

# 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

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## 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

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## Es Teler

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

780

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 100

## Caesar Salad

Baby romaine, crispy pork bacon, Parmesan. Garlic crostini 100

## 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 80

## Tuna Buah

Seared tuna with black vinegar dressing. Served with fruit salsa and mixed greens 80

## Lumpia

Crispy vegetable spring rolls served with a sweet & sour sauce 80

Add chicken/tuna +25

## Sizzling Chicken Pizza Dip

Tender diced chicken with a tangy tomato sauce, mozzarella, peppers, onions, fresh basil. Served with garlic crostini 80

  Vegetarian  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

## Moding Soto

90

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

## Roasted Pumpkin Soup

80

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

## Tomato & Peanut Stew

80

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

## Sup Nelayan

75

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

## Garden Harvest Soup

70

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

## Aromatic Balinese Beef Soup

70

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

385

## Striploin Steak

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

260

## Iga Bakar

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

235

## Kari Sapi Panggang

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

210

## 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
- **Sate Campur** – mixed chicken/ beef
- **Sate Ayam** – chicken
- **Sate Tempe** – soybean cake 

195

185

155

135

135

## Siap Sambal Matah

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

135

 **Vegetarian**

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# Chef Selection

## Pan-Seared Tasmanian Salmon

375

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

## Rendang Nusantara

210

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

185

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

## Paneer Butter Masala

175

Soft paneer in a smooth spiced tomato-butter sauce, delicately enriched with cream and aromatic Indian herbs, a side of refreshing cucumber raita and Jeera rice

## Herb-Crusted Seared Dory

180

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

180

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

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

## Kari Ikan

170

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

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## Mie Sagu

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

150

## 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

120

# Sides

## Creamed Corn

65

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

## Tumis Sayuran

60

Wok-fried green beans, cauliflower, broccoli, carrot, baby corn and tofu in oyster sauce.

Add calamari/ chicken +35

## Jeera Rice

50

Fragrant basmati rice cooked to perfection with aromatic cumin seeds

50

## Chapati Bread

45

Three freshly made flatbreads, lightly toasted to a golden finish

## Nasi Kuning

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

 Gluten free

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## Pizza

### Prosciutto e Rucola

Tomato sauce, mozzarella, prosciutto ham, rocket

210

### MiMPI

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

205

### Calzone Classico

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

160

### Margherita

Tomato sauce, mozzarella, fresh oregano, fresh basil

160

Add Burrata, Parmesan +55

## Pasta

*(With your choice of spaghetti/ fettucine/ penne)*

### Bolognese

Home-made ragù alla Bolognese, fresh oregano, Parmesan

210

### Prawn Aglio e Olio

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

205

### Carbonara

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

190

### Chicken Pesto

Basil pesto, chicken fillet, cashews, Parmesan

170

### Frutti di Mare

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

170

 Vegetarian

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# Conscious Cravings (Plant-based)

## MiMPi Dhal

135

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

## Japchae

135

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

## Pasta al Funghi

125

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

## Tempe Chili Mango

120

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

## Sweet Potato Delight

120

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

## Tahu Tempe Menyat Nyat

120

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

## Sayur Santan

120

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

## Rendang Panasa

120

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

## Tempe Bakar

115

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

 Gluten free

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## Little Explorer Plates

### Spaghetti Bolognese

Home-made ragù alla Bolognese, fresh oregano, Parmesan

110

### Chicken Sandwich

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

95

### Nasi Goreng Anak

Classic fried rice with fresh vegetables & a fried egg

80

### Fish & Chips

Crispy snapper fingers and golden fries with tomato dip

75

### Mini Margherita Pizza

Tomato sauce, mozzarella, onions and a sprinkle of oregano

75

### Penne Napolitana

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

70

### Chicken Nuggets

Breaded chicken breast served with fries, tomato dip

75

## 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

70

### Massimo Gelato

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

70