SUKMO – All Day Dining Restaurant Menu Draft

Bites

Crispy Lemongrass Chicken Wings
Crispy golden wings marinated in lemongrass, chili, and garlic. Glazed with tamarind sauce and served with fresh herb salad.

Lao-style Beef Larb Tacos
Crisp wonton tacos filled with spiced minced beef larb, fresh herbs, toasted rice, and lime. Crunchy, zesty, and satisfying.

Chili Crab Mantao Sliders

Fried Mantau Buns,filled with sweet spicy chili crab,cucumber,and egg. A singaporean Street Food Classic,reimagined

Wagyu Gyoza

Japanese Beef Wagyu Dumplings, Serve with Confit Cherry Tomato and Miso Soy Sauce

Cathfish ala Heritage

Inspired from malioboro Street Food ***Pecel Lele****,Fried Crispy Fillet cathfish served with Tempe Crumble and Sambal kemangi Aioli*

Indonesian Snack Platter (V)

An array of Indonesian street food bites served in "tenongan" style, consist of Tempe Mendoan, Tahu isi, lumpia semarang, Pisang Goreng and two types of house-made sweet "jajan pasar"of the day

Salad

Zesty Mango Herb Salad with Grilled King Prawn
Julienned green mango, cucumber, cherry tomatoes, fresh herbs, lime-chili dressing, toasted peanuts, and crispy shallots. Topped with a Thai-style marinated grilled king prawn.

Thai Green Papaya Salad (V)
Julienned green papaya tossed with lime juice, chili, peanuts, and palm sugar. Lightly spiced and refreshingly tangy

Classic Chicken Caesar Salad
Romaine lettuce tossed in creamy Caesar dressing, topped with grilled chicken breast, garlic croutons, crispy beef bacon, and shaved parmesan.
Optional: Add a soft-boiled egg or grilled prawns for extra flavour.

Edamame & Avocado Salad (V)
Creamy avocado and steamed edamame beans tossed with arugula, radish, and sesame dressing.

Wagyu Beef Tataki

A Japanese dish,consist of thinly sliced medium rare seared beef serve with ponzu and fried tempura jalapeno

Pasta Selections

Spaghetti Aglio e Olio (V)
A timeless favourite—spaghetti tossed with garlic, chili flakes, and extra virgin olive oil. Finished with fresh parsley and parmesan. Simple, bold, and satisfying.

Tagliatelle alla Bolognese
Fresh tagliatelle pasta coated in a rich, slow-cooked beef and tomato ragù. A hearty Italian classic, full of depth and flavor.

Ricotta & Spinach Ravioli (V)
Delicate ravioli filled with creamy ricotta and spinach, served in a light sage butter sauce with shaved parmesan. Silky, comforting, and refined.

Pappardelle al Funghi
Wide ribbons of pasta with a medley of wild mushrooms, garlic, and thyme in a light cream sauce. Earthy, elegant, and aromatic.

Pasta Creamy Gochujang
Vermicelli Pasta,Cooking cream, Gochujang paste, Black mussle, Sousvide egg, Furikake and Prawn.

Penne Pesto Pistachio
Penne Pasta cooking with Basil Pesto, Pistachio paste and Wagyu Meatball.

Soup Selections

Tom Yum Chicken Soup
A Thai-style hot and sour broth infused with lemongrass, galangal, and chili. Filled with tender chicken and mushrooms.

Creamy Corn & Smoked Chicken Chowder
Sweet corn and smoked chicken in a velvety cream base. Topped with crispy garlic crumbs and scallions.

Roasted Tomato & Basil Soup (V)
Slow-roasted tomatoes blended into a smooth, rich soup with fresh basil and a touch of cream. Served with toasted sourdough

Sandwich & Burger

Wagyu House Burger
Grilled Wagyu beef patty, melted cheddar, caramelized onions, tomato, lettuce, and house special sauce on a toasted brioche bun.
Served with fries and pickles.

Classic Club Sandwich
Triple-stacked toasted bread with smoked chicken, beef bacon, egg, tomato, lettuce, and mayo.
Served with potato chips and house slaw.

Korean Fried Chicken Sandwich
Crispy gochujang-glazed chicken thigh, kimchi slaw, and garlic mayo on a soft milk bun.
Served with sweet potato fries.

Banh Mi Sandwich
Vietnamese-style baguette with lemongrass grilled chicken, pickled vegetables, fresh coriander, and sriracha mayo.
Served with taro chips.

All Time Indonesian Favourites

Nasi Goreng Kampung
Traditional village-style fried rice with anchovies, scrambled egg, chili, and garlic.
Served with fried egg, crackers, and cucumber relish.

Nasi Goreng Wagyu Sambal Ijo
Wok-fried rice with diced Wagyu beef, tossed in spicy green chili sambal, shallots, and lemongrass.
Topped with a soft poached egg and crispy shallots.

Mie Godog Jawa
Classic Central Javanese-style noodle soup stir-fried in a rich chicken broth with cabbage, tomato, garlic, and egg. Finished with fried shallots and a squeeze of lime.

Sop Buntut Nusantara
Traditional Indonesian oxtail soup slow-cooked until tender, served in a rich, aromatic broth with potatoes, carrots, tomatoes, and fried shallots. Accompanied by steamed rice and sambal.

Rahang Tuna Bakar
Grilled Tuna Jaws marinated With Rica Paste serve with Curry Broth,Sambal Dabu-Dabu,Kemangi Oil and Steamed Rice

Ayam Biro Maru
Inspired Traditional Food from Biromaru, Central Sulawesi. Half a chicken is cooked by grilling after being soaked in coconut milk mixed with Indonesian spices, Serve with Buras or Rice

Seabas Asam Bobara
Inspired by eastern Indonesian cuisine, namely asem asem ikan bubara, we cook steamed seabass with kemangi leaves, tomatoes,chili ,Blimbing Wuluh and Fresh Sour Stock

Soto Sate Tangkar
Traditional Betawi Soup with Coconut Milk,Skewer Beef Ribs Serve with Sambal Keombrang and Emping Crackers

Sate Ayam Madura
Chicken Skeewer Madura Style served with Peanuts Sauce,Slice Red Shallot,Red Chilli And Rice Cake

Rawon Brisket Surabaya
Beef Brisket cook With Rawon Paste,serve with tempe garit,telor asin,Taoge,Sambal and Shrimp Crackers.

Garang Asem Iga Bambu
Beef Ribs cook with coconut milk,belimbing wuluh,tomat hijau serve with sauted papaya flower and sambal

Ayam Di Buluh
Chicken cooking in bamboo with Indonesian Spaces,Kemangi leaves,Pandan Leaves served with sambal dabu-dabu and Steaemed Rice

Beef Rendang
Braised Beef Padang Style Serve with Daun Singkong Tumbuk,Sambal Lado Ijo and Steamed Rice

All Time Asian Favourites

Beef Pho Noodle
A flavorfull and Aromatic Vietnamese Noodle Soup,Savory Beef Broth serve with Tender Rice Noodle And Thinly Sliced Beef

Butter Chicken
Tender chicken simmered in a rich, spiced tomato and butter sauce, finished with cream for a smooth, velvety texture. Served with your choice of steamed basmati rice or warm canai bread.

Hainan Chicken Rice
Tender poached chicken, delicately seasoned and served with aromatic jasmine rice infused with chicken broth and pandan. Accompanied by a trio of classic condiments—ginger-scallion sauce, chili dip, and dark soy—and a clear, Savory consommé.

Salmon Teriyaki
Pan-seared salmon glazed with a delicate teriyaki sauce, served with wasabi mashed potatoes and grilled asparagus

Grilled Bulgogi Beef Steak
Tender slices of marinated beef ribeye, grilled to perfection in a soy, garlic, and pear reduction. Served with sautéed shiitake mushrooms, roasted baby carrots, and a side of jasmine rice or truffle mashed potatoes.

Singaporean Lobster Laksa
A fragrant Coconut Curry Noodle Soup with Lobster Tail, Tofu Puffs, Boiled Egg. Served with rice noodles and fresh herbs for a spicy.

Tofu & Vegetable Stir-Fry with Udon Noodles (V)
Wok-fried tofu and mixed vegetables tossed with thick udon noodles in a light soy-garlic sauce.

Lamb ala Penang Curry
A type of Rich and Creamy Thai red curry served with Lamb Rack, vegetable,and Chilli Oil.

Chineese Roast Duck
A popular dish with a long history and cultural significance. It's known for its crispy skin and tender meat We serve Half of Chineese Roast Duck with Hoisin Sauce and Corriander Leaf on Top.

Octopus Szechuan
Inspired from south western China known for its bold and spicy cuisine.Octopus serve with szechuan sauce,Baby Potato Confit and Sousvide Pineapple

From the Other Part of the World .

Herb-Crusted Chicken Schnitzel
Crisp and golden chicken breast coated in a fragrant herb and parmesan crust, served with truffle mashed potatoes, charred asparagus, and a drizzle of lemon-thyme aioli.

Braised Lamb Shank
Fall-off-the-bone braised lamb shank served with saffron risotto and gremolata.

Beef Short Ribs
48 hours Sous-vide beef short ribs finished with a smoky BBQ glaze. Served alongside creamy mashed potatoes, sautéed green beans, and a green pepper corn sauce.

Kebuli Fried Rice

A dish influenced by Middle Eastern cuisine. we combined Basmati Fried Rice is known for its fragrant and savory flavor With lamb and poached egg,golden raisin,served with pickle pineapple and sambal .

FROM THE GRILL

All grilled items come with a small house salad, two sides, and one sauce of your choice.

US PRIME BEEF
Sirloin Steak (250g)
Tenderloin Steak (300g)
Rib Eye Steak (250g)

SEAFOOD & CHICKEN
Grilled Salmon (200g)
Grilled Chicken Leg (Boneless) (220g)

SIDE DISHES *(Choose 2)*
Garlic Mashed Potatoes
Grilled Vegetables
French Fries
Truffle Mac & Cheese
Buttered Corn
Herb Rice

SAUCES *(Choose 1)*
Black Pepper
Red Wine Jus
Mushroom Cream
Chimichurri
Honey Mustard
Garlic Butter
Lemon Butter Dill

Kids Menu

For Children under 8 years old

Chicken Tenders & Fries
Crispy golden chicken strips served with French fries and ketchup.

Cheesy Mac & Cheese
Classic macaroni in a creamy cheddar cheese sauce.

Mini Fish & Chips
Bite-sized battered fish fillets with fries and tartar sauce.

Grilled Cheese Sandwich
Melted cheese between toasted bread, served with a side of veggie sticks.

Mini Fried Rice
Mild fried rice with scrambled egg and vegetables.

Desserts

Coconut Panna Cotta
Silky coconut cream panna cotta with palm sugar syrup and roasted coconut flakes.

Mango Sticky Rice Tart
Crispy tart shell filled with coconut sticky rice, topped with fresh mango slices and a drizzle of coconut cream.

Pandan Crème Brûlée
Pandan-infused custard with a caramelized sugar crust.

Tiramigur
Tiramisu infuse bajigur serve with vanilla ice cream.

Ubi Kopong
Hollow sweet potato serve with icing sugar pairing with bakpia gelato.

House-made Gelato
Delight in a curated selection of three scoops of our artisanal gelato, handcrafted daily with the finest ingredients ask our staff for the recommendation.
The one that you surely do not want to be missed are

- *Bakpia (inspired by Yogyakarta's iconic pastry)*
- *Gudeg (a sweet twist on the traditional Javanese dish)*

DESSERT SAMPLER SET
Mini versions of our five signature Southeast Asian-inspired desserts. Perfect for sharing or tasting a little of everything.
Includes:

- Mini Coconut Panna Cotta
- Mini Mango Sticky Rice Tart
- Mini Pandan Crème Brûlée
- Mini Es Campur Parfait
- Mini Black Sesame Banana Spring Roll with a scoop of vanilla ice cream