Banyubiru

BHA Sustainable Food Festival Menu

VEGAN "ROJAK" SALAD (N) (V) 125 Banyubiru

organic mixed lettuce | tempe | roasted peanut | pomelo | sweet plum dressing

QUINOA GORENG 165

prawns | tuna | tempe | edamame | vegetables | poached egg | nasi goreng dressing

BABI GULING BELLY 185 Banyubiru

spicy sauce | mango chutney | pickled veggies

SATAY PIZZA 215

Malaysian style pizza with marinated chicken & beef satay | cucumber ribbons | roasted peanuts

VEGGIES CURRY (V) 185

eggplant | roasted tomato | cauliflower | light-yellow curry sauce | rice cake

SOTO AYAM 145

chicken broth | glass noodles | shredded chicken | boiled egg| shredded cabbage | fried shallots| celery leaves | fresh lime| spicy sambal

NASI BALI 165 Banyubiru

chicken betutu | Balinese satay | hot & spicy shrimp | sweet soy braised pork Balinese grilled fish | steamed rice

SOP BUNTUT 180

braised beef oxtail | carrot | potato | tomato | leek | crispy shallot | crackers | green chili sambal | steamed rice

SATAY CAMPUR (N) 165

grilled beef satay | chicken bamboo skewers | local rice cake | peanut soy sauce

NASI GORENG (S, N) 145

Indonesian fried rice | chicken satay | pickled vegetables | shrimp crackers

choice of: vegetarian | chicken | seafood

TRIO ONDE ONDE 110

beetroot | sweet potato | pumpkin glutinous balls in coconut

PRICES ARE IN '000 AND SUBJECT TO 11% GOVERNMENT TAX & 10% SERVICE CHARGE.

Banyubiru

SIGNATURE DISH

(P) PORK (S) SPICY (N) NUTS (V) VEGETARIAN Please let us know if you have any allergies before you order. Dishes indicated with a (N) contain nuts. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, but we cannot guarantee that our food will be allergen free. Vegan and Vegetarian menu options are available on request.