

The background is a solid teal color. Scattered throughout are several white, stylized fish swimming in various directions. Each fish has a simple body outline with a small orange dot for an eye. They are surrounded by white, wavy lines that represent water or waves.

nusa

An Indonesian Grill Concept

INDONESIAN STREET FOOD

Satay Ayam, Lembu or Kambing

*Skewers of marinated chicken/ beef/ lamb, charred over open flame. (Half a dozen)
Served with onions, cucumbers and our homemade peanut sauce.*

Dendeng

Skewers of fried marinated beef jerky (2 sticks)

Paru

Skewers of fried beef lung (2 sticks)

Telor Puyuh

Grilled quail eggs (2 sticks)

Ayam Kulit Goreng

Fried chicken skin

Jagung Bakar

Indonesian-style grilled corn with spicy sweet chili sauce (2 sticks)

Terong Bakar

Grilled eggplants (2 sticks)

Okra Bakar

Grilled okra (2 sticks)

Bakwan Sayur

Fried Vegetable Fritters

Bakwan Udang

Fried Prawn and Vegetable Fritters

VEGETABLE SALAD

Gado Gado

Mixed salad served with peanut dressing and emping crackers

Asinan

Pickled vegetable salad topped with groundnuts and spicy palm sugar sauce

Rojak Jawa

*Seasonal fruits and vegetables drizzled with palm sugar dressing.
Mildly spicy with a sweet and sour finish.*

Urap Urap

Traditional boiled vegetable salad with coconut topping

SOUP

Soto Ayam

Hearty chicken broth simmered in spice blend, served with rice cakes

Sop Buntut

Spicy oxtail soup served with rice cakes

All prices are subject to 10% service charge and prevailing GST.

**NUSA'S
SIGNATURE**

Nusa's Signature Grilled Platter

Grilled seabass fillet, king prawns, squid, chicken and beef ribs (for 3 pax)

SEAFOOD

Ikan Bakar Jimbaran

Grilled whole red snapper - marinated, char grilled and served with Nusa's sambal assam

Ikan Kakap Putih Bakar

Grilled Seabass fillet - marinated, char grilled and served with Nusa's sambal assam

Ikan Nila Goreng

Crispy fried whole fish served with dark sauce.

Ikan Assam Istimewa

Seabass fillet with tomato and lady's fingers in tangy assam gravy

Cumi Bakar Bali

Calamari char grilled over embers & basted with sweetened dark sauce for a light smokey, caramelized flavour

Cumi Cumi Goreng

Deep fried tasty baby calamari. Coated with sweet and spicy dark sauce

Udang Bakar Besar

Tiger prawns char grilled with our homemade sauce

Udang Goreng Belado

Tiger prawns served with a choice of petai belado or belado chili

Teri Petai

Anchovies tossed with petai beans and chili

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MEAT

Iga Bakar Konro

Grilled marinated beef ribs

Rendang Lembu

Beef braised over low heat till tender, infused with Indonesian herbs, spices and coconut milk

Kambing Bakar

Grilled lamb rack marinated with Chef's secret recipe and served with homemade sauce

Ayam Bakar Santan

Grilled half chicken, topped with Chef's special coconut paste

Ayam Goreng Istimewa

Golden fried half chicken marinated with local herbs and spice blend

Opor Ayam

Chicken simmered in mild yellow coconut gravy

VEGETABLES / BEANCURD

Tahu Telor

Fried cubed beancurd and egg, served with spicy sweet sauce

Kangkong / Kailan / Terong

*Choice of water spinach, baby kailan or eggplants
Stir-fry in garlic, belacan (shrimp paste) or oyster sauce*

Sayur Lodeh

Medley of cabbage, long beans and beancurd in mildly spicy coconut milk

Singkong Santan

Tapioca leaves simmered in coconut gravy

VEGETARIAN

Tahu Kecap

Deep fried beancurd drizzled with kicap manis

Tempe Satay

Skewered beancakes charred over open flame. Served with onions, cucumbers and our homemade peanut sauce

Vegan Rendang

Plant-based meat cooked rendang style

All prices are subject to 10% service charge and prevailing GST.

RICE / NOODLES

Nasi Rames

Chef's choice of assorted vegetables side, sayur lodeh, acar and sambal egg, served with fragrant white rice

Choice of 1 main: Chicken Opor, Beef Rendang, or Vegan

+1.5 for Nasi Kuning (yellow rice)

Nasi Uduk Bakar Campur

Choice of grilled seabass or grilled beef short rib (+10). Served with acar, seasonal Chef's salad, and our house special yellow rice grilled in banana leaves

Nasi Goreng Spesial

Traditional fried rice with tiger prawns, chicken satay, acar, egg and cracker

Mee Goreng Spesial

Fried spinach noodles with tiger prawns, chicken satay, acar, egg and crackers

Nasi Wangi Putih

Fragrant white rice

Nasi Kuning

Yellow rice steamed in coconut milk and spices

Nasi Bakar

Fragrant coconut rice, quail egg and spiced coconut flakes wrapped in banana leaves and grilled

DESSERTS

Goreng Pisang Bali

Bali-styled fried bananas drizzle with palm sugar

Goreng Pisang Keju

Indonesian-style fried bananas with grated cheese and chocolate sauce

Es Krim Teler

Coconut ice cream topped with avocado, jackfruit and grated coconut.

Es Krim Cendol

Coconut ice cream topped with green bean jelly and palm sugar

Es Krim Cendol Kacang

Coconut ice cream topped with green bean jelly, red kidney beans and palm sugar

Es Krim Cendol Nangka

Coconut ice cream topped with green bean jelly, jackfruit and palm sugar

Es Alpukat

Smooth blend of avocado milkshake topped with a scoop of coconut ice cream

Es Alpukat

Nusa's version of affogato, Indonesian espresso shot drowned in coconut ice cream and topped with ground peanuts

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