

Small

White fish gohu, spicy coriander dressing, cucumber, avocado mousse, rice crackers – 17 *GF*

Chicken satay, soy lime marinade, peanut sauce – 17 (5pcs) *DF*

Fried chicken ribs, chilli & sweet soy glaze – 15

Soft-shell crab, Padang tomato sauce, steamed bun – 15 (2pcs)

Fish sate lilit, lemongrass, galangal, coriander, pickled daikon – 15 (3pcs) *GF DF*

Grilled jumbo king prawns, spicy tomato relish, prawn salt – 18 (2pcs) *DF*

Fried crepe roll, chicken filling, tangy peanut sauce – 12

Grilled corn cobs, kaffir lime, chilli salt – 12 (3pcs) *GF DF VG*

Vegetable puff, glass vermicelli, chilli vinegar dip – 12 (2pcs) *V*

Glutinous coconut rice in banana leaf, tempeh, mushroom – 14 *DF VG*

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Stir fry, rice & noodles

Nasi goreng, chicken, cabbage, Asian greens, crackers, fried egg – 16.5 *DF*

Mie goreng, chicken, cabbage, Asian greens, crackers, fried egg – 16.5 *DF*

Kangkung, shrimp paste sambal, roasted peanuts – 16 *GF DF*

Stir-fried tofu, mushrooms, green beans, green chilli sambal – 17 *GF DF VG*

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Curry & broth

Chicken betutu, turmeric broth, seasonal greens, baby corn – 25 *GF DF*

Beef brisket rendang, potatoes – 26 *GF DF*

Braised semur oxtail, green papaya, carrots, thick beef broth – 27 *DF*

Pindang barramundi, Thai eggplant, aromatic sweet & sour broth – 27 *GF DF*

Opor tempeh, okra, zucchini, mild coconut curry – 21 *GF DF VG*

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Large

Grilled Lebanese eggplant, balado chili jam – 22 *GF DF VG*

Grilled chicken, bumbu rujak, sambal – 25 *DF*

Balinese pork shank, sambal matah, bumbu genep broth – 30 *GF DF*

BBQ sticky ribs, sweet soy glaze, sambal
Beef – 29 Pork – 30 *DF*

Ubud crispy duck, fresh cabbage, cucumber, basil, mixed sambal – 33 (half duck) *GF DF*

Grilled Jimbaran fish, sweet tamarind glaze, seasonal raw salad – MP *DF*

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Salad & sides

Cabbage salad, tofu, snake beans, cucumber, bean sprout, mild peanut sauce – 13 *DF VG*

Bean shoot urap, snake beans, spiced coconut dressing – 13 *GF DF VG*

Jasmine rice – 4

Red rice – 5

Mixed sambal (matah & goreng) – 6 *GF DF*

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Sweet

Cendol panna cotta, jackfruit, pandan tapioca pearls, palm sugar & coconut foam – 13 *GF DF*

Black sticky rice, salted coconut cream, sesame nougatine, coconut & kaffir lime ice cream – 14 *GF V*

Banana brûlée, chocolate ice cream, cheddar crisp, condensed milk chantilly – 14 *GF V*

Mocha cake, avocado mousse, Balinese coffee ice cream, dark chocolate ganache – 13 *V*

Tasting menu

Makan time – 55 (per person)

We will serve up a selection of our chef's favourite dishes. Minimum 2 people, available for the entire table only.

Please inform us of your dietary requirements.

Glossary

Opor – a dish cooked and braised in coconut milk.

Sate lilit – 'Lilit' meaning 'to wrap around', which refers to the method of wrapping around instead of skewering the meat. It can be made from minced pork, fish, chicken, or beef.

Gohu ikan – Maluku dish, raw fish that is cooked in citrus dressing.

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GF – Gluten Free *DF* – Dairy Free
VG – Vegan *V* – Vegetarian

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