



SAMBAL

MODERN *Indonesian* BISTRO



COCKTAILS

SAMBAL MARGARITA **\$16**

Our signature twist on a classic — a bold balance of sambal heat and bright citrus

1.5oz Tequila, Lime, Dry Curacao, Agave, Sambal

NASTAR **\$19**

Inspired by the beloved pineapple tart — tropical cocktail with notes of pineapple, cinnamon, and vanilla

1.5oz Rum, Pineapple, Cinnamon, Clove, Vanilla, Lemon, Whey

S'RAI **\$16**

Lemongrass and coconut meet gin and lime in a crisp, refreshing harmony

2oz Gin, Lemongrass, Coconut, Lime

RORO **\$19**

A vivid green elixir inspired by Ngi Roro Kidul — smooth, lightly sweet, and deceptively gentle

1.5oz Gin, Melon Marjan, Lemongrass, Pandan, Lime, Vanilla Yogurt

PESAWAT KERTAS **\$16**

Paper Plane reimagined through the lens of Betawi heritage — bright, bittersweet, and warmed by bir pletok spices

1oz Brandy, Aperol, Benedictine, Lemon, Indonesian Rempah

SIRSAK SOUR **\$16**

Where soursop and lemon create a soft tropical twist on a classic sour

1.5oz Vodka, Lemon, Soursop Juice, Egg White

SENOPATI **\$16**

An ode to Jakarta nights in Senopati — smooth, warming, and layered in depth

1oz Whisky, Sweet Vermouth, Campari, Pandan

ANAK BAIK **\$16**

A grown-up Milo moment — nutty, creamy, and smooth enough to wake your inner child

1.5oz Vodka, Creme de Cacao, Amaretto, Milo

DRINKS

ES TEH SOLO \$6
Indonesian iced jasmine tea, served sweet or unsweetened

JAVA TEA \$8
Jasmine tea layered with basil seeds and nata de coco

ES SIRSAK \$8
Soursop juice with a hint of lemon and simple syrup

ES MARKISA \$8
Passion fruit juice with a hint of lemon and simple syrup

SOFT DRINKS \$4
Coke, Diet, Zero, Sprite, Ginger Ale

Perrier Sparkling \$5 Aeras Still \$3.5

MOCKTAILS

SODA GEMBIRA \$12
"Happy Soda" this classic mix of soda, condensed milk, and coco pandan syrup is pure Indonesian nostalgia

GOLDEN HOUR \$12
Smooth blend of passion fruit, guava, lime, and almond orgeat, capturing the ease of a sunset

SEJUK \$12
Crisp apple and menthol with a cool, freezy finish — the fruit tea that bites back

ADEM SARI \$12
Lime, cinnamon, and a whisper of sweetness — bright on entry, calm on the way down





WINES

5oz 8oz

SANTA MARGHERITA \$14 / \$18 / \$54

Pinot Grigio
Alto Adige-Trentino, Italy

WILLM RÉSERVE \$14 / \$18 / \$54

Riesling
Alsace, France

G. MARQUIS \$14 / \$18 / \$54

Pinot Noir
Ontario, Canada

DONINI \$10 / \$14

Merlot
Friuli, Italy

BEERS

STELLA ARTOIS \$10

HEINEKEN \$10

SAPPORO \$10

CORONA \$10

STARTERS

SATE AYAM

\$18

Flame-grilled chicken skewers served with house **peanut** sauce and a side of acar

UDANG BAKAR JIMBARAN

\$20

Char-grilled **prawns** marinated in a sweet, savory, and slightly spicy Balinese sauce

SAMBAL FLIGHT

\$14

Sambal terasi, sambal ijo, and house **peanut** sauce served with prawn crackers

TAHU GEJROT (V)

\$14

Crispy golden fried tofu tossed in sweet & spicy tamarind vinaigrette

TEMPE MENDOAN (V)

\$15

Deep fried Golden battered tempeh served with a side of sambal kecap



STAPLES

NASI GORENG KAMPOENG \$22

Spicy wok-fried rice with chicken, sunny side-up, with a side of kerupuk & acar

Vegetarian Sub Available

NASI UDUK JAKARTA \$26

Aromatic coconut rice, serundeng fried chicken, egg ribbons, toasted **peanuts**, anchovies, kerupuk & sambal terasi

Vegetarian Sub Available

BAKMI AYAM \$21

Hand-pulled noodles topped with braised chicken, served with crispy wonton chips & sambal

NASI PADANG \$28

Ayam pop (slow-poached chicken in coconut milk) served with rice, kale gulai, sambal ijo, & kerupuk

KETOPRAK (V) \$18

Indonesian street-style vegetarian dish with **peanut** sauce, tofu, vermicelli, beansprouts & kerupuk (Egg +\$2)

ASINAN JAKARTA (V) \$18

Crispy spring salad of cabbage, carrot, tofu & beansprouts, tossed in tangy peanut vinaigrette (Tempe +\$3)

ADD ONS

Jasmine Rice - \$3.5

Sambal - \$3

Acar - \$2.5

Coconut Rice - \$5.5

Kerupuk - \$5



Allergy notice: Dishes may contain or come into contact with nuts. Please inform your server of any severe peanut allergies.

SHAREABLES

IGA BAKAR

\$42

Succulent grilled beef ribs (3) glazed in sweet soy with a side of grilled wedge salad

Extra: \$12/bone

AYAM BAKAR

\$28

Char-grilled chicken glazed in sambal and sweet soy with a side of grilled wedge salad

NONI'S WINGS

\$24

Fried chicken wings tossed in Noni's signature sauce topped with aromatic blends

SIGNATURE

FAMOUS BEEF RENDANG

Slow-braised AAA angus beef in dried curry, served with jasmine rice, **peanut**, anchovies, balado egg, kerupuk & sambal ijo

\$32

NASI CAMPUR BALI

A Balinese-style plate with lemongrass fish sate, bumbu Bali chicken, sambal embe, vegetable urap, jasmine rice, & kerupuk

\$30



DESSERTS

MOLTEN PISANG COKLAT

\$14

Dark chocolate lava cake served with a scoop of salted vanilla ice cream & banana crisps

ES TELER SUNDAE

\$12

The classic dessert reimaged: vanilla ice cream, shredded coconut, jackfruit, pandan drizzle

GULA AREN PANNA COTTA

\$10

Silky panna cotta, gula aren caramel, toasted coconuts, pandan leaf

ES CENDOL

\$12

Chilled pandan cendol with coconut milk, palm sugar, & sweet jackfruit, a cooling Indonesian classic

