



## Megibung/family style for 2 persons

Celebrating the authentic flavors of the archipelago, Homaya Restaurant recreates Indonesia's food culture with a menu driven by market-fresh ingredients. The restaurant is an artistically decorated environment with a long communal table for social dining.

### SOUP 🍲 🌱 🌿

**Cram Cam** - Clear chicken soup with minced chicken and fried shallots

## MAIN DISHES

### Lawar Kacang 🍲 🌱 🌿 🌱

Long beans salad, shredded coconut, Balinese lime, yellow coconut sauce

### Satay 🍲 🌱 🌿 🌱 🌱

Sate Babi, Sate Sapi, Sate Ayam, Sate Lilit  
Ikan Pork, beef, chicken, fish minced satays

### Sambal Udang 🍲 🌱 🌿 🌱

Tiger prawns, tomato - chili relish, coconut cream

### Rendang Sapi 🍲 🌱 🌿

Stewed beef in Sumatera spices, coconut milk, baby potatoes, fried shallots

### Ikan Bakar Dabu Dabu 🍲 🌱 🌿 🐟

Grilled fish fillet with raw spicy sauce, green tomato, shallot, chili, lime, kemangi

### Opor Ayam 🍲 🌱 🌿

Braised chicken curry, coconut milk, lime leaves, lemongrass

### Bebek Goreng 🍲 🌱 🌿 🌱 🌱

Fried local duck with Balinese spice paste

### Pesan be Pasih 🍲 🌱 🌿 🐟

Grilled fish fillet with a spicy fresh turmeric paste, wrapped in banana leaf

### Terong Balado 🍲 🌱 🌿 🌱

Indonesian fried eggplant in chili, tomato and garlic sauce

### Sayur Urab 🍲 🌱 🌿 🌱

Mixed local vegetable with coconut, yellow turmeric sauce

### Nasi Putih & Nasi Merah 🍲 🌱 🌿

White steamed rice & red rice

## DESSERT

### Kue Bali 🍲 🌱 🌿

Selection of Balinese cakes

### Bubuh Injin 🍲 🌱 🌿

Creamed black rice with coconut milk

### Pisang Goreng 🍲 🌱

Fried banana fritters

### Dadar Gulung 🍲 🌱 🌿

Rolled crepes with grated coconut and pam sugar

### Buah Buahan 🍲 🌱 🌿

Seasonal fruits sliced

### Note

Reservation 1 day before



Gluten free and vegan options are available upon request

**"Please notify your server of any food allergies or dietary requirements before placing your order."**

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# APPETIZER

<b>PALAI UDANG – MAKASAR</b> 🥢🐠🌿	<b>90</b>	<b>LAWAR KACANG</b> 🥢🌿🌿	<b>55</b>
Steamed shrimp in banana leaf, kemangi, shredded coconut		Long beans salad, shredded coconut, Balinese lime, yellow coconut sauce	
<b>TEMPE MENDOAN – YOGYAKARTA</b> 🌿🌿🌿	<b>45</b>	<b>TERONG BALADO</b> 🥢🌿🌿🌿	<b>55</b>
Homemade marinated deep-fried tempeh mixture		Indonesian fried eggplant in chili, tomato and garlic sauce	
<b>TAHU TEK – SURABAYA</b> 🌿🌿🌿	<b>80</b>	<b>PLECING KANGKUNG</b> 🥢🌿🌿🌿	<b>55</b>
Deep fried tofu, bean sprout, rice cake and fried egg mixed with sweet soy peanut sauce		Water spinach & bean sprout, tomato sambal, Balinese lime, fried peanut	
<b>TAHU ISI – SURABAYA</b> 🌿🌿🌿	<b>55</b>	<b>CAMILAN IKAN</b> 🥢🌿🌿🌿	<b>95</b>
Deep fried tofu stuffing with vegetables		Grilled minced fish sate, pouched prawn with dabu-dabu, palai udang with long beans salad & sambel matah	
<b>LUMPIA SAYUR – SURABAYA</b> 🌿	<b>55</b>		
Deep fried vegetables spring roll, sweet and sour sauce			

# SATAY

<b>SATE AYAM – MADURA</b> 🌿🌿	<b>125</b>	<b>SATE PLEcing BABI – BALI</b> 🌿🌿🌿🌿	<b>165</b>
Chicken satay, homemade peanut sauce, ketupat		Sweet soya marinated pork served with sambal plecing, ketupat	
<b>SATE LILIT – BALI</b> 🥢🌿🌿🌿🐠	<b>130</b>	<b>SATE SAPI REMBIGE – LOMBOK</b> 🥢🌿🌿🌿	<b>150</b>
Minced fish on lemongrass satay, sambel matah		Grilled beef satay with chili, shrimp paste, palm sugar sauce, ketupat	
<b>SATE MARANGGI – SUNDA</b>	<b>160</b>	<b>SATE CAMPUR</b> 🌿🌿🌿🐠	<b>180</b>
Beef satay, Indonesian spice paste, sweet soya sauce, fresh tomatoes, shallots, ketupat		Six pieces of Indonesian style mixed satays, chicken, beef & lilit with peanut sauce and ketupat	

# SOUP

<b>CRAM CAM – BALI</b> 🌿🌿	<b>115</b>	<b>SUP IKAN MERUSAKA</b> 🥢🌿🌿🐠	<b>195</b>
Balinese clear chicken minced soup with local celery, fried shallot		Spicy and sour fish soup, averrhoa bilimbi, tomato, lime, spring onion, fried shallot	
<b>SOTO AYAM – JAVA</b> 🥢🌿🌿	<b>135</b>	<b>SUP SARI LAUT</b> 🥢🌿🌿🌿🐠	<b>200</b>
Chicken turmeric broth, glass noodle, boiled eggs, white cabbage, tomato, lime		Mix seafood soup, prawn, fish fillet, squid with coconut milk and lime, chili sambal	
<b>WONG DADAH – BALI</b> 🌿🌿🌿	<b>85</b>		
Balinese mushroom soup, coconut milk, lime			



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# SIGNATURE DISH

- SUP BUNTUT** 🌿👑 245  
Indonesian seasoned oxtail soup is one of the popular dishes in Indonesian cuisine, made from oxtail added to a clear beef broth along with potatoes, carrots, tomatoes, green onions, local celery and fried shallots sprinkled, fried garlic local spices, such as nutmeg and cloves, with sambal and lime separately
- BEBEK GORENG – BALI** 🌿🌿🌿👑 245  
Balinese fried half local duck, long bean salad with yellow turmeric sauce, red chili sauce, and sambal matah. Fried duck meat served with fresh vegetables can usually be found in street food stalls, fancy restaurants, and hotels. Balinese fried duck cooked with Balinese spices such as ginger, galangal, kencur, garlic, dried coriander, and pepper, usually eaten with rice, while it's still hot with fresh basil leaves, cucumber, and sambal.
- NASI GORENG – JAKARTA** 🌿🌿👑🌿 135  
Fried rice, fried chicken, grilled beef satay, fried egg, pickles It is usually enhanced with sweet soy sauce, shallots, garlic, pepper, and other ingredients such as eggs, chicken, and crackers

# MAIN DISHES

- OPOR AYAM – EAST JAVA** 🌿🌿 170  
Braised chicken curry, coconut milk, lime leaves, lemongrass, urab vegetables
- KARE TAHU, TEMPE DAN JAMUR** 🌿🌿🌿 85  
Indonesian curry with tofu, tempeh, mushroom, coconut milk
- RENDANG SAPI – SUMATERA** 🌿🌿🌿 215  
Stewed beef in Sumatera spices, coconut milk, palm sugar, baby potatoes, fried shallots
- PEPES IKAN PESISIR** 🌿🌿🌿🌿🐟 175  
Grilled fish fillet wrapped in banana leaves with a spicy fresh turmeric paste, lemon basil leaves
- SAMBAL UDANG – BALI** 🌿🌿🌿🌿 255  
Tiger prawns, tomato – chili relish, coconut cream, urab vegetable, fried shallot
- BEBALUNG SAPI – LOMBOK** 🌿🌿 250  
Grilled beef ribs with turmeric, galangal and lemon grass flavour, sambel kecap
- BALUNG PANGGANG – BALI** 🌿🌿🌿 255  
Grilled pork ribs in Balinese spice, sweet soy sauce, fried shallot, long beans vegetables
- IKAN BAKAR DABU DABU – NORTH SULAWESI** 🌿🌿🐟 255  
Grilled whole baby fish, raw spicy sauce, green tomato, shallot, chili, lime, lalapan
- IKAN BAKAR PARAPE – MAKASAR** 🌿🌿🐟 250  
Grilled whole fish Makassar style, shallot, tamarind, sweet soya sauce, lime, water spinach vegetables
- JIMBARAN HASIL LAUT PANGGANG – BALI** 🌿🌿🌿🌿🐟 285  
Assorted grilled seafood Jimbaran style, sambal matah & sambel tomat
- MIE GORENG – SEMARANG** 🌿🌿🌿 155  
Wok fried egg noodle, chicken, vegetables, grilled prawn, pickle

# RICE SELECTION

- NASI PUTIH** 🌿🌿 35 Steamed fragrant rice
- NASI BERAS MERAH** 🌿🌿 35 Steamed red rice
- KETUPAT** 🌿🌿 30 Rice cake



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# DESSERT

<p><b>ES CENDOL</b> 🌿 Pandan jelly served with coconut and palm sugar sauce, jackfruit compote, grass jelly, sago pearl, palm fruit</p> <p><b>DADAR GULUNG</b> 🌿🌿 Traditional pancake, grated coconut, palm sugar, coconut ice cream</p> <p><b>GODOH BIU</b> 🌿🌿 Deep fried banana, palm sugar, vanilla sauce</p> <p><b>WOH – WOHAN</b> 🌿🌿 Assortment tropical of sliced fresh fruit</p> <p><b>KOPI SINGARAJA</b> 🌿🌿 Azela Singaraja white coffee with coffee choux sponge, coffee anglaise sauce</p>	<p><b>45</b></p> <p><b>60</b></p> <p><b>45</b></p> <p><b>55</b></p> <p><b>75</b></p>	<p><b>TAPE SINGKONG</b> 🌿🌿 Fermented cassava cake with crumble and banana caramel gelato</p> <p><b>KUE LAPIS PANDAN</b> 🌿🌿 The beauty of pandan layered cake with filling and coconut whipped ganache, coconut gelato</p> <p><b>TEH MELATI</b> 🌿🌿 Exotic jasmine tea mousse, almond dacquoise cake, honey orange gel, vanilla gelato</p> <p><b>HOMEMADE GELATO AND SORBET PER 2 SCOOP</b> 🌿🌿🌿 Banana caramel, black rice fermentation or coconut roasted gelato, Lime mint, mango or strawberry sorbet</p>	<p><b>75</b></p> <p><b>75</b></p> <p><b>75</b></p> <p><b>50</b></p> <p><b>75</b></p>
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# JAMU

50

Served Hot or Cold

**KUNYIT ASAM**

Turmeric, tamarind, palm sugar, fresh lime, water

**BERAS KENCUR**

Galangal, white rice, palm sugar, nutmeg, clove, water

**JAHE SEGER**

Ginger, peppermint leaves, lime, palm sugar, water

# FIZZY DRINKS

50

**MERUSAKA MINT LEMONADE**

Lime, lemon juice, mint, sprite

**ASAM MANIS**

Lime, lemongrass, sprite



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