

WHAT MAKES US UNIOUE?

Makan Dulu opened in 2020 as the training restaurant for 12 students of the Sumba Hospitality School.

Along with the hotel Maringi Sumba, the projects are part of the Sumba Hospitality Foundation. This non-profit was established in 2016 by Inge De Lathauwer and has since provided more than 500 Sumbanese youth with high-quality vocational training in the hospitality industry.

By putting theory into practise, our students are prepared to start their new lives in 5-star hotels and restaurants around the world.

All income from the restaurant is reinvested in the foundation to ensure its continued existence. Thank you for supporting our mission.

Want to learn more about the <u>Sumba Hospitality Foundation</u>? Ask one of the students, they will be more than happy to share their experience with you.

Selamat makan!

Menu DRINKS

LOCAL FAVORITES

KELAPA MUDA	30	TEH SEMANGAT PAGI	30
Whole young coconut		Tea infused, butterfly pea flower, lime, lemongras	s, mini
ES JERUK KELAPA lced coconut water, lime	30	TEH ROSELLA	30
icea coconar water, lime		lced tea infused with rosella, lime, mint	
TEAS (Hot/Iced)		COFFEES (Hot/Iced)	
ТЕН	20	KOPI SUMBA	25
Indonesian black tea		ESPRESSO	30
TEH JERUK NIPIS	25	DOUBLE ESPRESSO	40
Black tea infused with lime		AMERICANO / LONG BLACK	40
TEH JAHE SEREH	25	CAPPUCCINO / FLAT WHITE	45
Black tea infused with ginger and lemongrass		LATTE MACCHIATO	45
TEH MINT	25	MOCACCINO / CHOCOLATE MILK	45
Black tea infused with fresh mint		AFFOGATO	45
		GLASS OF CASHEW MILK Homemade with local cashews	45
		CASHEW MILK (DAIRY-FREE MILK ALTERNATIVE) Switch regular milk with ou homemade cashew milk	+20



Prices are in thousands of Rupiah and include tax and service charges



DRINKS

FRESH FRUIT JUICES TWO ISLAND WINES SPARKLING CHARDONNAY 790 SEMANGKA, PEPAYA, PISANG, BUAH NAGA, CAMPUR A Brut Chardonnay with aromas of spring freesias Watermelon, papaya, banana, dragon fruit or mixed fruits PINOT GRIGIO 690 **SOFT DRINKS** An aromatic white wine with a crisp finish COCA-COLA, SCHWEPPES TONIC, SPRITE 25 CHARDONNAY 590 A fruit-forward Chardonnay with an aromatic finish SODA WATER CABERNET MERLOT 590 **MOCKTAILS** A full-bodied blend with aromas of cassis and ripe plum SIGNATURE SUMBA BEER PINOT NOIR 50 590 A bright and light-bodied red with velvety tannins lced herbal infusion, lime, ginger, nutmeg THE BANANA 50 590 Banana, coconut cream, milk, lime A dry rosé with floral aromas and a fruity palate RED PARADISE 50 Watermelon, homemade rosella syrup, lime, mint **COCKTAILS** SI GREENY 50 Sprite, mint, lime BACK TO OMA 120 SI PINKY 50 Arak, lemongrass, lime, chili salt Coconut water, dragon fruit, lime 120 WHISKY SOUR VIRGIN LEMONGRASS MOIJITO 50 Whisky, lime, egg white, Angostura Mint, lemongrass, lime, soda water SUMBA SPICE 120 50 SEASONAL MOCKTAIL Spiced rum, signature herbal infusion, nutmeg Check with your waiter for availability COCONUT GIN & TONIC 120 Gin, tonic, coconut **BEERS** 120 ESPRESSO MARTINI BINTANG SMALL 330 ML 45 Vodka, coffee liqueur, espresso BINTANG LARGE 620 ML 80 LEMONGRASS MOJITO 120 45 Rum, mint, lemongrass, lime, soda water **BINTANG RADLER 330 ML** SEASONAL COCKTAIL 120 Check with your waiter for availability





FOOD

NASI CAMPUR FOR TWO

SATE CAMPUR

Marinated chicken and beef skewers with rice cakes

SAPI RENDANG SUMBA

Braised beef in coconut cream

SAMBAL CUMI

Braised squid in a coconut, lime, turmeric sauce

GADO GADO

Warm vegetable salad with peanut dressing

RO'O LUWA

Creamy cassava leaf and rice soup

NASI JAGUNG

Corn rice

SAMBALS AND CONDIMENTS

160

SATE		SOUPS	
Served with daily vegetables, corn rice, rice cakes and pe	anut sauce		
SATE AYAM	75	SUP AYAM	55
Marinated chicken skewers		Chicken soup, glass noodles, vegetables	
SATE SAPI	85	SUP SAPI	60
Marinated beef skewers		Beef soup, glass noodles, vegetables	
SATE CAMPUR	85	IKAN ASAM PEDAS	55
Marinated chicken and beef skewers		Spicy and sour seafood soup	
SATE TAHU	50	RO'O LUWA	40
Marinated tofu skewers		Creamy cassava leaf and rice soup	
PERFECT FARM-TO-TABLE PA	AIRINGS	MIE atau NASI GORENG	
Additional choice of	mm (CC	FRIED NOODLES OF FRIED RICE	
Sate, 4 pieces (chicken, beef or campur)	40	with vegetables, fried egg, tofu and shrimp cracker	55
Vegetables of the day	35	ADD YOUR FAVOURITE	
Corn rice / sambal	15	Chicken	+30
		Beef	+35
		Seafood	+30



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FOOD

MEAT DISHES SEAFOOD DISHES Served with with daily vegetables, corn rice and condiments Served with daily vegetables, corn rice and condiments **AYAM REBUS** 95 95 **CUMI GORENG TEPUNG SUMBA** Chicken and vegetables hot pot Fried squid in a Sumbanese spiced batter AYAM GORENG TEPUNG 95 95 IKAN BUMBU KUNING Fried chicken Braised fish in a coconut, lime, turmeric sauce AYAM PANGGANG 95 IKAN BALIK TOMAT 95 Grilled chicken Fried fish with tomatoes and a spicy chili basil SAPI RENDANG SUMBA 110 sauce Beef braised in coconut cream SAPI REBUS SUMBA 110 Beef and vegetables hot pot **VEGETARIAN DISHES** DESSERT BUAH BUAHAN KETUPAT SAYUR 60 45 Seasonal sliced fruits Braised vegetables, rice cakes, coconut, turmeric sauce DADAR GULUNG PANDAN GADO-GADO 60 Pandan pancakes, sweet coconut filling, coconut sauce Blanched vegetables, boiled egg, peanut sauce **KOLAK SUMBA** 45 TUMIS KANGKUNG / BUNGA PEPAYA 50

Strir-fried water spinach, string beans, papaya flowers

Stir-fried green papaya, papaya flowers, banana flowers,

Fried tofu, fresh tomatoes, spicy chili basil sauce

TAHU GORENG TOMAT

RUMPU RAMPE

cassava leaves

Braised bananas and cassava, coconut sauce

Deep-fried bananas, cheese and chocolate topping

Deep-fried cassava balls, palm sugar filling, coconut

Per scoop, check with your waiter for availability

45

45

40

PISANG GORENG KEJU COKLAT

SEASONAL ICE CREAM AND SORBET

PULUNG PULUNG UBI



60

50