



SOUPS

- Soto Ayam (S)** 120
Lamongan style chicken broth, shredded chicken, boiled egg, glass noodle, crispy shallot & koya.
- Sop Buntut (GF)** 265
oxtail soup, potato, carrot, tomato, chili & lime.

SMALL PLATES

Our selection is crafted for sampling, we kindly recommend two choices per table

- Lumpia Semarang (S)** 25 (1pc) 90 (4pcs)
prawn & chicken, spring onion, fermented soybean sauce, pickled cucumber.
- Tuna Skewer (S)** 30 (1pc) 110 (4pcs)
Nyonya Atenk's recipe, sambal matah, kaffir lime.
- Chicken Satay** 100
coconut gravy, kemangi oil, crispy shallot.
- Tuna Shiso Sambal Ikan (S)** 120
Balinese tuna tartar, kecombrang salsa, sambal embe.
- Pork Bao Bun (P) (S)** 145
glazed pork belly, lawar kacang, spring onion & sambal matah.
- Wagyu Kiwami Skewer (N) (S)** 195
rembiga marination, sambal colo - colo, sweet soy & peanut sauce.

LARGE PLATES

Ideal for sharing, we recommend our side dishes to complete your experience

- Bak Mie Goreng Jawa (S)** 100
egg noodle, beansprouts, Bedugul vegetables, egg & tofu.
Add Chicken 60 | Seafood 80
- Nasi Goreng Kampoeng (S)** 100
Indonesian wok fried rice, egg, assorted pickles & crackers.
Add Chicken 60 | Seafood 80
- Ayam Bakar (S)** 185
500gr Bedugul free range baby chicken, pumpkin shoots, sambal.
- Lamb Tongseng (N) (S)** 200
braised local lamb shoulder & ribs, coconut gravy, cabbage, tomato.
- Ikan Bakar (S)** 215
Jimbaran style grilled snapper, sambal matah & dabu - dabu sauce.

INDONESIA

- Beef Rendang (S)** 220
Wagyu beef shin, braised with Sumatran coconut curry sauce, green chili & local vegetables.
- Kondro Bakar (N)** 325
prime beef ribs, braised with Sulawesi spices, peanut sauce & sambal colo - colo.

THAILAND

- Tom Yam (GF) (L) (S)** 185
prawn, squid, fish, mushroom, chili, coriander, galangal, kaffir lime leaf & lemongrass.

- Vegetable Green Curry (VE) (GF) (S)** 100
tofu, Thai basil, broccoli, eggplant, coconut milk, kaffir lime.
- Palm Heart Ceviche (GF) (VE) (N)** 110
marinated palm heart with orange, guava, tamarind sauce & kaffir lime.
- Larb Gai (GF) (S)** 115
minced chicken, iceberg, mint, Thai basil, sweet chili sauce & rice powder.
- Salmon Yum (N) (S)** 130
chili lime dressing, shallot, mint & coriander.
- Pomelo Salad with Shrimp (S)** 150
lemongrass & palm sugar dressing, minced chicken, mint, coriander.
- Wagyu Thai Beef Salad (N) (S)** 160
Wagyu Picanha, mint, coriander, cucumber, shallot, Thai basil, roasted peanut.
- Crispy Soft-Shell Crab (L) (S)** 160
green mango salad, chili dressing, crispy garlic.
- Crispy Pork Ribs (P) (S)** 190
mango salad, prawn toast, nam jim dip.

- Pad Thai with Tofu (N) (GF) (S)** 100
bean sprouts, tamarind sauce & lime.
Add Chicken 60 | Prawn 80
- Sweet & Sour Fish (N) (GF) (S)** 270
450 gr fried baby grouper, longan, lemongrass, pineapple & curry leaves.

VIETNAM

- Pho Bo (GF) (S)** 195
Wagyu Kiwami bolar blade, rice noodles, beansprout, mixed greens & lime.

- Prawn Summer Rolls (S)** 55 (1pc) 150 (3pcs)
rice paper, cucumber, coriander, mint, spring onion.
- Chao Tom (GF) (S)** 150
prawn skewer in sugarcane stick, crispy lettuce, glass noodle, Asian herbs, nuoc cham dressing.

- Black Pig Pork Chop (N) (P) (S)** 240
stir fried ceciwis & Vietnamese sauce.

SINGAPORE

- Wonton Soup (S)** 145
prawn & chicken dumpling, enoki mushroom, chicken broth, chili jam, chopped chili & garlic oil.

- Seafood Laksa (S)** 165
prawn, fish cake, snow peas, boiled egg, tofu, rice noodles, bamboo shoot.

- Singapore Chili Prawn Sauce (S)** 265
mantau bun, garlic oil & coriander.

MALAYSIA

- Popiah (N) (S)** 75
spring roll, jicama, prawn, peanut, fermented soybean sauce.

- Grilled Catch of the Day (S)** 280
curry sauce, mustard seed, fern tip & crispy curry leaves.

SIDES

- Jasmine Steamed Rice (VE) (GF)** 25
- Fried Tofu (S)** 65
spicy sweet & sour sauce, shallot, green chili.
- Broccoli (S)** 65
oyster sauce, shiitake, tofu.
- Fern Tip (GF) (S)** 65
chili, shrimp paste, crispy shallot.

- Somtam (N) (GF) (S)** 65
papaya salad, peanut & fish sauce.
- Spicy Cucumber (VE) (S)** 65
chili oil, sesame, soy sauce.
- Bedugul Garden Vegetables (V)** 65
ear mushroom, carrot, broccoli, soft tofu.

MANIS NUSANTARA | Sweets

- Es Teler (GF)** 75
pandan granita, avocado, jackfruit, coconut, grass jelly, condensed milk & sago pearl.
- Tape Ketan (L) (N)** 75
caramelized puff pastry, whipped tape cheesecake, caramel sauce & lemon sorbet.
- Es Pisang Ijo (VE)** 75
bubur sumsum, banana & pandan rice flour cake, sago pearl, jackfruit, coconut granita.
- Bali Chocolate (L) (N)** 85
fondant, cocoa soil, chocolate gelato, kenari nut brittle.

- Jelajah Rasa (L) (N)** 115
indulge to sliced tropical fruits, brownies, pandan mochi, vanilla gelato & strawberry sorbet.

- Mango Brown Rice (L)** 165
Jatiluwi organic brown rice espuma, mango sorbet, coconut panna cotta & micro cake.