

# TIMUR KITCHEN

by Komaneka at Keramas Beach

Overlooking the beach on the eastern side of Komaneka at Keramas Beach, is the restaurant Timur Kitchen. (Timur means 'east' in Indonesian.) The sophisticated contemporary design of this open-air restaurant is rich with wood sculpture and intricate details inspired by the old era of the royal Balinese kingdoms, as well as a water fountain and pond as a symbol of prosperity and luck.

The stunning location gives a spectacular 360-degree view overlooking the Indian Ocean, the neighboring island (Nusa Penida), Bali's highest volcano Mount Agung and the Komaneka at Keramas Beach own rice fields.

Timur Kitchen serves rich Indonesian cuisine and savory international dishes incorporating the finest fresh local ingredients, perfectly prepared by Komaneka's Executive Chef.

We create an entirely new taste for a perfect gustatory adventure.

*Penganter - Starter*

**BALI**

**LAWAR PUSUH BIU**

Balinese traditional salad made from banana blossom, grilled grated coconut and Balinese *basa gede* (Ubud, Gianyar)

63

**RUJAK BULUNG UDANG**

Fried marinated prawn with classic Balinese seaweed with galangal, grated coconut and chili lime dressing (Serangan, Denpasar)

69

**PERKEDEL JAGUNG**

Fried corn fritter mixed with green eggplant, tomato and chili salad  
(All Bali regions)

63

**NUSANTARA**

**GADO - GADO**

Rolled steamed vegetables consist of potato, tomato, egg, tofu and *tempe* served with peanut sauce and crackers

65

**LUMPIA**

Vegetables spring roll with pineapple chili dipping

65

**ASIAN**

**BEEF SALAD**

Grilled sliced beef with cucumber, capsicum, onion, tomato, shallot, coriander and toasted cashew chili ginger lime dressing

69

**SQUID POMELLO**

Marinated poached squid with tomato, orange, pomelo, cucumber, greens and sesame soy dressing

69

**INTERNATIONAL**

**CAESAR SALAD**

Tossed romaine lettuce, grilled chicken, tomato salsa, soft boiled egg, crispy bacon, cheese and garlic toast

69

**PULLED DUCK TOSTADAS**

Mexican style duck salad with tomato salsa, avocado, cilantro served with tortilla chips

69

# TIMUR KITCHEN

## Kuah - Soup

### BALI

**KOMOH SIAP NANGKA** 60  
Classic Balinese minced chicken soup with young jackfruit cooked in local lime flavour and *basa gede* (Muncan, Karangasem)

### NUSANTARA

**SOTO AYAM** 60  
Javanese style chicken soup with glass noodles, cabbage, leek, fried shallot, tomato

### INTERNATIONAL

**WONTON SOUP** 60  
Clear soup with mushroom, bok choy and Seafood wonton

**MUSHROOM SOUP** 65  
Creamed mushroom soup with grilled chicken

**TOMATO SOUP** 65  
Classic tomato soup with rosemary, basil served with garlic bread, olive tomato salsa and feta cheese

**TOMYUM SOUP** 70  
Thai style bite spicy and sour seafood soup with tomato and mushroom

## Boga Utama - Main Course

### BALI

**OPOKAN SEGARA** 105  
Grilled marinated fish in with *sambal bongkot*, cucumber, red bean, *jukut urap* served with steamed rice and soy bean crackers (Kusamba, Klungkung)

**IKAN PANGGANG** 175  
Grilled baby snapper served with local lime and *sambal* marinated, served with *plecing gonda* served with steamed rice, *sambal matah* and *sambal ulek* (Jimbaran, Badung)

**ROROBAN BE PASIH** 150  
Grilled and braised seabass fillet in coconut milk served with seasonal vegetables, steamed rice and *sambal ulek* (Klungkung)

**BEBEK UPIH** 175  
Marinated slow roasted duck in Balinese spices served with steamed rice, *lawar kacang panjang* and *sambal* (Ubud, Gianyar)

**SEROSOB SIAP** 140  
Balinese spice grilled chicken stewed in coconut milk served with spinach and baby bean (Kemoning, Klungkung)

**SATE LILIT SIAP** 105  
Grilled winding minced chicken with Balinese spice on bamboo skewer served with steamed rice, *jukut urap* and *sambal* (All Bali regions)

**SATE SIAP SERAPAH** 105  
Grilled marinated chicken skewer in *basa gede* served with steamed rice, *jukut urap* and classic coconut *serapah* sauce (Muncan, Karangasem)

**TIMBUNGAN BE CELENG** 120  
Marinated roasted pork with Balinese spices cooked in bamboo served with steamed vegetables in Taro leaves (Perean, Tabanan)

**BEBEK GORENG** 175  
Crispy fried marinated duck with *jukut urap* and trio *sambal*

## NUSANTARA

<b>AYAM WOKU</b>	115	<b>RENDANG</b>	135
North Sulawesi style cooked chicken in local basil flavored served with steamed rice and vegetables		Famous West Sumatran slow cooked beef in coconut milk and local spices, curried cassava leaves served with steamed rice and melinjo crackers	
<b>SATE KAMBING MARANGGI</b>	145	<b>IKAN GULAI KUNYIT</b>	115
Grilled marinated lamb skewer in sweet and tangy flavor served with Indonesian rice cake <i>lontong</i> , vegetable pickles and sweet spicy tomato salsa		Curried seabass fillet in coconut turmeric sauce, seasonal vegetables served with steamed rice, pickles and crackers	
<b>NASI GORENG KAMBING</b>	120	<b>MIE GORENG KERAMAS</b>	120
<b>TIMUR KITCHEN</b>		Wok fried egg noodles mixed with seafood, egg, vegetables, prawn tempura, chili marinated fish satay and condiments	
Indonesian Wok fried white rice with marinated lamb, egg, lamb satay, crackers and homemade pickles		<b>MIE GORENG ALA PADANG</b>	120
<b>NASI GORENG SERUNDENG</b>	145	Wok fried yellow noodles, with beef, vegetables, Padang spice flavored, chicken satay, prawn tempura, omelet and condiments	
Wok fried rice wrapped in omelet served with seafood, chicken curried, Balinese marinated chicken satay, prawn tempura, dried grated coconut and condiments			

## ASIAN

<b>PORK BOWL</b>	145	<b>PLA JIAN</b>	115
Pork ribs with ginger Asian broth, shitake mushroom, Japanese noodles and condiments		Thai style fried fish with ginger vinegar sauce, Asian salad served with steamed rice	
<b>BLACK PEPPER BASIL BEEF</b>	115		
Stir fried black pepper beef with basil, green bean, pineapple, tomato, capsicum and jicama			

## INTERNATIONAL

<b>MEDITERANEAN TILAPIA</b>	115	<b>SIRLOIN STEAK</b>	185
Steamed Indonesian farmed tilapia fish with potato, tomato, basil, olive, garlic, olive oil with lime flavored and garlic sautéed vegetables		Grilled marinated sirloin steak, garlic rosemary roasted baby potato, sautéed haricot vert and mushroom with mustard cream sauce	
<b>TIMUR KITCHEN SALMON</b>	185	<b>DUCK BREAST AU POIVRE VERT</b>	175
Pan seared salmon fillet in Indonesian black nut kluwek rawon reduction, tomato, sesame Asian vegetables topped with shallot chili relish sambal matah and potato gnocchi		Garlic roasted duck breast, harricort vert, potato salad, mushroom ravioli and green peppercorn sauce	

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<b>BEEF TENDERLOIN</b>	225	<b>DUCK LEG CONFIT</b>	175
Grilled Australian beef tenderloin served with red wine grapes reduction, glazed gingered carrot raisin, potato, red wine rosemary gravy and mushroom		Skin seared herbs and spices duck leg confit on red wine grape reduction served with sautéed baby romaine, bacon, tomato, green peas, mashed potato and gravy red wine grape reduction	
<b>PORK RIBS</b>	175		
Barbequed pork ribs served with 4 types of homemade potatoes fries, green salad, and onion ring			

“Please do not hesitate to let us know if there are any other cravings the chefs can prepare for you.”

## *Little Italy*

### PASTA

(Choices of spaghetti, fettucine, penne or linguine, potato gnocchi, seafoods ravioli )

<b>CREAMY MUSHROOM</b>	110	<b>BOLOGNAISE</b>	110
Garlic, onion, mushroom, cream, truffle oil, grilled mushroom and garlic bread		Beef sauce, tomato, basil and parmesan cheese	
<b>AGLIO OLIO PEPERONCINE</b>	110	<b>AL PESTO</b>	110
Garlic, chili, olive oil, cheese, chopped parsley, black olive and garlic bread		Homemade pesto sauce, parmesan and baby romaine	
<b>CARBONARA</b>	110	<b>DI MARE</b>	125
Bacon, mushroom, creamed cheese sauce and garlic bread		White wine glazed fish, squids, prawn, clam with fresh tomato	
<b>POMODORO</b>	110		
Fresh tomato sauce, basil, cheese, garlic bread			

## *Vegetarian*

<b>TEMPE MESANTEN</b>	80	<b>PENCOK SAGU</b>	80
Braised <i>tempe</i> in rich coconut and spice broth served with steamed rice, spinach, baby corn and mushroom (All Bali regions)		Pieces of sago cake in Balinese spice, coconut milk, spinach and mekalas long bean served with steamed rice (Subagan Karangasem)	
<b>MUSHROOM RAVIOLI</b>	80	<b>NOODLES BOWL</b>	80
Mushroom and herbs ravioli on tomato concase served with curried grilled cauliflowers, potato, chopped peanut and olive oil		Flat sticky rice noodles with turmeric and coconut broth, vegetables, crispy fried tofu, vegetables wonton, chili soy and sambal	
<b>TEMPE STEAK</b>	80		
Barbequed tempe on potato purée, fried onion ring, crispy mushroom, sautéed mushroom and bean			

 Pure vegetarian
  Chef will prepare as vegetarian
  Gluten Free
  Chef will prepare as gluten free

Price is quoted in thousands of rupiah and subject to 11% government tax and 10% service charge

## *Boga Penyineb - Dessert*

<b>GREENTEA PANNACOTTA</b>	55	<b>BAKED BANANA</b>	50
With goji berry sauce, ginered goji berries compote and yoghurt sorbet		Baked caramelized bananas wrapped in filo pastry on marinated pineapple carpaccio, ginger raisin sauce and homemade vanilla gelato	
<b>CHEESE CAKE</b>	65	<b>GODOH CAMPUR</b>	50
Cold cheese cake topped with strawberries ginger flower jelly and passion fruit sorbet		Assorted Balinese fritter; banana, sweet potato, jackfruit palm sugar reduction and vanilla gelato	
<b>DUO BRULLEE</b>	60	<b>CENDOL</b>	50
Caramelized vanilla brulle and pandan leaves infused brulee with marinated fruits		Traditional suji leaves infused rice spatzle, black rice, sago pearl, coconut milk and vanilla gelato	
<b>BUBUH INJIN</b>	50	<b>HOME MADE GELATO</b>	29
Sweet black sticky rice pudding, coconut milk sauce and vanilla gelato		One scoop of ice cream based on gelato and sorbet available	
<b>TIRAMISU</b>	65		
Classic tiramisu cake, on coffee sauce, and coffee gelato			

## *Special Dinner*

<b>BABI GULING DINNER FORTWO</b>	650	<b>NASITUMPENG FORTWO</b>	550
Feast on this spectacular popular Balinese delicacy, Babi Guling a whole spit roasted suckling pig. The dinner will included a pork featured megibung where you start with pork soup. Inclusive of Balinese dessert.		Tumpeng is a cone-shaped yellow rice like a mountain surrounded by assortment of Indonesian dishes (vegetables and meat). Traditionally featured in the Independence day ceremony.	
<b>AYAM BETUTU DINNER FORTWO</b>	550		
A classic Balinese dish of a whole young chicken stuffed with Betutu spices, slow cooked in banana leaf. Inclusive of two Balinese salads and a traditional Balinese dessert.			

## *Dinner Setup*

A private table on our lawn area	450	A private dug in sand table on the beach	750
A private table on our Volcanic beach	500	(Up to 4 people)	
A private table on our gazebo	450		

“Please allow us to have at least 24 hours notice for the above menu to ensure that we prepare you the most memorable dining experience”