



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

780

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

Char-Grilled Seafood (GF)

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 (V) (GF)

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

80

Tuna Buah (GF)

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

80

Lumpia (V)

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

80

Sizzling Chicken Pizza Dip

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

80

(V) Vegetarian (GF) 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

90

Roasted Pumpkin Soup

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

80

Tomato & Peanut Stew

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

80

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

70


Aromatic Balinese Beef Soup

Tender beef with star anise, turnip and rice noodles

70

 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 195
- Sate Campur – mixed chicken/ beef 185
- Sate Ayam – chicken 155
- Sate Tempe – soybean cake (V) 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 papadam

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

170

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

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

65

Tumis Sayuran

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

60

Jeera Rice

Fragrant basmati rice cooked to perfection with aromatic cumin seeds

50

Chapati Bread

Three freshly made flatbreads, lightly toasted to a golden finish

50

Nasi Kuning


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

45



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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

Add Burrata, Parmesan +55

160



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



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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

135

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

135

Pasta al Funghi

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

125

Tempe Chili Mango

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

120

Sweet Potato Delight

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

120

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

120

Sayur Santan

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

120

Rendang Panasa

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

120

Tempe Bakar

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

115

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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

Munduk Noir

Dark chocolate sphere with stracciatella gelato and plantation crumble, finished with a warm caramel pour

115

Avocado Chocolate Mousse

Smooth avocado-infused chocolate mousse in a dark chocolate cone, served with fresh strawberry and strawberry sauce, finished with light cream and sliced almond

105

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

80

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



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