



- Hujan betel leaf with prawn heritage black pudding fern tip long bean shredded coconut** 40  
*Balinese often use blood in their cuisines. The dish combines fresh Indonesian ingredients with the blood pudding arranged on a betel leaf, the heart-shaped herb actually originates from pepper plant.*
- "Hujan gorengan" pastel jagung perkedel lumpia Semarang tempe goreng sambal bajak** 75  
*Indonesians love to snack in between meals. We serve the most favourable ones "gorengan", which literally means "fried". There are many different variations of gorengan, some sweet, some savoury-which we like better. Try to do it in Indonesian way: nibble a little bit of the gorengan, then bite a little bit of the raw chilli comes with it, mix both in your mouth!*
- "Sate babi" - pork belly marinated in garlic soya coconut pepper served with sambal kacang and sambal kecap** 80  
*Found outside temples all over Bali, grilled over coconut husk embers. sate babi is enjoyed by all ages of the family especially at ceremony times. Our version here at Hujan differs as we add coconut milk to the marinade.*
- Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal** 85  
*This dish draws inspiration from 'bitterballen' a snack dish of the Dutch colonial era. Adopted by Indonesian cooks, meat or fish bitterballen is commonly found in The Kota Tua area of Central Jakarta. We prepare our own salted grouper and mix it through the croquett*
- "Burung puyuh Taliwang" grilled quail with wingbean and bayam urab and sambal kacang** 98  
*The dish was once an important part of a peace mission in the battle between Selaparang Kingdom Lombok and Karang Asem Kingdom Bali, over 3 centuries ago. The chefs who came from Karang Taliwang Kingdom in West Nusa Tenggara cooked the dish for everybody, from the army to the highest leaders from both sides. Originally made from chicken, in Hujan we use quail, seasoned with Taliwang paste and grilled on charcoal. Expect a caramelised texture with balanced flavour between sweet and spicy.*
- Bubur Manado with sambal tomat ikan teri and grilled slipper lobster** 98  
*Tinutuan or Bubur Manado is one of the most popular dishes in Sulawesi. It is served all day around, even though the people in the region love to have it for breakfast. Traditionally, Bubur Manado is rice porridge mixed with vegetables and cakalang meat, but in Hujan we use Balinese rice cooked risotto style mixed with chili leaves, topped with slipper lobster grilled in ikan asin butter and raw tomato sambal on the side*
- Tuna tartare with watermelon Thai basil flat leaf coriander sesame seed chili shallot lime dressing** 98  
*Indonesia's ocean is home to countless high quality fish and its tuna is one of the best mixing the fish with local spices, we serve the freshness everyday on your plates*
- Crispy squid with chili jam ginger flower lemongrass** 98  
*Ginger flower is commonly used in South Asian cooking, including Indonesia, especially throughout Sumatra. The flower adds a unique and exotic fragrance into the dish. We combine fresh local squid with the flower and other spices, and spice it up with chili jam*
- Lake Toba snapper ceviche marinated in kaffir lime juice andaliman peanut chili ginger flowers and served with krupuk peyek** 98  
*This is a traditional recipe from The Northern Batak region of Medan. Traditional using whole fresh water fish, we have put a twist using snapper and serving it in a ceviche style.*
- "Buntut goreng" fried oxtail with sambal hijau and emping melinjo** 98  
*Buntut goreng belongs to many parts of Indonesia. But you can easily find the best buntut goreng on the streets of West Java, which usually comes with clear savoury broth with some pieces of potatoes and carrots. Sundanese, the people of West Java, love to add hot spicy chilli sauce as an extra kick to the buntut, and so do we.*

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

## STARTERS

9'5



- Ayam betutu Gilimanuk served with pelecng kangkung and sambal matah** 120  
*If you like hot this is a dish for you, there are many different style of betutu. This one doesn't contain spices but has a considerable amount of chili and aromats. Traditionally found in the Gilimanuk area of Bali*
- "Ayam Pinadar" farm raised organic spring chicken with Batak chili lemongrass sauce and sambal andaliman** 130  
*Bataknese people from the North of Sumatra are mostly meat eaters. History tells us that the people were hunters, and today meat is still a big part of their diets. The dish is served with sambal andaliman. Similar to citrusy Sichuan pepper, Andaliman is an indigenous ingredient of region.*
- "Bebek goreng Bali" Balinese style crispy duck leg with long bean ferntip lawar sambal matah.** 130  
*Scouring the villages of Bali, you will find some houses with small duck farms behind them. Those farmers cover their daily needs by selling the ducks as well as the eggs at the nearest traditional markets. Here at Hujan, we love the richly flavoured meat of the local ducks.*
- "Bu sie itik" slow braised duck curry with pandan cinnamon coconut milk fennel seeds & star anise** 160  
*Bu Sie Itik means rice and duck in Acehnese. Warungs throughout the region serve this specialized dish and you can find different versions of it such as the Balinese bebek bengil and West Sumatran bebek sambal hijau lado. Heavily influenced by Indian Malaysians, the dish contains a lot of spices.*
- Beef rendang braised in coconut milk turmeric leaf and Sumatran spice** 170  
*This Western Sumatran caramelized curry is traditionally served during special occasions. The dish has now become Indonesia's most popular dish internationally. There are some different styles in cooking it throughout the region: spicy, sweet, wet or a little bit dry. We serve what's called a Minangkabau version with mild spiciness.*
- Stir fry beef with black bean snow peas asparagus ginger and green shallot** 170  
*This is Hujan's twist on Indonesian stir fry beef which you can find in different styles throughout the country  
 We use fresh local ingredients from Bali's farms*
- "Kari kambing Aceh" slow braised Sumatran curry lamb with curry leaf star anise cardamom and roti canai** 170  
*Kari Kambing is one of the most popular dishes in Aceh. When you go around Aceh, you can even find a street called Jalan Medan at Geudong Northern Aceh, fenced by street vendors selling the curry. Our version uses Australian lamb.*
- "Babi genyol" slow braised pork belly with "urutan" sausage sambal matah betel leaves and homemade kerupuk** 170  
*There are many different styles of the dish throughout Bali. Some are dry, some are soupy. The one we do is more soupy and uses banana blossoms. "Genyol" in Balinese means wobbly, referring the pork belly. We add homemade blood sausage, and pork skin crackers.*

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

## POULTRY & MEATS



<b>Squid ink rice with crispy calamari and coriander aioli and salt fish chili flakes</b>	<b>100</b>
<i>The dish might not be traditional, but we do take Indonesian food in different directions using the best local ingredients in order to promote the nation's cuisines. The dish uses the best Balinese rice which is harvested only twice a year.</i>	
<b>Acehnese curry of sea bass with tomato okra belimbing wuluh asam kandis and curry leaf</b>	<b>150</b>
<i>Most of Acehnese curries taste hot and sour just like ours. The Acehnese also add asam sunti into the curry, but we use Javanese asam kandis, made from dried young sour apples. Indonesians prefer to use dried fruits to add sourness into their dishes instead of tamarind.</i>	
<b>"Nasi Bakar" grilled rice seafood prawns clams fish squid eggplant and mushrooms with sambal bajak</b>	<b>150</b>
<i>Indonesians love rice and have invented many ways to prepare, cook and present it. They have it for breakfast, lunch and dinner. The spiced rice Nasi Bakar is a part of the modern culinary evolution in the country, which has been significantly growing in big cities like Jakarta and Bandung, in the last decade.</i>	
<b>"Ikan Pepes" wood grilled with bumbu be pasih shimiji mushroom tomato chilli kemangi wrapped in banana leaves</b>	<b>150</b>
<i>Ikan pepes is a healthy and tasty steamed fish wrapped in banana leaf. While there are a few different versions of the dish depending on the region in Indonesia, the Balinese ikan pepes is seasoned with bumbu be pasih, imparting a delightfully rich flavor.</i>	
<b>Karangasem sambal udang with torch ginger flower lemon basil and sambal matah</b>	<b>160</b>
<i>Inspired by those street food sellers throughout the coastline of Bali we season the prawns with bumbupasih. Even though they usually use tuna or other fish, we prefer to use prawns, stir fried with tomato, salam leaves and tamarind. Served with hot and spicy sambal matah.</i>	
<b>Acehnese prawn curry with potato curry leaves coconut milk and turmeric</b>	<b>170</b>
<i>Acehnese food is known for its mixture of spices influenced by Indian and Arabic cuisine. A variety of Acehnese food is cooked with coconut milk, combined with different kind of meats, including prawns.</i>	
<b>Crispy Peranakan whole fish with ginger flower chili tomato and tamarind</b>	<b>200</b>
<i>Peranakan was born as the result of acculturations and intermarriages between early Chinese immigrants and the indigenous people of other region in Asia, including Indonesia. The mixture between Chinese and local ingredients and cooking techniques created an interesting blend of flavors in their dishes. Our crispy fish portrays the richness of this culture.</i>	
<b>Salt grilled whole fish with sambal matah lemo and kemangi</b>	<b>200</b>
<i>The Northwest of Bali used to be an arid area with minimum resources to support the lives of the people. But now, community based businesses have been growing in the area, such as fish and salt farming. Sourcing the salt from the district, we try to be part of the emerging sustainable society. At Hujan we match the fresh salt baked fish with traditional Balinese spicy condiment Sambal Matah.</i>	
<b>SIDES</b>	
<b>Stir fried Asian greens</b>	<b>60</b>
<b>Stir fried rice with green peas asparagus and sweet corn</b>	<b>50</b>
<b>"Jagung Bakar" grilled corn with ikan asin butter pork floss andaliman aioli</b>	<b>45</b>
<b>Green papaya salad with carrot dried shrimp tomato and chili lime dressing</b>	<b>45</b>
<b>Pelecing kangkung</b>	<b>45</b>
<b>Nasi kuning</b>	<b>20</b>
<b>Roti canai</b>	<b>20</b>
<b>Traditionally harvest hi grade Balinese rice</b>	<b>15</b>

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

## FISH AND SIDES



## Starters

Hujan betel leaf with fern tip long bean lemon basil and charred shredded coconut	30
Green papaya salad with carrot tomato and chili lime dressing	45
Rice paper rolls with Thai basil lettuce green mango nouc cham	50
DIY fresh herbs rice paper rolls and papaya nouc cham	55
Raw salad of Ubud vegetables with tempe sambal bajak lemo dressing	55
Watermelon and cucumber salad with mint Thai basil chili salt hot and sour dressing	55
“Krupuk plate “ potato melinjo sweet potato cassava tempe with saos kacang sambal avocado terong bakar sambal bajak sambal matah	65
“Hujan gorengan” pastel jagung perkedel lumpia Semarang tempe goreng sambal bajak	75
East Java tahu tek with petis bean sprouts fried omelet rice cake potato and peanut sauce	75

## Mains

Stir fry tofu with black bean snow peas asparagus ginger and green shallot	65
“Nasi bakar” grilled turmeric spiced rice with eggplant mushrooms green tomato	95
Pelecing kangkung and sambal matah	
“Sayur lodeh” cabbage chili potato tempe eggplant coconut emping melinjo	95

## Sides

Stir fried Asian greens	60
Stir fried rice with green peas asparagus and sweet corn	50
Nasi kuning	20
Roti canai	20
Traditionally harvest hi grade Balinese rice	15

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

## VEGETARIAN



## Starters

Tuna tartare with watermelon Thai basil flat leaf coriander sesame seed chili shallot lime dressing	98
Crispy squid with chili jam ginger flower lemongrass	98
“Buntut goreng” fried oxtail with sambal hijau and emping melinjo	98
Bubur Manado with sambal tomat ikan teri and grilled slipper lobster	98

## Mains

Squid ink rice with crispy calamari and coriander aioli and salt fish chili flakes	100
Ayam betutu Gilimanuk served with peleceng kangkung and sambal matah	120
“Bebek goreng Bali” Balinese style crispy duck leg with long bean ferntip lawar sambal matah.	130
Acehnese curry of sea bass with tomato okra belimbing wuluh and coriander	150
“Ikan Pepes” wood grilled with bumbu be pasih shimeji mushroom tomato chili kemangi wrapped in banana leaves	150
“Bu sie itik” slow braised duck curry with pandan cinnamon coconut milk fennel seeds & star anise	160
Karangasem sambal udang with torch ginger flower lemon basil and sambal matah	160
Acehnese prawn curry with potato curry leaf coconut milk and turmeric leaf	170
Beef rendang braised in coconut milk and Sumatran spices	170
“Babi genyoI” slow braised pork belly served with “urutan” sausage sambal matah betel leaves and homemade kerupuk	170
Crispy Peranakan whole fish with ginger flower chili tomato and tamarind	200
Salt grilled whole fish with sambal matah lemo and kemangi	200

## Sides

Stir fried Asian greens	60
Green papaya salad with carrot dried shrimp tomato and chili lime dressing	45
“Jagung Bakar” grilled corn with ikan asin butter pork floss chlii flakes and aioli	45
Peleceng kangkung	45
Nasi kuning	20
Traditionally harvest hi grade Balinese rice	15

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

**GLUTENFREE**

## Starters

“Hujan gorengan” pastel jagung perkedel lumpia Semarang tempe goreng sambal bajak	75
Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal	85
Bubur Manado with sambal tomat ikan teri and grilled slipper lobster	98
Tuna tartare with watermelon Thai basil flat leaf coriander sesame seed chili shallot lime dressing	98
“Buntut goreng” fried oxtail with sambal hijau and emping melinjo	98
Crispy squid with chili jam ginger flower lemongrass	98

## Mains

Squid ink rice with crispy calamari and coriander aioli and salt fish chili flakes	100
Beef rendang braised in coconut milk and Sumatran spices	170
Stir fry beef with black bean snow peas asparagus ginger and green shallot	170
Crispy Peranakan whole fish with ginger flower chili tomato and tamarind	200
Salt grilled whole fish with sambal matah lemo and kemangi	200

## Sides

Stir fried Asian greens	60
Stir fried rice with green peas asparagus and sweet corn	50
Pelecing kangkung	45
“Jagung Bakar” grilled corn with ikan asin butter pork floss chili flakes and aioli	45
Roti canai	20
Nasi kuning	20
Traditionally harvest hi grade Balinese rice	15

*All prices are subject to 10% Go.vt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

**NUTFREE**