

samiya

WELCOME TO SAMIYA RESTAURANT

We embrace the From Garden to Plate philosophy, where fresh ingredients are thoughtfully harvested and carefully prepared to nourish both body and soul.

Our dishes are inspired by nature, using locally sourced vegetables, herbs and seasonal produce grown with care by our farming partners.

Through simple techniques and balanced flavours, we aim to deliver wholesome meals that celebrate freshness, wellbeing and mindful dining.

Kami mengusung konsep From Garden to Plate, menghadirkan hidangan yang berasal dari bahan-bahan segar pilihan yang dipanen dengan penuh perhatian.

Sayur-mayur, rempah, dan hasil kebun lokal, kami olah secara sederhana untuk menjaga kualitas, rasa alami dan nilai gizinya.

Melalui sajian yang seimbang dan bernutrisi, kami berharap setiap hidangan dapat memberikan pengalaman makan yang sehat, nyaman dan menyegarkan.

PLANT-BASED SELECTION

Crispy Bakwan Jagung Sweet corn fritter, fresh herb, tamarind dressing.	80
Pecel Madiun Blanched spinach, long bean, bean sprout, bean cake, tofu, peanut crackers, peanut sauce.	80
Tempe Mendoan Fried bean cake with a spiced flour batter and spicy sweet soy sauce.	80
Tahu Isi Fried tofu stuffed with mixed vegetables, drizzled with a sweet, tangy and spicy palm sugar vinaigrette.	80
Rendang Nangka Young jackfruit braised in coconut Padang spices served with steamed rice, eggplant sambal bajak, crispy potato chips and green chili sambal.	90
Kare Tahu dan Tempe Tofu and tempeh simmered in a rich Indonesian yellow curry served with steamed rice.	90
Sambal Matah Mushroom Rice Bowl Grilled mushrooms served over steamed rice with fresh sambal matah.	90
Nasi Goreng Kampung Plant-Based Indonesian style fried rice with vegetables, tempeh, tofu and homemade sambal.	90



Shellfish



Spicy



Gluten Free



Vegetarian

We welcome any enquiries from guests who wish to know whether our dishes contain specific ingredients. Kindly inform our hommate of any allergies or special dietary requirements that should be considered when preparing your menu request. Please share this with our hommate prior to placing your order.

Prices are in thousands of Indonesian Rupiah and subject to 11% government tax and 10% service charge.

APPETIZER and SALAD

	Gado – Gado Mixed blanched vegetables, rice cake, boiled egg, tofu, crackers peanut sauce.	80
	Lumpia Vegetable spring roll served with sweet chili sauce and peanut sauce.	80
	Crispy Fried Shrimp Wonton served with sweet chili sauce.	80
	Som Tam Green papaya salad, peanut, dried shrimp, tamarind sauce.	80
	Sate Padang Lidah Sapi Pan seared ox tongue skewers and rice cakes served with aromatic spiced yellow sauce.	110
	Sate Maranggi Grilled beef satay served with sweet soy sauce sambal and peanut sauce.	110
	Pho Pia Pak Sod Fresh vegetable spring roll, prawn, mango salsa, tamarind sauce.	110
	Yum Nua Yang Grilled beef salad, tomato, onion, coriander, celery, chili lime sauce.	120



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CHEF'S RECOMMENDATION

Soto Medan

Creamy chicken soup with coconut milk and yellow paste, shredded chicken, potato cake, bean sprouts, boiled egg, red sambal, lime and steamed rice.

110



Tom Yam Talay

Thai spicy seafood soup, straw mushrooms, galangal, lemongrass, lime leaves, coriander leaves, served with steamed rice.

125



Mie Goreng Jawa

Javanese stir-fried noodles with seafood, mixed vegetables, pickles, prawn crackers and fried shallots.

125



Nasi Goreng Kampung

Fried rice with salted fish, fried chicken, satay, fried egg, prawn crackers and pickles. choice of satay : beef or chicken.

125



Hainan Chicken Rice

Poached chicken with seasoned rice served with chili sauce and ginger scallion dipping sauce.

125



Gaeng Keow Wan Gai

Chicken green curry with eggplant, sliced chili and basil served with steamed rice.

130



Vietnamese Beef Pho

A Vietnamese noodle soup with beef broth, topped with beef, onion, bean sprouts, basil and chili.

135



Pan-seared Snapper Fillet with Jimbaran Sauce

Grilled fish with Jimbaran style marinade served with long bean lawar, steamed rice and sambal matah.

150



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CHEF'S RECOMMENDATION

Prawn Pad Thai

150

Stir-fried noodles with tamarind sauce, prawns, egg, tofu, bean sprouts, crushed peanuts, chili peppers and a lime wedge.



Ayam Betutu Bali

150

Grilled and steamed spring chicken marinated in Balinese aromatic spices served with minced chicken satay, long bean lawar, fried shallots, sambal matah and steamed rice.



Bebek Goreng

175

Crispy Balinese half duck served with kalasan long bean, melinjo crackers, fried shallots, sambal 'embe-bajak' and steamed rice.

Beef Bulgogi

175

Marinated shredded beef sirloin in dark soy sauce served with onion, sesame seeds, coleslaw, lettuce and rice.

Sop Buntut

220

Oxtail in spiced soup with potatoes, carrots, tomatoes, melinjo crackers, fried shallots, chili condiment served with steamed rice.



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DESSERT

Sliced Fruit	65
Banana Fritter Deep-fried banana with crumble and vanilla ice cream.	80
Lapis Surabaya Layered sponge cake filled with strawberry jam, chocolate and fresh strawberries.	80
Mango Sticky Rice Sweet sticky rice with fresh sliced mango and creamy coconut sauce.	80
Injin Crème Brûlée Traditional black rice brûlée with fruits and crumble.	80
 Klepon Pandan mousse with brown sugar filling served with kinca sauce.	80
Sea Salt Chocolate Lava Cake Chocolate cake made from melted sea salt chocolate served with crumble and vanilla ice cream.	110



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