



TASTE OF NUSANTARA

Food only : IDR 950.000++

STARTER

Karedok

indonesian typically raw salad made by using fresh veggie tossed in spicy peanut sauce

Rujak Buah

slice seasonal tropical fruit salad in tamarind sauce

Tuna Gohu

maluku style fresh yellow fin tuna ceviche served with crackers

Tahu Gejrot

classic bandung style fried tofu mixed with fresh crush chili, shallot, palm sugar and tamarind juice

Urap

mixed blanch vegetables tossed in spicy coconut grated

ON THE STALL

Satay Station

*Satay Maranggi | Satay Padang
Satay Ayam Madura | Satay Lilit Ikan*

served with rice cake, peanut sauce, and pickle

Martabak & Tahu Tek

indonesian style chicken flat bread & fried tofu, rice cake, beansprout soy bean peanut sauce served with pickle and crackers

Bakso Malang

popular meat ball centre of java style served with crispy wonton

Or

Soto Betawi

jakarta style creamy beef soup served with potato and emping crackers

Samsam Guling

balinese pork belly served with lawar and sambal

ON THE CLAY

*Jati Luwih Steam Rice | Nasi Goreng Suna Cekuh
Stir fried Mushroom and Green Beans | Eggplant Balado | Lamb Gulai | Chicken Taliwang | Balinese Pork Stew*

ON THE GRILL

Jimbaran BBQ Seafood

river prawn, clams, calamari, coral fish served with sambal matah

DESSERT

Jajanan Pasar | Pukis | Es Serut | Sliced Exotic Fruit | Terang Bulan



TAKE OF NUSANTARA

Experience the Flavours of Nusantara!! Immerse yourself in the vibrant tapestry of Indonesian flavours with Nusantara Cocktails. Our carefully crafted concoctions pay homage to the rich cultural heritage and diverse ingredients found in the Nusantara region. From the Roots, Woods, Leaves, Flowers, and Fruits each sip takes you on a journey of discovery. Savour the Nusantara Flavours!!

Additional 2 hours free flow beverages packages
non alcoholic beverages : IDR 150.000++
alcoholic beverages : IDR 475.000++

Kenanga Fizz

Archipelago Gin | Banana Wine | Ylang-ylang | Pandan | Bubbles
refreshing, fizzy and floral. inspired by native fragrant flower commonly found in the rain-forest of indonesia "kenanga" known for their sweet and exotic fragrance.

Rasa Nusantara

Arak Bali | Tamarillo | Strawberry Jam | Shiso | Citrus
sharp, fruity, and herbaceous. tamarillo known as tree tomato grown wildly at the island of indonesia, the fruit has a unique fresh, sweet and tangy flavour represent the taste of nusantara.

Batukaru

Archipelago Gin | Brem Bali Blend Coffee | Campari | Mesoyi Smoked
aperitif, bitter, and smoked. mount batukaru is stratovolcano located in the middle of the island of god "bali" also known for religious significance and locally grown balinese coffee that has a unique flavours medium body and mild acidity.

ZERO PROOFS

Bergamot Sereh

bergamot, annise, citrus, lemongrass, mint and soda

Jamu Kunyit

tamarind, turmeric, pandan and palm sugar

Hibiscus Cinnamon

rosella, pineapple, cinnamon and lemon

FRESH JUICES

Orange | Watermelon | Pineapple

Java Flora

Vodka | Vanilla | Passion Ganache | Pineapple | Emulsion fruity and foamy. java known for its rich and diverse flora, with a variety of tree and tropical plants. markisa "passion fruit" is commonly grown at the island, the fruit has a tough outer rind and inside filled with aromatic, juicy, and seedy pulp.

Sumatra Sour

Arak Bali | Calamansi | Salted Coconut | Makrut Lime Leaf | Lemon
citrusy and rich of flavour. calamansi is a small citrus fruit resembling a lime and commonly grown at sumatra island. the fruit is sour and aromatic, and it used in various indonesian dishes, sauces, and beverages.

BEER

Singaraja Pilsner

Homemade Red Ginger Beer

WINE

Sparkling Wine

NV Maschio Bianco Extra Dry Grand Cuvee, Modena, Italy

Red Wine

NV B&G Cuvee Speciale, Vin Rouge, Grenache Blend, France
2023 Two Island, Cabernet-merlot, Vinified in Bali

White Wine

NV B&G Cuvee Speciale, Vin Blanc, Ugni Blanc, France
2023 Two Island, Chardonnay, Vinified in Bali