



LAYANING

MENU

STARTERS

BA-WAN-TA-GOR

Combination of fried vegetable fritter, bean curd & wonton in crunchy peanut sauce

BBQ CHICKEN WING

Grilled chicken wing with sweet soy sauce

LUMPIA SAYUR

Crisp and crackly vegetable spring roll w/ hot & sour sauce.

LUMPIA UDANG

Crisp and crackly prawn spring roll w/ spicy sour sauce

MARTABAK KECIL

Savoury mini pancake stuffed with minced beef top with curry sauce.

SATAY SAMPLER

Traditionally grilled skewer of chicken serve with rice cake & crunchy peanut sauce

SAYAP KRIUK

Fried crisp marinated wings w/ chili sauce

TAHU SUAR

Fried crisp bean curd omelette serve w/ spicy peanut sauce

BRUSCHETTA DABU DABU

Toast French bread marinated with spicy sambal dabu dabu originated from Manado cuisine

ROTI JALA KUAH GULAI

Riau Island style roti jala with chicken curry sauce

ONDE ONDE

Sesame balls with green bean filling

PEMPEK PALEMBANG

Ground mackerel mixed with tapioca flour with cuco sauce

KULIT AYAM CRISPY

Chicken skin marinated with mixed flour dipped with chili sauce

POTATO SAMOSA

potato samosa feature a savory filling of cury infused potatoes rapped in crispy lumpia pastry

ASINAN BOGOR

Salted vegetable from java a savary delight steeped in tradition and flavor

SALAD & SOUPS

GADO - GADO

Indonesian famous salad of slightly boiled vegetables, bean cake, tofu, egg & rice cake in peanut dressing

SUP BUNTUT

Famously spiced Oxtail soup w/ root vegetables

SUP IGA

Beef backed rib slow cook for long period time with local sries and herbs

SOTO AYAM KAMPUNG

Java soup with bechoon chicken,beansprout cabbage and egg

SUP AYAM

Java soup with bechoon chicken,beansprout cabbage and egg

SALAD TEMPE

Fresh veggies meet a zesty honey mustard lemon dressing for a refreshing a bite

KIDS MENU

CHICKEN NUGGETS

Freshly made upon orders, full with nutritious ingredients No MSG

SWEET POTATO POP SICKLE

Baked sweet patato filling in a fried layering of sugar

MAIN COURSES

AYAM BAKAR ANDALIMAN

Grilled spring chicken which marinated in local spices & north sumatran penners serve w/salad rice & sambal

AYAM GORENG REMPAH

Fried marinated crisp chicken in various spices serve w/salad, rice & sambal

AYAM PENYET

Deep fried smash chicken meat serve with local grown chili orange leaves rice and salad.

AYAM BAKAR TERASI

Deep marinated chicken meat with layang self made terasi, grilled serve with orange leaves rice and salad

AYAM SUWIR KEMANGI

Boiled chicken breast is then shredded and cooked with special spices and basil leaves

DORI DABU DABU

Fried marinated dory fish dipped with spicy sambar dabu dabu from Manado style.

NASI GORENG NUSANTARA

Indonesian famous fried rice serve w/fried egg, chicken, pickles & crackers

NASI GORENG BUNTUT

Oxtail meat fried rice serve w/fried egg, pickles & crackers

NASI GORENG IJO

Stir fried rice w/green paste made of green chili, holy basil w/anchovies ea~ pickles & crackers

RAWON KOTAK

Javanese beef stew in Black nut called Kluwak serve W/beansprouts & salted egg

BAKMI GORENG

Stir fried egg yellow noodle w/fish ball, vegetables, egg, pickles & crackers

BIHUN GORENG

Stir fried rice noodle w/fish ball, vegetables, egg, pickles & crackers

CHAR KWE TIAW

Medan style of flat rice noodle w/fish ball, vegetables, egg, pickles & crackers

LAKSA BINTAN

Seafoods & spicy coconut scented broth w/rice noodle & vegetables

MIE PANGSIT GORENG

Stir fried pangsit noodle & dumpling w/fish ball, vegetables, egg, pickles & crackers

AYAM KARI

Fragrant chicken curry with creamy coconut, rich with traditional flavors

SWEET SENSATION

JEMPUT MADU

Deef fried savoury banana fritter mix w/honey batter

TROPICAL FRUITS

Sliced assorted seasonal tropical fruits

WAFFLE MANGO

Freshly made waffle with mango and vanilla ice cream

SIDE DISHES

NASI PUTIH

Steamed jasmine rice

TEMPE MENDOAN MEDLEY

Fried thin sliced of bean cake in crisp batter w/chili sauce as dipping

TAHU SUMEDANG

50 

80

40 

70

55

90

60

50

50 

60

50

75

50

50 

50 

70 

160 

160

70

75

50 

50

50

50

50

120   

140 

120

120

75

80

70

160

70

150

70  

70 

70 

80   

70 

120

50

50

90

10

40

40

40

ALCOHOL MIX

TROPICAL G & T

Strawberry infused Gin with tonic water

BOTANICAL G & T

Peppermint lemon infused Gin with Tonic water

AROMATIC G & T

Earl grey infused G&T with tonic water

LYCHEE RADLER

Earl grey infused G&T with tonic water

COCONUT SUNDAY

Coconut malibu & Pinnacle

NON -ALCOHOL

LYCHEE - MINT TEA

Earl-Grey tea brewed with mint and lychee serve with ice.

LEMONGRASS TEA

Rooibos tea brewed with lemongrass serve with ice.

ROOIBOS CRANBERRY

Rooibos tea brewed mix with fresh cranberry juice

COCONUT BERRY

Coconut water topped with mixed berry juice

ICE LEMON TEA

Black tea infused with sliced lemon

BLUE TEA

Health telang flower and honey

JUICE

WATERMELON

AVOCADO

MANGO

ORANGE

APPLE

SOURSOP

TEA LIST

VANILLA BOURBON TEA - SILVER MOONT TEA - CREME CARAMEL TEA

EARLY GREY - ROOIBOS RELAXANT - PEPPERMINT - PURE CAMOMILE

GENMAICHA

JASMINE TEA

RED BUSH TEA

SOFT DRINK

POCARI SWEAT

COCA COLA

RED BULL

FANTA

SPRITE

BEVERAGES

LOCAL DELIGHTS

INDONESIAN TEA

35 

BLACK COFFEE

40 

FRESH COCONUT

70 

MILO

40

COFFEE

AMERICANO

45

CAPPUCINNO

55

ESPRESSO

45

DOUBLE ESPRESSO

50

FLAT WHITE

55

LATTE

55

COCONUT LATTE

60

BEERS

CARLSBERG

CAN TOWER

60 320

BINTANG

60 320

BINTANG RADLER

60 -

HEINEKEN

60 320

SAN MIGUEL

60 -

SAN MIGUEL LIGHT

60 -

GUINNESS STOUT

90 -

JINRO BOTTLE / GLASS

Grape fruit, green grape, chanisul, plum

150 / 35

WHITE WINE

JACOBS CREEK CHADONNAY 2018

600

GEORGE WYNDHAM BIN 222

750

CHARDONNAY 2018

TWO ISLAND CHARDONNAY 2018

900

MINERAL WATER

AQUA

50



LAYANG

Choose your taste

 Recommended chef

Select the color menu that suits you

*The above prices do not include taxes and services