





Kaum, which means “clan” in Indonesian, refers to the diverse range of native groups that inhabit the archipelago. We are an authentic Indonesian restaurant offering a unique take on our country’s deep roots and traditions. Our menu focuses on authentic and original flavours from across the Indonesian archipelago to present a fresh interpretation of the nation’s cuisine

SMALL PLATES

Small plates are designed to share for an experience of multiple flavours and tastes from across Indonesia's many islands.

We recommend starting with 2-3 dishes per couple

BATAGOR SAMBAL KACANG - WEST JAVA	95
<i>Fried prawn and mackerel dumplings, roasted cashew nut, coconut milk sauce, scallions, fresh coriander</i>	
GULAI UDANG (V) - ACEH, SUMATRA	135
<i>Aceh style curry with assorted spices, curry leaves and tiger prawn tails</i>	
GOHU IKAN TUNA - MALUKU	115
<i>Marinated Ternate-style raw tuna, virgin coconut oil, lime, pomelo, toasted kenari nuts</i>	
AYAM GEPREK - CENTRAL JAVA	105
<i>Battered chicken leg, fresh vegetables, red chilli and fermented shrimp paste relish</i>	
RENDANG DAGING SAPI - WEST SUMATRA	105
<i>Braised beef in mixed West Sumatra spices, coconut milk sauce, sweet potato crisps</i>	
IKAN GORENG BUMBU PESMOL - WEST JAVA	95
<i>Fried white snapper fillet, fresh turmeric sauce, pickled vegetables</i>	
▲ GADO GADO KAUM (V) - JAVA	95
<i>Assorted blanched garden vegetables, white cashew and peanut dressing, fried shallots, free range egg, tempeh, garlic crackers</i>	
LUMPIA BASAH BANDUNG (V) - WEST JAVA	90
<i>Fresh spring roll filled with sautéed carrot, bean sprout, jicama, egg and herbs</i>	
TEMPEH TAHU BACEM (V) - CENTRAL JAVA	85
<i>Fried braised tempeh and tofu, mixed spices, fresh coconut water</i>	

▲ Signature dishes (V) Vegetarian option available

Prices are in \$HKD. 10% service charge applies

SOUP

Indonesian soups are designed to share for the family and they are an integral part of the dining experience. Our bowls are best shared between four guests, but should you wish to order individual portions our chefs will be happy to prepare them for you

TONGSENG BUNTUT - CENTRAL JAVA

Braised oxtail in Indonesian fresh, coconut milk, white cabbages, sweet soy sauce, cucumber pickles

INDIVIDUAL PORTION 88

SHARING PORTION 178

SOTO AYAM - EAST JAVA

Chicken soup, turmeric, mixed spices, rice vermicelli, boiled egg, cabbage, fried shallots

INDIVIDUAL PORTION 78

SHARING PORTION 148

SATE

SATE BABI KECAP - BALI

Chargrilled pork belly satay, sweet soy sauce, grilled scallions

135

SATE AYAM MADURA - EAST JAVA

Grilled chicken satays, sweet soy sauce, crushed peanut sauce

125

▲ Signature dishes (V) Vegetarian option available

Prices are in \$HKD. 10% service charge applies

FOR SHARING

These larger dishes have all been selected for their origin and importance in Indonesian cuisine. Served family style, we recommend ordering rice and sambal to share

BISTIK JAWA - CENTRAL JAVA	248
<i>Marinated Wagyu beef striploin, fried garlic potato, caramelised shallots, black pepper sauce</i>	
▲ UDANG PANGGANG BUMBU MADU - CHEF'S INSPIRATION	315
<i>Pan-seared jumbo prawns, spicy lemongrass, honey glaze</i>	
▲ BABI GULING - BALI	295
<i>Roasted boneless quarter baby pig, Balinese-style spices</i>	
▲ BEBEK GORENG SAMBAL TEMPOYAK - SOUTH SUMATRA	280
<i>Fried half crispy duck, fermented durian chilli sauce, fresh vegetable salad, grated steamed coconut dressing</i>	
IKAN BAKAR JIMBARAN - BALI	230
<i>Grilled fish fillet Jimbaran-style, "sambal matah" shallot, chilli, torch ginger</i>	
SIMPING SAMBAL DABU-DABU - NORTH SULAWESI	190
<i>Pan-fried scallops, fresh fruits, red chilli, lime leaves, vegetable salsa</i>	

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RICE AND NOODLES

NASI GORENG UDANG (V) - CHEF'S INSPIRATION <i>Fried rice, fresh prawns, fermented shrimp paste, basil leaves, stinky beans</i>	168
NASI GORENG BABI (V) - CHEF'S INSPIRATION <i>Fried rice, pork belly, pork sausage, egg, ginger, red chilli paste, assorted field mushrooms</i>	158
▲ MIE GOMAK (V) - NORTH SUMATRA <i>Wok-fried noodles with shredded chicken, andaliman spices, curry leaves, coconut milk</i>	155
MIE GORENG JAWA (V) - CENTRAL JAVA <i>Stir-fried egg noodles, prawn, sweet soy sauce, seasonal vegetables</i>	120
NASI PUTIH <i>Steamed white rice, lemongrass, ginger, Indonesian bay leaves</i>	28

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VEGETABLE DISHES

GULAI NANGKA MUDA (V) - WEST SUMATRA <i>Braised young jackfruit, red beans in a mild coconut curry</i>	135
▲ TUMIS KECIWIS DENGAN TAUCO MANIS (V) - CENTRAL JAVA <i>Stir-fried baby cabbage, garlic, fermented sweet soya bean paste</i>	95
OSENG OSENG KACANG PANJANG JAMUR TIRAM (V) - CHEF'S INSPIRATION <i>Wok-fried long beans, fresh oyster mushrooms</i>	90
TERONG BALADO - WEST SUMATRA <i>Fried purple eggplant braised in red chilli, garlic, and shallot chilli relish</i>	90
KANGKUNG BUMBU BELACAN - CHEF'S INSPIRATION <i>Wok-fried morning glory, red spices paste, shrimps paste</i>	85

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SAMBAL

No meal in Indonesia is complete without sambal. Below you will find a selection of the finest sambals from across the Indonesian archipelago.

SAMBAL MBE - BALI	35
<i>Fried crispy shallot, garlic, red chilli relish, kaffir lime leaves, coconut oil</i>	
SAMBAL IKAN ASIN - JAVA	30
<i>Salted fish, red chilli relish</i>	
SAMBAL MATAH - BALI	30
<i>Shallot, lemongrass, torch ginger, red Bird's Eye chilli, coconut oil dressing</i>	
SAMBAL RICA RICA (V) - NORTH SULAWESI	30
<i>Lemongrass, ginger, red chilli, fresh lime relish</i>	
KAUM SAMBAL SELECTION	95

▲ *Signature dishes (V) Vegetarian option available*

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