

TO SHARE

- “GUJEOLPAN” BEEF MARANGGI** 108
Grilled beef brisket, garlic & coriander thin crêpe, egg white omelette, yolk omelette, pickled cucumber, pickled carrot, pickled red chili, sauteed jicama and dried-shrimp, fried shallots, sambal
- BAKED CHICKEN WINGS CHAR SIU** 78
Chicken wings marinated with Chinese red BBQ sauce, sesame seeds & cilantro on top and lime
- “JAGUNG BAKAR ABON TUNA PEDAS”** 78
Grilled sweet corn coated with aioli, dried marinated tuna and dusted with kaffir lime leaves powder
- FRIES UP** 88
Potato fries with truffle powder seasoning, served with truffle aioli

HARVESTED

“UBI CILEMBU” & KALE SALAD

78

Grilled “ubi cilembu”, kale, dates, pomegranate, feta cheese tossed with balsamic dressing and topped with alfafa & cashew nuts

HOUSE SALAD

68

Mix lettuce, jicama, red radish, edamame, beef tomato, avocado tossed with sesame dressing, and topped with pickled carrots, pickled cucumber, nori and sesame seeds

VIETNAMESE DUCK SALAD

88

Shredded duck, cabbage, carrot, red onion, red radish, grilled pineapple, pomegranate, mint leaves tossed with Vietnamese dressing and topped with fried shallots & cilantro

SIDES

- STEAMED RICE** 18
- “NASI SELA”** 18
Steamed rice & sweet potatoes
- “NASI MERAH”** 28
Steamed red rice
- ROASTED BABY POTATOES** 38
- “LAWAR KACANG”** 38
Balinese snake beans salad
- “TUMIS KANGKUNG TERASI”** 28
Stir fried water spinach with shrimp paste
- “SAMBAL MATAH”** 15
- “SAMBAL MBE”** 15

STARTERS

- TUNA TATAKI “NAM JIM”** 78
Pan-seared medium-rare tuna loin served with green mango salad, nam jim sauce and topped with roasted cashew nuts & cilantro
- CRISPY SOFT-SHELL CRAB WITH WATERMELON SALAD** 78
Crispy soft-shell crab, watermelon, avocado, cucumber, edamame, red onion, feta cheese, basil & mint, tossed with extra virgin olive oil and lemon, and tossed with balsamic reduction
- WAGYU BEEF SAIKORO TAMARIND & LIME** 98
Cubed wagyu beef marinated with Balinese spices & tamarind served with cabbage, pickled cucumber, fried shallots, dried galangal
- SALMON “NANIURA”** 88
Sea salt cured salmon served with North Sumatran turmeric sauce, pickled cucumber, red onion and topped with “andaliman” pepper, cashew nuts & alfafa

MAIN COURSE

F

FARMED

- BEEF OXTAIL PHO RICE NOODLE SOUP** 148
Beef oxtail, flat rice noodle, beansprout, cilantro, mint leaves, Thai basil leaves and aromatic broth
- BALINESE CRISPY DUCK** 138
Balinese fried duck served with “lawar kacang panjang” – Balinese snake beans salad, fried tofu, pickled cucumber, “sambal mbe” and “sambal matah”
- “TONGSENG” WAGYU BEEF BRISKET & BONE MARROW** 198
Grilled beef brisket, roasted bone marrow, sweet soy fragrant coconut milk soup, cabbage, tomato, chili, fried shallots and served with “sambal” & fried “emping”
- STEAK “BUMBU RENDANG” BEEF RIBEYE (300 G)** 308
Served with roasted baby potatoes, sauteed carrots, snake beans, tomato and “rendang” sauce made of caramelized coconut milk and Padangnese spices mixture

H

HOOKED

- TUNA “FUFU”** 148
Manadonese spicy shredded tuna and served with cucumber, tomato and “kemangi”
- JIMBARAN BAY GRILLED PRAWN & SQUID** 178
Grilled prawn & squid marinated with Balinese spices, “tumis kangkung terasi” – stir fried water spinach with shrimp paste served with “sambal mbe” & “sambal matah”
- PAN-SEARED SALMON – “KUAH ASAM”** 178
Crispy skin roasted salmon fillet, refreshing sour and spicy fish fragrant broth Manadonese style, tomato, red chili, scallions and “kemangi”
- SESAME CRUSTED TUNA – LEMON SOYA SAUCE** 148
Sesame seeds crusted medium-rare tuna served with lemon sauce, edamame, scallions, tobiko and garlic chips
- IKAN KAKAP MERAH BAKAR RICA-RICA** 158
Grilled whole baby red snapper fish topped with spicy Manadonese chili and served with cucumber, tomato & lime

W

WOK

- JAPANESE WAGYU FRIED RICE** 98
Fried rice cooked with cubed wagyu beef and Japanese soy sauce, carrot, edamame, scallions and topped with omu egg, nori & garlic chips
- “MIE GORENG HITAM” – SEAFOOD** 108
Fried home-made black noodle cooked with soy sauce, prawn, squid, clams, scallions and served with cucumber, tomato and topped with fried shallots & crackers

SWEETS

BLACK SESAME CRÈME BRÛLÉE

58

Black sesame custard covered with caramelized sugar served with citrus fruits salad and tuile

VALRHONA MANJARI CHOCOLATE BROWNIE – RUM

88

Chocolate fudgy brownie, rum and lemon sauce, vanilla ice cream, sea salt and crumbles

PIÑA COLADA PANNA COTTA

58

Italian chilled cream dessert made of coconut, cream and rum served with pineapple granita, diced pineapple & mint, tuile

BUBUR SUMSUM WITH MANGO

58

Sweet coconut rice porridge served with sweet potato balls, palm sugar syrup, ripped mango and mango granita

BOOSTER DRINKS

68

SUPER GREEN

Green apple, horenzo spinach and blended with lemon and honey

SUPER RED

Dragon fruits, soursop, mixed berries, pineapple

TAMARIND & LIME PUNCH

Orange, passion fruits, tamarind & lime mixed, mixed berries

HELLOW YELLOW

Mango, orange, carrot, and passion fruits

BUBBLE GUM FIZZ

Fresh watermelon mixed with carbonation water and served with bubblegum sorbet

YO-NANA

Orange, carrot, and passion fruits and banana

LEMONADE FIZZ

Fresh lemon, served with lemon sorbet, angostura bitter and top with carbonation water

PASSION FRUITS FIZZ

Fresh passion fruit juice served with mint, lemon sorbet and carbonation water

JUICE

ORANGE / STRAWBERRY / WATERMELON / GREEN APPLES / SOUR SOUP

58

MIXED

68

3 kind of juice maximum

COFFEE

ESPRESSO

28

REGULAR COFFEE

38

CAPPUCCINO

42

CAFE LATTE

42

VIETNAM

48

EXTRA SHOT ESPRESSO

20

AREN ICED COFFEE

58

Espresso mixed with milk, aren from Cianjur region and fresh cream

SALTED CARAMEL ICED COFFEE

58

Espresso mixed milk, homa-made himalayan salted caramel

ORANGE ICED COFFEE

58

Espresso mixed with cream, milk, caramel and orange peel

VANILLA ICED COFFEE LATTE

58

Espresso mixed with milk, vanilla bean, himalayan salt and fresh cream

FROSTED HAZELNUT ICED COFFEE

65

Espresso mixed with milk, caramel and Italian hazelnut

TEAS

REGULAR ICED TEA

Sweet berry mixed with black teas and orange peel

38

FRESH SHAKEN ICED LEMON TEA

Early grey mixed with black teas and lemon tea

40

ICED FLAVOUR TEA

Lychee / Peach / Strawberry

45

MATCHA CARAMEL LATTE

Uji matcha, caramel and hot milk

55

FROSTED POPCORN THAI TEA

65

ORIGINAL TEAS BY KAYA

Earl Grey / English Breakfast / Jasmine Pearl
Geinmacha / Sweet Berry / Chamomile / Peppermint

48

CHOCOLATE

CHOCOLATE DRINKS

52

Dark bitter dark choco mixed with cream and milk

ORANGE ICED CHOCOLATE

58

Dark chocolate, cream, milk and orange peel aroma

HAZELNUT ICE CHOCOLATE

58

Italian hazelnut mixed with chocolate, cream and milk

FROSTED HOJICHA CHOCOLATE

65

Japanese hojicha, mixed with chocolate, cream and milk

WATER

NATURAL WATER

Dolomia 330/1000 ml, Italy

38/68

SPARKLING WATER

Dolomia 500 ml, Italy

58

SOFT DRINK

COKE / SPRITE / TONIC WATER / DIET COKE / POKKA GREEN TEA / GINGER ALE / SODA

48