



SOUPS

**Soto Ayam** (S)(G)(E)  
Lamongan style chicken broth, shredded chicken, boiled egg, glass noodle, crispy shallot & koya.

**Sop Buntut** (G)  
oxtail soup, potato, carrot, tomato, chili & lime.

SMALL PLATES

Our selection is crafted for sampling, we kindly recommend two choices per table

**Lumpia Semarang** (S)(G)(E)  
prawn & chicken, spring onion, bamboo shoots, fermented soybean sauce, pickled cucumber.

**Tuna Skewer** (S)(G)  
Nyonya Atenk’s recipe, sambal matah, kaffir lime.

**Chicken Satay** (G) 🌶️  
coconut gravy, kemangi oil, crispy shallot.

**Tuna Shiso Sambal Ikan** (S)(G)  
Balinese tuna tartar, kecombrang salsa, sambal embe.

**Pork Bao Bun** (P) (S) (G) (L)  
glazed pork belly, lawar kacang, spring onion & sambal matah.

**Wagyu Kiwami Skewer** (N) (S) (G) 🌶️  
rembiga marination, sambal colo - colo, sweet soy & peanut sauce.

LARGE PLATES

Ideal for sharing, we recommend our side dishes to complete your experience

**Bak Mie Goreng Jawa** (S)(G)(E)  
egg noodle, beansprouts, Bedugul vegetables, egg & tofu.  
**Add Chicken 60 | Seafood 80**

**Nasi Goreng Kampoeng** (S)(G)(E)  
Indonesian wok fried rice, egg, assorted pickles & crackers.  
**Add Chicken 60 | Seafood 80**

**Ayam Bakar** (S)(G) 🌶️  
500gr Bedugul free range baby chicken, pumpkin shoots, sambal.

**Lamb Tongseng** (N)(S)(G) 🌶️  
braised local lamb shoulder & ribs, coconut gravy, cabbage, tomato.

**Ikan Bakar** (S)(G)  
Jimbaran style grilled snapper, sambal matah & dabu - dabu sauce.

INDONESIA

THAILAND

**Tom Yam** (L)(S) 🌶️  
prawn, squid, fish, mushroom, chili, coriander, galangal, kaffir lime leaf & lemongrass.

**Vegetable Green Curry**  
tofu, Thai basil, broccoli, eggplant, coconut milk, kaffir lime.

**Palm Heart Ceviche** (N)  
marinated palm heart with orange, guava, tamarind sauce & kaffir lime.

**Larb Gai** (S)  
minced chicken, iceberg, mint, Thai basil, sweet chili sauce & rice powder.

**Pomelo Salad with Shrimp** (S)  
lemongrass & palm sugar dressing, minced chicken, mint, coriander.

**Wagyu Thai Beef Salad** (N)(S)(G)  
Wagyu Picanha, mint, coriander, cucumber, shallot, Thai basil, roasted peanut.

**Crispy Soft-Shell Crab** (L)(S) (G)(E)  
green mango salad, chili dressing, crispy garlic.

**Crispy Pork Ribs** (P) (S) (G)(E)  
mango salad, prawn toast, nam jim dip.

**Pad Thai with Tofu** (N)(S)(E)  
bean sprouts, tamarind sauce & lime.  
**Add Chicken 60 | Prawn 80**

**Sweet & Sour Fish** (S)(G) 🌶️  
450 gr fried baby grouper, longan, lemongrass, pineapple & curry leaves.

VIETNAM

**Pho Bo** (S)  
Wagyu Kiwami bolar blade, rice noodles, beansprout, mixed greens & lime.

**Prawn Summer Rolls** (S)(G)  
rice paper, cucumber, coriander, mint, spring onion.

**Chao Tom** (S)(E)  
prawn skewer in sugarcane stick, crispy lettuce, glass noodle, Asian herbs, nuoc cham dressing.

**Black Pig Pork Chop** (N)(P)(S)(G)  
stir fried ceciwis & Vietnamese sauce.

SINGAPORE

**Wonton Soup** (S)(G)(E)  
prawn & chicken dumpling, enoki mushroom, chicken broth, chili jam, chopped chili & garlic oil.

**Seafood Laksa** (S)(G)  
prawn, fish cake, snow peas, boiled egg, tofu, rice noodles, bamboo shoot.

**Singapore Chili Prawn Sauce** (S)(G)(E)  
mantau bun, garlic oil & coriander.

MALAYSIA

**Popiah** (N) (S) (G) (E)  
spring roll, jicama, prawn, peanut, fermented soybean sauce.

**Grilled Catch of the Day** (S)(G)  
curry sauce, mustard seed, fern tip & crispy curry leaves.

SIDES

**Jasmine Steamed Rice**

**Shirataki Rice**  
steam grain konjac in vegetable stock.

**Fried Tofu** (G) 🌶️  
spicy sweet & sour sauce, shallot, green chili.

**Broccoli** (S)(G)(A)  
oyster sauce, shiitake, tofu.

**Fern Tip** (S)  
chili, shrimp paste, crispy shallot.

**Somtam** (N) (S)  
papaya salad, peanut & fish sauce.

**Spicy Cucumber** (G)  
chili oil, sesame, soy sauce.

**Bedugul Garden Vegetables** (G)(A)  
ear mushroom, carrot, broccoli, soft tofu.

MANIS NUSANTARA | Sweets

**Es Teler** (L)  
pandan granita, avocado, jackfruit, coconut, grass jelly, condensed milk & sago pearl.

**Tape Ketan** (L)(N)(G)(E)  
caramelized puff pastry, whipped tape cheesecake, caramel sauce & lemon sorbet.

**Es Pisang Ijo** (G)  
bubur sumsum, banana & pandan rice flour cake, sago pearl, jackfruit, coconut granita.

**Bali Chocolate** (L)(N)(G)(E)  
fondant, cocoa soil, chocolate gelato, kenari nut brittle.

**Jelajah Rasa** (L)(N)(G)(E)  
indulge to sliced tropical fruits, brownies, pandan mochi, vanilla gelato & strawberry sorbet.

**Mango Brown Rice** (L)(G)(E)  
Jatiluwh organic brown rice espuma, mango sorbet, coconut panna cotta & micro cake.