



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


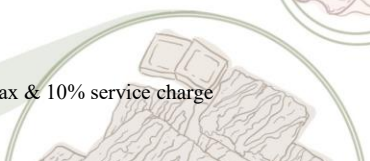
Es Teler

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

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

115

Char-Grilled Seafood

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

95

Caesar Salad

Baby romaine, crispy pork bacon, Parmesan. Garlic crostini

85

Ayam Goreng

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

85

The Garden Salad

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

75

Tuna Buah

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

75

Lumpia

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

75

Sizzling Chicken Pizza Dip

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

75

 Vegetarian  Gluten free

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Soup

Coastal Prawn Bisque

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

115

Moding Soto

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

85

Roasted Pumpkin Soup

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

75

Tomato & Peanut Stew

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

75

Sup Nelayan

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

75

Garden Harvest Soup

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

65


Aromatic Balinese Beef Soup

Tender beef with star anise, turnip and rice noodles

65

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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 Sapi – beef 190
- Sate Campur – mixed chicken/ beef 180
- Sate Ayam – chicken 150
- Sate Tempe – soybean cake (V) 130

Siap Sambal Matah

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

130



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Chef Selection

Pan-Seared Tasmanian Salmon

360

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

Rendang Nusantara

200

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

Chicken Tikka Masala

175

Tender pieces of marinated chicken, grilled to perfection, creamy tomato-based sauce infused with aromatic spices, a side of refreshing cucumber raita and crispy papadum

Herb-Crusted Seared Dory

170

Herb-Encrusted dory fillet infused with aromatic herbs, paired with a luscious creamy mushroom medley infused with tender pork bacon bits. Served alongside fresh pok choy and velvety mashed potatoes

Wok-seared Beef with Broccoli & Mushrooms

170

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

Chicken & Mushroom Medley

160

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

Kari Ikan

160

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

 **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

140

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

140

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

125

Sides

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

Jeera Rice 🍏🌱

Fragrant basmati rice cooked to perfection with aromatic cumin seeds

45

Chapati Bread 🍏

Three freshly made flatbreads, lightly toasted to a golden finish

45

Nasi Kuning 🍏

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

40

🌱 Gluten free

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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

195

Calzone Classico

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

150

Margherita

Tomato sauce, mozzarella, fresh oregano, fresh basil

Add Burrata, Parmesan +55

150



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

195

Carbonara

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

180

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)

MiMPi Dhal

Hearty lentils simmered in a flavorful broth, finished with a sizzling tadka for a touch of heat, cucumber raita, papadum

130

Japchae

Aromatic glass noodles stir-fried with a medley of seasonal vegetables and garlic, glazed with a rich soy-sesame sauce and crowned with toasted sesame seeds.

Add chicken/beef +45

120

Pasta al Funghi

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

120

Tempe Chili Mango

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

110

Sweet Potato Delight

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

110

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

110

Sayur Santan

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

110

Rendang Panasa

Tender young jackfruit slow-cooked in coconut milk and aromatic Indonesian spices
Served with fragrant steamed rice

110

Tempe Bakar

Smoky and flavorful grilled tempeh, served with fries and a refreshing mixed salad

110

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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

70

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



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

85

Brownies

Warm, soft hand-crafted chocolate brownies

80

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

Massimo Gelato

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

60