



SAMBAL

MODERN *Indonesian* BISTRO

www.sambal.to

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

SPARKLING WATER \$5

Perrier (330ml)

SOFT DRINKS \$4

Coke, Diet, Zero, Sprite, Ginger Ale

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 glow and ease of a tropical sunset

ES TEH CICI \$12

Es teh manis, elevated with lychee, longan, and simple syrup — a floral, refreshing take on a familiar favorite

BIR PLETOK \$12

Traditional spiced drink of ginger, lemongrass, and clove — warming and aromatic. Despite the name, it's non-alcoholic





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

\$18

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

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

S'RAI

\$16

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

2oz Gin, Lemongrass, Coconut, Lime

RAMUAN IBU

\$16

A bold herbal potion built on gin and Tolak Angin — comforting, bitter, and a little mysterious

1.5oz Gin, Sweet Vermouth, Campari, Tolak Angin

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

JL. BRAGA

\$16

Warm and elegant like walking the streets of Braga at golden hour

1.5oz Amaro Nonino, Brandy, Lemon, Sweet Vermouth

SENOPATI

\$16

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

1oz Whisky, Sweet Vermouth, Campari, Pandan

SIRSAK SOUR

\$16

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

1.5oz Vodka, Lemon, Soursop Juice, Egg White



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

BAKSO BAKAR

\$15

Charred beef meatballs, caramelized on the grill with sweet & spicy glaze

SAMBAL FLIGHT

\$13

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

TAHU GEJROT (V)

\$13

Crispy golden fried tofu tossed in sweet & spicy tamarind vinaigrette

TEMPE MENDOAN (V)

\$14

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 \$20

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

KETOPRAK (V) \$18

Indonesian street-style vegetarian dish: **peanut** sauce, tofu, vermicelli, beansprouts & kerupuk (Egg +\$2.00)

PETRUK'S BOWL \$22

Coconut rice with grilled meatballs, sunny-side up, and house **peanut** sauce

SOTO AYAM \$22

Golden chicken soup simmered with lemongrass and lime leaves, served with vermicelli, bean sprouts, egg & kerupuk

ADD ONS

Jasmine Rice - \$3.00

Sambal - \$3.00

Acar - \$2.50

Coconut Rice - \$5.00

Kerupuk - \$5.00

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



SHAREABLES

AYAM BAKAR

\$28

Charcoal 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

\$30

IGA BAKAR

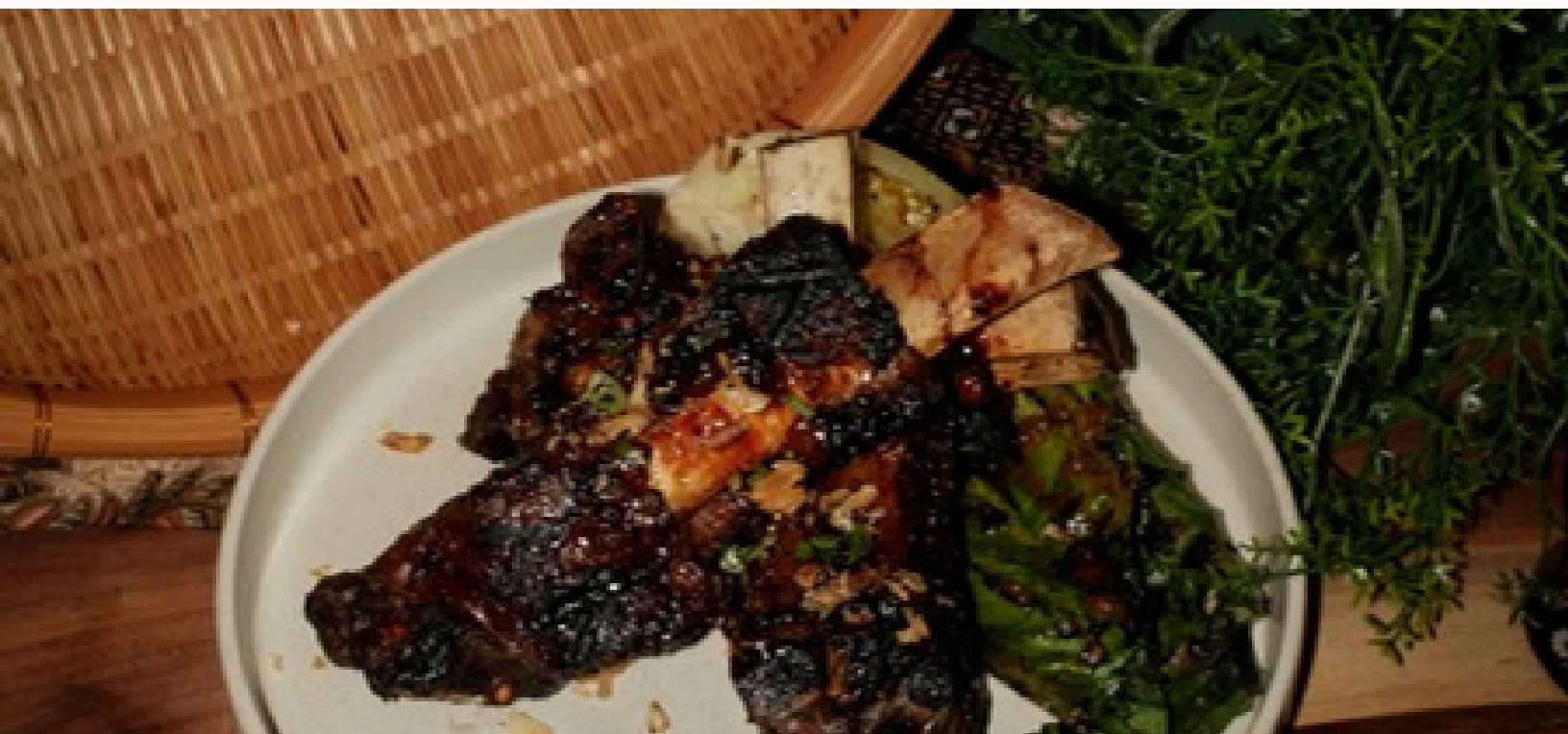
Succulent grilled beef ribs (3) glazed in sweet soy with a side of grilled wedge salad

\$42

BAKSO RUSUK

Succulent beef meatballs in a seasoned broth, served with tender beef back rib, tofu, fine vermicelli, and crisp, golden wonton chips

\$28



DESSERTS

ES TELER SUNDAE \$12

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

GULA AREN PANNA COTTA \$10

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

WEDANG RONDE \$12

Warm ginger tea with glutinous rice balls filled with **peanuts** or black sesame

