

# SANGKAR

## Gourmet Lobster Menu

### Amuse bouche

Lobster, scallop, lime salsa



### Appetizer

Chilled lobster medallion, watercress and mizuna salad

Kabocha squash confit, shellfish vinaigrette

or

Cappuccino Asian lobster bisque, batik lobster, herb emulsion



### Main course

Whole lobster in Balinese marinade, baby vegetables, turmeric

or

Grilled lobster tail, pan-seared snapper fillet

Balinese sambal matah, jasmine rice



### Dessert

#### Citrus tart

Bitter chocolate ganache, citrus sorbet

or

#### Home-baked cheese cake

Pistachio ice cream

Inclusive of one glass of sparkling wine

1,550 per person

All prices are in thousand rupiah  
and subject to prevailing government tax and 10% service charge

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## Balinese Dining Experience

### Amuse bouche

#### Ayam sambal matah dan rempeyek

Grilled shredded chicken, lemongrass, chili lime, ginger flower, peanut rice cracker



### Appetizer

#### Tongkol lan remis panggang

#### Sambal matah daun kecarum "Kusamba"

Seared tuna and scallop, Balinese sambal

or

#### Soto udang pesmol

Sweet and sour Javanese soup, prawns, coconut milk



### Main course

#### Iga babi metunu

Grilled pork ribs, sweetcorn, steamed rice

or

#### Udang galah menyatayat base genep, nasi kuning, jukut urab paku

Giant prawn in Balinese spices, turmeric coconut rice, fern tips



### Dessert

#### Pisang goreng

Banana fritter, pineapple compote, lemongrass sorbet

or

#### Sliced seasonal fruits

Kintamani lime

Inclusive of one glass of Balinese wine

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### Appetizer Indonesian specialties

<b>Soto udang pesmol</b> Sweet and sour Javanese soup, prawns, coconut milk	190
<b>Ayam sambal matah dan rempeyek</b> Grilled shredded chicken, lemongrass, chili lime, ginger flower, peanut rice cracker	170
<b>Bebek goreng, selada kecap merah</b> Crispy duck leg, Balinese traditional marinade, red bean, cucumber salad	205
<b>Crispy tempe salad</b> Baby green salad, tempe, fried shallots, pomegranate dressing	170
<b>Tongkol lan remis panggang</b> Seared tuna and scallops, Balinese sambal	215
<b>Sup gedang</b> Balinese tofu, young papaya, baby green bean soup	140
<b>Soto buntut dan kluwek</b> Classic Javanese oxtail and white turnip soup	185
<b>Slow cooked pork ribs</b> Soy bean sprouts, pickled cabbage, tofu	205
<b>International</b>	
<b>Poached lobster salad</b> Kabocha squash comfit, shellfish vinaigrette	240
<b>House Caesar salad</b> Hearts of romaine, parmesan shavings, crispy bacon, pine nuts, Roasted pumpkin seeds, anchovy dressing	195
<b>Caprese Salad</b> Mozzarella, tomato, rocket	200
<b>Carpaccio</b> Black Angus beef, rocket, parmesan shavings, balsamic reduction	250
<b>Lobster bisque</b> Batik lobster, herb emulsion	210

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## Maincourse Indonesian specialties

<b>“Ultimate nasi goreng”</b>	375
Wagyu beef satay, jumbo prawn, wok-fried rice, fried egg	
<b>Ikan gourami ( for sharing )</b>	450
Whole steamed gourami fish, garlic, ginger, sesame, coriander, steamed jasmine rice	
<b>Iga babi metunu</b>	340
Grilled pork ribs, sweetcorn, steamed rice	
<b>Udang pelalah</b>	340
Grilled tiger prawns, chili, garlic, ginger, stir fried morning glory, sambal matah	
<b>Satay campur</b>	300
Beef, chicken and pork satay, spicy peanut sauce, chili sambal, rice cake	
<b>Kare ayam</b>	340
Green chicken curry, steamed jasmine rice	
<b>Kalio daging</b>	350
Slow cooked Sumatran beef curry, coconut cumin scent	
<b>Mie goreng ayam</b>	275
Stir-fried egg noodles, chicken, bean sprouts, cabbage, garlic ginger sambal, vegetable pickle	
<b>Ayam panggang bumbu Bali</b>	340
Grilled baby chicken, vegetable urab, steamed rice, chili sambal	
<b>Lontong sayur</b>	260
Selection vegetables, tofu, rice cake, coconut broth	
<b>Kari rebung dengan nasi kuning</b>	250
Bamboo shoot curry, turmeric rice	
<b>Vegetarian nasi goreng</b>	260
Wok seared rice, tofu, bean cake, crispy shallot	
<b>Tumis Kangkung</b>	250
Stir fried water spinach, red chili, shallot and lemon, steamed rice	

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### Maincourse International

<b>Penne Arrabbiata</b>	255
Spicy tomato sauce, chili, garlic, parsley	
<b>Tagliatelle alla Bolognese</b>	285
Slow cooked beef in rich tomato sauce	
<b>Spaghetti Carbonara</b>	280
Creamy sauce, egg, smoked bacon	
<b>Tonno grigliato</b>	400
Grilled tuna, fennel and orange salad, olive tapenade	
<b>Char-grilled Angus beef tenderloin</b>	440
Seasonal vegetables, garlic creamed potatoes, red wine reduction	
<b>Aloo gobi</b>	260
Cauliflower and potato curry, lentil dhal, mango chutney	
<b>Grilled barramundi and jumbo tiger prawn</b>	400
Coriander, chili potato chutney, kale, lemongrass foam	
<b>House BLT</b>	205
Ciabatta bread, pork bacon, lettuce, tomato, egg, French fries	
<b>Wagyu beef burger</b>	365
Asiago cheese, caramelized onions, ciabatta bread, salad, crispy potato wedges	

### Side dish

<b>Balado terong ungu</b>	90
Indonesian fried eggplant in chili, tomato and garlic sauce	
<b>Stir-fried broccoli and kale</b>	90
Garlic, oyster sauce	
<b>Creamy garlic mashed potatoes</b>	90
<b>Crispy potato wedges</b>	90
<b>Steamed baby vegetables</b>	90
<b>Kimchi</b>	90
<b>Grilled sweetcorn on the cob, chili butter</b>	90

Bulgari Bali II Tea

1,044

Welcome Craft Drink

**Chilled Seafood Sensations**

Blue swimmer crab krupuk, sambal matah

Cured salmon on brioche

Seared scallop, sambal bajak cream

**Hot Temptations**

Tiger prawn lumpia, dipping sauce

Tum babi – steamed pork in banana leaf

Wagyu beef satay, soy Lombok chili dip

**Sweet Treats**

Traditional raisin scone, Bedugul strawberry jam,  
clotted cream

Mango pudding in banana takir

Kue lapis legit – Indonesian layered cake

Kintami lime meringue

Mini tiramisu

**Grobak - Pisang Goreng**

Crispy banana fritter, chocolate ice cream

**Selection of iced and hot beverages**