FW26



SAMBAL

MODERN *Indonesian* BISTRO

www.sambal.to



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

ASAM JAWA — $16
A sparkling, sweet-tart blend of tamarind and vodka, with a warming hint of cinnamon.
1oz Vodka, Tamarind, Cinnamon, Prosecco

RICE & SHINE — $16
Whisky sour layered with toasted rice, pandan, and ginger, balanced with bright citrus and a touch of kecap manis
1.5oz Whisky, Bénédictine, Kecap Manis, Toasted Rice, Lemon, Egg White

TEHQUILA — $16
A twist on the classic Negroni, bringing Indonesian tea into a bold blend of tequila, bittersweet orange, and vermouth.
1oz Tequila, Campari, Sweet Vermouth, Indonesian Jasmine Tea

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

STMJ **$6**
Traditional warm drink with milk, egg yolk, honey, & ginger

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

BIR PLETOK **$12**
A traditional Jakarta spiced drink of ginger, lemongrass, and clove — warming and aromatic

ES KOPI CINCAU **$12**
A blend of coffee, palm sugar, and creamy milk with soft grass jelly for a sweet, silky finish





WINES

	5oz 8oz
SANTA MARGHERITA **Pinot Grigio** Alto Adige-Trentino, Italy	**$14 / $18 / $54**
WILLM RÉSERVE **Riesling** Alsace, France	**$14 / $18 / $54**
G. MARQUIS **Pinot Noir** Ontario, Canada	**$14 / $18 / $54**
DONINI **Merlot** Friuli, Italy	**$10 / $14**

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

SOP IKAN — $26
Tender sole and fish balls in a savoury fish broth with curly lettuce and fragrant garlic oil

KETOPRAK (V) — $18
Indonesian street-style vegetarian dish with **peanut** sauce, tofu, vermicelli, beansprouts & kerupuk (Egg +$2)

GULAI KAMBING — $36
Braised baby lamb shank bone in served in aromatic and fragrant thick golden yellow coconut curry sauce

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ADD ONS

Jasmine Rice - $3.5
Coconut Rice - $5.5
Sambal - $3
Kerupuk - $5
Acar - $2.5

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

SIGNATURE

FAMOUS BEEF RENDANG

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

$32

SOTO BETAWI OSENG

Seared flank steak, golden potatoes, and tomatoes in a rich, creamy coconut broth, served with acar, emping crackers, lime and sambal

$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 reimagined: vanilla ice cream, shredded coconut, jackfruit, pandan drizzle

GULA AREN PANNA COTTA $10

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

SEKOTENG $12

Traditional Indonesian warm dessert with bread, sago pearls and palm seeds in a fragrant red ginger broth.

