Bentara Restaurant
Restaurant Week 2011
Lunch Menu

FIRST COURSE

Popia (Spring Rolls)
deep fried spring rolls with a mixture of cabbage, carrots and cucumber, sweet hot chili dipping sauce

Roti Chanai
an unleavened ghee(clarified butter) thin bread with curry lentil sauce

Mesclun Salad
mesclun mix with honey lime soy and sesame oil vinaigrette, blue cheese and caramelized walnut

Rojak (Fruit Salad)
pineapple, cucumber, jicama and tofu salad spiked with "haeko" (prawn) paste and belachan spicy peanut sauce

Satay
grilled skewered marinated beef or chicken, compress rice, cucumber slices and coconut peanut sauce

SECOND COURSE

Mee Goreng Mamak / "Mamak-style" Fried Noodle
seafood, fried egg noodle with curry, sweet and salty soy sauce cabbage, julienne carrots, yu choy (sawi), bean sprouts with garlic, shallots, onions, and garnished with crispy fried shallots, green onion, slices boil eggs, tofu and lime

Me Bandung Soup
Choice of meats, egg noodle in spicy sweet broth and served with cabbage, carrots, yu choy, bean sprouts and garnished with hard boiled egg, fried shallot, green onion, tofu and lime

Curry Blackened Chicken*
mesclun mix with honey lime soy and sesame oil vinaigrette, blue cheese and caramelized walnut

Ayam Percik (BBQ Chicken)
coconut, turmeric and lime sauce, steamed baby bok choy and grilled tomatoes

Curry
Slices of beef, chicken , or tofu with green peppers, potatoes, carrots, asian longbeans, and tomatoes in a coconut curry sauce

Kerutuk
choice of meats, simmered in a mixture of spices (coriander, fennel seed,cinnamon, cardamom, star anise and chilies)with baby potatoes and coconut milk

Rendang
choice of meats, spiked with lemon grass, slivered onion, turmeric and simmered in coconut milk

Two Soy
choice of meats, sweet and salty soy sauces with broccoli, slivered onions, long beans and green peppers

THIRD COURSE

assorted desserts

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS

Bentara Restaurant
Restaurant Week 2011
Dinner Menu

FIRST COURSE

Popia (Spring Rolls)
deep fried spring rolls with a mixture of cabbage, carrots and cucumber, sweet hot chili dipping sauce

Roti Chanai
an unleavened ghee(clarified butter) thin bread with curry lentil sauce

Mesclun Salad
mesclun mix with honey lime soy and sesame oil vinaigrette, blue cheese and caramelized walnut

Rojak (Fruit Salad)
pineapple, cucumber, jicama and tofu salad spiked with "haeko" (prawn) paste and belachan spicy peanut sauce

Satay
grilled skewered marinated beef or chicken, compress rice, cucumber slices and coconut peanut sauce

SECOND COURSE

Mee Goreng Mamak / "Mamak-style" Fried Noodle
seafood, fried egg noodle with curry, sweet and salty soy sauce cabbage, julienne carrots, yu choy (sawi), bean sprouts with garlic, shallots, onions, and garnished with crispy fried shallots, green onion disks, slices boil eggs, tofu and lime

Curry Blackened Chicken or Salmon
Grilled curry powder dusted salmon filet or chicken breast served with mesclun mix with honey lime soy and sesame oil vinaigrette, blue cheese and caramelized peanut

Ayam Percik (BBQ Chicken) or Ikan Percik (BBQ Salmon)
Grilled marinated chicken breast or salmon filet basted with coconut, turmeric and lime sauce, steamed baby bok choy and grilled tomatoes

Curry
Choice of meats with green peppers, potatoes, carrots, asian longbeans, and tomatoes in a coconut curry sauce

Kerutuk
choice of meats, simmered in a mixture of spices (coriander, fennel seed,cinnamon, cardamom, star anise and chilies)with baby potatoes and coconut milk

Rendang
choice of meats, spiked with lemon grass, slivered onion, turmeric and simmered in coconut milk

Two Soy
choice of meats, sweet and salty soy sauces with broccoli, slivered onions, long beans and green peppers

Chili Petite Filet Mignon
Petite filet Mignon with a sweet chili sauce reduction, portobello mushroom, baby bok Choy, lemon garlic baby potatoes, basket of mesclun with honey lime soy and sesame oil dressing, blue cheese, and caramelized spicy peanut.

THIRD COURSE

ASSORTED DESSERTS

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS