

Harum Manis
Indonesian Restaurant

RIJSTTAFEL MENU

Welcome to Harum Manis!

We are delighted to have you with us

Rijsttafel, which means "rice table" in Dutch, is a luxurious Indonesian dining tradition that presents an abundant array of small, flavorful dishes served alongside fragrant rice.

Originally developed during the colonial era to showcase the rich culinary diversity of the Indonesian archipelago, rijsttafel transforms an ordinary meal into an elegant, multi-course feast. Each dish from spicy curries and grilled satays to crisp vegetables and savory condiments reflects the vibrant flavors and cultural heritage of Indonesia.

This refined and ceremonious style of dining is perfect for sharing, inviting guests to savor the harmony of tastes, textures, and aromas in a setting that celebrates both tradition and togetherness.









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IDR 689K*
Minimum 12 pax

APPETIZERS

Loempia Warisan Turun Temurun, Tahu Gunting Pasar Turi, Asinan Sayur Segar

Crispy golden brown spring rolls filled with yam beans, sliced onion, minced chicken, and palm sugar sauce. Crispy tofu with scrambled egg, assorted vegetable salad, and sweet-sour dressing

SOUP

Sop Buntut Kutho Gede

A famous Indonesian dish of braised center-cut oxtail in clear vegetable broth with nutmeg and cloves, topped with fried shallots, served with melinjo crackers, sliced lime, and chili sauce

MAIN COURSE

Sate Daging Sapi Wagyu, Sate Ayam Mbok Ayu

Char-grilled Wagyu beef skewers served with traditional peanut and soy sauces.
Char-grilled chicken fillet skewers with roasted peanut sauce

Rendang Bakar Tali Jiwo

Original slow-braised and char-grilled beef shank served with rich gravy

Bebek Betutu Panggang

Harum Manis signature dish: char-grilled baby duck served over multigrain rice

Pepes Tahu Jamur

A treasured recipe of tofu and mushrooms marinated in spices and steamed in banana leaves

Udang Bakar Banjarmasin

Char-grilled palm tiger prawns from East Kalimantan with our special homemade sauce

Tumis Brokoli

Stir-fried baby broccoli with homemade sauce, bean sprouts, and sliced red chili

Nasi Sridevi

A fragrant rice platter featuring steamed white rice, red rice, green rice, and turmeric rice

DESSERT

Es Podeng, Colenak Nyi Iteung, Buah Segar Musiman

Traditional dessert kopyor coconut with black sticky rice, avocado, crushed roasted peanuts, and chocolate sauce.
Grilled sweet cassava with buttermilk sauce, banana, shredded young coconut, palm sugar syrup, and candied jackfruit.
Fresh seasonal tropical fruits

CONDIMENT

Aneka Sambal
Sweet soy, shrimp paste, green chili, and pickled vegetables
Aneka Kerupuk
Assorted crackers: shrimp, gendar, flower-shaped, and melinjo

Coffee & Tea