



Sarong is proud to serve you our new range of dishes that create a perfect mixture between the best of locally sourced ingredients and innovative asian cooking techniques. By working with eco-friendly farmers we bring you better tasting food from organically grown produce

while at the same time supporting our rural communities to maintain and develop sustainable farming practices

GLUTEN FREE MENU

ENTRÉE

Grilled scallop with sweet Thai basil young coconut & peanut nam jihm	50
Tuna betel leaf with lemongrass green tomato sambal matah and bumbu pasih	45
Chicken betel leaf flat leaf coriander lime leaf roasted chilli capsicum relish	45

STARTERS

Poached prawns with green mango lemongrass micro lemon basil chilli & Ikan asin manis	80
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POULTRY

“Bebek Madura” twice cook duck with sambal mangga & Balinese sambals	155
Crispy chicken tangkap with green chilli curry leaf & pandan leaf	155
Smoked red curry chicken with pineapple siamese watercress pea eggplant & Thai basil	170
Butter chicken with cashew nuts ginger garam masala kasoori methi & tomato sauce	170
Chicken Banjara Kebab marinated in green chilli tandoori spices yoghurt crusted with sesame seed	170
Chicken Biryani simmered in spices with basmati rice coriander garam masala turmeric	170

MEAT

8hour slow braised shredded beef with kluwek beansprout & salted duck egg	120
Panang curry of pork with peanut chilli Thai basil and coconut cream	125
Slow cooked Sri Lankan lamb curry with coconut milk coriander cumin lemongrass and curry leaves	165
Northern Indian slow braised lamb shank simmered in coriander mint tomatoes cardamom black pepper & cinnamon	170
Slow cooked Vindaloo of pork shoulder simmered with red chilli cardamom cloves & black pepper	170
Roasted suckling pig from Sarong’s hinterland farm with sambal andaliman sambal dabu dabu & sambal bajak	380

FISH

Crispy whole fish with kaffir lime ginger holy basil & chilli jam sauce	160
Stir fried chilli prawn with asam kandis belimbing wuluh chilli & curry leaf	170
Wood roasted Balinese style barramundi wrapped in banana leaf sambal matah & kangkung plecing	170
Malabari prawn curry with ginger curry leaves mustard seeds tamarind & coconut milk	170
Green curry of seared snapper with snake bean baby corn oyster mushrooms and Thai basil	175
Malay fish curry with fennel curry leaf tamarind okra cauliflower & mustard seed	175
Tandoori pahadi of snapper marinated in mint chutney yoghurt garam masala and green chilli	180
Ajwani seafood Tikka with prawn squid scallop & fish marinated with cream gram flour ajwani & garam masala	180
Tandoori squid stuffed with paneer cheese cashewnut potato cauliflower marinated in ajwani seed kasoori methi & yoghurt	180

SIDES

Sauteed green beans with sambal ulek	45
Seared cauliflower with tempered spices of turmeric curry leaves and chilli	45
Pilaf rice / Jasmine rice	20