinated Fried small whole Mackerel
- M15 IKAN KEMBUNG GORENG Sambal WARTEG JUDES Marinated Fried small whole Mackerel in
- SPICY Shrimp Paste Chilli relish MI6 KERANG SAOS PEDAS WARTEG (No Shell)
 - Blood Cockies Meat cooked in Warteg

- VI SAMBAL CORENG KENTANG BUNCIS (GF, DF, V) Potatoes cubes in Shallot Chilli jam with Green beans
- V2 GULAI DAUN SINGKONG (GF, DF, V) Blanched Cassava leaves inTasty Red Yellow
- V3 TEMPE OREK PONCGOL khas TEGAL (DF, V) Soybean cakes in special sauce mixtures
- V4 TELOR BALADO (GF, DF) Chilli Egg
- V5 TERONG SAMBAL TERI ASIN MEDAN (GF, DF) Eggplant in Red Chilli relish with Anchovies
- V6 TAHU SEMUR (DF. V) Marinated Tofu in Lightly spiced Sweet marinated soy sauce
- V7 CAPCAY GORENG (GF, DF, V) Humble stir fry mixed Vegetables in gravy
- V8 RENDANG NANGKA (GF, DF, V) Green Jackfruit in Caramelised Indonesian Curry
- V9 SAYUR LODEH (GF. DF. V) Stewed mixed vegetables of Chokoes. Soybean cake, Greenbeans in light curry
- VIO TUMIS CAISIM dan TAHU ala Warteg (GF, DF, V) Stir fry Choysum and fried Tofu
- VII KERING TEMPE (GF, DF, V) Fried Soybean cake in Palm sugar Glazed
- VI3 TELOR DADAR BerBUMBU ala WARTEG (DF) Indonesian style tasty, thick and spiced
- Indonesian style Corn Fritters
- VIS BALA BALA BAKWAN SAYUR (DF. V) Tasty Indonesian Vegetables Fritters
- V16 PEPES TAHU ala SUNDA (GF,DF) Mashed Tofu mixed in Special blend of spices, wrapped in banana leaves & steamed
- VI7 URAP SAYUR BERAROMA (CF. DF) Mix steamed vegetables in Aromatic grated coconut toppings - NOT suitable for TakeAway