Harum Manis
Indonesian Restaurant



Product Launches | Meetings | Birthday Parties
Engagement | Wedding & more

BANQUET SALES KIT



Harum Manis is an authentic Indonesian restaurant, offers an intimate surroudings and cultured ambience of Javanese with elegant twist to traditions. The selections of our cuisine through Nusantara and unique ambiance of "Rumah Ningrat", will elevate your culinary journey that suit to be enjoyed with any occasion.

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harummanisjkt HarumManisJkt www.harum-manis.com



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 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.



GANDHOK

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.

(Max 7 pax, Minimum Spend Food & Beverages)

Lunch : IDR 2.500.000++ | Dinner : IDR 2.500.000++

All day : IDR 10.000.000,-



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 represent social hierarchy in Javanese culture.

(Max 60 pax, Minimum Spend Food & Beverages)
Lunch : IDR 20.000.000++ | Dinner : IDR 30.000.000++
All day : IDR 76.000.000,-



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.

(Max 40 pax, Minimum Spend Food & Beverages)
Lunch : IDR 10.000.000++ | Dinner : IDR 15.000.000++
All day : IDR 37.000.000,-



SENTHONG KIRI

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

(Max 14 pax, Minimum Spend Food & Beverages)
Lunch : IDR 4.000.000++ | Dinner : IDR 4.000.000++
All day : IDR 12.000.000,-

BLOCK ALL RESTAURANT

(For 120 pax, Minimum Spend Food & Beverages)
Lunch : IDR 50.000.000++ | Dinner : IDR 65.000.000++
All day : IDR 150.000.000,-

EVENTS

This venue is available for events during brunch, lunch, or dinner hours. It consists of two dining areas with a spacious, symmetrical rectangular layout. Any variations in event formats you desire can be accommodated here at Harum Manis restaurant.

Our experienced events team will execute any event you wish to create with full professionalism.

CORPORATE EVENTS | PRODUCT LAUNCHES | PRESS CONFERENCES
BREAKFASTING EVENTS | CATERING SERVICES | CHRISTMAS PARTIES
BIRTHDAY PARTIES | GATHERINGS | MEETINGS









FOODS & DRINKS











THE WEDDING PACKAGES







At Harum Manis, your intimate wedding dreams can come true
in a charming and traditional setting. We specialize in turning your special moments
into truly memorable dining experiences.
For more intimate wedding celebrations, we can accommodate up to 150 guests
for standing receptions and 120 for seated dinners.
We also offer assistance with private decorators and sound systems to meet your needs.

Half Day (Min Spend for Food & Beverage)

Lunch 11 00 - 15 00 WIB

Standing Max 200 pax	IDR 65.000.000++
Seating Max 132 pax	IDR 65.000.000++

Dinner 18 00 - 22 00 WIB

Standing Max 200 pax	IDR 80.000.000++
Seating Max 132 pax	IDR 80.000.000++

Full Day (Min Spend for Food & Beverage)

Lunch 11.00- 22.00 WIB

Standing Max 200 pax	IDR 150.000.000++
Seating Max 132 pax	IDR 150.000.000++

* Prices are subjected to 21% Government tax & service
* Menu items are subject to change based on seasonal availability

Cherish your moments with family or friends with our set menu style,
perfect for sharing with your loved ones. We present authentic flavors using the finest local ingredients
that will not only satisfy your taste buds but also refresh your senses.
Discover the flavors with a choice of three packages for your unforgettable dining experience.

INDONESIAN CANAPE



Choice of **4 items** with coffee and tea	IDR 145.000++/ pax
Choice of **5 items** with coffee and tea	IDR 155.000++/ pax
Choice of **6 items** with coffee and tea	IDR 165.000++/ pax

Sweet

- Bolu Gulung
- Bolu Pelangi
- Bika Ambon
- Cake Tape
- Dadar Gulung
- Kue Lumpur
- Kelepon
- Lapis Surabaya
- Marmer Cake
- Nagasari
- Pie Buah
- Pie Nanas
- Sus Fla
- Sus Buah
- Sus Coklat
- Sus Éclair
- Talam
- Cake Pisang

Savory

- Bakpau Mandarin
- Lumpia
- Kroket
- Lemper
- Martabak Mini
- Otak-Otak
- Pastel
- Risoles
- Semar Mendem
- Sosis Solo
- Sus Maker
- Sus Rogut
- Sus Sosis
- Combro
- Talam Ubi
- Panada
- Sus Salad

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STALLS MENU

(Minimal order 50 pax)

Food

* Siomay Bandung Komplit
IDR 65.000++/ pax
(Fish Siomay, Cabbage, Potato, Egg, Bitter Melon, Tofu, Lime, Sauce)

* Pempek Sungai Musi
IDR 95.000++/ pax
(Lenjer, Submarine, Adaan, Cucumber, Shrimp Powder, Sauce)

* Bakwan Malang
IDR 75.000++/ pax
(Beef Meatball, Egg Noodles, Fried Dumplings, Green Mustard, Sauce)

* Tahu Gejrot Nyonya Cirebon
IDR 65.000++/ pax
(Sumedang Tofu, Celery Leaves, Fried Peanuts, Mawar Crackers, Sauce)

* Kambing Guling Muda
IDR 4.500.000++(market price)
Whole Lamb for 50 -70 pax
(Roast Lamb, Rice Cakes, Colo-Colo Sambal, Lime)

Dessert

* Es Campur
IDR 44.000++/ pax
(Avocado, Black Grass Jelly, Coconut, Palm Seeds, Sugar Palm Fruit, Fermented Cassava, Jackfruit, Milk, Syrup, Crushed Ice)

* Es Cendol
IDR 50.000++/ pax
(Cendol, Jackfruit, Fermented Cassava, Fermented Black Glutinous Rice, Avocado, Coconut Milk, Palm Sugar, Crushed Ice)

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BUFFET MENU

Menu 1

IDR 299.000++/ pax
(min. 40 pax)

◆ APPETIZER
Sosis Saking Solo
Otak-Otak Nona Manis
Tahu Telor Selamat Datang

◆ SOUP
Soup Iga Asem Pedas

◆ MAIN COURSE
Nasi Putih Pandan Wangi
Mie Goreng Jawa
Ikan Kerapu Goreng Sendang Tirta
Ayam Bakar Parahyangan
Rendang Bakar Tali Jiwo
Sate Pentul Tangkai Tebu
Sate Ayam Mbok Ayu
Tumis Pucuk Pakis

◆ DESSERT
Pisang Goreng Putri Salju
Colenak Nyi Iteung
Buah Segar Musiman

◆ CONDIMENT
Aneka Sambal
(kecap, terasi, cabe ijo, acar kampung)
Aneka Krupuk
(udang, mawar, emping)

Menu 2

IDR 315.000++/ pax
(min. 40 pax)

◆ APPETIZER
Sarwo Becik Sanget
Tahu Telor Selamat Datang
Gado-Gado Ngidham

◆ SOUP
Soto Betawi Khas Harum Manis

◆ MAIN COURSE
Nasi Putih Pandan Wangi
Soun Goreng Jawa
Ikan Barramundi Goreng Telor Asin
Ayam Bakar Parahyangan
Dendeng Lombok Legi
Sate Daging Sapi Maranggi
Sate Ayam Wong Jowo
Tumis Brokoli Udang

◆ DESSERT
Singkong Sutra
Durian Brulle
Buah Segar Musiman

◆ CONDIMENT
Aneka Sambal
(kecap, terasi, cabe ijo, acar kampung)
Aneka Krupuk
(udang, mawar, emping)

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BUFFET MENU

Menu 3

IDR 399.000++/ pax
(min. 40 pax)

* APPETIZER
Loempia Warisan Turun Temurun
Otak-Otak Nona Manis
Gado-Gado Ngidham

* SOUP
Soto Betawi Khas Harum Manis

* MAIN COURSE
Nasi Goreng Kampoeng
Rendang Bakar Tali Jiwo
Ayam Goreng Selimut Lengkuas
Ikan Barramundi Asem Manis
Sate Daging Sapi Maranggi
Sate Ayam Wong Jowo
Sate Lilit Putri Bali
Tumis Brokoli Udang

* DESSERT
Singkong Sutra
Pisang Bakar Gondo Arum
Buah Segar Musiman

* CONDIMENT
Aneka Sambal
(kecap, terasi, cabe ijo, acar kampung)
Aneka Krupuk
(udang, mawar, emping)

Menu 4

IDR 475.000++/ pax
(min. 40 pax)

* APPETIZER
Bala-Bala Kemayu Udang
Sosis Saking Solo
Tahu Telor Selamat Datang

* SOUP
Soto Ikan Parang Tritis

* MAIN COURSE
Nasi Goreng Kare Kambing
Dendeng Lombok Legi
Ayam Bakar Bangsawan
Udang Bakar Banjarmasin
Sate Kambing Muda
Sate Ayam Mbok Ayu
Sate Pentul Tangkai Tebu
Tumis Brokoli Udang

* DESSERT
Pisang Goreng Putri Salju
Durian Brulle
Buah Segar Musiman

* CONDIMENT
Aneka Sambal
(kecap, terasi, cabe ijo, acar kampung)
Aneka Krupuk
(udang, mawar, emping)

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SPECIAL FAMILY MENU

Menu 1

IDR 278.000++/ pax

(min. 5 pax)

APPETIZER

Sosis Saking Solo
Central Java style homemade pancake, rolled with minced beef, ginger & lemongrass, palm sugar sauce

Bala-Bala Kemayu
Crispy golden brown corn fritter with diced fresh vegetables & tiger prawn mango kweni sauce

SOUP

Soto Betawi Khas Harum Manis
Hearty coconut cream soup filled with beef shank, beef tripe, beef sweet meat,
potatoes, tomatoes, green onion, sliced lime, and small chili sauce

MAIN-COURSES

Nasi Putih Pandan Wangi, Nasi Merah
Steamed white pandan-scented rice, red rice

Bihun Goreng Jawa
Javanese home-style fried rice noodles with shredded chicken, meatballs, scrambled egg, shrimp crackers

Ikan Baramundi Goreng Telor Asin
Fried barramundi fish with salted egg

Ayam Goreng Selimut Lengkuas
Fried chicken with shredded savory galangal topping and fried shallots

Dendeng Lombok Legi
Thinly sliced crispy beef brisket with special Central Javanese traditional sauce

Oseng Tahu Tempe Jamur
Braised tofu and tempeh with mushrooms, bean sprouts, melinjo skins

Sate Pentul Tangkai Tebu
Char-grilled minced beef & lamb skewered on sugarcane stick with peanut honey sauce

DESSERT

Pisang Goreng Putri Salju
Fried banana with butter sauce, chocolate sauce, and powdered sugar

Es Puter Kelapa
Indonesian traditional coconut ice cream

Buah Segar Musiman
A tropical sliced fruit platter on ice

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

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SPECIAL FAMILY MENU

Menu 2

IDR 299.000++/ pax

(min. 5 pax)

APPETIZER

Sosis Saking Solo
Central Java style homemade pancake, rolled with minced beef, ginger & lemongrass, palm sugar sauce

Otak-Otak Nona Manis
A very popular king mackerel and shrimp cake, fried to a crispy golden brown,
served with special homemade sweet sauce

Tahu Telor Selamat Datang
A modern take on classic crispy bean curd with scrambled egg, roasted peanut sauce, and shrimp paste

SOUP

Sop Iga Asem Pedas
Braised beef ribs with bones, young fruit, green tomatoes, small chili, lemongrass, and sweet basil leaf

MAIN COURSES

Nasi Putih Pandan Wangi, Nasi Merah
Steamed white pandan wangi rice, red rice

Mie Goreng Jawa
Javanese home-style fried noodles with shredded chicken, meatballs, scrambled egg, and shrimp cracker

Ikan Kerapu Goreng Sendang Tirta
Crispy fried grouper fillet with rambutan-stuffed pineapple, fresh vegetables, and sweet spicy sauce

Ayam Bakar Parahyangan
Char-grilled marinated chicken fillet with traditional-style vegetables and sambal bajak

Rendang Bakar Tali Jiwo
An original recipe of slowly braised and char-grilled Australian beef shank with gravy sauce

Sate Pentul Tangkai Tebu
Char-grilled minced beef and lamb skewers on sugarcane sticks with peanut honey sauce

Sate Ayam Mbok Ayu
Char-grilled chicken fillet skewers with roasted peanut sauce

Tumis Pucuk Pakis
Sautéed baby fern shoots with homemade sauce, red chili, and crunchy anchovies

DESSERT

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

Colenak Nyi Iteung
Grilled sweet cassava roots with buttermilk sauce, banana, shredded young coconut,
palm sugar syrup, and candied jackfruit

Buah Segar Musiman
A tropical sliced fruit platter on ice

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

SPECIAL FAMILY MENU

Menu 3

IDR 324.000++/ pax

(min. 5 pax)

APPETIZER

Sarwo Becik Sanget
Sample platter of starters

Tahu Telor Selamat Datang
Modern take on classic crispy bean curd with scrambled egg, roasted peanut sauce

Gado-Gado Ngidham
Indonesian iconic salad with steamed vegetables, bean curd, bean cake, and boiled egg, tossed in mild roasted peanut sauce

SOUP

Soto Betawi Khas Harum Manis
Hearty coconut cream soup with beef shank, beef tripe, beef sweetmeats, potatoes, tomatoes, green onion, sliced lime, and small chili sauce.

MAIN-COURSES

Nasi Putih Pandan Wangi, Nasi Merah
Steamed white pandan wangi rice, red rice

Soun Goreng Jawa
Javanese home-style fried rice noodles with shredded chicken, meatballs, scrambled egg, and shrimp crackers

Ikan Barramundi Goreng Telor Asin
Barramundi fried with salted egg

Ayam Bakar Parahyangan
Char-grilled marinated chicken fillet with traditional Sundanese-style vegetables and sambal bajak

Dendeng Lombok Legi
Thinly sliced crispy beef brisket with special Central Javanese traditional sauce

Sate Daging Sapi Maranggi
Char-grilled beef tenderloin in authentic West Javanese sauce

Sate Ayam Wong Jowo
Chicken fillet marinated for 24 hours, char-grilled with Central Javanese sauce

Tumis Brokoli Udang
Stir-fried baby broccoli with homemade sauce, baby prawns, bean sprouts, and red chili

DESSERT

Singkong Sutra
Braised sweet cassava with thick coconut milk and young coconut

Durian Brulee
Classic durian custard with caramelized sugar crust

Buah Segar Musiman
A tropical sliced fruit platter on ice

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

FINE DINING MENU

Menu 1

IDR 370.000++/ pax

(min. 5 pax)

APPETIZER

Sosis Saking Solo
Central Java style homemade pancake rolled with minced beef, ginger & lemongrass, and palm sugar sauce

Rujak Pengaten Gedongan
Assorted vegetable salad tossed in roasted peanut sauce

SOUP

Soto Bandung Lautan Api
Clear soup of beef fillet, white radish, soybean, leek and fried shallots

MAIN-COURSES

Sate Daging Sapi Maranggi
Char-grilled marinated beef tenderloin in authentic West Javanese sauce

Sate Ayam Mbok Ayu
Char-grilled chicken fillet skewer with roasted peanut sauce

Semur Daging Khas Dalam
An original recipe tender braised beef and potatoes, sprinkled with fried onions

Ayam Bakar Parahyangan
Char-grilled marinated chicken fillet traditional style served with ambal bajak

Kepiting Soka Goreng Telor
Crispy soft shell crabs with exotic egg drops

Oseng – Oseng Tahu Tempe Jamur
Sautéed tofu and beans cake, mushrooms, beans spouts, melinjo skins slice red chili

Nasi Goreng Kampoeng
Traditional fried rice, mildly spicy, shredded chicken, scramble egg

DESSERT

Es Podeng
Traditional black sticky rice, avocados, kopyor coconut

Buah Segar Musiman
A tropical slice of fresh fruits

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

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FINE DINING MENU

Menu 2

IDR 399.000++/ pax

(min. 5 pax)

APPETIZER

Loempia Warisan Turun Temurun
Crispy golden brown spring roll with yam beans, sliced onion, minced chicken, and palm sugar sauce

Otak-Otak Nona Manis
A very popular king mackerel and shrimp cake, fried crispy golden brown, served with special homemade sweet sauce

SOUP

Sop Ikan Parang Teritis
Savory seafood broth with king prawn, mussel, barramundi, baby squid, scented with turmeric, lemongrass, basil leaf, and small chili

MAIN-COURSES

Sate Ayam Wong Jowo
Char-grilled marinated chicken fillet in Central Javanese sauce

Sate Kambing Muda
Char-grilled Australian baby lamb shoulder with soy sauce

Rendang Bakar Tali Jiwo
An original recipe of slowly braised and char-grilled beef shank with gravy sauce

Ayam Goreng Selimut Lengkuas
House specialty, fried chicken with shredded savory galangal topping and fried shallots

Pepes Pasundan Ikan Krapu
A safeguarded recipe, grilled and rolled in banana leaf with Sundanese cuisine

Tumis Broccoli Udang
Stir-fried baby broccoli with homemade sauce, baby prawn, bean sprouts, and sliced red chili

Nasi Goreng Special Harum Manis
Our chef's favorite spicy fried rice with meatball, shredded chicken, and scrambled egg

DESSERT

Durian Brule
Classic durian custard with caramelized sugar crust

Buah Segar Musiman
A tropical slice of fresh fruits

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

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FINE DINING MENU

Menu 3

IDR 525.000++/ pax

(min. 5 pax)

APPETIZER

Bala-Bala Kemayu Udang
Crispy golden-brown corn fritters with diced fresh vegetables and tiger prawn, served with mango kweni sauce.

Sosis Saking Solo
Central Java style homemade pancake rolled with minced beef, ginger & lemongrass, and palm sugar sauce

SOUP

Sop Buntut Kutho Gede
Famous Indonesian national dish, braised center cut oxtail in clear vegetable broth
with nutmeg and cloves, fried shallot, melinjo crackers, sliced lime, and small chili sauce

MAIN-COURSES

Sate Daging Sapi Wagyu
Char-grilled wagyu beef skewer in traditional fashion with an assortment of peanut and soy sauce

Sate Pentul Tangkai Tebu
Char-grilled minced beef and lamb skewer on a sugarcane stick, served with peanut honey sauce

Dendeng Lombok Legi
Thinly sliced crispy beef brisket with special Central Javanese traditional sauce

Ayam Bakar Bangsawan
Slowly braised and char-grilled free-range chicken with special paradise sauce

Udang Bakar Banjarmasin
Char-grilled palm tiger prawn from East Kalimantan with homemade special sauce

Tumis Broccoli Udang
Stir-fried baby broccoli with homemade sauce, baby prawn, bean sprouts, and sliced red chili

Nasi Goreng Kare Kambing
Chef's special fried rice with baby lamb shoulder in curry sauce, folded in banana leaf and grilled

DESSERT

Es Podeng
Traditional black sticky rice, avocados, kopyor coconut

Singkong Sutra
Braised sweet cassava with thick coconut milk and young coconut

Buah Segar Musiman
A tropical slice of fresh fruits

CONDIMENT
Aneka Sambel (terasi, kweni, geprak cabe ijo, acar kampong)
Aneka Krupuk (udang, gendar, mawar, emping)

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BEVERAGES PACKAGES

Free Flow 2 Hours



IDR 125.000++/ pax

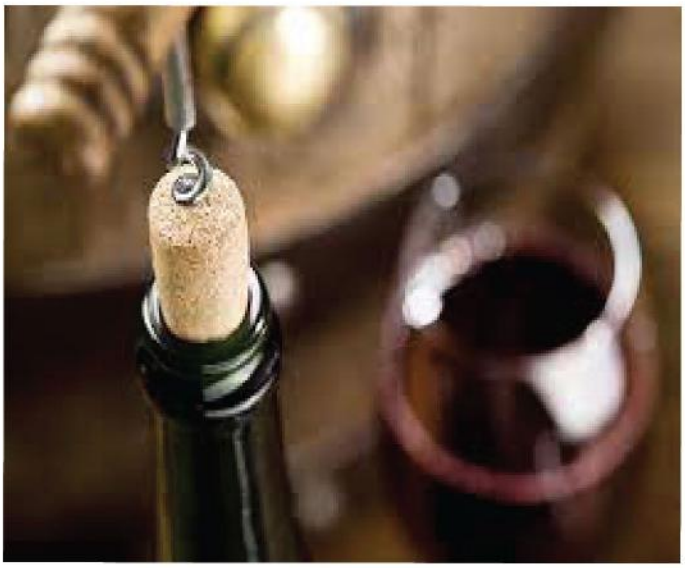
Ice Tea
Ice Lemon Tea
Mineral Water
Soft Drink
Orange Juice
Guava Juice

IDR 385.000++/ pax

Ice Tea
Ice Lemon Tea
Mineral Water
Soft Drink
Draught Beer
Wine

IDR 80.000++/ pax

Ice Tea
Ice Lemon Tea
Mineral Water



Corkage

Wine & Champagne	IDR 300.000++/ bottle
Spirit	IDR 400.000++/ bottle
Sake & Sochu	
* 100 - 900 ml	IDR 150.000++/ bottle
* 900 - 1800 ml	IDR 300.000++/ bottle

Utility Operating Fee

Screen & Projector	IDR 500.000 nett
Speaker & Microphone	IDR 400.000 nett

Operating Fee Excluding Operational Hours

Gandhok	IDR 500.000++
Senthong Kiri	IDR 1.000.000++
Senthong Kanan	IDR 3.000.000++
Pendopo	IDR 5.000.000++
Block Restaurant	IDR 8 000 000++

Electricity Charge

Telectricity Charges for usage during 4 hours and per subsequent hour per event up to 2.000 watts

Range (watt)	The First 4 Hours	1 Hour Later
500 - 1.000	IDR 350.000++	IDR 100.000++
1.000 - 1.500	IDR 450.000++	IDR 150.000++
1500 - 2.000	IDR 600.000++	IDR 200.000++

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Kind of Our Service

- Ala Carte
- Sharing on the table (Set Family Menu) minimum 8 pax
- Fine Dinning (Served Individual) minimum 4 pax
- Buffet Minimum 30 pax or minimum spending block area (Senthong Kanan, Pendopo or block restaurant)
- Buffet Menu will be create after client agree with minimum spend

Term & Condition as follows

- The food is offered as our recommendation and your requirement
- The beverages selections are offered as your requirement
- The food prices are excluding beverages. Beverages package prices are for two hours free flow and half a price of the actual price for evert additional hour

Term of payment

- Total down payment for the event is 50% from the total bill
- A cancellation by the client three to two days prior the event will be charged 100% from the total bill
- The down payment should be received latest a week before the event
- Down payment is compulsory for every booking more than 10%
- Down payment nonrefundable an non-transferable
- The down payment can be paid directly in our outlet or proceed through bank transfer to the following account :

  BCA Branch Batavia

  Account No. 546-030-4573

  Name : PT. Cassis
- The balance due of the bill will be settled after the event finished



HARUM MANIS INDONESIAN RESTAURANT

Pavilion Retail Arcade. Jl. K.H. Mas Mansyur Kav.13. Karet Tengsin. Tanah Abang

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