



Nusantara Rysttafel

Our signature tasting menu featuring 8 classic Indonesian dishes from around the archipelago served with fragrant steamed rice & shrimp crackers



Buah Segar Bumbu Lodek

Seasonal fresh fruit served with a tamarind sauce

Rawon

Succulent beef simmered in an aromatic broth infused with traditional Indonesian herbs and spices

Kari Ikan

Tuna, snapper and calamari in a coconut curry broth featuring hints of torch ginger



Udang Bakar

Grilled prawns marinated in a sweet chili paste

Sambal Raja

Stir-fried tempe, eggplant, long & jack beans in a chili kaffir lime dressing

Lawar Kelungah

A harmonious blend of shredded coconut, green coconut shell, minced chicken, fresh vegetables and fragrant spices

Tum Babi Bali

Tender minced pork steamed with aromatic Balinese spices in banana leaf


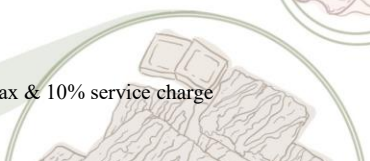
Es Teler

A refreshing medley of young coconut, avocado, sago pearls, and fermented cassava, all bathed in cool coconut water

750

Suitable for 2 guests

Prices in *000 of Rupiah and subject to 11% government tax & 10% service charge



Starters

Burrata (V)

Served with roasted sweet & sour tamarillo, slivered almonds, garlic crostini

115

Caesar Salad

Baby romaine, crispy pork bacon, Parmesan. Garlic crostini

80

Char-Grilled Seafood (GF)

Fresh seafood skewers with mixed greens, feta. Side of fries

80

Ayam Goreng

Indonesian style chicken wings served with steamed rice, *sambal ulek*, raw vegetables (long beans, tomato, cucumber, lemon basil)

75

The Garden Salad (V) (GF)

Mixed greens, fresh tomato, peppers, Parmesan, house vinaigrette. Side of fries

75

Tuna Buah (GF)

Seared tuna with black vinegar dressing. Served with fruit salsa and mixed greens

70

Lumpia (V)

Crispy vegetable spring rolls served with a sweet & sour sauce
Add chicken/tuna +25

70

Sizzling Chicken Pizza Dip

Tender diced chicken with a tangy tomato sauce, mozzarella, peppers, onions, fresh basil. Served with garlic crostini

70

(V) Vegetarian (GF) Gluten free

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Soup

Coastal Prawn Bisque

115

Succulent prawns star in a vibrant broth, enriched with tender potato and aromatic vegetables. Served with herb crostini

Roasted Pumpkin Soup

75

Slow roasted pumpkin, infused with rosemary & oregano, with touch of cream. Served with herb crostini

Potato Cream Soup

75

A velvety blend of potato, carrots, and cauliflower, topped with crispy pork bacon bits. Served with herb crostini

Moding Soto

75

Succulent chicken, rice noodles and seasonal vegetables simmered in a fragrant Balinese chicken broth. Topped with boiled egg, baby potato, tempe, and tomato

Tomato & Peanut Stew

70

Roasted sweet potato, sweet corn, and fresh tomatoes blend in a tangy broth, finished with fresh basil

Jukut Be Pasih

70

Fresh seafood simmered in a fragrant Balinese broth. Finished with chunks of fresh tomato and cucumber

Garden Harvest Soup

65

Seasonal bounty of fresh green beans, carrots, mushrooms, broccoli, cauliflower and tofu simmered in a savory vegetables broth

Aromatic Balinese Beef Soup

65

Tender beef with star anise, turnip and rice noodles

 Vegetarian  Gluten free

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From the Grill

Tenderloin Steak

170 gr Australian beef, sautéed vegetables, mashed potato.
With your choice of black pepper sauce or mushroom jus

365

Striploin Steak

200 gr Australian beef, sautéed vegetables, mashed potato.
With your choice of black pepper sauce or mushroom jus

250

Iga Bakar

Grilled pork ribs, served with mixed salad, fries and pickled vegetables

225

Kari Sapi Panggang


Grilled beef tenderloin with a curry reduction, baby potato in a sweet chili kaffir lime dressing. Served with sautéed pok choy

200

Aneka Sate

Experience the heart of Indonesian comfort food. Tender lamb, chicken, beef, or marinated tempe are infused with fragrant spices, and served over glowing coals. Served with *Tipat* (rice cakes) or steamed rice, alongside our classic peanut sauce for dipping

Your choice of:

- Sate Kambing – lamb
- Sate Sapi – beef
- Sate Campur – mixed chicken/ beef/ lamb
- Sate Ayam – chicken
- Sate Tempe – soybean cake 

190

180

180

130

110

Siap Sambal Matah

Grilled chicken with shallot and lemongrass sambal. Served with refreshing Balinese salad (raw long beans, cucumber, tomato) and fragrant steamed rice

125

 Vegetarian

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Chef Selection

Pan-Seared Tasmanian Salmon

315

Tasmanian salmon served atop a sweet pea purée and a vibrant medley of fresh spring vegetables. Finished with a lemon butter sauce

Rendang Nusantara

195

Succulent beef simmered for hours in a fragrant blend of spices. Served with fragrant rice and pickles. Considered to be one of Indonesia's national dishes

Herb-Crusted Seared Dory

170

Delicate dory fillet, creamy mushroom medley, pork bacon bits, pok choy, fresh basil

Wok-seared Beef with Broccoli & Mushrooms

160

Tender slices of beef stir-fried with vibrant red bell peppers, broccoli florets and mushrooms in a savory oyster sauce. Served with fragrant steamed rice

Kari Ikan

150

Fresh prawns, tuna, snapper and calamari infused with aromatic Balinese spices in a rich coconut curry sauce. Finished with fresh cucumber, tomato, and shredded coconut. Served with fragrant steamed rice

Mie Sagu

140

Savory Sulawesi sago noodles wok-fried with fresh vegetables. Served with medley of grilled prawns, beef satay and shrimp crackers

Chicken & Mushroom Medley

130

Wok-fried chicken breast with onion, bell peppers, pok choy and mushrooms in oyster sauce. Served with fragrant steamed rice and pickles

 **Gluten free**

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Nasi Goreng Khas MMP

Our signature stir-fried rice brimming with fresh vegetables, succulent chicken sate.
Finished with a sunny-side up or over-easy egg and prawn crackers

130

Bakmie Goreng Khas MMP

Wok-tossed egg noodles bursting with savory flavors, fresh vegetables,
succulent chicken sate.

Finished with a sunny-side up or over-easy egg and prawn crackers

130



Pesan Be Pasih

Tender fresh fish and prawns infused by an aromatic blend of spices and torch ginger.
Finished with lemon basil and roasted in a fragrant banana leaf

105

Sides



Fries

Potato fries served with garlic aioli, tomato dip

65

Creamed Corn

Sweet corn kernels in a creamy Parmesan sauce, with fresh basil and crispy pork bacon bits

60

Tumis Sayuran

Wok-fried green beans, cauliflower, broccoli, carrot, baby corn and tofu in oyster sauce.
Add calamari/ chicken +35

55

Nasi Nyangluh

Aromatic steamed rice with shallots, garlic, lemongrass and coconut milk

40

Nasi Kuning


Fragrant steamed rice infused with turmeric and fragrant Balinese spices. Topped with
toasted coconut flakes

40



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Pizza

Prosciutto e Rucola

Tomato sauce, mozzarella, prosciutto ham, rocket

195

MiMPI

Tomato sauce, mozzarella, salami, smoked pork sausage, mushrooms, fresh basil

170

Calzone Classico

Tomato sauce, pork bacon, mozzarella, fresh oregano, extra virgin olive oil

145

Margherita

Tomato sauce, mozzarella, fresh oregano, fresh basil

Add Burrata, Parmesan +55

130



Pasta

(With your choice of spaghetti/ fettucine/ penne)

Bolognese

Home-made ragù alla Bolognese, fresh oregano, Parmesan

195

Prawn Aglio e Olio

Pan-seared prawns, spring onion, garlic, chili, Parmesan

180

Carbonara

Pork bacon, onion, mushrooms, Parmesan, in a light cream sauce

170

Chicken Pesto

Basil pesto, chicken fillet, cashews, Parmesan

160



Frutti di Mare

Fresh tomato sauce, prawn, calamari, tuna, garden basil, Parmesan

150

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Conscious Cravings (Plant-based)

Blackened Tempe & Tofu

Blackened tempe and tofu in Balinese spices with cherry tomatoes and avocado salad. Served with Balinese red rice

125

Pasta al Funghi

Your choice of pasta with a fresh mushroom medley in a cashew cream sauce

105

Tempe Chili Mango

Wok-fried diced tempe with mango, onion, peppers and cashews in a chili tamarind sauce. Served with fragrant steamed rice

105

Sweet Potato Delight

Tender sweet potato and sautéed vegetables in a light mushroom cashew cream sauce

105

Tahu Tempe Menyat Nyat

Tender tofu and tempe cubes simmered in a vibrant *Bumbu Bali* curry paste with fresh seasonal vegetables. Served with fragrant steamed rice

105

Sayur Santan

Fresh seasonal vegetables in an aromatic coconut curry infused with golden turmeric. Served with fragrant steamed rice

100

Dal Tadka

Hearty lentils simmered in a flavorful broth, finished with a sizzling tadka for a touch of heat. Served with chapati or jeera rice

100

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Little Explorer Plates

Spaghetti Bolognese

Home-made ragù alla Bolognese, fresh oregano, Parmesan

95

Chicken Sandwich

Chicken breast, fresh tomato, onion, lettuce. Served on sourdough with fries

85

Nasi Goreng Anak

Classic fried rice with fresh vegetables & a fried egg

75

Fish & Chips

Crispy snapper fingers and golden fries with tomato dip

70

Mini Margherita Pizza

Tomato sauce, mozzarella, onions and a sprinkle of oregano

65

Penne Napolitana

Penne noodles in a tangy tomato sauce with Parmesan and fresh basil

65

Chicken Nuggets

Breaded chicken breast served with fries, tomato dip

65

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The page features a light green background with decorative illustrations of various desserts. At the top left, there's a bowl of spaghetti-like pasta with a cheese sauce and a hard-boiled egg. Below it is a small round dessert in a bowl. On the right side, there are several curved, leaf-like shapes. At the bottom, there are more dessert illustrations, including a round cake and a stack of brownies.

Sweet Endings

Cheese Cake

With your choice of: strawberry preserves or mango coulis

95

Lava Gunung

A decadent chocolate cake bursting with a velvety molten chocolate center

95

Strawberries & Cream

Fresh strawberries & whipped cream served with house-made biscotti

85

Dadar Gulung

Balinese style crêpes with a grated coconut and palm sugar filling. Served with mango coulis, chocolate brownies and whipped cream

80

Brownies

Warm, soft hand-crafted chocolate brownies

75

Avocado Chocolate Mousse

A heavenly blend of dark chocolate and creamy avocado with fresh Bedugul strawberries & whipped cream

75

Pisang Goreng

Golden-fried banana fritters dusted with grated coconut. Served with our house-made strawberry ice cream and a touch of palm sugar

75

Buah Tropis Segar

A vibrant assortment of seasonal tropical fruit

65

Affogato

A delicious pairing of vanilla gelato and bold espresso

60

Massimo Gelato

Vanilla/ Espresso/ Stracciatella/ Strawberry Yoghurt (2 scoops)
served with house-made biscotti

55

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