



## entrée

### 121.0 Mie Pempek

An assortment of Palembang-style fishcakes, including egg-stuffed, ball-shaped, curly, and pistol (steamed cassava wrapped in grated coconut), served with cucumbers, ground dried shrimp, and noodles in a sour and spicy sauce.

Pick your favorite carbs:

- Egg noodles
- Glass noodles

### Tahu Berontak

Crispy warm tofu stuffed with prawns, scallops, mushrooms and chives.

108.0 - 4 pcs

66.0 - 2 pcs

### 83.0 Bakwan Seafood

Warm and savory seafood fritters made from prawns, scallops, chopped cabbages and carrots.

### 84.0 Rujak Juhi

A tasty and refreshing Betawi-style salad with shredded salted squid, hard-boiled eggs, dried shrimps, tofu, fried nuts, mixed lettuces, sliced carrots, red cabbage, cucumbers, cherry tomatoes, and pineapples, all tossed in a tangy dressing and served with nut crackers.

### 61.0 Kerupuk Campur

A platter of pleasantly crunchy Indonesian traditional crackers.



Tahu Berontak



Sate Wagyu Sambal Belimbing



Bakwan Seafood



Sate Kambing Muda



Rujak Juhi



Sate Sayap Bumbu Plecing

## sate (6 pieces/portion)

- 183.0 **Sate Wagyu Klopo**   
*Aromatic tender wagyu satays coated in toasted grated coconut.*
- 183.0 **Sate Wagyu Sambal Belimbing**   
*A one-of-a-kind tasty aromatic wagyu satays in tangy star fruit sauce.*
- 183.0 **Sate Wagyu Ungaran**   
*Flavorful tender wagyu satays soaked in piquant marinade and served with buttery peanut sauce.*
- 183.0 **Sate Kambing Muda**  
*Pleasantly meaty and tender lamb satays soaked in sweet soy sauce marinade and served with peanut sauce.*  
Meat  
Buntel  
Mixed
- 105.0 **Sate Ayam Madura**  
*Juicy chicken satays soaked in sweet marinade and served with ground peanut sauce with a hint of spiciness.*  
Meat  
Skin  
Mixed
- 103.0 **Sate Ayam Rembang**   
*Chicken satays made from boneless thigh meat, marinated in a flavorful blend of spices, chilies, coconut milk, and shrimp paste, then skewered and grilled to perfection.*
- 82.0 **Sate Sayap Bumbu Plecing**   
*Chicken wing skewers grilled and coated in a bold, sweet and spicy plecing sauce made with chili, lime, and shrimp paste.*
- 82.0 **Sate Jamur**   
*Succulent oyster mushrooms marinated in a flavorful blend of spices, chilies, coconut milk, and shrimp paste, then skewered and grilled to perfection.*

## seafood

- 286.0 **Kakap Bakar Dabu-Dabu**   
*Whole red snapper flawlessly grilled into a golden crisp served with a tasty refreshing dabu-dabu sauce (chopped red and green bird's eyes chilies, fresh red and green tomatoes and shallots mixed with lime juice).*
- 286.0 **Kakap Goreng Saus Asam Pedas**   
*Whole red snapper deep-fried to a golden crunchy crust that envelops its signature moist meat paired with refreshing sweet, sour and spicy hog plum salad.*
- 275.0 **Udang Galah Balado**   
*Juicy deep-fried giant river prawns mixed well with fiery crushed chili sauce.*
- 275.0 **Udang Galah Bumbu Tumis Pepes**  
*Juicy giant river prawns stir-fried with aromatic spices, wrapped in banana leaves, and grilled to perfection, offering a smoky, savory flavor with a hint of spiciness.*
- 275.0 **Udang Galah Sambal Belimbing**   
*Grilled giant river prawns served with invigorating flavors of baby starfruits in peanut sauce.*
- 192.0 **Kepiting Soka Dabu Roa**   
*Crispy yet delicate soft-shell crabs and fried shimeji and shiitake mushrooms accompanied by fresh chilies and topped with spicy roa fish sambal.*
- 192.0 **Kepiting Soka Saus Asam Pedas**    
*Crispy yet delicate soft-shell crabs and fried shimeji and shiitake mushrooms served with refreshing sweet, sour and spicy hog plum salad.*
- 153.0 **Cumi Hitam**  
*Tender squid slow-cooked with squid ink and aromatic herbs.*
- 153.0 **Cumi Telur Bakar**   
*Tender and meaty grilled calamari stuffed with squid roe and served with BBQ sauce.*



Kakap Goreng Saus Asam Pedas



Bawal Goreng Tiga Sambal



Udang Galah Bumbu Tumis Pepes



Udang Galah Balado




Kepiting Soka Dabu Roa




Cumi Telur Bakar

## live seafood

85.0/100g **Bawal Goreng Tiga Sambal**   
*Freshly prepared live pomfret fish marinated and deep fried served with Maluku-style raw sambal colo colo, Balinese raw sambal matah, and shrimp paste sambal.*

85.0/100g **Kerapu Bakar Jimbaran**  
*Delicate kerapu fish seasoned with salt, pepper, and lime juice, grilled to perfection, and served with urap—boiled vegetables mixed with seasoned grated coconut.*

85.0/100g **Kerapu Saus Asam Pedas**   
*Delicate texture of fresh kerapu perfectly combined with refreshing sweet, sour and spicy hog plum salad.*

## meat

- 187.0 **Iga Konro Goreng**   
*Tender Wagyu beef ribs marinated in spices, deep-fried to a crispy exterior, and served with spicy peanut sauce.*
- 174.0 **Rendang**  
*Beef and mushrooms seasoned with various herbs and spices slow-cooked in coconut milk and served with fried string beans.*
- 174.0 **Se'i Sapi**  
*Tender smoked beef, marinated in spices and slow-cooked to perfection, delivering a rich, savory, and smoky flavor.*
- 151.0 **Semur Malbi Lidah Sapi**   
*Palembang-style beef tongue stew in a thick, rich gravy made from a blend of spices, chilies, brown sugar, coconut milk and sweet soy sauce.*
- 198.0 **Gule Sengkel**   
*Succulent lamb shank slow-cooked in light green curry served with roti canai.*
- 198.0 **Tongseng Sengkel**  
*Deep-fried crispy lamb shank served with vegetable curry.*
- 165.0 **Bebek Madura**  
*Free-range duck, slow-cooked with garlic, turmeric, lemongrass, and other spices, then fried until crispy, served with spicy sambal.*
- 165.0 **Ayam Bakar Kalasan**   
*Tender and caramelized whole spring chicken soaked in the sweet marinade for long hours and grilled to perfection.*
- 165.0 **Ayam Goreng Rempah**  
*Flavorful bone-in fried chicken pieces infused with a fragrant mix of herbs and spices.*
- 226.0 **Gudeg Kendil - for 2 pax**    
*Traditional Javanese dish comprises chicken, spicy cattle skin stew and jackfruit stew with palm sugar and coconut, served hot in a traditional earthen pot.*



Se'i Sapi



Sop Buntut Bakar



Bebek Madura



Sop Kaki Sapi



Ayam Goreng Rempah



Tekwan



Soto Ayam Banjar



Iga Konro Goreng



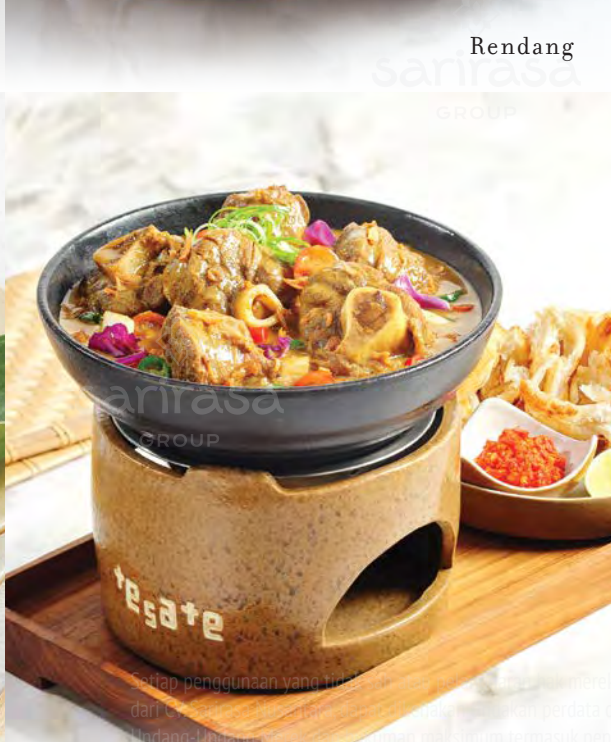
Tahu Telur



Rendang



Tumis Jambal Tomat Hijau



Tongsenng Sengkel

## soup

- 249.0 **Rawon Buntut**   
*Intensely flavored oxtail soup cooked with black nuts (kluwak) and other exotic spices served with glass noodles, salted egg and prawn crackers.*
- 249.0 **Sop Buntut**  
*Warm and comforting oxtail soup cooked with various spices and herbs and served with glass noodles and sambal balado merah.*
- 249.0 **Sop Buntut Bakar**  
*Grilled oxtail served alongside a warm, comforting soup cooked with various spices and herbs, accompanied by glass noodles and sambal balado merah.*
- 176.0 **Sop Kaki Sapi**  
*Tender, slow-cooked beef tendons simmered in a rich, flavorful broth made with milk, garlic, ginger, lemongrass, and assorted vegetables.*
- 116.0 **Soto Ayam Banjar**  
*Banjar-style herb soup with shredded chicken, hard-boiled egg, vegetables, and rice cake in a fragrant, herb-infused broth.*
- 108.0 **Tekwan**  
*Delicate fish dumplings served in a fragrant clear broth with noodles and fried shallots.*

## vegetables

- 107.0 **Oseng Kecipir**   
*Stir-fried winged beans mixed with chewy beef tendon.*
- 107.0 **Tumis Bunga Pepaya**   
*Papaya flower sautéed with cassava leaves, crunchy salted fish, and shredded tuna, served with savory peanut crackers.*
- 102.0 **Rendang Jamur**  
*Oyster mushrooms seasoned with various herbs and spices slow-cooked in coconut milk.*
- 102.0 **Tahu Telur**    
*Wok-fried egg and silky white tofu topped with sweet soy sauce and peanuts, served with sunny-side up.*
- 81.0 **Tumis Jambal Tomat Hijau**  
*Fresh green tomatoes and preserved salted fish stir-fried with shallots and green chilies.*
- 81.0 **Tumis Pucuk Labu**  
*Unripe chayote leaf buds with slices of red chilies and shallots.*
- 81.0 **Urap**   
*Boiled vegetables, including bean sprouts, long beans, purple cabbage, winged beans, edamame, and baby corn, mixed with grated coconut and seasoned with garlic, chili, and turmeric, served with crispy Javanese peanut crackers.*

## rice combination

158.0 Nasi Gudeg 🍲

Traditional Javanese rice platter served with chicken, spicy cattle skin stew, unripe jackfruit stew with palm sugar and coconut, and savory peanut crackers.

158.0 Nasi Tutug 🍲👍

Exotic rice served with assorted side dishes, including calamari in squid ink, traditionally grilled chicken, stir-fried green tomatoes and salted fish, tempeh crackers, sayur asem and sambal balado merah.

Rice options:

- Plain rice
- Shirataki rice
- Half and half

## porridge

108.0 Tinutuan

Manadonese-style savory rice porridge made with vegetables, including pumpkin, spinach, and sweet potatoes.



Nasi Goreng Wagyu



Nasi Gudeg



Tinutuan



Nasi Goreng Kampung



Mie Goreng Nyemek

## fried rice and noodle

- 160.0 **Nasi Goreng Wagyu** (level of spiciness 1, 2, 3)  
*Fried rice with tender Wagyu beef, stir-fried in savory seasonings.*
- 160.0 **Nasi Goreng Kambing** (level of spiciness 1, 2, 3)  
*Traditional aromatic lamb fried rice infused with curry flavor and served with lamb satay.*
- 132.0 **Nasi Hitam Ikan Roa** (level of spiciness 1, 2, 3)   
*Fried black rice with spicy Celebes fish pesto, fried soft shell crab, and egg, served with nut crackers and tasty refreshing dabu-dabu (chopped red and green bird's eyes chilies, fresh red and green tomatoes and shallots mixed with lime juice).*
- 132.0 **Nasi Goreng Kampung** (level of spiciness 1, 2, 3)  
*Traditional fried rice cooked with chicken and served with chicken satays.*
- 132.0 **Sego Godog**  
*Plain rice, shredded chicken, chicken roll, egg and vegetables in chicken broth, served with prawn crackers.*
- 132.0 **Mie Godog** (level of spiciness 1, 2, 3)  
*Egg noodles cooked in light soup with chicken, egg and vegetables.*
- 132.0 **Mie Goreng** (level of spiciness 1, 2, 3)  
*Wok-fried egg noodles or glass noodles, shredded chicken, fishcakes, egg, baby bok choy, cherry tomatoes, and served with prawn crackers.*
- 132.0 **Mie Goreng Nyemek** (level of spiciness 1, 2, 3)  
*Wok-fried egg noodles or glass noodles, shredded chicken, fishcakes, egg, baby bok choy, cherry tomatoes in egg gravy, and served with prawn crackers.*

Pick your favorite carbs:

- Egg noodles/rice
- Shirataki rice
- Glass noodles
- Half and half

## rice

### 41.0 Nasi Shirataki

Made from konjac plant, the chewy low carbs substitute to rice comes with various benefits for blood sugar level, cholesterol and digestive health.

### 30.0 Nasi Kecombrang

Fragrant rice tossed with ginger torch and shredded unripe jackfruit.

### 30.0 Nasi Oncom

Fragrant rice tossed with crunchy fermented bean fritters.

### 28.0 Nasi Hitam

Healthy black-colored rice. Also known as purple rice.

### 25.0 Nasi Putih

Aromatic pandan white rice.

### 25.0 Lontong

Rice cake cooked in banana leaf.

## sambal

### 24.0 Sambal Balado Merah Padang

Chili pepper sambal mixed with garlic, shallots and red tomato, sautéed with oil.

### 24.0 Sambal Matah

Shredded chili and herbs sambal.

### 24.0 Sambal Terasi Merah

Red shrimp paste sambal.

# beverage

## fresh young coconut

- 104.0 **with Pure Orange Juice**  
*Fresh coconut mixed with freshly squeezed orange juice, served on a wooden tray with a natural lemongrass straw.*
- 96.0 **Natural with Lime**  
*Fresh coconut mixed with lime, served on a wooden tray with a natural lemongrass straw.*

## fruit mix

*Refreshing blend of **tropical fruits**.*

- 105.0 **Kopyor with Durian**   
*Soft, tender and jelly-like meat coconut sport served with durian.*
- 99.0 **Kopyor Orange**  
*Soft, tender and jelly-like meat coconut sport served with orange juice.*
- 96.0 **Kopyor**  
*Soft, tender and jelly-like meat coconut sport with syrup.*
- 96.0 **Pure Orange Cold Press**  
*100-percent fresh orange juice served with all natural lemongrass straw.*
- 80.0 **Kedondong**  
*Known as hog plum, the fresh kedondong juice offers sweet and sour tastes.*
- 80.0 **Sirsak Leci**  
*Sweet creamy soursop mixed with lychee.*



Es Bumi Hangus



Fresh Young Coconut with Pure Orange Juice



Es Daluman



Herbal Infusion Biru



Es Campur



Pure Orange Cold Press

## herbal infusion

TeKoTe's **rainbow** coloured herbal drinks.

- 61.0 **Merah** (served hot or iced)  
Red-coloured herbal drink with tart and fruity notes, made from dried **roselle**, lemongrass, pineapple, and fresh lemon and lime.
- 61.0 **Jingga** (served hot)  
Orange-coloured herbal drink with warm, aromatic notes, crafted from dried sappan wood, **ginger**, roasted nutmeg, pandan leaves, cinnamon, clove, and cardamom, accented with fresh ginger.
- 61.0 **Kuning** (served hot)  
Yellow-coloured herbal drink with bright, warming notes, made from dried lemongrass, ginger, **turmeric**, Javanese ginger, and a touch of saffron and fresh ginger.
- 61.0 **Hijau** (served hot)  
Green-coloured herbal drink with aromatic and refreshing flavors, crafted from dried lemongrass, turmeric, saffron, pandan leaves, butterfly pea flower, lavender, and **mint** leaves.
- 61.0 **Biru** (served hot)  
Blue-coloured herbal drink with citrusy lift and gentle floral undertones, made from dried **lemongrass**, star anise, cinnamon, lime leaves, and butterfly pea flowers.
- 61.0 **Nila** (served hot or iced)  
Violet-coloured herbal drink with aromatic and subtly sweet flavors, made from dried lemongrass, apple, **lime leaves**, butterfly pea flower, and candied winter melon, accented with fresh lemon.
- 61.0 **Ungu** (served hot or iced)  
Purple-coloured herbal drink, blending fruity sweetness with gentle spice, made from dried lemongrass, pineapple, **mulberry**, clove, and cinnamon.

## herbal remedy (served hot or iced)

TeKoTe's very own fun and relaxing contemporary herbal reductions **served with hot herbal water or cold with sparkling water**.

- 61.0 **Kunyit Asam**  
Aromatic and slightly sour herbal reduction made from turmeric and tamarind.
- 61.0 **Beras Kencur**  
Sweet and light herbal reduction made from a mixture of rice and galangal.
- 61.0 **Temulawak**  
Earthy herbal reduction made from turmeric.
- 61.0 **Jahe** (gula merah / gula putih)  
Hot citrusy herbal reduction made from fresh ginger, with a choice of white sugar or brown sugar.





Herbal Infusion Merah



Bolu Tape Keju (add-on Es Puter)



Coffee



Brownies Coklat Pisang (add-on Es Puter)



Es Puter Cendol



Klapertaart (add-on Es Puter)

## artisan local blend coffee

### Sumatra Mandheling

Grown near the scenic Lake Toba in North Sumatra, this espresso-roasted Arabica coffee delivers notes of **aromatic spices** with a distinctive **earthy aftertaste**.

Country : Indonesia

Varietal : Mixed Varietals

Region : North Sumatra, Lake Toba

Processing : Wet-Hulled

Altitude : 1,300 - 1,500 MASL

### Java Preanger

Sourced from the lush Pengalengan region in West Java, this Arabica espresso delights with nuances of **aromatic herbs** and a subtle **black tea aftertaste**.

Country : Indonesia

Varietal : Mixed Varietals

Region : West Java, Pengalengan

Processing : Washed

Altitude : 1,200 - 1,400 MASL

### Tasting Notes

Toasted Almond, Cloves, Dark Cocoa

## black coffee

50.0 Espresso

50.0 Americano

57.0 Long Black

+10.0 Extra Shot

## white coffee

61.0 Cafe Latte

61.0 Cappuccino

+10.0 Extra Shot

## signature coffee (served hot or iced)

### 88.0 Mocha Java

TeKoTe's specialty coffee, Cargo, is a blend of Mandheling and Java Preanger coffee beans, infused with mocha syrup, fresh milk, and **Kahlúa**, and served with peanut biscuits.

### 61.0 Gula Malaka

TeKoTe's specialty coffee, Cargo, is a blend of Mandheling and Java Preanger coffee beans, enhanced with palm sugar and served with peanut biscuits.

### 61.0 Jahe

TeKoTe's specialty coffee, Cargo, is a blend of Mandheling and Java Preanger coffee beans, enhanced with ginger syrup and served with peanut biscuits.

## iced fruit tea

Refreshing **contemporary fruit teas** served with coconut sugar.

### 53.0 Lemon Lime Tea

### 53.0 Lychee Mint Tea

## indonesian premium tea (served hot or iced)

### 43.0 Black Pasundan

### 43.0 Green Highland

### 43.0 Green Java Jasmine

## refreshment

### 50.0 Equil Natural Water

### 50.0 Equil Sparkling Water





Bingka (add-on Es Puter)



Pineapple Taart (add-on Es Puter)



Serabi Solo Cendol (add-on Es Puter)



Serabi Solo Coklat Keju (add-on Es Puter)



Es Puter Podeng



Serabi Kopi (add-on Es Puter)


## warm

+15.0 /scoop Additional coconut ice cream topping is available.  
Add-ons are not applicable for Ronde menu purchases.

88.0 Pisang Gulung  
*Pisang Raja rolled in crispy pastry.*

62.0 Roti Canai Manis  
*Two pieces of roti canai topped with caramel sauce and condensed milk.*

38.0 Serabi Solo  
- Cendol  
*Traditional Javanese crepes served with pandan jelly, tapioca pearls, jackfruit, and drizzled with thick coconut milk.*  
- Coklat Keju  
*Traditional Javanese crepes served with thick coconut milk and chocolate sprinkles topped with cheese, ground peanuts, condensed milk.*

38.0 Serabi Kopi   
*Coffee-flavored traditional Javanese crepes served with thick coconut milk, beet-colored tapioca pearls.*

50.0 Ronde (gula merah / gula putih)  
*Chewy glutinous rice balls filled with peanuts, served with candied kaffir lime, in a warm ginger wedang soup.*

## cake

+15.0 /scoop Additional coconut ice cream topping is available.

59.0 Bingka  
*A soft, custard-like pandan cake made from cassava, with a slightly crispy top.*

59.0 Bolu Tape Keju  
*Fermented cassava cheese cake.*

59.0 Brownies Coklat Pisang  
*Banana-flavored brownies with chocolate chips and cashew nuts.*

59.0 Klapertaart  
*A Dutch-influenced cake made with flour, sugar, milk, butter, and coconut flesh juice.*

59.0 Pineapple Taart  
*A pastry with a buttery, flaky crust filled with sweet pineapple filling.*



Asinan Buah



Pisang Gulung (add-on Es Puter)



Rujak Uleg



Roti Canai Manis (add-on Es Puter)



Es Puter Doger



Ronde

## cold

### 70.0 Asinan Buah

Indonesian fruit salad made with a variety of fresh tropical fruits, such as pineapple, mango, and papaya, all soaked in a tangy, sweet, and spicy brine.

### 70.0 Rujak Uleg - for 2 pax (level of spiciness 1, 2, 3)

Sliced hog plum, pineapple, green papaya, pomelo, red sweet potato, and jicama with black sesame, served with a spicy, freshly ground tangy dressing made from chili, palm sugar, tamarind, and shrimp paste.

## iced

+15.0 /scoop Additional kopyor or durian topping is available.

### 53.0 Es Bumi Hangus

A refreshing dessert featuring rice flour porridge with palm sugar, fermented cassava, black glutinous rice, basil seeds, green grass jelly, sugar palm fruit, and shaved ice, topped with a generous drizzle of creamy coconut milk.

### 53.0 Es Cincau Hijau

Green grass jelly in chilled coconut water with subtle aroma of banana syrup that enhances and balances the flavors.

### 53.0 Es Daluman

Revitalizing traditional cendol rice jelly with coconut milk, creamy red rice flour porridge, jackfruit, and basil seeds.

### 53.0 Es Puter

#### - Cendol

Smooth and creamy coconut ice cream served with bread, avocado, ground peanuts, pandan jelly, ice apple and syrup.

#### - Doger

Smooth and creamy homemade coconut ice cream served with black glutinous rice porridge, bread, avocado, ground peanuts, fermented cassava, and caramel syrup.

#### - Podeng

Smooth and creamy coconut ice cream served with bread, avocado, ground peanuts, tapioca pearls, chocolate sprinkles and cocopandan syrup.

### 61.0 Es Campur (served with Arak)

A delicious and refreshing combination of sweet jelly and fruit with condensed milk and flavored syrup, served on crushed ice, accompanied by a traditional alcoholic beverage on the side.

### 61.0 Es Siwalan (served with Arak)

Classic thirst-quencher with sweet and chewy palm fruits in flavored syrup, topped with cendol rice jelly, accompanied by a traditional alcoholic beverage on the side.

