

SMALL PLATES TO SHARE

Rujak Bowl	95
Selection of 4 Rujak Kuah Pindang, Rujak Bulung, Rujak Buah Kacang, Rujak Bebek, Asinan Jakarta, Gohu Papaya, Mix of fruits or veggies with spicy sauce	
Gohu Tuna Maluku	105
East Indonesia speciality raw tuna with ginger, tomato, shallot, chili, kalamansi, kemangi	
Tahu isi Udang and Serombotan Klungkung	95
Shrimp and vegetable filled tofu and Balinese favorite vegetable dishes; water spinach, spinach's, long beans, bitter gourds,beansprouts and mixed with grated coconut	
Octopus Dabu – dabu	105
Ceviche octopus with fresh tomato, chili, lime, sweet basil sauce	
Tempe Goreng, Lumpia Sayur, dan Pergedel Jagung	95
Trio Sampler Fermented soya bean, fried filled vegetables spring roll and sweet corn fritters	

SOTO DAN SOUP

Soto Bandung	105
West Java rich beef broth with white radish, soya beans served with sambal rebus	
Binte Biluhuta	105
Classic South Sulawesi Corns Soup, Coconut and Sweet Tiger Prawns	
Sayur Asam(v)	65
West Java sour soup with tamarind, chayote, long bean, melinjo leaves & sweet corn served with Sambal Terasi and Ikan Asin	

MAIN COURSE

Mangut Ikan Lele	80
Smoke Cat Fish Braised with Coconut Milk and "Secret Bumbu"	
Kepiting Soka Sambal Matah	135
Battered Soft Shell Crab Tossed with Shallot, Chili, Kaffir Lime, Lemon Grass	
Line Caught Red Snapper Woku Belanga	195
Slow Cooked Red Snapper with Kemangis, Scallions, Pandan Leaves, Turmeric Leaves, Kaffir Lime	
Udang Sambal Goreng Petai	210
Pan Seared Tiger Prawns with sambal merah, bitter beans and potatoes	
Rendang Minang Platter	135
West Sumatra slowly braised beef rump with coconut milk and red chili	
Lidah Sapi Sambal Hijau	150
Boiled Ox Tongue Tossed with Sweet Sour Green Chili	

Ayam Tangkap Aceh	145
Sumatra's fried chicken tossed with curry leaves and kaffir lime leaves	
Ayam Masak Buluh	120
Slow cooked chicken in bamboo with North Sulawesi spices	
Penyetan Bebek Goreng	135
Braised and deep fried half duck served with Sambal Dadak and lalapan (fresh vegetables)	
Rawon Iga Sapi	250
Slow braised spare beef ribs black soup served with beans sprout, salted egg and sambal	
Udang / Lobster Kalio	250/700
Prawns or Lobster with Coconut Curry	

BAKARAN

Ikan Kembung Bakar Rica – Rica	150
Grilled Mackerel with chili, shallot, kaffir lime sauce	
Red Snapper Dabu – Dabu	250
Red Snapper with fresh tomato, chili, lime, sweet basil sauce	
Udang Bakar A'la Jimbaran	210
Jimbaran style grilled shrimp served with boiled water spinach with spicy sause and Sambal Matah	
Cumi Bakar A'la Jimbaran	155
Jimbaran style grilled squid served with boiled water spinach with spicy sause and Sambal Matah	
Lobster Bakar	700
Grilled lobster with butter and garlic	
Set Bakar	350
Grilled Snapper, Squid, Prawn and mussel, boiled of water spinach with spicy sause and Sambal Matah	
Bandeng Bakar	250
Grilled Milkfish with sambal emba	

SIGNATURE

Lumbung Bebek Betutu	295
Steam duck braised with Balinese signature spices serve with Lawar Kacang (mix of long bean, grated coconut and spices) and Sambal Matah	
Seafood Platter	1500
Coconut husk grilled seafood platter; lobster, snapper, squids. served with spicy water spinach, soup, rice and assorted of sambal	
Surf and Turf	2000
Coconut husk grilled lobster and wagyu rib eye maranggi, served with spicy water spinach, Binte Biluhuta, rice and assorted of sambal	

SATAY

Satay Lilit Bebek (6 Pieces)	105
Minced duck skewer mixed with grilled coconut, flavored in Balinese spices and served with selection of sambals	
Satay Tuna (6 Pieces)	125
Tuna satay, flavored in Balinese spices and served with selection of sambals	
Satay Ayam Sambal Rebus (6 Pieces)	125
Coconut grilled chicken satay, served with red chili, salt and lime	
Satay Kambing (6 Pieces)	155
Coconut grilled lamb satay, marinated with sweet soya and served with sweet soya, shallot and kaffir lime	
Satay Sapi (6 Pieces)	350
Coconut grilled wagyu rib eye skewer, marinated in maranggi sauce and sweet soya sambal	

NASI CAMPUR DAN NASI GORENG

Nasi Campur Nusantara	150
Indonesia style mix rice with Ayam Tangkap Aceh, Chicken Satay, Lawar Kacang, Sambal Petai, Telur Pindang, Tempe Bacem and Perkedel Kentang	
Nasi Goreng Udang Pete	135
Shrimp and bitter bean fried rice served with fried chicken, fried egg, chicken satay, pickles and prawn crackers	

VEGETABLES

Tumis Daun Pepaya, Pakis dan Ikan Asap	45
Stir Fried Papaya Leaf, Fern with Smoked Bonito	
Lawar Kacang	45
Balinese traditional veggie, mix of long beans tossed with roasted coconut and spices	
Terong Bakar Balado	45
Grilled eggplants dressed with spicy West Sumatra sauce	
Tumis Kangkung Belacan	45
Stir Fried Water Spinachs with Shrimp Paste Sambal	
Kangkung Plecing	45
Blanch Water Spinachs with spicy Shrimp Paste Sambal and Fried Soya Beans	
Gulai Nangka	45
Slowly Braised Young Jackfruits in Coconut Curry	
Jantung Pisang Mesanten	45
Banana blossom cooked with Balinese spiced curry	

SIDE DISHES

Nasi Putih Steamed Rice	35
Nasi Merah Steamed Brown Rice	45
Nasi Jagung Steamed Rice with Sweet Corn	40

SAMBAL

Sambal Terasi	10
Sambal Matah Sereh	10
Sambal Matah Bongkot	10
Sambal Goreng Petai	10
Sambal Cabe Hijau Ikan Asin	10
Sambal Roa	15
Sambal Embe	10
Sambal Dadak	10
Sambal Dabu Dabu	10
Sambal Pete	35
Sambal Bajak	10
Sambal Goreng Petai Ikan Teri	35
Sambal Platter of 6	50
Sambal Platter of 3	25

DESSERT

Batun Bedil Sweet potato dumpling with palm syrup and coconut milk	45
Pisang Rai Banana breaded with rice flour and coconut served with palm syrup and coconut milk	45
Manado Kelapa Tart North Sulawesi young coconut tart with walnuts, raisin, custard, meringue and rum	65
Bubur Sumsum Rice Pudding with Coconut Milk, Sago Pearls, and Palm Syrup	45
Jajanan Pasar Platter Selection of Street Food Dessert of The Day	60
Lapis Legit Layer cake served with coconut ice cream	75