

K E ^{T H E} L U S A

A N E V E N I N G T O R E M E M B E R

IDR 1,700 ++ PER COUPLE
IDR 2,400 ++ PER COUPLE (WITH WINE PAIRING)

A M U S E B O U C H E

GADO GADO

Tempe crumble | citrus peanut | gremolata

SOUP BUNTUT

Pulled ox tortellini | string potatoes | garlic crisp

GULAI KAMBING

Grilled lamb rack | pickled vegetables | kaffir lime

LALAPAN AYAM

Sous vide chicken | rice ball | confit tomatoes | sambal bajak

ES CENDOL

Rice noodle | coconut Pannacotta | jack fruit | citrus tuile

ASSORTMENT OF PETIT FOURS

COFFEE OR TEA

AN EVENING TO REMEMBER

The Story Behind The Dishes

Gado Gado

Tempe crumble | citrus peanut | gremolata

Gado-gado is one of the most popular Indonesian dishes, also known as the Indonesian salad. Gado-gado literally means 'mix mix' in Indonesian. The vibrant dish consists of a variety of steamed, blanched or boiled vegetables with hard-boiled eggs, fried tofu and tempeh, tossed with an incredible peanut sauce dressing. It is sometimes topped with fried shallots, prawn crackers or emping melinjo (bitter peanut crackers).

Samsara presents a modern gastronomic experience by injecting a touch of fine dining into this authentic Indonesian street food. Gado-gado is served as an appetizer, featuring balls of steamed spinach, beansprouts and carrots wrapped with cabbage leaves. The dish is completed with tempeh crumble, citrus peanut sauce, gremolata made from emping melinjo and sunny side up quail egg.

Sup Buntut

Pulled ox tortellini | string potatoes | garlic crisps

Sup buntut or oxtail soup is a rich and clear beef broth made of slices of fried or barbecued oxtail with vegetables, herbs and seasoned with spices such as clove, nutmeg, cinnamon, lemongrass, ginger, galangal and peppercorn. Indonesian sup buntut originated from Java and was formerly cooked to celebrate family gatherings in the hope that the fragrant spices warm and gather families. The soup is always served hot in a ceramic bowl with rice and condiments such as sweet soy sauce, sambal (chilli relish) and lime juice.

Samsara came up with its own twist to sup buntut by creating a beautiful fusion of Indonesian and Italian cooking style - expect tortellini filled with tender and juicy oxtail meat. Hot soup symbolises togetherness and Samsara hopes the dish will always keep you together as a couple or family.

Gulai Kambing

Grilled lamb rack | pickled vegetables | kaffir lime

Gulai kambing is a rich Indonesian lamb stew made of local spices and coconut milk. The heavy use of turmeric characterises this dish by its bright yellow colour. Gulai Kambing is usually served with steamed rice, acar (pickled vegetables) and a portion of lamb satay.

In Samsara, diners will not find this dish in a form of stews or satays. The amazing dish is elevated even further through a modern fine dining experience, teasing guests with its authentic taste and beautiful presentation. A slow-cooking method is used to create meats that are tender yet rich with the flavour of the spices. A grilled rack of lamb is served in a broth, scented rice (spices-infused rice), pickled vegetables and fragrant kaffir lime to refresh the palate.

Lalapan Ayam

Sous vide chicken | rice ball | confit tomatoes | sambal bajak

Lalapan ayam or ayam lalapan is a street food that is commonly found in most parts of Indonesian cities. The dish is cheap, fast and filling. Lalapan ayam consists of fried chicken, lalapan (a simple salad of cucumber, green beans or cabbage), garnished with Indonesian basil and eaten with sambal (chilli relish).

Samsara transforms the simple dish into a magnificent gastronomic experience. A portion of tender and flavourful sous vide chicken is served with rice ball, accompanied with the sweet and intense flavour of confit tomatoes and the fiery Indonesian chilli relish called sambal bajak.

Es Cendol

Rice noodle | coconut Pannacotta | jack fruit | citrus tuile

Es cendol (literally means ice cendol in English) is a popular Indonesian drink which consists of cendol, coconut milk, palm sugar and crushed ice. Cendol is made of a rice flour mixture, coloured in bright green and pushed through a special sieve and come out in the shape of pointy short noodles. The refreshing sweet drink is usually served as desserts or snacks.

Samsara presents es cendol in a new and unique way. The cendols are shaped into noodle pasta, topped with smooth coconut pannacotta (made of coconut milk and palm sugar syrup), finished with jack fruit and light citrus tuile.