



# PONDOKBAMBOEKOENING

FRESH INDONESIAN NOODLE SPECIALIST



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Entree

### e1 TelurKecap “ 鹵水蛋 ”

Telurkecap (soy sauce egg) is a typical Chinese savoury food that may be eaten individually as a snack. They are sometimes used as a condiment in congee. We introduced the dish here as accompaniment to bakso or even rice. Marinated in soy sauce and mixture of herbs, telurkecap is one of a tasty addition to your meal.

egg soaked in special soy sauce marinade (1pc)

1.00



### e2 Pangsit Goreng “ 酥炸雲吞 ”

In Jakarta, pangsit goreng (fried wonton) was made popular by a big noodle franchise in Gajah Mada area. Inspired by the experience there, we tried to deep fry our pangsit and come out with a fluffy yet crispy fried wonton - different from any other places that sells deep fried wonton in the whole Melbourne.

minced pork wrapped in homemade wonton skin - deep fried (5pcs)

4.50

### e3 PangsitKuah “ 雞湯雲吞 ”

Just outside of the alley of our house in Keseniran, there is a popular place for bakso. However, their pangsitkuah (wonton soup) is even more popular. Made from wheat flour, egg, salt, and water, the dough was rolled until fairly thin. This is then made as a skin to wrap the meat which is then baked and served with chicken soup, no preservatives, no colouring, no MSG, no additives.

minced pork wrapped in homemade wonton skin - soup (5pcs)

4.50



### e4 BaksoSapiKuah “ 雞湯牛肉丸 ”

In Jakarta, there are heaps of travelling carts selling bakso sapi (beef ball). One of the popular ones passed by our house every afternoon around 12pm. At least twice a week, we would buy the bakso and had them as our lunch. Made from minced beef processed with texture of flour, sugar, salt, and pepper, the texture is smooth and refreshing.

homemade beef ball in chicken soup (5pcs)

5.00

### e5 BaksolkanKuah “ 雞湯魚旦 ”

I remember having one of these in Petjo area in Jakarta. The baksolkan (fish ball) is huge, very bouncy, and of course tasty. Our baksolkan, although not as big, it is quite bouncy and tasty. Served in chicken soup, this dish is quite popular with the little ones.

fish ball in chicken soup (5pcs)

5.00







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Entree

**e6 Ayam Saus Tiram " 蠔油雞翼 "**

In Hongkong, chicken wings have always been one of the entree that can't be missed in any party or gathering. One of my favourite is deep fried chicken wings, however that kind of treatment is considered "hearty" in Asian belief. To remove the "hearty" element, now introduced is a modified version of this dish which is a breaded deep fried chicken wings with herb sauce mixture, giving salty and slightly sweet sensation like their old friend (oyster sauce chicken wings). Delish!

chicken wings cooked in our special combination sauce (3pcs)

3.50

**e7 Lumpia " 炸春卷 "**

Having tried different type of lumpia (spring roll) in Melbourne, we thought that we could do better. Unlike the popular spring roll in Semarang, Indonesia, we use vegetables and some chicken meat as the filling. Trying to be consistent to our philosophy of freshness, we only make these as they are ordered, so please be patient.

minced chicken wrapped in spring roll skin (3pcs)

3.50

**e8 Sate Babi " 豬肉串 "**

Although it is made of pork meat, Sate Babi (Pork Sate) is quite a popular dish in Jakarta (given the majority of population is Muslim). Marinated in various spices and coconut/palm sugar this dish is a gem amongst the Chinese population. Topped with a generous amount of sweet soya sauce, the sate brings a quite different experience to those who only ever tried Chicken Sate.

pork pieces marinated in herbs and spices - skewered (5pcs)

10.00

e7



e8







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House Specialties

**m1 Mie ayam “客家雞肉撈麵”**

Longing for a good quality bakmi like the one in Jakarta, we decided to make our own. The springy and bouncy texture is a distinguishing feature of our bakmi. This version of bakmi is then topped with chicken made of chicken strips simmered in a mixture of sauces and garlic.

freshly made egg noodle with special chicken topping

7.50

**m2 Mie babi “客家义燒肉末撈麵”**

With the home-made bakmi as a base, this version of bakmi has two different types of pork as toppings. Minced pork to bring out the salty flavour in the dish and lean slices of BBQ pork to balance it out.

freshly made egg noodle with special pork topping and BBQ pork

8.00

**m3 Mie jamur “客家蘑菇撈麵”**

An alternative for vegetarians to have a taste of our home-made bakmi. Combination of button and straw mushroom cooked in high flame is then used as a topping.

freshly made egg noodle with mushroom topping

7.50

**m4 Mie kombinasi “客家什錦撈麵”**

This version of bakmi is a popular choice, especially if you can't take anything. Tasty chicken strips, flavourful minced pork and juicy mushrooms are used as toppings on top of our freshly made bakmi.

freshly made egg noodle with chicken, pork and mushroom topping

8.50

**m5 Bihun ayam “雞肉撈米粉”**

Like people said in Jakarta, if you have bakmi, you have to have bihun (rice noodle). Quite a different texture to bakmi, bihun is fairly thin and made of rice instead of wheat. This version of bihun is using the same topping as the one in Mie ayam.

rice noodle with special chicken topping

7.50







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**m6 Bihun babi “ 叉燒肉末撈米粉 ”**

Using the same minced pork and BBQ pork topping as the one used in Mie Babi, this is one of our favourites.  
rice noodle with special pork topping and BBQ pork

8.00

**m7 Bihun jamur “ 蘑菇撈米粉 ”**

This dish is designed for vegetarians, but no harm to give it a go if you do not feel like having meat today. Used the same topping as Mie jamur.  
rice noodle with mushroom topping

7.50

**m8 Bihun kombinasi “ 什錦撈米粉 ”**

If you are not in the mood in having beans, but still craving the richness of meat, then this is your best shot. Used the same topping as Mie kombinasi.  
rice noodle with chicken, pork and mushroom topping

8.50

**m9 Kwetiau ayam “ 雞肉撈河粉 ”**

Fancy Pho?? We present using Indonesian way. This Pho will be using topping same as Mie Ayam. (ie. Pho in dry form)

flat rice noodle with special chicken topping

7.50

**m10 Kwetiau babi “ 叉燒肉末撈河粉 ”**

For pork lover, how about pho in dry form using minced pork and babi pork topping

flat rice noodle with special pork topping and BBQ pork

8.00

**m11 Kwetiau jamur “ 蘑菇撈河粉 ”**

Once again, this is an option for those who are vegetarian or for mushroom lover

flat rice noodle with mushroom topping

7.50

**m12 Kwetiau kombinasi “ 什錦撈河粉 ”**

Can't make up your mind, why not choose to have all the topping on flat rice noodle.

flat rice noodle with chicken, pork and mushroom topping

8.50







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House Specialties

**m13 Mie ayam goreng mentega "牛油炸雞撈麵"**

Anyone from Jakarta would know the dish called Ayam Goreng Mentega. Then we wondered how is it if we put that dish that was already tasty on top of noodle. The result was delight. Be warned, you'll get addicted to this dish. freshly made egg noodle with chicken in special sauce.

9.50

**m14 Mie ayam balado "巴拉多雞撈麵"**

Chili lover, when you think you had enough noodle with chicken, you should probably look on this one. In this dish, bawangbalado is used as a topping to our already tasty balado. Can be ordered as mild, medium, spicy, or fiery spicy. freshly made egg noodle with chicken in home-made chili sauce.

9.50

**m15 Mie babi special "客家燜豬肉撈麵"**

客家 specialties, suitable for people who like pork, but prefer the leaner piece. It is our home-made babi special topped with babi special and balanced with choy sum. freshly made egg noodle with braised pork in special sauce.

9.50

**m16 Mie babisam can "客家冬菇扣肉撈麵"**

The springy and tasty noodle, topped with babisam can brings the best of both worlds. If you love belly pork and babi, this is the dish that you don't want to miss. freshly made egg noodle with triple cooked pork belly.

10.50

**m17 Mie sapi special "印式牛柳撈麵"**

Our famous babi is coupled with sapi special. Remember that you can always opt for a change of noodle type to wheat or if you don't feel like having babi. freshly made egg noodle with marinated beef in home-made sauce.

9.50







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**m18 Mie goreng " 印尼炒麵 "**

The following 4 dishes are common bawker style food in Jakarta. We use our home-made bawker for our Mie goreng (fried noodle), accompanied with chicken, choy sui, cabbage, and carrot. All of the ingredients are stir fried under a very high heat, producing not only Mie goreng full of aroma but also tasty and fresh as well.

Indonesian style fried noodle with chicken

9.50

**m19 Nasi goreng " 印尼炒飯 "**

For nasi goreng (fried rice), we use rice, chicken, cabbage and carrot which are then stir fried under high heat. It is then topped with fried shallot as a garnish.

Indonesian style fried rice with chicken

9.50

**m20 Bihun goreng " 印尼炒米粉 "**

This one is a little bit tricky, as Bihun goreng (fried rice noodle) has a very fine texture. Cooking it in a very high heat for a long time can accidentally melt the rice noodle. Careful management of heat brings a good Bihun goreng. Same ingredients as Mie goreng are used for this dish - just replace the bawker with rice noodle.

Indonesian style fried rice noodle with chicken

9.50

**m21 Nasi goreng kambing " 印尼羊肉炒飯 "**

This nasi goreng is very popular among Indonesians. One of the popular place that has good Nasi goreng kambing (Lamb fried rice) is in Jalan Sawang. Rice, lamb slices, choy sui, cabbage, and carrot are the main ingredients used for this dish. A must try for lamb lovers.

Indonesian style fried noodle with lamb

12.00

House Specialties







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### 01 Babi panggang "秘製叉燒"

Good quality BBQ pork is hard to find. Some restaurants even use colouring to make the meat look appetizing red. We tried to make our own BBQ pork from pork meat marinated in special sauces at least for a couple of days. Then the oven does the trick with a combination low temperature and high temperature cooking. The result is tasty BBQ pork without any colouring and of course no MSG!

house-made BBQ pork

7.50

### 02 Ayam bumbu sate "印尼沙爹雞"

Yes, this is not chicken satay as we do not use any skewer. We lightly fry the chicken fillet and immer them with peanut sauce. It is not the chicken satay as you know it but trust me, it is very nice.

chicken with satay sauce

7.50

### 03 Ayam goreng mentega "牛油炸雞"

Inspired by the small establishment in Pluit Mas area, we decided to put this dish on the menu. Made of deep fried chicken fillet immersed in Worcestershire sauce and sweet soya sauce, this dish has a combination of sweet, salty and slightly sour taste. Very nice to have it with either nasi goreng (fried rice) or nasi putih (plain rice).

chicken in special sauce

7.50

### 04 Ayam balado "巴拉多雞"

Inspired from an experience dining in one of the popular Chinese restaurant in Melbourne, we decided to put this on the menu with a slight tweak. To get make the dish more favourable, we immersed the fried chicken fillet with chili sauce. We also tone down the spiciness level so everyone can have a taste. For chili lover, don't get disappointed though. We can still tone up the spiciness level up to your palate.

chicken in house-made chili sauce

7.50

On its own







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On its own

05 Babi special “客家燜豬肉”

One of the many Hakka traditional dishes, using lean pork meat instead of fatty pork as a base, the meat is braised with combination of sauces for a long time to bring out its unique flavour.

braised pork in special sauce

7.50

06 Babi sam can “客家冬菇扣肉”

Another Hakka traditional dish, inspired by my late grandma recipe, the belly pork pieces are cooked in various different methods to perfection so that the layered skin, fat, and meat melt at your mouth. The belly pieces are accompanied with shiitake mushroom to balance out the richness of the dish.

triple cooked belly pork

9.50

07 Daging sapi special “印式牛柳”

One of our friends actually introduced us to this dish as her late grandma signature dish. The sauce is a complex mixture of things from Worcestershire to sweet soya sauce, giving this dish a unique taste. The beef slices itself are slow cooked in the sauce until tender.

braised beef in home-made sauce

7.50

08 Nasi hainam “海南雞飯”

Using our home-made chicken broth, we thought hainanese chicken rice could be a good companion to our dishes. Perfect food for kids as the rice itself is already tasty.

rice cooked in special chicken broth

2.00

09 Nasi putih “白飯”

Just normal plain old rice.

plain rice

1.50

