

# GO LOCAL

**Lume**  
RESTAURANT

## APPETIZERS

- Chicken Satay Madura** 85  
Eight (8) sticks of tender chicken skewer, steamed rice, peanut sauce, and pickle
- Gado-Gado** 52  
Traditional Indonesia mixed vegetable salad, beansprout long bean, spinach, cabbage, boiled potato, boiled egg, and tofu that served with peanut sauce and crackers
- Pempek** 65  
Indonesian style fish cake served with noodle, cucumber and sweet vinegar sauce

## SNACKS & BITES

- Trio Lime Platter** 42  
Deep fried marinated cassava, crispy tofu, soya bean cake
- Tahu Walik** 45  
Deep fried tofu stuffed with chicken and served with spicy sweet soya sauce

## MAIN COURSE

- Nasi Goreng Buntut** 120  
Fried rice with oxtail fried egg and emping crackers
- Nasi Goreng Kampung** 75  
Fried rice with chicken prawns, shredded egg, prawn crackers, chicken satay, prawn crackers and fresh pickles
- Ayam Panggang Bumbu Rujak** 95  
Grilled farm village chicken served with steamed rice, fresh vegetable and sambal
- Sop Buntut** 120  
Oxtail soup served with tomato, carrots, potatoes, fragrant broth & green chili sambal, emping crackers and steamed rice
- Rawon** 80  
Stewed beef brisket, black nuts broth, bean sprouts, salted egg, steamed rice that served with prawn crackers
- Soto Ayam** 65  
Shredded chicken, coconut turmeric broth, lemon grass, rice noodles, boiled egg, steamed rice and prawn crackers

## DESSERT

- Pisang Goreng** 45  
Banana fritter served with rice chocolate, caramel sauce & cheese, and vanilla ice cream
- Es Teler** 35  
Crushed ice with avocado, mutiara, kolang-kaling, tape, jackfruit, young coconut and coconut milk



## APPETIZERS

- Calamari** 52  
Crispy fried marinated calamari, house made chips, sesame and chili dip
- Vege Spring Roll** 42  
Deep fried vegetable roll and served with Thai sweet & sour sauce
- Kansas BBQ Chicken Wings** 55  
Roasted marinated chicken wings with BBQ sauce

## SALAD

- Caesar Salad** 48  
Toasted romaine lettuce, Caesar dressing, beef bacon and garlic crouton
- Additional**
- Grilled chicken 25  
Grilled prawns 3 pcs 30  
Pan-seared tuna loin 5 pcs 23
- Organic Apple Salad** 55  
Kale lettuce mixed with apple, candied pecan, pumpkin seed and lemon vinegar
- Paleo Chicken Salad Wrap** 62  
Deep fried breaded chicken, cabbage, onion, carrots, garlic mayo, tortilla flour and served with French fries



## OUR ORIENTAL KITCHEN

- Mie Goreng Seafood** 63  
Wok fried seafood, egg noodles, chilli sambal, prawn crackers
- Char Kway Teow** 63  
Wok fried rice flat noodles, vegetables, prawns and bean sprouts

## SOUP

- Mushroom soup** 55  
Wild forest mushroom, garlic bread, truffle foam
- Tom Yum Goong** 50  
Prawn, straw mushroom, lemon grass, coriander leaves and tom yum soup

## SANDWICHES, SNACKS & BITES

- Club Sandwich** 62  
Classic three layer toasted bread with roasted chicken, bacon, fried egg, cheese, tomato & aioli served with French fries
- Hamburger** 100  
2 layer Australian Wagyu beef 200gr, burger bun, beef bacon, iceberg lettuce, tomato, gherkin pickle, red cheddar cheese and garlic mayo that served with French fries
- Tuna Wrap** 62  
Tuna, chuck, romance, boiled egg, Mexican cheddar cheese, spring onion, tortilla flour. Served with waffle potato
- Nachos** 45  
Corn tortilla chips, chili corn carne, sour cream, guacamole, jalapenos, tomato salsa, aged cheddar cheese
- French Fries** 32  
Deep fried shoes rings potato, Parmesan cheese served with chili sauce and tomato ketchup
- Potato Bucket w/ Truffle Mayo** 43  
Deep fried potato chips, potato wedges and waffle potato served with truffle mayonnaise

## PIZZA

- Diavola** 82  
Pepperoni, tomato pizza sauce and Mozzarella cheese
- Capricciosa** 90  
Ham, black olives, tomato, mozzarella, mushrooms
- Ranch Veggie** 68  
Mushroom, Caramelized onion, arugula, paprika, mozzarella cheese and tomato

## SIDES

- Steamed White Rice** 19
- Sauteed Seasonal Vegetables** 33
- Mashed Potatoes** 33
- Potato Bucket** 43

## OUR CHEF'S

- Pan-Seared Beef Tenderloin** 195  
200gr Australian beef tenderloin, potato dauphinoise, garlic & shallot confit, semi-dried tomato, broccoli florets, rosemary jus
- Grilled Salmon** 160  
150grm Norwegian crispy skin salmon, mashed potato, dries tomato sautéed spinach, lemon butter sauce
- Lamb Chops with Mint Chimichurri** 185  
3pcs Australian lamb rack served with sautéed haricots and garlic mashed potato and Chimichurri sauce
- Grilled Chicken Breast** 120  
150grm Indonesian chicken breast served with French fries, sautéed seasonal vegetables, and tomato coulis

## PASTA

- Select your pasta:**  
180 gr of Spaghetti, Penne or Fettuccine
- Sauces**
- Aglio olio (garlic, olive oil and white wine) 55  
Bolognese (ground beef and tomato sauce) 60  
Carbonara 60  
(beef bacon, onion, garlic, cream cooking and egg yolk)
- Napolitana 55  
(tomato, onion, garlic and basil leave)
- Additional**
- Grilled chicken - 100 gr chicken breast 25  
Grilled prawn 3 pcs @25gr 30

## DESSERT

- Trio of Ice Cream** 50  
Vanilla, chocolate, strawberry, ogura, mango, rum raisin
- Lava Cake** 55  
Self-saucing chocolate cake, gooey filling, Vanilla Ice Cream
- Tropical Fruit Salad** 38  
Papaya, pineapple, watermelon, honeydew, strawberry
- Cake of the day** 42  
Tiramisu, rainbow cake, lapis Surabaya, red velvet cake, opera cake, chocolate brownies cake, Germany sacher torte

Hot ! Let the chef know how hot you want it.  
 Vegetarian dishes, might contain egg, onion & dairy product.

If you have any concerns regarding food allergies, please alert your server prior to ordering  
All prices are in thousands of Indonesian Rupiah, and subject to prevailing government taxes & service charge, currently 21%.