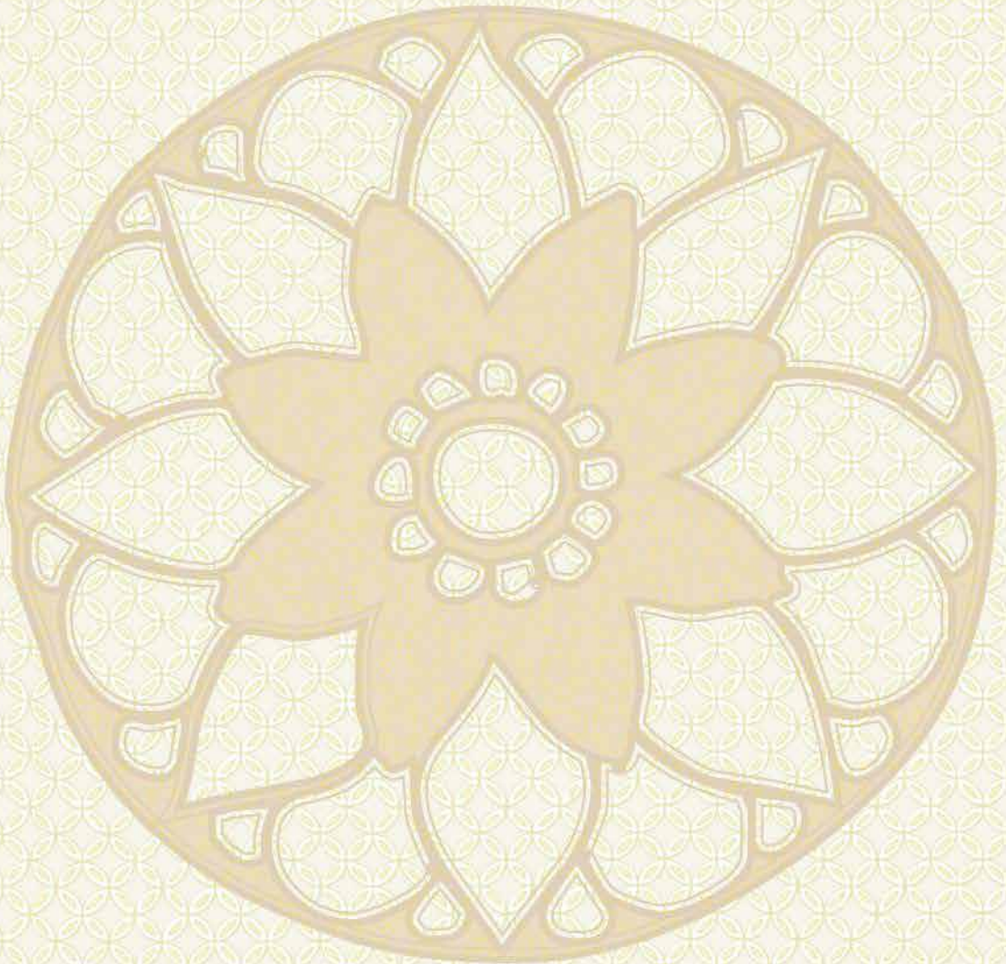




Southeast Asia is rich in flavours.

The region's diverse ethnic groups, cultures, and rich indigenous spices proved to be a fertile ground for culinary creativity, producing large quantity of wonderful flavours unique to the region.

In some areas, these local flavours were further enriched by a genuine blend with foreign influences, brought by traders, immigrants, and European occupants.

Indonesia is no exception to this culinary evolution, resulting in a wide variety of delightful local dishes, particularly seafood from its extensive coastal areas.

Inspired by this culinary wealth, **Seribu Rasa** presents an assortment of delectable local dishes and seafood that embody the richness of South East Asian and Indonesian flavours.

Each local recipe is prepared with the freshest ingredients and refined by our Chef's culinary skills, offering delicious local flavours in contemporary setting to each table.

Let's indulge in a fascinating gastronomic journey of "One Thousand Flavours". Whether you are dining alone after a hectic day or enjoying a sumptuous treat with friends and family, **Seribu Rasa** takes you to culinary experience that is deliciously different!




appetizer



udang gulung tempoe doeloe - 77.000
Fried oriental style prawn cake served with
Chef's pecial mayonnaise dressing.



oriental seafood cakwee - 75.000
Fried traditional Chinese dough filled with ground squid
and prawn, glazed with sweet and sour sauce.



hokkien spring roll - 68.000
Deep fried crispy roll made of rice flour wrapper
filled with sauteed vegetables and diced chicken.



Selat Popia (Kueh Pie Tee) - 69.000

Traditional crispy flour cup filled with mix of sauteed vegetables, seafood, chicken and mushroom.



Deep Fried Tofu Kinabalu - 69.000

Deep fried blend of homemade tofu, vegetables and salted fish served with chili dipping sauce.



chicken satay nusantara - 79.000

BBQ skewered marinated chicken served with homemade peanut sauce and traditional chili soy sauce.



beef satay kotagede - 89.000

BBQ skewered marinated beef served with homemade peanut sauce and traditional chili soy sauce.



Lumpia Crab Mabuhay - 69.000

Deep fried crispy roll with vegetables, shredded crab meat and seafood fillings served with special dipping sauce.



Malay Kerabu Mangga - 66.000

Young mango salad dressed with traditional plum dressing, topped with crispy dried ebi.




seafood



Steamed Jurong Tamiang - Rp.000/100gr
Steamed rare jurong fish dressed with Chef's special flavourful mushroom soy sauce.



Yam Fish Soup Malacca - market price
Choice of tiger grouper or soon hock fish cooked with yam in Malacca style clear soup.



Jimbaran Fried Fish - market price
Deep fried tiger grouper or soon hock fish dressed in Bali style sweet and spicy sauce.



Steamed Fish Sukhothai - market price
Steamed tiger grouper or soon hock fish served with Thai lime sauce.



Grilled "Bangkok" Fish - 42.000/100gr

BBQ Seasoned silver catfish served with traditional chili soy sauce.



Tom Yam Fish Pattaya - market price

Choice of tiger grouper or soon hock fish cooked in Thai style spicy and sour soup.



Gulai Fish-Head Tasik - 210.000

Head of snapper fish stewed in flavourful thick spicy and sour coconut milk gravy.



Soybean Sauce Snapper - 210.000

Deep-fried Snapper with fermented soybean sauce, sliced chili, ginger. Topped with spring onion, tomatoes, and garlic.



Fried pomfret Makassar - 68.000/100gr
Deep fried pomfret dressed with tinge of Chef's special soy sauce and served with South Sulawesi style chili.



Nusa Dua Grilled pomfret - 68.000 / 100gram
Smoked pomfret dressed with our chef's special sweet sauce and red mild chilli.



Sunda Kelapa Fried pomfret - 68.000/100gr
Golden deep fried pomfret with our Chef's special sweet and sour mango sauce.



fried jurong tamiang – 62.000/100gr

Deep fried rare jurong fish dressed with our chef's special mushroom soy sauce.





sambal fish tanjong benoa - market price

Banana leaf wrapped fried tiger grouper or soon hock fish covered in traditional chili sauce.

steamed or fried fish chef's special soya sauce – market price

Steamed or fried tiger grouper or soon hock fish with chef's special homemade soy sauce.



sambal udang bukit tinggi – 118.000

West Sumatra style chili prawn sautéed with petai (bitter bean).



grilled jumbo prawn pantai selatan – 145.000/piece (min 2 pcs)

BBQ seasoned jumbo prawn served with South Sulawesi style chili.



shrimp fruit salad – 105.000

Fried battered shrimp served with fresh fruit salad and mayonnaise dressing.



coconut seafood andaman – 125.000

Mixed seafood cooked traditional Thai otak-otak style
served in coconut.



golden prawn siam style – 125.000

Fried prawn with Indochina style
golden salted egg yolk sauce.



jumbo prawn golden egg yolk –
145.000 / pcs (min 2 pcs)

Fried jumbo prawn with buttery egg yolk sauce.



Dark soy prawn Langkawi – 120.000

Fried prawn sautéed in Chef's special Malay dark soy sauce.



Spicy curry jumbo prawn –
145.000/piece (min 2 pcs)

Jumbo prawn sautéed in our Chef's special curry sauce, sprinkled with crispy ebi.



Butter jumbo prawn pelabuhan –
145.000/piece (min 2 pcs)

Fried jumbo prawn sautéed in Chef's special butter sauce.



softshell crab with ebi floss – 118.000

Golden fried softshell crab sauteed in traditional ebi floss.



royal thai chilli crab – 62.000/100gr

Crab prepared with royal Thai chilli sauce recipe.



softshell crab ha long bay – 118.000

Deep fried crispy soft-shell crab mixed with dry chilli, garlic and spring onion, dressed with homemade sauce.



Black Pepper Crab – 62.000/100gr

Fried crab sautéed in our Chef's special black pepper sauce.



Grilled Squid Lime Sauce – 68.000/piece (min 2 pcs)

Grilled and marinated squid served with our Chef's special lime sauce.



Squid Omelette Pulau Seribu – 98.000

Egg omelette topped with squid stir fried in traditional sweet and spicy sauce.



Black pepper squid malioboro - 97.000

Crispy Squid sautéed with bell pepper, onion, and black pepper sauce.



Crispy fried squid - 89.000

Deep fried battered squid served with sweet and spicy dipping sauce.



Grilled jumbo squid - 68.000/piece (min 2 pcs)

Grilled seasoned jumbo squid served with South Sulawesi style chili.



Oyster omelette - 89.000

Egg omelette with oyster filling served with special dressing.

chicken, beef & lamb





Fried chicken with Mango sauce - 118.000

Crispy fried chicken dressed with our Chef's special mango sauce.



Fried chicken with Longan sauce - 118.000

Fried chicken with our Chef's special lychee sauce.



Fried chicken with pineapple sauce - 118.000

Diced chicken with pineapple, green and red paprika.



Thai grilled chicken - 118.000

Grilled and marinated boneless chicken thigh in traditional Thai style.



Ayam Goreng Lengkuas - 128.000

Fried chicken marinated in traditional galangal spices West Sumatra style.



Rangoon Crispy Duck - 140.000

Duck confit & spring onion, wrapped in a thin omelette with chinese barbeque dipping sauce.



Grilled Lemon Grass Chicken - 125.000

Grilled chicken, marinated in aromatic herbs served with satay sambal.



Vietnamese Crispy Yam Duck - 165.000

Boneless duck covered with a crunchy yam crust, served over our special hoisin sauce.



Binjai fried chicken - 128.000

Fried chicken marinated in traditional spices in Binjai style, served with special dipping sauce.



Beef Rendang Minangkabau - 175.000

Popular North Sumatra slow cooked beef with blend of spices paste and coconut milk.



Thai Beef Green Curry - 145.000

Beef stewed in famous Thai green curry.



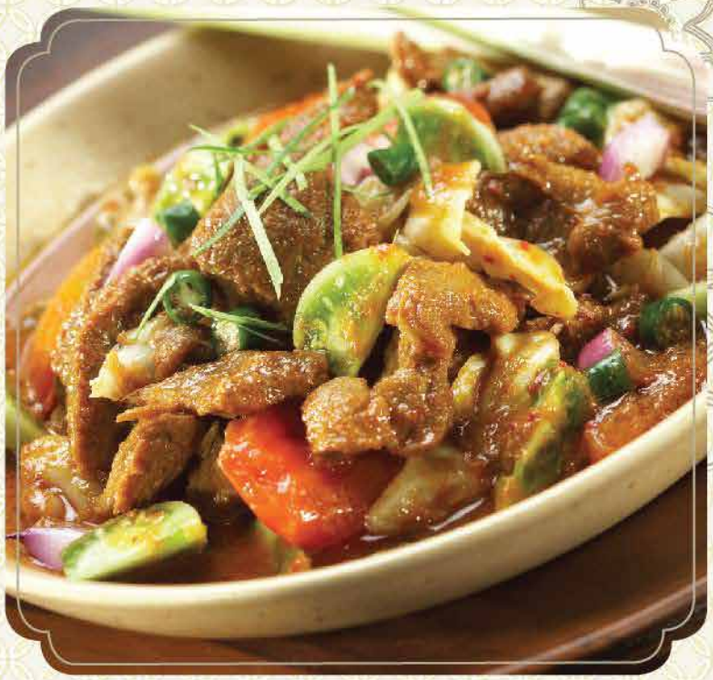
Nanking beef peranakan - 145.000

Australian beef stir-fried in old time favourite Nanking sauce.



Beef slice Keraton - 145.000

Sliced Australian beef grilled with black bean, onion, curry leaves, and special sauce.



Tongseng Kambing Brebes - 140.000

Lamb stewed with traditional spices and hint of sweet soy sauce.



Dendeng Balado Dua Rasa - 145.000

Seared marinated beef dressed with traditional green and red mild chili.



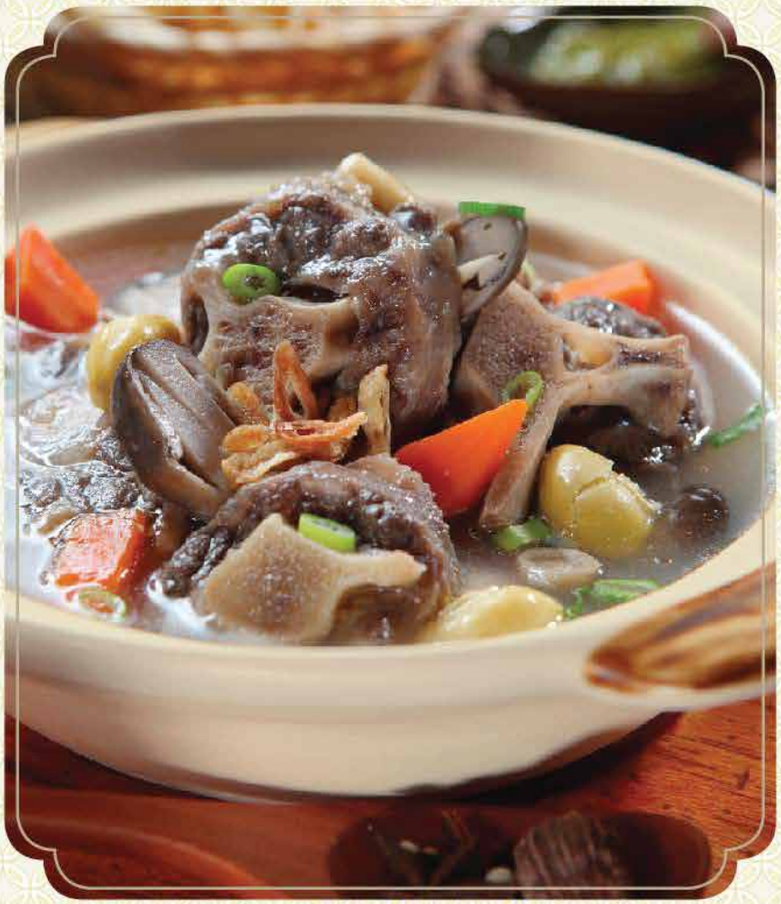
Ko Samui Red Beef Curry - 145.000

Beef stewed in traditional eastern Thai curry served in thick fried bread.



Lamb Honey Sauce - 149.000

Fried baby lamb ribs sautéed in Chef's special sauce.



Oxtail Soup Peranakan - 225.000

Popular peranakan style oxtail soup served with belinjo nut crackers and chili sauce.



Nusantara Grilled Ribs - 182.000

Smoked beef ribs sautéed in Chef's specials sauce.


vegetables



salted fish bean sprout - 68.000

Bean sprout stir fried with traditional dried salted fish.



sayur asam batavia - 68.000

Spicy and sour clear vegetable soup with mix shrimp, sweet corn, long bean and melinjo nut.



kangkung balachan hotplate - 77.000

Sauteed morning glory with prawn and quail egg in traditional shrimp paste.



garlic poiling – 72.000
Chinese spinach sauteed with garlic.

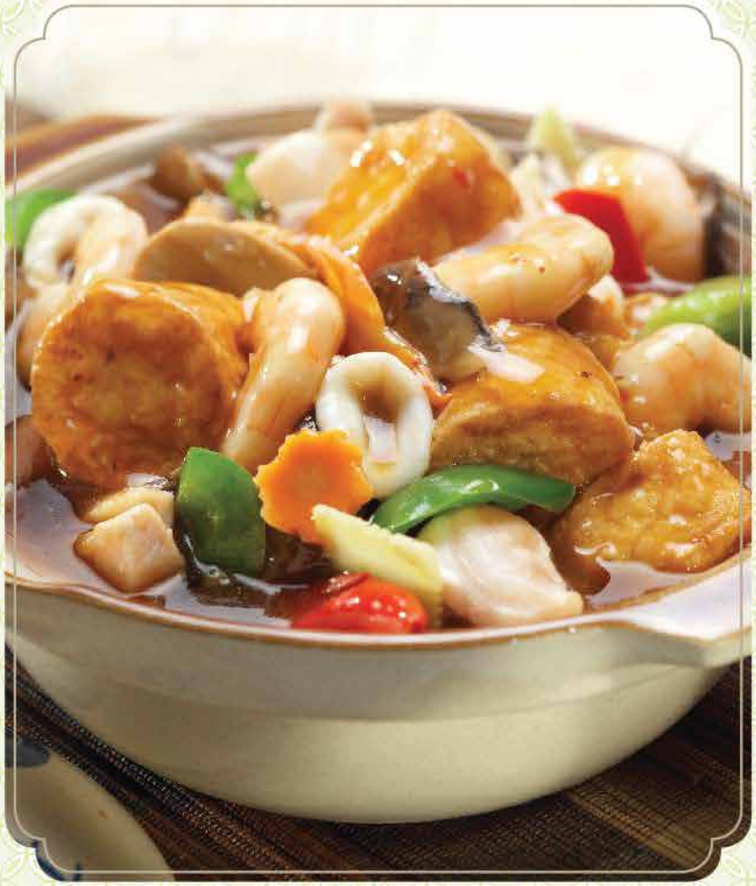


terong balado – 72.000
Fresh Indonesian eggplant with Chef's special balado sauce.



Tumis sayuran sambal ebi – 78.000

Sauteed mix of string bean, lady fingers, eggplant and bitter in dried shrimp chili sauce.



Claypot tofu seribu rasa – 85.000

Braised tofu, seafood, vegetable and mushroom with oyster sauce.



Daun singkong Tumbuk – 68.000

Minced cassava leaf braised in traditional thick coconut milk.



Tauco Tahu Udang – 85.000

Beancurd, prawn and bitter bean sautéed with fermented bean chili sauce.



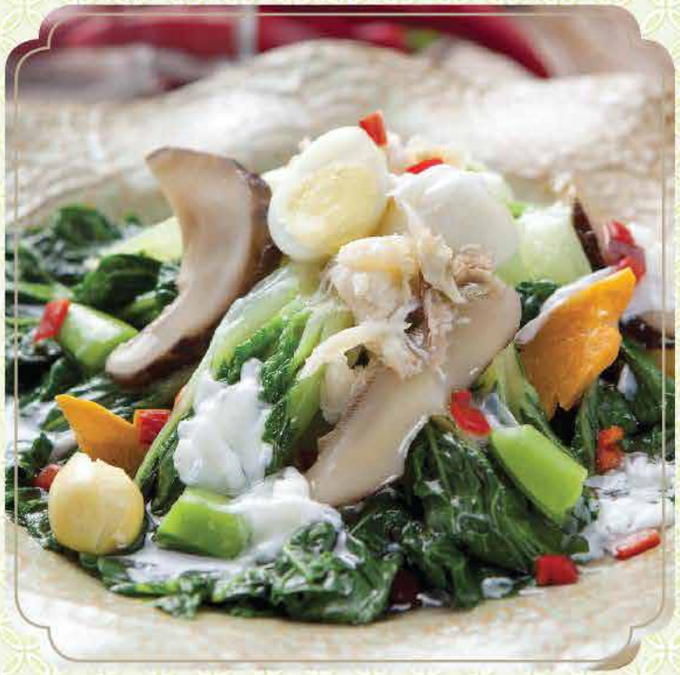
Tumis Genjer Rinjani – 78.000

Stir-fry sayur genjer with taucho paste, chopped tomatoes, garlic, red sharllot and chili. Topped with crispy anchovies.



Sayur Daun Pepaya - 68.000

Popular Manadonese stir-fried papaya leaf, topped with stinky beans.



Tumis Pakcoy Malacca - 75.000

Sautéed with mushroom, crab meat, ginko nut and quail egg with chicken broth.



Dried Scallop String Bean - 78.000

String bean sautéed with dried scallop chilli sauce.


rice & noodles

Nasi sayur Medan – 98.000

Traditional rice set served with beef rendang, spicy tofu shrimp, stewed vegetable in coconut milk, garnished with fish and peanut condiment,coconut serondeng and sweet potato chip.





Lontong sayur Medan – 98.000

Traditional rice cake set served with beef rendang, spicy tofu shrimp, stewed vegetable in coconut milk, garnished with fish and peanut condiment, coconut serondeng and sweet potato chip.



Malacca Nasi Lemak - 98.000

Coconut fragnant rice served with beef rendang (or snapper balado), prawn with fermented bean sauce, slice of traditional omelette, garnished with coconut serondeng and sweet potato chip.



Seafood Fried Rice Sunda Kelapa - 85.000

Popular nasi goreng with seafood Indonesian style.



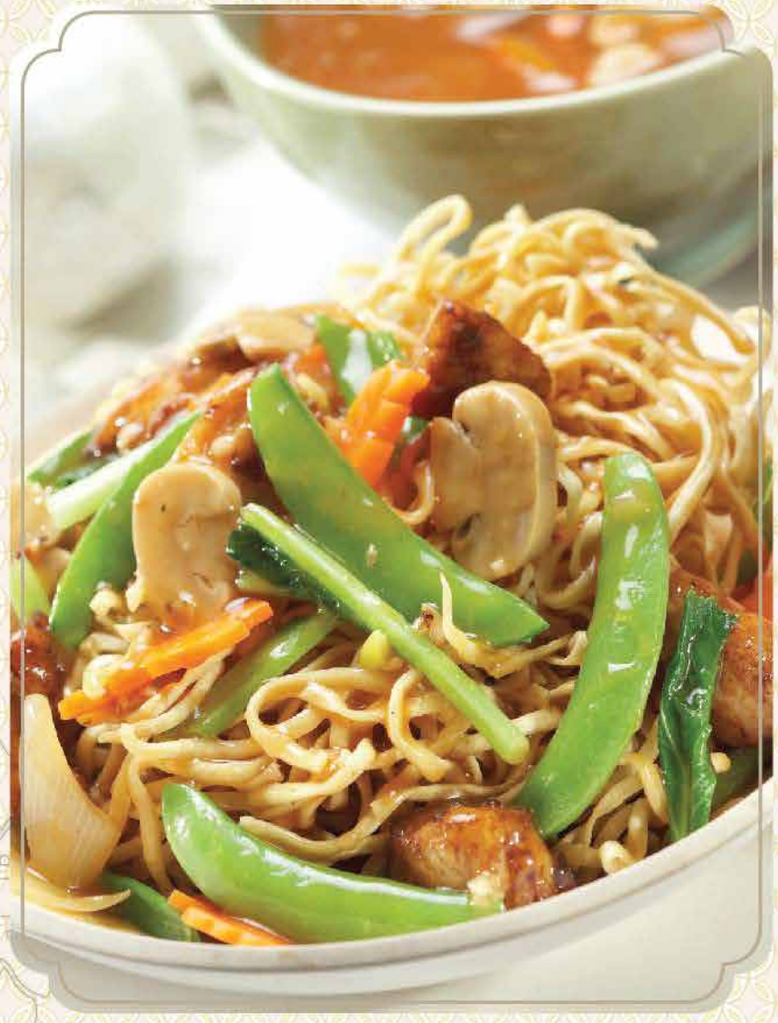
Pineapple Fried Rice Phuket - 88.000

Popular Thai fried rice with seafood and pineapple.

seafood fried rice kwee tiaw – 85.000

Wok seared thick rice noodle with seafood and light soy sauce peranakan style.





i fu mie bijai – 88.000

Crispy fried i fu noodle dressed with special gravy Bijai style.



phad thai ayutthaya - 88.000

Stir-fried popular phad Thai noodle with prawn, egg and diced fried tofu.



nyonya fried white bee hoon - 85.000

Fried white be hon with seafood and chicken with traditional style.



mie jawa - 85.000

Traditional fried noodle cooked with seafood and vegetable Java style.

desserts





Es campur seribu rasa - 60.000

Mix of avocado, jackfruit, pineapple, coconut and red pearl topped with shaved ice and swirl of house special mango syrup.



Klappertaart sunda kelapa - 49.000

Fragrant custard with diced coconut meat 2 choices of flavour : vanilla and rum-raisin.



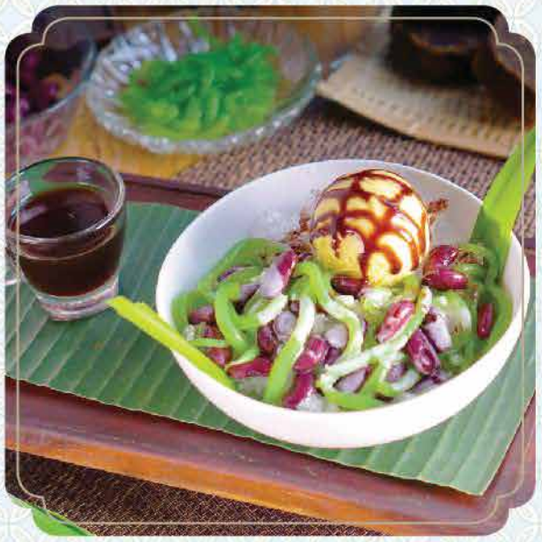
Es dawet ndoro putri - 62.000

Classic ice dawet added with sweet red bean dressed with premium homemade durian jam.



Singkong gondo arum - 55.000

Deep fried traditional fermented cassava filled with cheese and dressed with caramel sauce.



Dawet Durian Banjar - 62.000

Classic ice dawet complemented with sweet red bean and topped with premium durian ice cream.



Coco Banana Fritter - 60.000

Fried banana with coconut sorbet and jackfruit ice cream, dressed with salted caramel sauce.



Avo-Gato Gayo - 60.000

Avocado ice cream with young coconut, topped with espresso.



pisang goreng parahyangan - 58.000

Fried banana topped with cheese and a side of caramel & chocolate sauce.



pisang selendang putri - 58.000

Fried banana with kaya spread, served with traditional milk coffee.



fresh fruit platter - 90.000

Assortment of fresh seasonal fruits.

beverages



SERIBU RASA MOCKTAILS



semilir brastagi 56.000
Strawberry, mint leaf, cranberry juice,
monin grenadine

sejuk losari 56.000
Cucumber, monin green apple, pineapple juice

pesona jimbaran 56.000
Watermelon, orange juice, cranberry juice,
monin lavender

eksotis papandayan 59.000
Kecombrang, lychee, honey, lime soda

senandung rinjani 56.000
Tamarind juice, falernum, lemon, honey

wedang kemuning 59.000
Osmanthus, agave, ginger, chamomile

labuan colada 56.000
Banana, pineapple juice, coconut milk

pendopo cooler 59.000
Orange juice, passion, rose

lembayung sparkling 59.000
Lime juice, lychee, lavender

recommended

SERIBU RASA COCKTAILS

Kintamani Mojito — 118.000
Rum, lychee, lemongrass, kafirlime, lime

Sentani Colada — 118.000
Rum, pandan, lime, coconut milk

Candi Baru Fashioned — 128.000
Bourbon whiskey, agave, ginger, lime

Pandawa Breeze — 118.000
Vodka, lychee, lime, lemongrass, cucumber

Batavia Cooler — 128.000
Vodka, Osmanthus, lime, beer pletok

Keraton Delight — 128.000
Rum, falerlum, lychee, grapefruit

Papandaya Fizz — 128.000
Gin, lychee, lime, kecombrang

Classic Margarita — 118.000
Tequila, cointreau, lime

Cosmopolitan — 118.000
Vodka, cranberry juice, cointreau, lime

Gin Fizz — 118.000
Gin, cointreau, lime, soda

Long Island Iced Tea — 128.000
Tequila, rum, gin, vodka, cointreau, lime, coke



Recommended



FRUITY ICE BLENDED

pineapple lychee slush 58.000
Pineapple, Monin peach, lychee juice, Monin blue curacao

mangga gembira slush 58.000
Mango, melon, lemon juice, Monin rose

innocent pina colada 58.000
Pineapple, Monin coconut, Monin vanilla

strawberry mango slush 58.000
Strawberry, mango puree, orange juice, Monin passion fruit

FRESH JUICE

orange juice	52.000
mango juice	52.000
strawberry juice	52.000
pineapple juice	52.000
watermelon juice	49.000
lime juice	49.000
melon juice	52.000
avocado juice	52.000
soursop juice	52.000
tamarind juice	49.000
es kelapa kopyor (rose / plain)	55.000



TEA – HOT

traditional java hot tea (free refill)	29.000
english breakfast tea Traditional blend of teas originating from Assam, Ceylon, and Kenya	39.000
chamomile honey tea Relaxing chamomile tea complemented with honey	39.000
earl grey vanilla tea Earl Grey Tea complemented with vanilla syrup	39.000
vanilla peppermint tea Peppermint Tea complemented with vanilla syrup	39.000
cinnamon green tea Jasmine Green Tea complemented with cinnamon syrup	39.000



COFFEE – HOT / COLD

espresso	38.000
black coffee	42.000
white coffee	45.000
capuccinno	45.000
cafe latte	45.000
vietnamese coffee	45.000
traditional coffee	42.000

TEA – COLD

ice tea (free refill)	25.000
iced lemon tea	28.000
homemade lime iced tea	40.000
thai iced tea	47.000
rose peach tea	45.000
orange lychee tea	45.000
lavender mint tea	45.000
earl grey mint tea	45.000

Mineral water and soft Drinks

aqua	19.000
coca cola	27.000
zero coke	27.000
sprite	27.000
aqua reflections sparkling	42.000



aqua reflections
36.000

Beer

bintang beer	55.000
heineken beer - draught - glass	75.000
heineken beer - draught - pitcher	275.000

set menu

SET MENU A – Rp 1.500.000

appetizer
Hokkien Spring Roll / Lumpia Crab Mabuhay / Oriental Seafood Cakwee

main course
Beef Rendang Minangkabau / Dendeng Balado Dua Rasa / Thai Beef Green Curry
Binjai Fried Chicken / Thai Grilled Chicken / Ayam Goreng Lengkuas
Sambal Udang Bukit Tinggi / Dark Soy Prawn Langkawi / Golden Prawn Siam Style
Gulai Fish Head Tasik / Grilled Bangkok Fish / Soybean Sauce Snapper
Oyster Omelette / Squid Omelette Pulau Seribu
Kangkung Balachan Hotplate / Dried Scallop String Bean / Claypot Tofu Seribu Rasa

noodle / rice
Steamed Rice / Seafood Fried Kwee Tiauw / Mie Jawa / Phad Thai Ayutthaya

dessert
Es Campur Seribu Rasa / Es Dawet Ndoro Putri / Fresh Fruit Platter

SET MENU B – Rp 1.800.000

appetizer
Hokkien Spring Roll / Oriental Seafood Cakwee / Chicken Satay Nusantara

main course
Nanking Beef Peranakan / Beef Rendang Minangkabau / Dendeng Balado Dua Rasa
Fried Chicken with Mango Sauce / Thai Grilled Chicken / Ayam Goreng Lengkuas
Sambal Udang Bukit Tinggi / Dark Soy Prawn Langkawi / Golden Prawn Siam Style
Steam Jurong Fish Tamiang / Fried Jurong Fish Tamiang / Nusa Grilled Pomfret Fish
Soft Shell Crab with Ebi Floss / Soft Shell Crab Ha Long Bay
Black Pepper Squid Malioboro / Crispy Fried Squid
Sayur Daun Pepaya / Dried Scallop String Bean / Claypot Tofu Seribu Rasa

noodle / rice
Steamed Rice / Seafood Fried Kwee Tiauw / Mie Jawa / Phad Thai Ayutthaya

dessert
Es Campur Seribu Rasa / Es Dawet Ndoro Putri / Fresh Fruit Platter

SET MENU C – Rp 2.250.000

appetizer
Hokkien Spring Roll / Udang Gulung Tempoe Doeloe / Beef Satay Kota Gede

main course
Binjai Fried Chicken / Fried Chicken with Longan Sauce / Grilled Lemongrass Chicken
Lamb Honey Sauce / Tongseng Kambing Brebes / Beef Rendang Minangkabau
Grilled Jumbo Prawn Pantai Selatan / Fried Butter Jumbo Prawn Pelabuhan
Nusa Dua Grilled Pomfret / Fried Jurong Fish Tamiang / Sunda Kelapa Fried Pomfret
Black Pepper Crab / Royal Thai Chilli Crab / Soft Shell Crab with Ebi Floss
Kangkung Balachan Hotplate / Dried Scallop Stringbean / Tumis Sayur Sambal Ebi

noodle / rice
Steamed Rice / Seafood Fried Kwee Tiauw / Mie Jawa / Seafood Fried Rice Sunda Kelapa

dessert
Dawet Durian Banjar / Es Campur Seribu Rasa / Fresh Fruit Platter

SET MENU D – Rp 2.400.000

appetizer
Oriental Seafood Cakwee / Beef Satay Kota Gede / Udang Gulung Tempoe Doeloe

main course
Binjai Fried Chicken / Thai Grilled Chicken / Ayam Goreng Lengkuas
Dendeng Balado Dua Rasa / Nanking Beef Peranakan / Beef Rendang Minangkabau
Spicy Curry Jumbo Prawn / Butter Jumbo Prawn / Grilled Jumbo Prawn Golden Eggyolk
Jimbaran Fried Fish / Tiger Grouper Fish Steam with Special Soya Sauce / Tom Yam Fish Pattaya
Black Pepper Crab / Royal Thai Chilli Crab / Soft Shell Crab with Ebi Floss
Kangkung Balachan Hotplate / Dried Scallop Stringbean / Claypot Tofu Seribu Rasa
Crispy Fried Squid / Black Pepper Squid Malioboro

noodle / rice
Steamed Rice / Seafood Fried Kwee Tiauw / Mie Jawa / Seafood Fried Rice Sunda Kelapa

dessert
Dawet Durian Banjar / Es Campur Seribu Rasa / Fresh Fruit Platter



seribu rasa

Jl. Haji Agus Salim no 128
Menteng
Jakarta Pusat
t. 021 - 392 8892

Plaza Indonesia
Thamrin
Jakarta Pusat
t. 021 - 2992 2546

Lotte Shopping Avenue
Kuningan
Jakarta Selatan
t. 021 - 2988 9318

Jl. Gunawarman no 28
Senopati
Jakarta Selatan
t. 021 - 722 7518

Lippo Mall Kemang
Kemang
Jakarta Selatan
t. 021 - 2258 2767

Gandaria City
Kebayoran
Jakarta Selatan
t. 021 - 2900 7991

Lippo Mall Puri
Puri Indah
Jakarta Barat
t. 021 - 2258 2767

Central Park
Tanjung Duren
Jakarta Barat
t. 021 - 5698 5378

Jl. Bulevar Timur blok
VA nomor 25
Summarecon Bekasi,
Bekasi Utara
t. 021 - 886 0296

www.seriburasa.com

@seriburasa_id @seriburasa_id