

SMALL PLATES

GADO-GADO KAUM (V)	65	GOHU IKAN TUNA	85
<i>Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, tofu, garlic crackers & fried shallots</i>		<i>Fresh tuna marinated in coconut oil, calamansi juice & fresh belimbi, served with kenari nuts & ginseng leaves</i>	
BATAGOR	70	AYAM KAMPUNG BERANTAKAN	75
<i>Fried prawn & fish dumplings tossed in spicy cashew nut sauce with sweet soy sauce</i>		<i>Pan-fried free range chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms & red chillies</i>	
SOTO AYAM KULAT PELAWAN	95	URUTAN BABI SAMBAL BAWANG	75
<i>Clear free-range chicken soup, turmeric & specialty Bangka island forest mushroom with rice vermicelli, free-range egg, cabbage & fried shallots</i>		<i>Sautéed Balinese house made pork sausage served with spicy shallot & red chilli relish</i>	
LAWAR KLUNGAH	80	GULAI UDANG ACEH	140
<i>Young coconut husk salad tossed in lesser galangal & red chilli dressing, served with pork crackling</i>		<i>Prawn tails slowly cooked in a spicy Acehnese curry sauce with okra & plantain</i>	
IKAN LELE SAMBAL TANGKIL	80	KALIO DAGING SAPI	140
<i>Deep fried catfish fillet tossed in a spicy melinjo leaf & green chilli relish</i>		<i>Braised beef in a mixed West Sumatran spice & fresh coconut milk sauce, served with sweet potato crisps</i>	
MANGUT IKAN ASAP	80		
<i>House smoked trevally fish fillet braised in a mild curry, with kaffir lime leaves and stinky beans</i>			

SAMBAL

SAMBAL IKAN TERI BAKAR	30	SAMBAL RICA RICA (V)	30
<i>Salted grilled whitebait & red chilli relish</i>		<i>Crushed lemongrass, ginger, red chilli & fresh lime juice relish</i>	
SAMBAL MATAH	30	SAMBAL MBE	30
<i>Shallot, lemongrass, torch ginger, red bird's eye chilli & coconut oil salsa</i>		<i>Fried crispy shallot, garlic & red chilli relish, with kaffir lime leaves & coconut oil</i>	
SAMBAL KLUWEK (V)	30	SAMBAL SELECTION	125
<i>Roasted black nut & mixed chilli relish</i>			

LARGE PLATES *(Best enjoyed between 2 - 4 guests)*

SATE BUNTEL DENGAN ACAR RUJAK	160	UDANG BAKAR DENGAN PACRI NANAS	300
<i>Grilled lamb satay served with pickled vegetables rujak style</i>		<i>Grilled jumbo prawns served with pickled spicy pineapple</i>	
SATE BABI KECAP	145	BEBEK GORENG SAMBAL MANGGA MUDA	220
<i>Char-grilled pork belly satay marinated with sweet soy sauce & served with grilled scallions</i>		<i>Crispy half duck served with green mango & red chilli relish</i>	
SATE AYAM KETUPAT JAGUNG	120	IKAN BARRAMUNDI BAKAR SAMBAL DABU-DABU	220
<i>Chicken satay served with rice cake wrapped in a woven palm leaf & mixed nut sauce</i>		<i>Grilled fillet of barramundi marinated with tamarind water & turmeric paste, served with spicy fruit & vegetable salsa</i>	
PEPES IKAN PESISIR	125	NASI GORENG SAYUR (V)	120
<i>Grilled fish fillet wrapped in banana leaves with a spicy fresh turmeric paste & lemon basil leaves</i>		<i>Wok-fried rice with assorted vegetables & green chilli paste</i>	
MIE GOMAK	110	NASI GORENG BABI	160
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves & coconut milk sauce</i>		<i>Wok-fried rice with Singaraja pork sausage, egg, braised pork meat, & assorted field mushrooms</i>	
BOBOR DAUN KELOR KELAPA MUDA (V)	100	NASI GORENG CABE ASAP	190
<i>Moringa leaves & snake gourd cooked with fresh coconut milk</i>		<i>Wok-fried rice with home smoked chilli paste, fresh prawns, fermented krill, lemon basil & stinky beans</i>	

RICE DISHES

<i>Naturally grown Jatiluwih specialty rice</i>	
NASI PUTIH	25
<i>Steamed white rice</i>	
NASI MERAH	30
<i>Steamed red rice</i>	
NASI KUNING	35
<i>Turmeric & coconut milk flavoured rice</i>	

VEGETABLES

TERONG BALADO	60
<i>Sautéed eggplant with garlic, shallot & red chilli sauce</i>	
PEPES JAMUR (V)	80
<i>Grilled assorted field mushrooms, lemon basil & mixed West Java style spices, wrapped in banana leaves</i>	
PLECING GENJER	90
<i>Blanched yellow velvet leaves tossed in a red chilli & lime relish</i>	



DESSERT

KLAPPERTAART / 75

*Coconut bread pudding, coconut sorbet,
chocolate meringue & rum-soaked raisins*

RUJAK SORBET / 70

Seasonal marinated fruits, frozen pomelo

BUBUR SUMSUM / 60

*Balinese rice custard, coconut cream,
toddy palm syrup*

ES CAMPUR / 65

*Fermented cassava, palm fruit, seaweed jelly,
brioche, peanut, seasonal fruits*

KACANG METE KARAMEL / 75

*Flores cashew nuts, coconut shortbread,
Amed sea salt, caramel & Bedugul vanilla ice cream*

DESSERT DRINKS

RESTED MANHATTAN / 140

*Bulleit Bourbon, Dry & Sweet Vermouth,
Maraschino, Bitters*

HOT KINTAMANI KOPI / 130

*Cascara arak & Irish whiskey blend, palm nectar
& hot coffee. Layered with a vanilla cream float*

KOPI MARTINI / 130

*Kettle One vodka & coffee bean infused arak,
Mexican coffee liqueur, double shot of espresso
& a dash of spiced sugar syrup*

ARAKSANDER / 130

*Chocolate arak & brandy blend, dark cacao liqueur
shaken with cream & showered with a nutmeg dusting*

*All produce is sourced primarily within Indonesia, working with
small-scale farms & producers. Prices are in thousands of Rupiah.
Prices are subject to 8% Service Charge & 10% Government Tax*