



ARKADEWA NUSANTARA

DINING MENU

WELCOME TO ARKADEWA NUSANTARA

BY ARKALUNA

WHERE TRADITION MEETS CULINARY EXCELLENCE

At Arkadewa Nusantara, we honour the heart and soul of Indonesia's culinary heritage, reimagining age-old recipes and treasured flavours into unforgettable dining experiences. Within a warm and inviting ambiance, our restaurant is a sanctuary for food lovers seeking to explore the vibrant tastes of the archipelago — crafted with passion, authenticity, and the finest ingredients.

Every dish tells a story: of ancestral wisdom, cultural diversity, and the timeless art of cooking passed down through generations. Our chefs pay homage to these traditions while embracing innovation, ensuring each plate reflects the depth of heritage with a refined touch of modern elegance.

Join us on this journey of flavour and discovery, where every meal is a celebration of culture, community, and the enduring joy of sharing great food. **Arkadewa Nusantara by Arkaluna** invites you to savour Indonesia's rich essence — past and present — served with heart, hospitality, and artistry.

SNACKS AND STARTERS

Singkong Goreng Original / Spicy Chili Pepper

Golden, crispy cassava fries served with a bold chili pepper dip — choose between classic or fiery spice.

IDR 40,000

Vegetable Spring Roll

Crisp rice paper rolls generously filled with vibrant garden vegetables and fresh herbs, served golden and light.

IDR 40,000

Fried Calamari

Delicately battered, tender calamari rings fried to a perfect crisp, paired with a zesty dipping sauce.

IDR 75,000

Classic French Fries Original / Spicy

Hand-cut golden fries, served with your choice of classic seasoning or a bold, spicy twist.

IDR 39,000

Truffle Fries

Indulgent golden fries drizzled with aromatic truffle oil and topped with aged parmesan.

IDR 65,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

Snacks and Starters

Crispy Dumpling

Pan-seared dumplings filled with a savory blend of seasoned meat or garden vegetables, crisped to perfection.

IDR 52,000

Charcuterie Nachos

Crunchy nachos layered with fine cured meats and crowned with rich, melted cheese.

IDR 90,000

Caesar Salad

Crisp romaine hearts tossed in creamy Caesar dressing, topped with garlic croutons and a parmesan sprinkle.

IDR 85,000

Gado-Gado Nusantara



An Indonesian favorite — fresh boiled vegetables generously coated in a spiced peanut sauce.

IDR 55,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

STARTER SOUP

Arkadewa Single Soup

A silky prawn-based broth, slowly simmered with fresh seasonal ingredients, offering warmth and nourishment in every spoonful.

IDR 45,000

Cream of Vegetable Soup

A velvety blend of pureed garden-fresh vegetables, crafted into a wholesome, creamy vegan delight.

IDR 45,000

Zuppa Toscana

An Italian classic of savory sausage, tender potatoes, and crisp kale, gently simmered in a rich, flavorful cream broth.

IDR 68,000

Arkadewa Wonton Soup

Delicate wontons filled with seasoned chicken and shrimp, served in a clear, aromatic broth for a refined, comforting taste.

IDR 55,000

FESTIVE SANDWICH

Triple Decker / Club Sandwich:

A lavish triple-layered delight of grilled chicken, crispy beef bacon, fresh tomato, and crisp lettuce, tucked between golden toasted bread and finished with a rich, creamy mayonnaise.

IDR 88,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

PASTA

Select from **silky Spaghetti**, **tender Tagliatelle**, or **robust Penne**, each elegantly paired with your choice of sauce:

- **Classic Bolognaise** – a timeless slow-simmered ragu, rich with depth and character.
- **Basil Pesto Verde** – an aromatic medley of fresh basil, nuts, and olive oil, vibrant with Mediterranean soul.
- **Garlic Alfredo with Fish Parmigiana** – a velvety garlic cream emulsion crowned with golden fish parmigiana.
- **Signature Arkadewa Sauce** – our house masterpiece, a refined harmony of cream, herbs, and subtle spice.

IDR 85,000

PIZZA

Margherita Pizza

A timeless Italian classic — hand-stretched dough topped with rich tomato sauce, creamy mozzarella, and fragrant basil leaves.

IDR 95,000

Arkadewa Pizza

Our signature gourmet creation, layered with premium toppings over a uniquely seasoned house sauce, crafted for a refined indulgence.

IDR 125,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0–5

(All prices are subject to 11% government tax and 10% service charge.)

ARKADEWA WESTERN COURSES

Roasted Quail

Succulent quail, oven-roasted with a delicate medley of herbs, yielding tender meat and aromatic depth.

IDR 135,000

Chicken Ballotine

An elegant roulade of chicken breast, generously filled with fragrant herbs and seasonal vegetables, presented with refined finesse.

IDR 155,000

Arkaluna Beef Stew

Slow-braised beef in a rich tomato base, infused with mountain herbs and warmth, served with crisp garlic bread.

IDR 155,000

Classic Fish & Chips

Flaky white fish in a crisp, golden batter, served with perfectly seasoned fries and a classic tartar sauce.

IDR 125,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

NUSANTARA HERITAGE CULINARY

BY ARKADEWA

A JOURNEY THROUGH INDONESIA'S CULINARY HERITAGE

Indonesia's culinary heritage is a vibrant tapestry woven from centuries of cultural exchange, natural bounty, and the artistry of its diverse peoples. From the bustling spice markets of the Maluku Islands, known as the "Spice Islands," to the lush rice terraces of Bali and the rich coastal waters surrounding the archipelago, every region contributes its own unique chapter to this grand gastronomic story.

Rooted deeply in tradition yet ever-evolving, Indonesian cuisine is a symphony of bold spices, fresh herbs, and rich ingredients—each dish carrying the spirit of its origin. Influences from ancient trade routes, touching lands from India to China, the Middle East to Europe, mingle with native customs to create flavours that are both distinctly local and universally enchanting.

At Arkadewa, we honour this vast culinary heritage by presenting dishes that embody the soul of Nusantara. Each recipe is more than a meal; it is a celebration of history, identity, and community—a timeless connection to the past that continues to nourish the present. Join us as we unfold the stories and flavours that have shaped Indonesia's kitchens for generations, inviting you to savour the richness of a culture defined by its love for food, family, and tradition.

NUSANTARA HERITAGE CULINARY

Nasi Timbel (West Java)

A Sundanese classic of steamed rice wrapped in fragrant banana leaves, carrying a gentle smoky aroma and warmth. Served with a curated selection of traditional side dishes, it embodies the Sundanese balance of freshness, savoury depth, and mild spice — a true celebration of the land's bounty.

IDR 115,000

Mujair Nyat-Nyat (Bali Kintamani)

From the volcanic highlands of Kintamani, this signature grilled tilapia is marinated in a bold blend of Balinese spices, passed down through generations. The result is a harmony of earthy, spicy, and tangy notes — a true reflection of Bali's rich heritage and vibrant landscape.

IDR 115,000

Ayam Bakar Jogja (Central Java)

A treasured dish from Yogyakarta, this charcoal-grilled chicken is marinated in a sweet-and-savory Javanese spice blend, slow-cooked to perfection. The result is tender, smoky meat infused with the rich flavors of Java's culinary heritage.

IDR 105,000

Bebek Betutu (Bali):

Once reserved for Balinese royalty, this ceremonial dish features duck marinated in a rich spice paste and slow-cooked in banana leaves. The result is tender, aromatic meat infused with Bali's distinctive flavors — a timeless centerpiece of communal feasts and island celebrations.

IDR 150,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0–5

(All prices are subject to 11% government tax and 10% service charge.)

NUSANTARA HERITAGE CULINARY

Rendang Daging (West Sumatra):

An iconic Minangkabau masterpiece, this slow-cooked beef dish reveals deep layers of coconut milk, toasted coconut, lemongrass, galangal, and chili. A true culinary heritage of West Sumatra, it embodies patience, richness, and the timeless art of Indonesian spice traditions.

IDR 135,000

Nasi Goreng Arkadewa:

Indonesia's iconic fried rice, reimagined with Arkadewa's signature touch. Stir-fried with a bold spice blend and enriched with minced *ikan roa* — a delicately smoked fish — this creation pays homage to the nation's vibrant street food heritage while offering a refined, modern indulgence.

IDR 85,000

Sohun Goreng Lethek (Central Java):

A heritage Javanese glass noodle stir-fry, born from the fusion of Chinese culinary influence and local spice traditions. Enhanced with fragrant seasonings and crowned with delicate katsuobushi flakes, this dish offers a subtle yet layered flavor that reflects Indonesia's rich multicultural tapestry.

IDR 75,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

HERITAGE SOUPS OF NUSANTARA

TRADITION STEEPED IN EVERY SIP

The soups of Nusantara are more than just dishes; they are vessels of history and culture, simmered slowly over generations to capture the essence of Indonesia's diverse regions. Each bowl tells a story—of ancestral recipes passed down with reverence, of fragrant spices harvested from the archipelago's lush landscapes, and of communal warmth shared during countless gatherings.

At Arkadewa, we bring you this heritage in every spoonful, honouring the depth of flavour and the spirit of togetherness that define Indonesian culinary tradition. Taste the soul of Nusantara's kitchens, where every hearty broth carries the legacy of its people and the vivid tapestry of the islands they call home.

HERITAGE SOUPS OF NUSANTARA

Palumara (Sulawesi):

A vibrant seafood soup from Sulawesi's coastal kitchens, featuring freshly caught fish simmered with native herbs and spices. This cherished dish reflects the island's deep bond with the sea — simple in preparation, yet rich in flavor and tradition.

IDR 120,000

Rawon Iga (East Java):

An iconic East Javanese black beef rib soup, renowned for its rich, dark broth infused with earthy *keluak* nuts. Slow-cooked to tender perfection, it embodies centuries of Javanese culinary artistry and the tradition of sharing bold, hearty flavors around the communal table.

IDR 150,000

Ikan Asam Pedas (West Sumatra):

A beloved Minangkabau classic — a spicy, tangy fish stew where fiery chili meets the sharp brightness of tamarind. Prepared with fresh river fish, it reflects the Minangkabau mastery of balancing bold contrasts, embodying the spirited essence of West Sumatra's cuisine.

IDR 105,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0–5

(All prices are subject to 11% government tax and 10% service charge.)

HERITAGE SOUPS OF NUSANTARA

Sop Buntut (Jakarta):

A beloved Betawi classic, this hearty oxtail soup is slow-cooked with aromatic spices to tender perfection. Rich in flavor and collagen, it remains a comforting centerpiece of Jakarta's culinary heritage — a dish that warms the soul and brings people together.

IDR 170,000

Soto Ayam Medan (North Sumatra):

A vibrant North Sumatran chicken soup with golden turmeric-spiced broth, tender vermicelli, boiled egg, and fresh herbs. Rooted in a blend of local and Chinese culinary traditions, this dish is celebrated for its rich aroma, balanced flavors, and comforting warmth.

IDR 80,000

Lodeh Sayur (Central Java):

A classic Javanese vegetable stew simmered in creamy coconut milk, gently infused with mild spices. Rooted in Central Java's agrarian traditions, it embodies hearty comfort and festive warmth, celebrating the richness of fresh, local produce.

IDR 85,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)

DESSERTS

Seasonal Slice Fresh Fruit

An artful selection of the season's finest fruits, served to refresh and cleanse the palate.

IDR 55,000

Peyeum Crème Brûlée

A delicate fusion of traditional fermented cassava (*peyeum*) with the timeless elegance of French crème brûlée.

IDR 75,000

Jackfruit Carang Gesing

Silky jackfruit gently simmered in coconut milk and caramelized palm sugar — a Javanese heritage dessert.

IDR 65,000

Lumpia Pisang

Crispy golden spring rolls filled with luscious ripe banana, light yet indulgent.

IDR 55,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0–5

(All prices are subject to 11% government tax and 10% service charge.)

DESSERTS

Chocolate Mousse

An airy, ethereal mousse layered with the rich essence of fine chocolate.

IDR 70,000

Klepon Cake

Soft glutinous rice cake filled with molten palm sugar, dusted with fresh coconut.

IDR 60,000

Banana Fritters

Golden, crispy fried bananas with a soft caramelized center — a beloved Indonesian classic.

IDR 55,000

 Chef's Pick  Vegan  Vegetarian / Vegan Option Available  Spice level 0-5

(All prices are subject to 11% government tax and 10% service charge.)