

MARIANA SRI SASANTI

SASANTI  
RESTAURANT





  
**MENU**  


The image features a dark, marbled paper background with intricate, light-colored veins. Centered on the page is the word "MENU" in a bold, white, sans-serif font. Above and below the text are two identical, symmetrical, light-colored decorative flourishes with intricate scrollwork and floral patterns.



# SAMBAL NUSANTARA

Menggunakan bahan dasar cabai yang terkenal pedas, sambal merupakan salah satu warisan kuliner Indonesia yang kaya akan rasa dan aroma. Setiap daerah di nusantara memiliki variasi sambal yang unik, dengan bahan dan cara pembuatan yang khas. Dari sambal terasi yang pedas dan gurih, hingga sambal matah yang segar dan wangi, setiap sambal menawarkan pengalaman rasa yang berbeda. Sambal sering kali menjadi pelengkap sempurna untuk berbagai hidangan karena bisa menambah kelezatan dan meningkatkan selera makan. Bagi banyak orang Indonesia, sambal bukan hanya sekadar pelengkap, melainkan bagian tak terpisahkan dari budaya makan sehari-hari.

*Using chili peppers as the primary ingredient renowned for their heat, sambal or chilli paste represents one of Indonesia's culinary heritages that is abundant in taste and fragrance. Each region throughout the Indonesian islands possesses unique sambal varieties, featuring distinct ingredients and traditional preparation techniques. From the fiery and umami-rich sambal terasi to the refreshing and fragrant sambal matah, every type of sambal provides a distinctive culinary experience. Sambal frequently acts as the ideal accompaniment to numerous dishes because it can enrich flavours and stimulate the palate. For countless Indonesians, sambal is not just a condiment, but an integral element of everyday food culture.*

# SAMBAL NUSANTARA

## Regular Sambal (20K)

### **SAMBAL TERASI MATANG**

*Chili-paste made from stir fried chilli and shrimp paste*

### **SAMBAL TERASI MENTAH**

*Chilli paste made from raw red chillies and toast shrimp paste*

### **SAMBAL LADO IJO**

*Chilli paste made from stir fried green chilli, originated from West Sumatra*

### **SAMBAL TOMAT**

*Chilli paste made from fried chilli and tomatoes*

### **SAMBAL MATAH**

*Spicy condiment made of sliced chilli, onion, torch ginger, shrimp paste, and coconut oil. Originated from Bali.*

### **SAMBAL KECAP**

*Spicy condiment made of chilli, onion, and sweet soya sauce*

### **SAMBAL TERASI**

*Chili with shrimp paste*

### **SAMBAL BAWANG**

*Chilli paste made from deep fried chilli and garlic*

## Special Sambal (35K)

### **SAMBAL PETAI TERI**

*Chilli condiments made from fried chilli, onion, anchovies and bitter bean*

### **SAMBAL DABU-DABU**

*Spicy condiment made of fresh sliced tomatoes, chilli, onion, and squeezed lime. Originated from Manado, North Sulawesi.*

*All prices are subject to 10% government tax & 7.5% service charge*

# APPETIZER



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## SOSIS SOLO AYAM

*Steamed minced chicken wrapped in egg crepe*

45K

## RISOLES

*Fried pastry rolls filled with creamy chicken ragout.*

30K

## LUMPIA SAYUR

*Sauted vegetables wrapped in egg roll*

30K

## MENTHO

*Minced beef rolled in egg crepe and steamed with coconut milk in banana leaf.*

40K

## BAKWAN JAGUNG

*Deep fried corn and shrimp fritters*

50K

## SINGKONG GORENG

*Deep fried cassava, served with sweet-sour sauce*

55K

# SOUP



# SOUP

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## **SUP MANTEN**

*Chicken rolades &  
vegetables clear soup.*

40K

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## **SUP TEKWAN**

*Fish ball, mushroom and  
jicama soup served in a  
savory shrimp broth.*

45K

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## **SALMON PINDANG SERANI**

*Salmon soup with a  
touch of lemongrass  
and ginger in the  
broth*

75K

# VEGETABLES



# VEGETABLES

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## BUNTIL SALMON

*Salmon wrapped in papaya leaves, steamed and served with coconut milk soup.*

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95K

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## PECEL SAYUR

*Blanched vegetables with peanut sauce dressing*

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50K

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## SAYUR ASEM

*Sweet and sour tamarind and vegetables soup with a blend of aromatic spices*

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50K

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## URAP

*Indonesian salad made of blanched vegetables mixed with spiced grated coconut.*

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45K

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## TUMIS KANGKUNG

*Stir fried water spinach and chilli.*

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50K

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## SAYUR LODEH

*Vegetable and tempe (soya bean cake) cooked in a rich, spiced coconut milk broth.*

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60K

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## OSENG DAUN PEPAYA

*Stir fried papaya leaves and chopped chillies.*

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70K

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## TUMIS TAUGE

*Stir fried beansprout with tofu & chili.*

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55K

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## OSENG DAUN SINGKONG

*Stir fried cassava leaves.*

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70K

*All prices are subject to 10% government tax & 7.5% service charge*

# POULTRY



# POULTRY

## AYAM GARANG ASEM

90K

*Chicken cooked in a tangy, spicy coconut milk broth with aromatic spices and starfruit, steamed in banana leaves.*

## BEBEK BEKAKAK

195K

*Deep fried marinated half duck, served with sambal matah.*

## SATE AYAM

125K

*Chicken satay served with peanut sauce.*

## AYAM BEKAKAK

160K

*Deep fried marinated half chicken, served with sambal (chilli & shrimp paste).*

## AYAM BAKAR

110K

*Sweet and flavourful grilled chicken, served with sambal (chilli & garlic paste)*

## SATE LILIT AYAM

140K

*Balinese skewers made from minced chicken mixed with grated coconut and spices.*

## AYAM BETUTU

165K

*Marinated Half chicken in traditional Balinese broth. Served with sambal mattah.*

# MEAT



# MEAT

## RAWON DAGING

125K

*Beef soup with fragrant black nut broth, served with salted egg, bean sprouts, and chilli.*

## BEEF SATAY

230K

*Beef satay, served with soya sauce and chilli.*

## SELAT SOLO

155K

*Beef steak braised in sweet soya-based gravy, served with boiled vegetables, fried potato, and pickles*

## SOP BUNTUT

195K

*Slow cooked oxtail soup with aromatic spices, vegetables, and herbs.*

## IGA BAKAR

280K

*Grilled beef rib marinated in a savory blend of spices and sweet soya sauce*

## LIDAH LADO IJO

245K

*Deep Fried marinated beef tongue served with green chili paste*

## LAMB SHANK

85K/100gr

*Grilled lamb served with salsa (tomato paste, tomatoes, garlic with fresh squeezed lemon and olive oil )*

## EMPAL DAGING SAMBAL MATAH

155K

*Deep fried sweet marinated beef served with Balinese style spicy condiment*

# PRAWN



# PRAWN

## UDANG GORENG TELUR ASIN

*Crispy fried prawn coated in creamy salted egg yolk sauce.*

225K

## UDANG BUMBU KARI

*Prawn cooked in aromatic Indonesian curry sauce.*

265K

## UDANG BAKAR MADU

*Grilled prawn marinated in a sweet honey glaze*

285K

## UDANG BAKAR SAMBAL MATTAH

*Grilled spiced prawns served with Balinese style chilli condiment*

285K

## PLATTER UDANG SASANTI

*A platter of fried crispy prawns with salted egg, honey glazed grilled prawns, and spiced grilled prawns served with Balinese style spicy condiment.*

750K



All prices are subject to 10% government tax & 7.5% service charge

# FISH



# FISH

## PEPES PINDANG DAUN SINGKONG

110K

*Aromatic fish steamed in banana leaves with fresh herbs and spices*

## BANDENG BAKAR ISI TEMPE

220K

*Grilled boneless milkfish filled with seasoned spicy soya bean cake*

## MANGUT IKAN

125K

*Fish simmered in coconut milk with aromatic spices and fresh herb*

## NASI SALMON SAMBAL DABU

220K

*Pan fried salmon served with rice and Manadonese style spicy condiment*

## DORI TEPUNG SAMBAL MATTAH

130K

*Deep-fried crispy battered dory fish topped with Balinese style spicy condiment*

## GURAME BAKAR BUMBU BALI

45K/100gr

*Grilled gourami fish marinated in sweet and savory Balinese spices.*

## GURAME GORENG

45K/100gr

*Deep-fried gourami fish served with spicy soya sauce*

## GURAME ACAR KUNING

55K/100gr

*Deep fried gourami fish topped with tangy turmeric-based pickled vegetable relish*

## GURAME BAKAR MADU

45K/100gr

*Honey glazed grilled gourami*

## GURAME GORENG SAMBAL MATTAH

45K/100gr

*Deep-fried gourami fish served with Balinese style spicy condiment.*

*All prices are subject to 10% government tax & 7.5% service charge*

# SASANTI SPECIAL DISH



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## NASI TIMBEL

135K

### Nasi Putih

*Steamed rice wrapped in banana leaf and grilled.*

### Empal Daging

*Deep fried sweet marinated beef.*

### Oseng Pindang Cabe Ijo

*Stir-fried cured fish with green chilies and spices.*

### Tahu & Tempe Goreng

*Fried tofu and soya bean cake.*

### Sayur Asem

*Sour tamarind soup with peanuts and vegetables.*

### Sambal Terasi

*Chilli paste made from stir fried chilli and shrimp paste*

## NASI LANGGI

125K

### Nasi Putih

*Steamed white rice.*

### Terik Daging

*Beef caramelised in coconut milk and palm sugar.*

### Telur Dadar

*Sliced omelette.*

### Oseng Daun Singkong

*Stir fried cassava leaves.*

### Serundeng

*Dry-fried coconut flakes with spices*

### Perkedel

*Potato fritters*

### Sambal Terasi

*Chilli paste made from stir fried chilli and shrimp paste*

### Kering Kentang

*Spicy caramelised potato chips*

*All prices are subject to 10% government tax & 7.5% service charge*

# SASANTI SPECIAL DISH

## NASI CAMPUR NUSANTARA

275K

### Nasi Tiga Warna

Three-coloured rice consisting of steamed white rice, fragrant turmeric yellow rice, and red rice.

### Udang Bakar Sambal Mattah

Grilled spiced prawns served with Balinese style chilli condiment.

### Buntil Salmon

Salmon wrapped in papaya leaves, steamed and served with coconut milk soup.

### Rendang Daging

Slow-cooked beef in coconut milk and spices.

### Ayam Woku

Spicy chicken stew with aromatic herbs and chili.

### Teri Kacang

stir-fried dried anchovies and peanuts caramelized with palm sugar.

### Kerupuk Udang

Shrimp Crackers.

### Sambal Mattah

Balinese style spicy condiment.

## NASI CAMPUR SASANTI

235K

### Nasi Tiga Warna

Three-coloured rice consisting of steamed white rice, fragrant turmeric yellow rice, and red rice.

### Sate Daging

Beef satay, served with soya sauce and chili.

### Mangut Ikan

Fish simmered in coconut milk with aromatic spices and fresh herb.

### Udang Goreng Sambal Bawang

Fried prawn topped with chilli and garlic paste.

### Ayam Goreng

Deep fried chicken thigh.

### Oseng Daun Pepaya

Stir fried papaya leaves and chopped chillies.

### Kering Kentang

Spicy caramelized potato chips.

### Sambal Terasi

Chilli paste made from stir fried chilli and shrimp paste.

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# RICE & NOODLES

## **NASI GORENG KAMPUNG**

75K

*Javanese style spicy fried rice served with sliced omelette, spicy caramelized potato chips and pickles.*

## **NASI GORENG RENDANG**

130K

*Fried rice cooked with rendang paste, sliced and ground beef.*

## **BAKMI GORENG**

60K

*Javanese style fried noodle, vegetables & egg*

## **BAKMI GODHOG**

60K

*Javanese style boiled noodle with vegetables and egg.*

# INDONESIAN RIJSTAFFEL



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## BAHARI RIJSTAFFEL

575K/3 pax

### **Mangut Ikan**

*Fish simmered in coconut milk with aromatic spices and fresh herb.*

### **Gulai Pakis Shisamo**

*Fiddlehead fern curry with fried shishamo fish in coconut milk.*

### **Lidah Lado Ijo**

*Deep Fried marinated beef tongue served with green chilli paste.*

### **Teri Kacang**

*Stir-fried dried anchovies and peanuts caramelized with palm sugar.*

### **Ayam Rica**

*Spicy chicken stir-fried with chilies and aromatic herbs.*

### **Kerupuk Udang**

*Shrimp crackers*

### **Nasi Putih**

*Steamed white rice*

# INDONESIAN RIJSTAFFEL

## BAYU RIJSTAFFEL

295K/3 pax

### **Ayam Bakar**

*Grilled chicken marinated in spices and sweet soya sauce*

### **Ikan Bilis Sambal Bawang**

*Dried anchovies topped with spicy garlic chilli paste.*

### **Tahu & Tempe Goreng**

*Fried tofu & soya bean cake.*

### **Sayur Lodeh Tempe**

*Soya bean cake and stinky bean cooked in a rich, spiced coconut milk broth.*

### **Oseng Daun Pepaya**

*Stir fried papaya leaves and chilli.*

### **Sambal Petai Teri**

*Chilli paste made from chilli, anchovies & bitter bean.*

### **Kerupuk Puli**

*Rice crackers*

### **Nasi Putih**

*Steamed white rice*

# INDONESIAN RIJSTAFFEL

## NUSA RIJSTAFFEL

585K/3 pax

### **Sate Lilit Ayam**

*Balinese chicken skewers.*

### **Bandeng Bakar Tempe**

*Grilled boneless milkfish filled with seasoned spicy soya bean cake.*

### **Buntil Salmon**

*Salmon wrapped in papaya leaves, steamed and served with coconut milk soup.*

### **Urap**

*Blanched vegetables mixed with spiced grated coconut.*

### **Kering Tempe**

*sweet and crispy soya bean cake, strips caramelized with palm sugar.*

### **Sambal Matah**

*Spicy condiment made of sliced chilli, onion, torch ginger, shrimp paste, and coconut oil.*

### **Kerupuk Udang**

*Shrimp crackers*

### **Nasi Putih**

*Steamed white rice*

# WESTERN



## STARTER

### FRENCH FRIES

50K

Deep fried potato string. Served with mayonaise, chilli & tomato sauce

### MIXED GREEN SALAD

70K

Red and green lettuce, romaine, onions, cherry tomatoes, and black olives, with a poppy seed and lemon dressing

### BITTERBALLEN

60K

Deep-fried savory chicken-cheese ragout balls

### POTATO AU GRATIN

65K

Sliced potatoes baked in cream and cheese.

### MASHED POTATO

35K

Mashed boiled potatoes with butter and cream

### MUSHROOM CREAM SOUP

110K

Creamy mushroom soup

### FRIED MUSHROOMS

50K

Deep fried champignon in light crispy batter.

### GRILLED CHICKEN SALAD

90K

Romaine lettuce in balsamic dressings, served with grilled chicken and parmesan

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# WESTERN MAIN COURSE

## AGLIO OLIO

135K

*Spaghetti with olive oil, garlic, shrimp, sliced beef ham & chilli*

## CREAMY BEEF SPAGHETTI

135K

*Spaghetti with ground beef in creamy tomato sauce.*

## BEEF CARBONARA

145K

*Spaghetti with smoked beef, egg yolk, and Parmesan cheese.*

## POULLET ALA MOUTARDE

185K

*Grilled chicken fillet with sour cream & mustard sauce, served with potato au gratin.*

## SIRLOIN STEAK

370K

*Grilled imported sirloin.*

## SALMON GRILLED STEAK

285K

*Salmon fillet steak served with green salad & sauted potato. Sauce option: Mushroom/Barbecue*

# DESSERT



## MELON SAGO

30K

*Fresh melon with sago pearls in sweet coconut milk*

## KLAPPERTAART

35K

*Coconut custard cake with young coconut strips.*

## ES PUTER NANGKA

45K

*Home made Jackfruit & coconut milk ice cream topped with palm sugar.*

## PISANG BAKAR

45K

*Grilled banana with ice cream*

# DESSERT



## **PISS KOPYOR**

40K

*Steamed banana with young coconut and coconut milk, wrapped in banana leaves.*

## **TAPE KATSU**

45K

*Deep-fried sweet fermented cassava coated in crispy breadcrumbs.*

## **CHOCOLATE FUDGE**

65K

*Chocolate cake topped with ganache*

## **PISANG GORENG**

50K

*Deep-fried banana fritters in crispy breadcrumbs.*

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# DRINKS & BEVERAGE



## ICED COFFEE

Thai Ice Coffee	<i>Espresso, Creamer, Milk, Chocolate</i>	60K
Es Kopi Susu Gula Aren	<i>Coffee, Milk, Palm Sugar</i>	60K
Es Kopi Susu Salted Caramel	<i>Coffee, Milk, Caramel</i>	60K

## SPECIAL DRINK

Hot Jaseruk	<i>Ginger, Lemangrass, Lime, Rock Sugar</i>	40K
Kunyit Asem	<i>Turmeric, Tamarind, Palm Sugar</i>	40K
Beras Kencur	<i>Sand Ginger, Rice, Palm Sugar</i>	40K
Es Kelapa Muda	<i>Ice Coconut Water</i>	40K
Chocolate	<i>Hot/Ice Chocolate</i>	45K
Kawista	<i>Kawis fruit syrup, soda, lime</i>	45K
Healthy Juice	<i>Pokchoy, Pineapple, Lime</i>	70K
Smoothie Delight	<i>Banana, Strawberry, Orange</i>	60K

## MOCKTAIL

Vanilla Milkshake	<i>Vanilla ice cream, fresh milk</i>	55K
Chocolate Milkshake	<i>Chocolate ice cream, fresh milk</i>	55K
My Heart	<i>Vanilla ice cream, fresh milk, strawberry syrup</i>	55K
Lychee Spring	<i>Lychee fruit, probiotic milk, lychee syrup</i>	55K

All prices are subject to 10% government tax & 7.5% service charge

# DRINKS & BEVERAGE

## FRESH JUICE

Orange	50K
Pineapple	50K
Strawberry	55K
Watermelon	45K
Mango (seasonal)	55K
Guava	45K
Lime	45K

## SQUASH

Orange Squash	50K
Lemon Squash	50K
Lime Squash	50K
Mixed Squash	60K

## REGULAR COFFEE

Fresh Brewed Coffee	40K
Single Espresso	35K
Double Espresso	45K
Hot Cappuccino	50K
Ice Cappuccino	50K
Hot Coffee Latte	50K
Ice Coffee Latte	50K

## TEA

Hot Javanese Tea	30K
Ice Javanese Tea	30K
Ice Lychee Tea	50K
Ice Lemon Tea	40K

## SOFT DRINK

Coca-Cola	35K
Coca-Cola Zero	35K

## MINERAL WATER

Equil Natural Water	40K
Equil Sparkling Water	45K
Aqua Reflection	30K


All prices are subject to 10% government tax & 7.5% service charge




# SASANTI

## RESTAURANT

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 @sasanti\_restaurant

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