



# 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

### Thai Beef Salad

Grilled tenderloin slices with fresh greens, cucumber, tomato, celery, and cashew with Thai chili-lime dressing

100

### 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  
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

 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

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

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## From the Grill

### Tenderloin Steak

395

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

### Striploin Steak

275

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

### Iga Bakar

255

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

### Kari Sapi Panggang

225

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

### 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 135

### Siap Sambal Matah

135

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



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**

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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### Nasi Goreng Khas MMP

160

Our signature stir-fried rice brimming with fresh vegetables accompanied separately with a plain omelette, chicken satay, sambal ulek & sambal matah, prawn crackers, and pickles

### Bakmie Goreng Khas MMP

160

Our signature stir-fried rice brimming with fresh vegetables accompanied separately with a plain omelette, chicken satay, sambal ulek & sweet soy sauce, prawn crackers, and pickles

### Mie Sagu

150

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

### Pesan Be Pasih

120

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

## 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

### Chapati Bread

50

Three freshly made flatbreads, lightly toasted to a golden finish

### Nasi Kuning

45

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

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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 ⑤

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

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



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## Little Explorer Plates

### **Spaghetti Bolognese**

110

Home-made ragù alla Bolognese, fresh oregano, Parmesan

### **Chicken Sandwich**

95

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

### **Nasi Goreng Anak**

80

Classic fried rice with fresh vegetables & a fried egg

### **Fish & Chips**

75

Crispy snapper fingers and golden fries with tomato dip

### **Mini Margherita Pizza**

75

Tomato sauce, mozzarella, onions and a sprinkle of oregano

### **Penne Napolitana**

70

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

### **Chicken Nuggets**

75

Breaded chicken breast served with fries, tomato dip



## Sweet Endings

### Munduk Noir

115

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

### Avocado Chocolate Mousse

105

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

### Cheese Cake

95

With your choice of: strawberry preserves or mango coulis

### Lava Gunung

95

A decadent chocolate cake bursting with a velvety molten chocolate center

### Strawberries & Cream

85

Fresh strawberries & whipped cream served with house-made biscotti

### Dadar Gulung

80

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

### Brownies

80

Warm, soft hand-crafted chocolate brownies

### Pisang Goreng

75

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

### Buah Tropis Segar

70

A vibrant assortment of seasonal tropical fruit

### Massimo Gelato

70

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