

Kudus House

Snacks

Perkedel Jagung	180
Sweet corn and crab cake with sweet chilli dipping sauce.	
Tuna Sambal Matah	220
Grilled flakes tuna with lemongrass, shallot and lemon basil	
Sate Lilit Ikan	200
Spiced minced fish on lemongrass with cashew nut dressing.	
Tum Ayam	200
Spiced chicken wrapped in banana leaf, served with pickled vegetables	

Salad & Lawar

Gado Gado	200
Lightly cooked seasonal vegetables with roast tempeh, potatoes and light cashew nut sauce	
Selada Udang Bumbu Merica Hijau	300
Grilled prawn, green mango, cherry tomato and grated coconut, with lemongrass and green peppercorn dressing	
Lawar Kelor	240
Minced fish, coconut and turmeric salad with moringa leaf and long beans	
Lawar Klungah	250
Young coconut shell, minced chicken, roasted coconut and turmeric salad with kaffir lime	

Soups

Jukut Rambanan	160
Fragrant Balinese green vegetable & coconut soup with mung bean and kaffir lime leaf	
Kuah Be Pasih Lalah	180
Hot and sour seafood soup with baby corn, cherry tomatoes, sprouts and lemon basil	
Kuah Be Siap Base Rajang	180
Aromatic free range chicken soup with traditional Balinese spice and marrow squash	
Sop Buntut	220
Fragrant beef oxtail soup with tomato, carrot, potato, leek and black fungus mushrooms	

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With flames from the wok

Kelor dan Tempe Mesanten	220
Stir fried Moringa leaf and tempeh with asparagus, mushrooms and lemon basil	
Kenus Bumbu Kuning	280
Stir fried Lombok Squid, red onion, bilimbi, green papaya and yellow turmeric sauce	
Nasi Goreng	240
Stir fried red rice with choice of chicken or vegetables, tomato sambal and egg crepe, accompany with chicken sate	
Mie Goreng	240
Stir fried fresh egg noodles with seafood, vegetables and sambal	

Curry's

Kalio Sayur Nangka	260
Fragrant jackfruit curry with long beans, boiled cashew nut, sweet corn and lemon basil	
Kerapu Menyatnyat	320
Light curry of fresh grouper with choko, green chilli, eggplants and soybeans	
Kare Ayam	320
Balinese Chicken curry with lemongrass, red chilli and lime leaf	
Rendang Sapi	400
Braised organic short ribs with kafir lime and rich rendang sauce	

Charcoal, grilled & Steamed

Saté	250
Choice of chicken, lamb or tofu and vegetable skewers with cashew nut sauce	
Udang Masak Nenas	350
Wok seared prawns with pineapple, torch ginger, tamarind and chili	
Be Pasih Mekukus	320
Steamed red snapper with lemongrass, garlic, ginger and chillies	
Ayam Taliwang	300
Spiced chicken, sweet soy and red chili with long bean and coconut relish	
Iga Babi Bakar	320
Grilled pork rib with fresh tomato sambal, peanut, chili and soy dressing	

Side accompaniment

Tumis Kale	140
Stir fried kale with garlic and chili	
Tumis Pakis	140
Wok fried fern tips with tomatoes, bean sprouts, chili, garlic and tamari soy	
Terong Bakar	140
Grilled Japanese eggplant with sambal, tamarind and coriander	
Plecing Kacang Panjang	140
Long bean salad with light chilli sambal and kaffir lime	

Prices are in 000' Indonesian Rupiah and subjected to government tax and service charge

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Dessert

<i>Buah Buahan Segar</i> <i>Estate grown tropical fruit plate</i>	<i>120</i>
<i>Bermacam – Macam Ice-Cream dan Sorbet</i> <i>Dairy free selection</i>	<i>140</i>
<i>Jajan Rasa Jahe</i> <i>Fresh ginger and jackfruit pudding with banana, passion fruit sorbet and jackfruit syrup</i>	<i>150</i>
<i>Dadar Gulung</i> <i>Caramelized coconut and banana crêpes with coconut sorbet</i>	<i>150</i>
<i>Bubur Candil Ubi</i> <i>Wild tuber dumplings with red bean ice cream and fresh soy milk</i>	<i>150</i>
<i>Lapis Legit</i> <i>Spiced Indonesian layer cake with sweet tamarind, pumpkin and cempaka ice cream</i>	<i>150</i>