



- Tuna betel leaf with lemongrass green tomato sambal matah and bumbu pasih 45**  
*This is our version of a traditional Balinese combination, bumbu be pasih and seafood. Bumbu be pasih literally translates to paste for seafood and is used for all Bali's seafood dishes from grilled whole fish, prawns, or clams to thicker curry like dishes like "sambal udang". Here new do a fresh light version where we dress raw tuna with "bumbu be pasih" and "sambal matah" and serve on betel leaf.*
- Crispy chicken skin with organic lalapan ulutuk leunca sambal and sambal hijau 80**  
*Oncom is a type of fermented tempe but is made by a different process and is only found in West Java, this dish is eaten in most Sundanese homes, in my wife's house she likes to eat it with crispy chicken skin so this is my rendition of the homemade version.*
- Sundanese steamed and fried fish dumplings with chili peanut sauce and sambal ketchup 90**  
*A classic Sundanese street cart dish served up throughout Indonesia using a fish dumpling mix that is stuffed in fried tofu and other vegetable and wonton wrappers. There are other versions that are steamed as well Bandung siomay and batagor. All are served with a peanut sauce and sambal kecap. Our version is a mix of both and this is my wife mother's recipe.*
- "Lumpia Semarang" minced chicken and prawn with bamboo shoot green shallot and soya spring rolls with tauco sauce sambal ketchup and pickles 95**  
*Lumpia Semarang is a must try street food snack when in Semarang, there are countless styles of fillings but lumpia Semarang is always renowned to have bamboo, minced meat and garlic soya seasonings. It is found "basah" fresh and unfried or "goreng" fried style. We serve ours shallow fried with minced local chicken and minced local prawn. Which is slightly more indulgent than what you might find on the street.*
- Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal 95**  
*This dish draws inspiration from 'bitterballen' a snack 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 croquette*
- Beef sate Padang with thick curry sauce served with rice cake and pickled vegetables 100**  
*Sate Padang is one of the most well know sates in Indonesian served with either offal or beef. A rich curry sauce is always poured over the satay and served with ketupat rice cakes and pickles. In our version we have used beef tenderloin and wagyu beef tongue that has been slow cooked for 36hrs.*
- Chili wood roasted ayam Taliwang stuffed with prawn meat served with cassava chips 105**  
*Lombok is famous for its grilled Taliwang chicken, it is said to be a dish of the Sasak nobility who are the indigenous people of Lombok. We have done a slight twist on the dish and have stuffed the chicken wing with prawn mince and cooked in the same way as has been done for generations.*
- Betawi soft shell crab asinan with pickled organic vegetable's sambal kacang and pink krupuk 110**  
*Asinan means to pickle. Traditionally this dish comes +from Batavia which is the old part of Jakarta and has influence of the Chinese and the Dutch, we add some soft shell crab to this dish and made our own pickles with organic vegetables and fruits that are season.*
- Manadonese tuna gohu with cracked coconut cream beetroot sorbet ginger flower 120**  
**crushed peanuts wild flowers torched ginger lime foam and lemon basil**  
*Traditional found in Northern Sulawesi and the island of Maluku in Indonesia gohu means pickled or lime cured our version is cured by beetroot sorbet, we like to highlight the great tuna that is found in the Indonesian waters rather than the usual Skip Jack.*
- Crispy squid with chili jam ginger flower lemongrass 120**  
*Ginger flower is commonly used in South Asian cooking, including Indonesia and 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 zing it up with chili jam*
- Lake Toba snapper ceviche marinated in kaffir lime juice andaliman peanut chili ginger flowers 120 and served with krupuk peyek**  
*This is a traditional recipe from The Northern Batak region of Medan. Traditional using whole fresh water fish.,we have put in a twist by using snapper and serving it in a ceviche style.*

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## STARTERS



**Sop buntut with oxtail dumplings baby carrots sun dried cherry tomatos and a rich Javanese broth 120**

*This traditional Javanese dish is the ultimate comfort dish of the Indonesia, hot broth with slow cooked oxtail and our version we've made dumplings and a dark rich consome.*

**“Bukit Tinggi itik lado muda” duck leg simmered in green chili and served with fern tip papaya leaf and shredded coconut urap 150**

*A west Sumatra dish famous from “Bukit Tinggi”. The duck is slow cooked in the green chili paste. We serve ours with “urap” salad with local foraged fern tip, papaya leaves and corn.*

**Ayam betutu Gilimanuk served with peleceng kangkung and sambal matah 160**

*If you like spicy 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 northern part of Bali*

**“Ayam bakar padang ” butterflied whole spring chicken with asam kandis chili turmeric and coconut served with sambal terasi taucho 175**

*I found this great recipe from a friend of my wife's who owns a Padang warung in the bus terminal of Bukit tinggi, I spent four days there in back of here kitchen learning how to prepare padang food. There are many different styles and colours but what I like about her' s is the heat of her chili paste and the addition of asam kandis, in Hujan we have decided to serve it with a spicy shrimp paste based sambal seasoned with taucho.*

**Slow cooked pork belly saksang style with andaliman pork liver and kidu kidu blood sausage 175**

*The Batak people were once very tribal in their choice of ingredients, luckily nowadays the focus is on other less aggressively acquired ingredients and spices such as saksang babi. We have added well known blood sausage to keep up the fierce eating appearances and stuffed it with andaliman spices, chopped liver, and pork belly*

**Minangkabau gule cincang of deboned lamb with jengkol and roti canai 185**

*The minang kabau people are an ethnic group indigenous to highlands of West Sumatra. Our gule kambing is deboned then wrapped in lamb caul and serve with the famous jengkol beans.*

**48 hr rawon short rib beef with wood roasted bone marrow baby carrots kecai sprouts and served in black nut sauce 195**

*The dish is served in way homes or warungs across East Java. This particular recipe I had to almost swap my car for as the Ibu was not willing to share. Luckily I still have my car and I can now share this dish with you*

**Selat Solo braised soy beef with baby organic vegetables cos lettuce potato mayonnaise 195**

*During the colonial Dutch East Indies era the Europeans brought western technique, some of the Javanese nobles adopted it and fused it with their own. Selat Solo really is the roast beef of European cooking.*

**“Bandung iga bakar kambing” lamb shoulder simmered in Javanese spice and then caramelized in sweet soy tomato and chili 195**

*Traditionally this dish is from Jogja but Pak Jangkung had made his own twist to suit the Sundanese people, he become so famous he now has a three shops in Bandung, he allowed me in to his kitchen and this is our interpretation.*



**Manadonese risotto with pumpkin sambal tomato ikan teri and grilled king prawn 120**

*Tinutuan or Bubur Manado is one of the most popular dishes in Sulawesi. It is served all day long, 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 cook the rice risotto style mixed with chili leaves, topped with king prawn grilled in ikan asin butter and raw tomato sambal on the side.*

**Nothern Sumatran octopus rendang with star anise fennel and chopped turmeric leaf 170**

*I found this dish in a home stay in Sabang Aceh. It was so good I asked the ibu if I could learn the recipe. I have made some slight alterations we think take it to another level.*

**Padang style cumi cumi kalio with stuffed fish and mince prawn simmered in rich curry with cassava leaf and petai 170**

*The padang area is well known for it's curries and coconut milk. This particular dish is called a kalio which is a thick curry rather than dry like rendang or wet like a gulai.*

**“Gulai ikan salai” house tea smoked fish simmered in a Batak curry with ginger flower 175**

**belimbing wuluh petai and charred leeks.**

*The dish is normally served with catfish and smoked for hours over burning embers we have readapted it to using grouper and creating our own smoker by using rice and tea.*

**“Steamed ikan bumbu kuning” with green and red tomatoes sour star fruit lemon basil chili and charred sweet corn and sambal dabu dabu 180**

*This dish originates from Banjarmasin in Kalimantan, it's normally served in steamed banana leaves, I've decided to incorporate it with another Indonesian traditional way of cooking which is in bamboo.*

**Manadonese crustacean woku with black ash noodles pandan spring onion lemongrass and lemon basil 185**

*This dish is traditional to the region of north Sulawesi Generally this dish is served with prawn, fish seafood, or chicken. We have decided to add a hujan twist of homemade black ash noodles.*

**Salt grilled whole fish with sambal matah lemo and kemangi 200**

*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.*

**Stir fry Kalimantan crab with curry leaves tou chou young coconut & chili (recommended for 2 ppl) 250**

*I found this dish in a road side warung in Banjarmasin, what's interesting about this is the influences of Nyonya cuisine which use yellow bean as a seasoning and the addition of curry leaves.*

**SIDES**

**Stir fried Asian greens 60**

**Stir fried rice with green peas and sweet corn 60**

**“Jagung Bakar” grilled corn with ikan asin butter pork floss andaliman aioli**

<b>Nasi kuning</b>	<b>25</b>
<b>Roti canai</b>	<b>30</b>
<b>Traditionally harvest hi grade Balinese rice</b>	<b>20</b>

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## FISH AND SIDES

10'5

5



### Starters

Hujan betel leaf with fern tip long bean lemon basil and charred shredded coconut	
35	
Green papaya salad with carrot tomato and chili lime dressing	50
“Lumpia Semarang” shallow fried spring rolls filled with bamboo cabbage carrot and egg with sauce tauco and pickles	60
Rice paper rolls with Thai basil lettuce green mango nouc cham	60
DIY fresh herbs rice paper rolls and papaya nouc cham	65
“Rujak Singaraja” salad of belimbing kedondong cucumber pineapple jambu air in a tamarind lime red chili dressing	60
Raw salad of Ubud vegetables with tempe sambal bajak lemo dressing	60
Watermelon and cucumber salad with mint Thai basil chili salt hot and sour dressing	60
“Krupuk plate” potato melinjo sweet potato cassava tempe with saos kacang sambal avocado terong bakar sambal bajak sambal matah	70

### Mains

Stir fry tofu with black bean snow peas ginger and green shallot	75
“Vegetable bubur Manado” with tempura bayam chili leaves and pumpkin served with sambal tomat	100
“Gulai pakis dan telur sambal terong balado” rich padang style curry with fern tips fried eggplant and egg with sambal	100
“Nasi bakar” grilled turmeric spiced rice with eggplant mushrooms green tomato Pelecing kangkung and sambal matah	100
“Sayur lodeh” cabbage chili potato tempe eggplant coconut emping melinjo	105

### Sides

Stir fried Asian greens	
60	
Stir fried rice with green peas and sweet corn	

Nasi kuning	25
Roti canai	30
Traditionally harvested hi grade Balinese rice	20

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## VEGETARIAN

10.9

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### Starters

Crispy chicken skin with organic lalapan ulutuk leunca sambal and sambal hijau	80
Beef sate padang with thick curry sauced served with rice cake and pickled vegetables	100
Chili wood roasted ayam Taliwang stuffed with prawn meat served with cassava chips	105
Crispy squid with chili jam ginger flower lemongrass	120
Lake Toba snapper ceviche marinated in kaffir lime juice andaliman peanut chili ginger flowers and served with krupuk peyek	120
Manadonese tuna gohu with cracked coconut cream beetroot sorbet ginger flower crushed peanut Wild flowers torched ginger lime foam and lemon basil	120

### Mains

Manadonese risotto with pumpkin sambal tomat ikan teri and grilled king prawn	120
Ayam betutu Gilimanuk served with peleceng kangkung and sambal matah	160
Nothern Sumatran octopus rendang with star anise fennel and chopped turmeric leafs	170
Padang style cumi cumi kalio with stuffed fish and mince prawn simmered in rich curry with cassava leaf and petai	170
“Ayam bakar Padang ” butterflied whole spring chicken with asam kandis chili turmeric and coconut served with sambal terasi taucho	175
“Gulai ikan salai” house tea smoked fish simmered in a Batak curry with ginger flower belimbing wuluh petai and charred leeks	175
Slow cooked pork belly saksang style with andaliman pork liver and kidu kidu blood sausage	175
“Steamed Ikan bumbu kuning” with green and red tomatoes sour star fruit lemon basil chili and charred sweet corn and sambal dabu dabu	180

## Sides

Stir fried Asian greens	60	
Green papaya salad with carrot dried shrimp tomato and chili lime dressing		50
“Jagung Bakar” grilled corn with ikan asin butter pork floss chili flakes and aioli		50
Stir fried kangkung with Thai sauce and garlic		45
Nasi kuning		25
Traditionally harvest hi grade Balinese rice		20

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## GLUTENFREE

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## Starters

Crispy chicken skin with organic lalapan ulutuk leunca sambal and sambal hijau	80
“Lumpia Semarang” minced chicken and prawn with bamboo shoot green shallot and soya spring rolls with tauco sauce sambal ketchup and pickles	95
Dutch Indonesian salted cod kroket with chili mayonnaise and chili sambal	95
Chili wood roasted ayam Taliwang stuffed with prawn meat served with cassava chips	105
Crispy squid with chili jam ginger flower lemongrass	120

## Mains

Sop buntut with oxtail dumplings baby carrots sun dried cherry tomatos and a rich Javanese broth	120
Manadonese risotto with pumpkin sambal tomat ikan teri and grilled king prawn	120
Padang style cumi cumi kalio with stuffed fish and mince prawn simmered in rich curry with cassava leaf and petai	170
Slow cooked pork belly saksang style with andaliman pork liver and kidu kidu blood sausage	175
Selat solo braised soy beef with baby organic vegetables cos lettuce potato mayonnaise	195
Salt grilled whole fish with sambal matah lemo and kemangi	

## Sides

Stir fried Asian greens

60

Stir fried rice with green peas and sweet corn

60

Stir fried kangkung with Thai sauce

45

“Jagung Bakar” grilled corn with ikan asin butter pork floss chili flakes and aioli

50

Roti canai

30

Nasi kuning

25

Traditionally harvest hi grade Balinese rice

20

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**NUTFREE**