

Snack

Pasta Cracker 55K
Horseradish, Burrata, Coppa, Oregano

Grilled Sardine GF 45K
With Gremolata

Croquette 45K
Ask for the flavor 5 unit

Pickled GF VG 45K
Cerignola Olives, Cornichon, Piparra Chili

Zucchini Flower V 60K
In Tempura, Filled with Truffle Cream 3 unit

Starter

Steak Tartare 110K
Classical Condiments, Truffle Mayo, Confit Egg,
Homemade Potato Chips, Garden Herbs

Fresh Burrata V 140K
Served with a Variety of Cherry Tomato,
Rucola, Sourdough Bread & Olive Oil

Roasted Local Eggplant VG 85K
Kosho Marinated, Tofu Puree,
Amaranthus Leaves, Black Olives,
Tomato, Dukkan Spice

Sweet Potato Nachos V 75K
Homemade Sweet Potato Chips, Guacamole,
Sour Cream, Spiced Tomato Reduction,
Coriander, Pickled Jalapeno

Tuna Ceviche 95K
Marinade & Fermented Coconut Cream,
Kemangi, Lime Leaves and Rice Cracker

Main

Grilled Wagyu "Onglet" Steak 230K
Roasted Red Capsicum, Garlic,
Parsley, Watercress, Burnt Butter

Slow Cooked Pork Belly 120K
Served with Pumpkin Puree, Red Spinach,
Walnuts, Local Grape Jus and Coriander

Hachis Parmentier 140K
Beef Ragout in Red Wine Sauce,
Cheesy Potato, Parmesan, Thyme Oil

Confit Chicken Thigh 125K
With Mashed Potato, Peas Shoots,
Roasted Baby Romaine Lettuce, Shallot,
Butter Sauce

Home Made Gnocchi V 95K
Organic Cherry Tomato Sauce, Basil Leaves,
Parmesan Waffle

Seared Tuna Steak 150K
Souté Kale, Black Radish, Lemongrass,
Kaffir Sauce and Dill

Whole Roasted Red Snapper (500G) 240K
Served with Traditional "Sambal Matah"
and Roots Vegetables
35 min cooking process - suggested for 2 people

Seared Barramundi 120K
Curry Baba Ganoush, Cucumber Raita,
Fermented Yogurt, Dill & Coriander

Spanish Octopus 130K
Roosevelt Potato, Rendang Oil,
Rouille Emulsion, Oxalis, Tarragon

Side Order

Green Mixed Salad
Pome Mouseline
Roasted Baby Potato
Broccoli & Almonds
Homemade Potato Chips
Carrots & Honey Glaze
Balinese Rice 40K
20K

Dessert

Coconut Bounty V GF 55K
Sago, Tombong, Coconut Ice Cream,
Choco Mint, Cocoa Tuile

Choco Lava 60K
With Cocoa Sponge, White Chocolate Ganache,
Honeycomb, Cocoa Nibs & Tuile, Vanilla Gelato

Lemon Tart 55K
Sable, Chantilly Cream, Lemon Curd,
Basil Ice Cream

Passion Fruit Textures 60K
Caramelized Brioche, Passion Fruit Curd,
Passion Fruit Marshmallow, Passion Fruit Puree,
Passion Fruit Ice Cream, Taragon

Apple Tarte Fine 55K
Comes with Cinnamon Ice Cream

Bread & Toasted

From 12 pm to 5 pm

Cheese Burger 95K
Australian Minced Beef, Lettuce, Tomato,
Gherkin, Homemade Mayo, Bacon,
Cheddar Cheese

Croque Monsieur "Mistaken" 90K
Homemade Brioche, Cooked Ham,
Cream Cheese & Truffle, Parsley Gel

Smoked Bagel 95K
Smoked Mahi-mahi, Sour Cream,
Green Herbs, Cucumber, Lemon Dressing

*All our sandwiches are served with our homemade potato chips

VG : Vegan | V : Vegetarian | GF : Gluten Free

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Kids Menu

I DON'T KNOW

50K

Home made Gnocchi **V**

Organic Cherry Tomato Sauce,
Basil Leaves, Parmesan Waffle

I DON'T CARE

40K

Nasi Goreng **V**

Balinese Rice, Leek, Spring Onion,
Shrimp Cracker

I WANT TO GO TO McDONALD'S

60K

Cheese Burger

Australian Minced Beef, Lettuce, Tomato,
Gherkin, Homemade Mayo, Bacon,
Cheddar Cheese and Homemade Chips

I DON'T WANT THAT

55K

Fish and Chips

Served with Tartar Sauce and Ketchup

I WANNA GO HOME

40K

Chocolate Sunday

Brownie, Cocoa Nibs,
Honeycomb, Chocolate Ice Cream



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Smoothies

Chocolate Nutrition	50K
Banana, Chocolate, Milk	
Jeune	50K
Banana, Blueberry, Vanilla Gelato , Milk	
Maria	50K
Blueberry, Strawberry, Raspberry, Milk	
Nutty Summer	50K
Mango, Banana, Orange, Almond Milk	
Blue Gatsby	50K
Blueberry, Pineapple, Banana, Coconut Milk, Dragon Fruit	

Fresh Juices

Anguria	40K
Watermelon, Lime, Mint	
Ricco	40K
Orange, Tangerine	
Bellezza	40K
Pineapple, Mango	
Youthful glow	40K
Kale, Apple, Cucumber, Lemon, Banana	
Patron	40K
Pineapple, Carrot, Apple, Ginger	
Vision	40K
Apple, Raspberry, Carrot, Lemon	
Whole Coconut	40K

House of Soda

Lychee Poem	65K
Lychee Syrup, Passion Puree, Tonic, Lemon Juice, Elderflower, Soda	
Ginger Virginia	65K
Fresh Ginger, Elderflower, Lemon juice, Soda	
Angel Eyes	65K
Chilli Hibiscus/Rosella, Lemon Juice, Sugarcane, Soda	

Coffee

Ristretto	HOT	25K
Espresso	HOT	25K
Piccolo	HOT	25K
Flat white	HOT	35K
Macchiato	HOT	35K

HOT/COLD

Long Black	35K
Cappuccino	35K
Mocha	35K
Caffe latte	35K
Chocolate	35K

Scoop & Blend

(Coffee - Ice Cream, Affogato)	45K
Ona Coffee Shake	55K
Coffee, Vanilla Gelato, Milk	

Extra Orders

Decaf	10K
Extra shot	10K
Milk (Skim, Almond, Coconut, Soy)	10K
Whipped Cream	10K
Vanilla/Caramel Flavour	10K
Gelato	20K
(Vanilla, Strawberry, Passion Fruit, Chocolate)	

Tea

Chamomile, English Breakfast,	35K
Black Tea, Earl Grey, Jasmine, Peppermint,	
Ice Lemon Tea Or Ice Lychee Tea	35K

Soft Drinks

Sprite, Coke, Diet Coke, Tonic,	35K
Soda Water, Tonic, Ginger Ale	
Red Bull	50K
Still Water 330/750	35/55K
Sparkling Water 330/750	35/55K

Beer

Bintang	40K
Bintang Raddler	40K
Strongbow Apple Cider	45K
San Miguel Light	45K
San Miguel Pilsner	50K
Heineken Draft	50K

Signature Cocktails

New York Sour	130K
Whiskey, Vanilla, Citrus, Bitter, White Egg, Red Wine	
Passion Pavluka	130K
Vodka, Vanilla, Simple Syrup, Citrus, Passion Puree, Gelato Passion	
Ona Espresso Martini	130K
Vodka, Homemade Coffee Liqueur, Espresso, Pandan Syrup	
Smokey Dawson	130K
Whiskey, Campari, Sweet Vermouth, Rosemary Syrup, Bitter	
Paris in Love	135K
Gin, Rose Syrup, Raspberry Puree, Citrus, White Egg, Sparkling Wine	
Eu Nice	135K
Gin Infused, Tonic, Elderflower, Apple, Mint Leaf, Citrus, Simple Syrup, Sparkling Wine	
Red Furry	145K
Vodka, Aperol, Dragon Fruit, Orange Juice, White Egg, Citrus, Bitter, Lychee	
Saint Tropez	145K
White Rum, Dark Rum, Almond Syrup, Pineapple, Citrus, Mint Leaf	
Gentlemen Killer	145K
Whiskey, Drambuie, Butterscoth, Lemon, Apple Juice	
Cucumber Cooling	145K
Gin, Cucumber Juice, Lemon, Elderflower, Mint	
Mexican Spicy	145K
Tequila, Triple Sec, Citrus, Chilli Rosella Syrup	

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Red Wine List

	Glass /	Bottle
Trapiche Pinot Noir, Argentina Ruby Color, Medium Body, Red Berry, Fruity Finished	120K	580K
Berry Estates Shiraz, Australia Oak, Vanilla Aroma, Plum, Blueberry, Cherry, Medium to High Body	130K	640K
Don Alejandro Cabernet Sauvignon Chile Deep Red-Purple Colour, Aromas of Cassis and Vanilla, Soft and Ripe Tannins		650K
Don Alejandro Merlot Chile Ruby Red Color, Aromas of Plums Taste is Fruity Flavors, Vanilla Med Body, with Soft Tannins		590K
Tarapaca Merlot, Chile Ruby Cherry Color, Soft Chocolate Aroma, Red Fruit Flavors, Soft Rounded Tannins		685K
Trapiche Melbec, Argentina Chocolate, Vanilla Aroma, Plum, Cherries, Truffle and Vanilla Finished		690K
Baby Doll Pinot Noir, New Zealand Red Cherry Aroma, Fresh Touch of Acidity, Soft Tannish		690K
Petite Petit Petit Syrah, Peptit Verdot, California Berry, Blackberry, Aroma, Plum		1450K
Penfold Bin 8 Shiraz Carbanet, Australia Red Berry and Silky Tannins, Deep Ruby Color, Medium to High Body		2900K
Rose Matua, Pinot Noir, New Zealand Red Fruit, Strawberry, Raspberries		690K
Sparkling Wine		
Sababay Ascaro Prosecco Style Pinot Grigio, Muscat Blanc, Indonesia, Tropical Fruit, Yellow Apple and Hint of Spices	110K	490K

White Wine List

	Glass /	Bottle
Tierra Del Fuego Sauvignon Blanc, Chile Light Color, Green Apple, Pear and Dry	120K	590K
Trapiche Pinot Grigio, Argentina Medium Acidity, Fruity Lime, Honey and Pineapple Finish	130K	640K
Chevalier Alexis Lichine Chardonnay, France Light Citrus, Pear Touch, Medium Body, Balanced Acidity		690K
Moscato D'Asti Dolcevita Moscato, Italy Intense Typically Aromatic, Apple, Fruity, Lime, Sweet, Bubbly		790K
Matua Sauvignon blanc New Zealand Tropical and Citrus Fruits with Subtle Herbaceous Character, High Acidity		690K
Bellingham Chenin Blanc, South Africa Floral Aroma, Tropical Fruit Taste, Pineapple, Peach, Melon, Honey		990K
Champagne		
Moet and Chandon Imperial Chardonnay, Pinot Noir, France Fruity Aroma, Pineapple, Pear		1900K
Moet and Chandon Ice Imperial Chardonnay, Pinot Noir, France Fruity Aroma, Pineapple, Pear		2200K
Veuve Clicquot Chardonnay, Pinot Noir, France Fruity Aroma, Apple, Pear, Citrus, Light Gold Color, Bubbly		2400K
Dom Perignon Chardonnay, Pinot Noir, France 2009 Floral Aroma, Fruity, Pear		7900K
Aperitif		
Campari	140K	
Martini Rosso	130K	
Aperol	140K	
Jagermeister	120K	

Brandy

Martell		220K
Rum	Glass /	Bottle
Captain Morgan Gold/White	100K	1400K
Bacardi Light	110K	1600K
Myers Dark Rum	120K	
Whiskey		
Red Label	110K	1400K
Canadian Club	120K	
Black Royal Brewhouse	120K	1500K
Jack Daniel's	130K	1700K
Jim Beam White	130K	1700K
Teacher Highland	130K	1700K
Black Label	140K	1900K
John Jameson	140K	1900K
The Glenlivet	150K	
Monkey Shoulder	150K	
Chivas Regal	150K	2400K
Chita	190K	
Wild Turkey 81	230K	
Gentleman Jack	240K	
Jack Daniel's Gold	240K	
Jack Daniel's Single Barrel	240K	
Macallan 12	260K	
Tequila		
El Jimador	110K	1800K
Jose Quervo Reposado	120K	1900K
Sierra	120K	
Patron Cafe	130K	
Vodka		
Seagram's	110K	1400K
Belvedere	150K	2400K
Grey Goose	150K	2400K
Fashion Luxury	140K	2400K
Crystal Head	260K	
Gin		
Greenall's	120K	1700K
Bombay Sapphire	140K	2400K
Hendrick's	150K	2600K
The London No 1	150K	
Mom	150K	
Roku	150K	
Opshr	190K	
Bloom	190K	
Thomas Dakin	220K	
Tanqueray no 10	230K	

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