



# Harum Manis indonesian restaurant

Authentic Indonesian Cuisine in an ambience inspired by the passion and romance of a Javanese Ningrat House



The name "Harum Manis" is derived from a sweet cotton candy that is native to Indonesian and is popular among children for its crispiness and sweet flavor. Harum Manis takes advantage of the rich Indonesian heritage in the interior and architectural design of the restaurant. As the restaurant's interior attempts to maintain a look that is traditionally Indonesian, designers enhanced the typically dark and bold Javanese characteristics with a lighter and airy contemporary twist.

The Restaurant inherits various characteristics of classic Indonesia furniture design. It applies a natural color scheme of white and creme to the interior, as well as a little touch of blue which is believed to help protect the environment from harmful elements.

## Rooms

The restaurant's entrance welcomes you with a large wooden door similar to those used in Keraton Jogjakarta. Inside, a visual feast consisting of all natural color and elegantly sectioned rooms with unique personalities awaits.

### PRINGITAN

The elegant fitted entrance lobby flows into a warm homely welcome before entering them into the various dining rooms.



### PENDOPO

Guest can enjoy the beautiful wall decorations composed of kaung flowers made of bronze accompanied by lightning enhancements as they stroll through the walkway to the pendopo. This system is known as "Soko Guru", a characteristic of Javanese traditional house, which is used to support the roof and representsocial hierarchy in Javanese culture.



## SENTHONG KANAN



As a room that would host the Javanese Royal Family in the past, a beautiful custom made chandelier is placed at the center of room to elicit a feeling of grandeur.

## SENTHONG KIRI



The Senthong Kiri is known as the study room in a Javanese home. It is equipped with a bookcase & two work stations located in the corner.

The Senthong Kanan private sets a more intimate mood as it is inspired by classic Javanese bedroom décor with four large poles & a sheer curtain. This room design blends delicate artwork composed of colorful impression depicting clouds & kahyangan (paradise) for serenity, with lustrous metal for a sleek modern look.

## SENTHONG KANAN PRIVATE



## PELATARAN



Serves as a common area where the Sate and beverage bar are located. The openness design with charming displays of local food and beverage will attract diners to stroll around and choose their own ingredients on how they would like their Soto, Sate or Es Campur to be served, Jahe are simply too delicious to be missed.

The Gandhok is commonly built at the side of a Javanese house (pavilion) and is often used for the storage of Batik or furniture. Although Batik storage is intrinsically rustic, this version of the Gandhok is adorned with a brilliant chairs accenting the room. A pinch of glamour is then added with gold ceiling.

## GANDHOK



## The Structure

The structure of the restaurant is primarily composed of wood with all new and custom made materials to bring an old style back to life. As for the design, Harum Manis consists of three important elements to provide guests with a healthy and revitalizing dining experience.



### KAWUNG FLOWER (Bunga Kawung)

The concept of symmetry plays an important role and as essential part of traditional Javanese home design. In addition, the notion of unity serves to provide serenity and well being to the soul during everyday life. Bunga kawung motifs are also often used in Javanese architectural design to support consistent harmonization and balance, and guest will find these visual delights throughout Harum Manis interior, in the floor tiles and in the furniture details.



### FERN LEAVES (Daun Pakis)

To compliment Bunga Kaung, Harum Manis also displays fern leaves for a homely feel. This homely theme is also represented in the dining ware and interior decoration.

### TREE OF LIFE (Pohon Hayat)

A Beringin tree is often planted outdoors to bring guidance and balance to the home, and here the modern interpretation can be found as an enlarge artwork adorning the walls in lustrous brass construction.



# Umpan Teka - Sugeng Rawuh

## *Selection of Starter*



BALA BALA KEMAYU UDANG



SOSIS SAKING SOLO

### *Bandung*

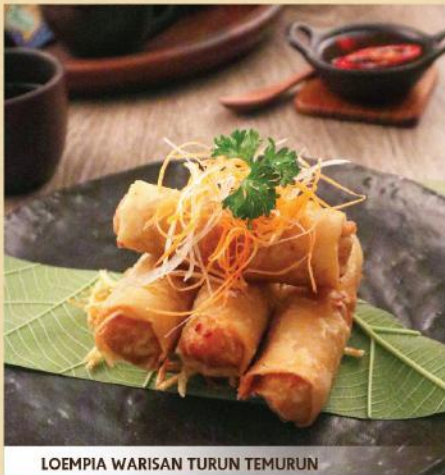
#### **BALA - BALA KEMAYU UDANG**

Crispy golden brown corn fritter with diced fresh vegetable & tiger prawn Mango kweni sauce  
**IDR 54**

### *Yogyakarta*

#### **COMBRO NDORO PUTRI**

Crispy deep-fried sweet cassava dumpling filled with bean cake, chili & onion, roasted peanut sauce  
**IDR 48**



LOEMPIA WARISAN TURUN TEMURUN

### *Solo*

#### **SOSIS SAKING SOLO**

Central Java style homemade pancake rolled with minced beef, ginger & lemongrass, and palm sugar sauce  
**IDR 54**

### *Surakarta*

#### **OTAK -OTAK NONA MANIS**

A very popular king mackerel and shrimps cake, fried crispy golden brown served with special homemade sweet sauce.  
**IDR 75**

### *Betawi*

#### **LOEMPIA WARISAN TURUN TEMURUN**

Crispy golden brown spring roll with yam beans, sliced onion, minced chicken, and palm sugar sauce  
**IDR 52**



SARWO BECIK SANGET

### *Semarang*

#### **TAHU GORENG ISI DAGING**

Crispy Indonesian tofu with shredded Beef, sweet cassava, leek, onion, and carrots stuffing, served with Nona Manis sauce.  
**IDR 54**

### *Nusantara*

#### **SARWO BECIK SANGET**

Sample platter of starter (12 pcs)  
**IDR 186**

## Aneka Makanan Pembuka *Selection of Appetizer*



TAHU TELUR SELAMAT DATANG



GADO GADO NGIDHAM

### *Jakarta*



#### **TAHU TELUR SELAMAT DATANG**

Modern take on classic crispy bean curd with scramble egg, roasted peanut sauce and shrimp paste

**IDR 78**

### *Klaten*



#### **GADO – GADO NGIDHAM**

Indonesian iconic salad steamed vegetable, bean curd, bean cake, boiled egg, tossed in mild roasted peanut sauce

**IDR 66**

### *Cianjur*

#### **KAREDOK KEBON RAYA**

True fresh vegetables with original peanut sauce, pasundan recipe

**56**

### *Betawi*

#### **KETOPRAK MPOK ELLA**

Very famous since the first ketoprak concoction mpok Ella

**66**

## Aneka Soto & Sup

### *Selection of Soup*



SOTO AYAM AREK SUROBOYO



SOP BUNTUT KUTHO GEĐE



SOP IKAN PARANG TRITIS



SOP IGA ASEM PEDAS

#### *Makassar*



#### SOP IGA ASEM PEDAS

Braised beef ribs with bones young fruit & green tomatoes, small chili, lemongrass & sweet basil leaf

IDR 96

#### *Yogyakarta*



#### SOP IKAN PARANG TRITIS

Savory seafood broth. Prawn, fresh barramundi, baby squid, and mussels. Scented with turmeric, lemongrass, sweet basil & small chili sauce

IDR 145

#### *Yogyakarta*



#### SOP BUNTUT KUTHO GEĐE

Famous Indonesian national dish. Braised center cut oxtail in clear vegetable broth, nutmeg and cloves, fried shallots, melinjo crackers, sliced lime & small chili sauce

IDR 199

#### *Betawi*

#### SOTO BETAWI KHAS HARUM MANIS

Hearty coconut cream soup, filled with beef shank, beef tripe, beef sweet meat, potatoes, tomatoes, leek, sliced lime and small chili sauce

IDR 89

#### *Surabaya*

#### SOTO AYAM AREK SUROBOYO

Turmeric & lemon leaf scented chicken broth with glass noodles, cabbage, tomatoes, leek, bean sprout, boiled egg & aromatic crispy koya

IDR 78

#### *Bandung*

#### SOTO BANDUNG LAUTAN API

Clear soup of beef fillet originated from Bandung, West Java, with white radish, soybeans, leek, fried shallots

IDR 89

# Aneka Sate Nusantara

## Selection of Skewer from Char Gril



ANEKA SATE NUSANTARA



SATE AYAM MBOK AYU



SATE LILIT PUTRI BALI



SATE PENTUL TANGKAI TEBU

### ANEKA SATE NUSANTARA

Selection of Sate Nusantara  
IDR 245

### SATE DAGING SAPI WAGYU *Jakarta*

Wagyu beef skewer char - grilled in traditional fashion,  
with peanut sauce  
IDR 234

### SATE DAGING SAPI MARANGGI *Purwakarta*

Char-grilled marinated beef tenderloin  
in authentic West Javanese sauce  
IDR 104

### SATE AYAM WONG JOWO *Solo*

Char-grilled marinated chicken fillet Central  
Javanese sauce  
IDR 98

### SATE AYAM MBOK AYU *Ponorogo*

Char-grilled chicken fillet skewer  
roasted peanut sauce  
IDR 98

### SATE PENTUL TANGKAI TEBU *Pekalongan*

Char-grilled minced beef & lamb skewer on sugarcane stick,  
peanut honey sauce  
IDR 99

### SATE KAMBING MUDA *Madura*

Char-grilled Australian baby lamb shoulder, soy sauce  
IDR 118

### SATE DAGING SAPI BALI OROB *Gianyar*

Marinated Beef fillet and skewered  
in Balinese-style spices  
IDR 99

### SATE LILIT PUTRI BALI *Jimbaran*

Char-grilled minced king mackerel and shrimp skewer  
on lemongrass Balinese style  
IDR 99

### SATE KLEWERAN *Yogyakarta*

Char-grilled marinated tofu and bean cake skewer  
Javanese style  
IDR 58

## Sajian Khas Harum Manis *In House Specialties*



RETEM UTA2 3TA2

### **SATE SATU METER (ONE METER SATAY** *Nusantara*

Harum manis signature skewer. The assortment of satay grilled over coconut charcoal (mean to be shared)

**IDR 508**



### *Banjarmasin*

#### **UDANG BAKAR BANJARMASIN**

Char-grilled palm tiger prawn from East Kalimantan with homemade special sweet soya sauce

**IDR 189 (200 GR) IDR 223 (300 GR)**



### *Yogyakarta*

#### **KAMBING GULING PENDOPO AGUNG**

Odorless young lamb from Tegal, Mid Java, marinated overnight in our secret recipe and slowly roasted, sweet soya sauce, spiked with chilies & shallots

**IDR 678**



### *Manado*

#### **IKAN BAKAR SAKURA SAMBEL DABU DABU**

A true original char-grilled Japanese silver fish pomfret with dabu - dabu sauce

**IDR 79 (PER OUNCE)**



### *Yogyakarta*

#### **AYAM BAKAR BANGSAWAN (WHOLE CHICKEN)**

Slowly braised and char-grilled free-range chicken, fresh vegetable, special paradise sauce

**IDR 199**

## Sajian Aneka Hasil Unggas *Selection of Chicken & Duck*



AYAM GORENG SELIMUT LENGKUAS

### *Semarang*

#### **AYAM GORENG SELIMUT LENGKUAS**

House specialty, fried chicken with shredded savory galangal topping and fried shallots

**IDR 108**

### *Betawi*

#### **OSENG AYAM LUNAK JAMUR MERANG**

Stir - fry boneless chicken with fresh vegetables and slightly spicy dried chilies

**IDR 124**

### *Cianjur*

#### **AYAM BAKAR PARAHYANGAN**

Char-grilled marinated chicken fillet, traditional Sundanese style vegetable, sambal bajak

**IDR 114**

### *Banyuwangi*

#### **BEBEK GORENG DAMAR WULAN**

Fried golden brown baby duck Surabaya style, steamed vegetable & roasted peanut sauce

**IDR 123**

### *Surabaya*

#### **BEBEK BAKAR KEN DEDES**

Roasted and char - grilled baby duck, which's tasty and slightly spicy, is perfect family sharing

**IDR 167**



BEBEK GORENG DAMAR WULAN



## Sajian Khas Harum Manis *Selection of Seafood*



IKAN JURONG GORENG KALI TIRTA

### *Medan*

#### **IKAN JURONG GORENG KALI TIRTA**

Golden brown crispy fried of Jurong fish served with rambutan stuffed pineapple, fresh vegetable, sweet spicy sauce

**IDR 68 (PER OUNCE)**

### *Makassar*

#### **CUMI GORENG MANGGA KWENI**

24-hour marinated baby squid, fried golden brown, served with mango kweni sauce

**IDR 134**

### *Balikpapan*

#### **KEPITING SOKA GORENG TELOR**

Crispy soft shell crab with egg drops

**IDR 145**

### *Yogyakarta*

#### **UDANG GORENG KALI URANG**

Fried crispy tiger prawn rolled in flour breadcrumbs served with mango kweny sauce

**IDR 145**

### *Jakarta*

#### **IKAN GURAME GORENG BUMBU RUJAK**

Fried shredded fresh water gurame, sweet & sour mango relish

**IDR 64 (PER OUNCE)**

### *Surabaya*

#### **IKAN GURAME BAKAR GENJERAN**

Char-grilled fresh water gurame, traditional sweet soya sauce & fresh vegetables

**IDR 64 (PER OUNCE)**

### *Cirebon*

#### **IKAN KERAPU GORENG SENDANG TIRTA**

Crispy fried grouper fillet, rambutan stuffed pineapple, fresh vegetable, sweet spicy sauce

**IDR 68 (PER OUNCE)**

### *Cianjur*

#### **IKAN PEPES PASUNDAN**

Delicious fresh barramundi fish with traditional ingredients from west java

**IDR 178**

### *Padang*

#### **GULAI KEPALA IKAN BARAMUNDI**

Soft and savory fish head cooked with coconut milk, and an ancient recipe

**IDR 167**



KEPITING SOKA GORENG TELOR



IKAN KERAPU GORENG SENDANG TIRTA

## Aneka Daging Sapi & Kambing

### *Selection of Beef & Lamb*



KAMBING BAKAR BENGAWAN SOLO



DENDENG LOMBOK LEGI



RENDANG BAKAR TALI JIWO

#### *Madura*

##### **TONGSENG KAMBING SUROMADU**

Lamb cooked Suromadu style with tomatoes, small chili, white cabbage, savory lamb broth, and crispy fried shallots

**IDR 124**

#### *Surakarta*



##### **KAMBING BAKAR BENGAWAN SOLO**

Authentic marinated and char-grilled Australian lambshank in Central Javanese style, served with crispy sweet potatoes and colo-colo sauce

**IDR 268**

#### *Betawi*

##### **OSENG DAGING LULUR LADA HITAM**

Stir-fried special beef with black soiled spices and delicious spicy fresh vegetables

**IDR 156**

#### *Kembang*



##### **RENDANG BAKAR TALI JIWO**

An original recipe of slowly braised and char-grilled beef shank with gravy sauce

**IDR 189**

#### *Padang*



##### **DENDENG LOMBOK LEGI**

Thinly sliced crispy beef brisket with special Central Javanese traditional sauce

**IDR 189**

#### *Cirebon*

##### **DAGING BAKAR BUMBU RUJAK**

A beef shank, revealed with traditional spices sauce, is soft and tasty

**IDR 178**

# Aneka Nasi dan Mie

## Selection of Rice & Noodle

### NASI PUTIH

Steamed rice  
IDR 18

### NASI MERAH

Red rice  
IDR 22



### NASI KUNING / NASI UDUK

Yellow rice / Coconut rice  
IDR 22

### NASI HIJAU

Green rice  
IDR 22



MIE GORENG JAWA



NASI GORENG KARE KAMBING BAKAR



NASI GORENG SPECIAL HARUM MANIS

### Surakarta

#### MIE GORENG JAWA

Javanese home-style fried noodle with shredded chicken, meatballs, scrambled egg, shrimp crackers  
IDR 58

### Solo

#### BIHUN GORENG JAWA

Javanese home-style fried rice noodle with shredded chicken, meatballs, scrambled egg, shrimp crackers  
IDR 58

### Yogyakarta



#### NASI GORENG SPECIAL HARUM MANIS

Our chef's favorite spicy fried rice with meatballs, shredded chicken, sunny side up, shrimp crackers  
IDR 66

### Madura



#### NASI GORENG KARE KAMBING BAKAR

Chef special fried rice with lamb shoulder in curry sauce, folded in banana leaf and char-grilled  
IDR 208

### Jakarta



#### NASI GORENG KAMPOENG

Traditional fried rice, mildly spicy with shredded chicken, sunny side up, shrimp crackers  
IDR 58

### Makassar

#### NASI GORENG HIDANGAN LAUT

Authentic seafood fried rice, baby squid, king prawn, soft shell crabs, shrimp crackers  
IDR 68

# Aneka Nasi

## *Selection of Rice*



NASI CAMPUR NUSANTARA

### NASI CAMPUR NUSANTARA

Indonesian iconic mixed salad  
Fried free-range chicken, mixed bead curd,  
salty fish balinese lawar, sate pentul,  
sengkel bakar bumbu rujak  
and melinjo crackers

IDR 98

### *Surabaya*

### NASI RAWON PASAR TURI

East Java's iconic rice dish, slowly braised  
beef shank in black nut broth salted egg,  
bean sprouts & shrimp cracker

IDR 98



NASI TIMBEL KOMPLIT

### *Purwakarta*

### NASI TIMBEL KOMPLIT

West Javanese rice dish fried free-range  
chicken, salty fish, fried bean curd & bean  
cake, fresh vegetable & tamarind sour soup

IDR 89



NASI ULAM BALI

### *Ubud*

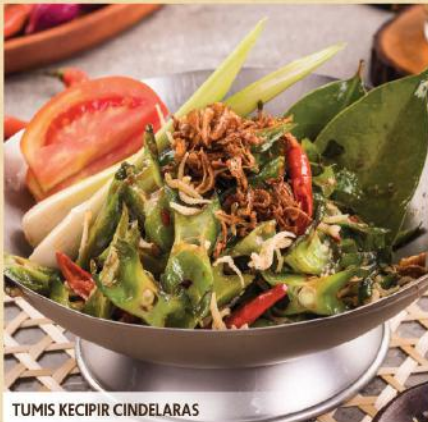
### NASI ULAM BALI

Famous Balinese coconut rice, shredded  
lemongrass beef, sate lilit putri Bali,  
fried bean curd, fresh vegetable lawar,  
condiment

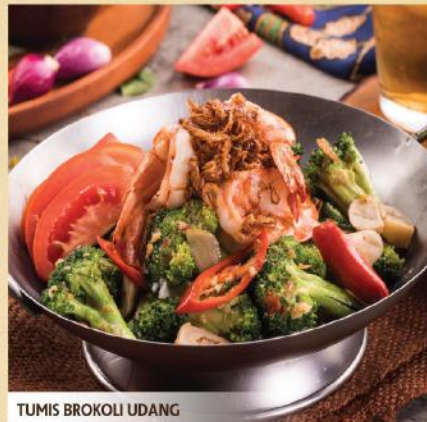
IDR 89

# Aneka Sayur & Sambal

## Selection of Vegetables & Sauce



TUMIS KECIPIR CINDELARAS



TUMIS BROKOLI UDANG



SAYUR ASEM PANINEUNGAN

### *Madiun* TUMIS KECIPIR CINDELARAS

Stir-fried baby winged beans with traditional pasta sauce, sliced red chili, & crispy anchovies  
IDR 58

### *Bogor* TUMIS PUCUK PAKIS

Sauteed baby fern shoots with homemade sauce, red chili & crunchy balita fish  
IDR 64

### *Banjarmasin* TUMIS BROKOLI UDANG

Stir-fried baby broccoli with homemade sauce, baby prawn, bean sprout & red chili  
IDR 74

### *Cirebon* TUMIS KANGKUNG UDANG

Stir-fried baby water spinach with homemade sauce, red chili, tomatoes, bean sprout & baby prawn  
IDR 68



SAMBAL BLEDEK IKAN GABUS

### *Semarang* OSENG TAHU TEMPE JAMUR

Braised tofu and bean cake, mushrooms, bean sprouts, melinjo skin  
IDR 58

### *Betawi* OSENG KEMBANG PEPAYA CUMI KERING

Stir-fried vegetables with papaya bud-flowers and papaya leaves, dried salted squid, sweet corn, red cayenne pepper and soybeans  
IDR 56

### *Cianjur* SAYUR ASEM PANINEUNGAN

Crunchy vegetable in East Javanese style sour soup  
IDR 58

### *Padang* SAMBAL BLEDEK IKAN GABUS

Spicy red chili sauce & crispy salted fish  
IDR 48

### *Madiun* SAMBAL PETIR CUMI KERING

Very spice sambal green chilli with dried squid is delicious  
IDR 44

ANEKA KERUPUK IDR 24  
Selection of crackers

TAHU / TEMPE IDR 28

Aneka Makanan Penutup  
*Selection of Dessert*



*Jakarta*

**DURIAN BRULLE**

Classic durian custard  
with caramelized sugar crust

IDR 58

## Aneka Makanan Penutup

### *Selection of Dessert*



COLENAK NYI IUTENG



ES DOGER RAJA DURIAN



DIENG ES PODENG

#### *Bandung*



#### **COLENAK NYI ITEUNG**

Grilled sweet cassava roots, buttermilk sauce, banana, and shredded young coconut, palm sugar syrup & candied jackfruit

**IDR 54**

#### *Samarinda*



#### **PISANG GORENG PUTRI SALJU**

Fried banana in butter sauce, chocolate sauce & icing sugar

**IDR 48**

#### *Surakarta*

#### **PISANG BAKAR GONDO ARUM**

Grilled banana in buttermilk sauce, shredded cheddar cheese and chocolate sauce

**IDR 48**

#### **ANEKA ES PUTER NONA MANIS**

**IDR 54**

#### *Wonosobo*



#### **DIENG ES PODENG**

Traditional black sticky rice, avocado, crushed roasted peanuts, kopyor coconut and chocolate sauce

**IDR 58**

#### *Medan*

#### **ES DOGER RAJA DURIAN**

Traditional durian ice cream, avocado, roasted peanut and condensed milk

**IDR 58**

#### **PISANG IJO SELEBES KOPYOR DURIAN**

Makassar specialties of green banana mixed with shaved durian ice and sweet corn cereal

**IDR 56**

#### *Nusantara*

#### **BUAH SEGAR MUSIMAN**

A tropical sliced fruit platter on ice

**IDR 68**

# Aneka Minuman

## *Selection of Beverages*



### Signature Drink

**ES TEH SARI KELAPA** IDR 55  
Palm fruit iced tea with basil seeds and syrup

**ES TEH JAHE KELAPA MUDA** IDR 55  
Ginger iced tea with palm sugar & young coconut

**BIR PLETOK DINGIN** IDR 50  
Traditional ginger & lemongrass beverage with a hint of cinnamon scent

**MARKISA TROPICAL** IDR 55  
Passion fruit, young coconut flesh, lemon juice

**ES SIRSAK KOLANG KALING** IDR 55  
Soursop, sugar palm fruit, lemon juice, basil seeds and soda water

**ES KETIMUN LIDAH BUAYA** IDR 55  
Aloevera, cucumber, lemon juice

### Selection of Juices

CHOICES OF :  
ORANGE, WATERMELON, STRAWBERRY, AVOCADO  
IDR 50





# Aneka Minuman

## *Selection of Beverages*



PULAU DEWATA

JAMU GENDONG

### Signature Cocktail

#### JAMU GENDONG

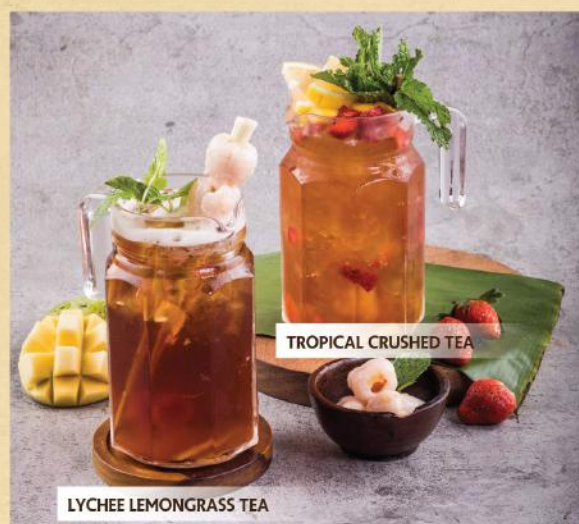
Ballantines finest, calamansi puree, homemade rice powder, galangal root & soda water

IDR 130

#### PULAU DEWATA

Arak Bali, dark rum, coconut syrup, banana syrup, calamansi puree & mint leaf

IDR 130



TROPICAL CRUSHED TEA

LYCHEE LEMONGRASS TEA

### Flavoured Cold Tea Selection

#### TROPICAL CRUSHED TEA

Mango, orange juice, strawberry

IDR 55

#### STRAWBERRY PEACH TEA

IDR 55

#### PASSION LEMONADE TEA

IDR 55

#### LYCHEE LEMONGRASS TEA

IDR 55

### Cold Beverages

EQUIL	380 ML	760 ML
• NATURAL	IDR 40	IDR 70
• SPARKLING	IDR 40	IDR 55
COCA COLA, SPRITE, GINGER ALE	IDR 30	
DIET COKE	IDR 30	

### Beers

DRAUGHT CARLSBERG	
• REGULAR	IDR 70
• LARGE	IDR 95
• PITCHER	IDR 275
BINTANG PINT 330ML	IDR 70
HEINEKEN PINT 330ML	IDR 75

# Aneka Minuman

## *Selection of Beverages*



### Traditional Shaved Ice Treats

#### **ES CAMPUR**

Avocado, young coconut, fermented cassava, jack fruit, plenty little treasures on shaved ice, syrup and condensed milk

**IDR 44**

#### **ES PUTER (2 SCOOP)**

Traditional Indonesian ice cream consists of avocado, red bean & coconut

**IDR 35**

#### **ES CENDOL**

Avocado, fermented cassava, pandan leaf scented rice dumpling, coconut milk, plenty little treasures on shaved ice & palm sugar syrup

**IDR 50**

#### **ES CINCAU HIJAU**

Green herbal jelly topped coconut milk, shaved ice & pandan leaf syrup

**IDR 50**

#### **ES KOPYOR SODA GEMBIRA**

Grated coconut & strawberry topped, condensed milk

**IDR 50**

### Hot Drinks

#### **KOPI TUBRUK**

Traditional brewed coffee, condensed milk (with or without)

**IDR 35**

#### **TEH PANAS**

Authentic Javanese green tea

**IDR 35**

#### **TEH POCI**

Authentic Javanese tea

**IDR 50**

#### **WEDANG JAHE**

Palm sugar, ginger tea, young coconut & palm fruit

**IDR 46**

#### **WEDANG RONDE**

Fashioned ginger palm sugar tea, sweet from yesteryear

**IDR 46**

#### **WEDANG SEKOTENG**

**IDR 46**

#### **BIR PLETOK PANAS**

Traditional ginger, lemongrass beverage, hint of cinnamon scent

**IDR 44**