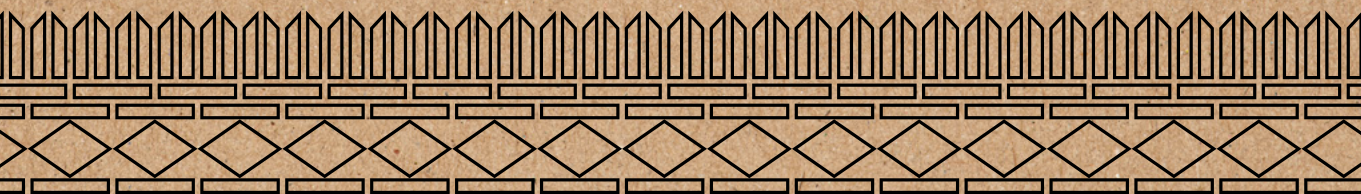




JUNGLE FISH



ENTRÉES		
Soup of the Week	110	Classic Green Salad  120 Baby romaine, cherry tomatoes, kalamata olives, capers, cucumber, and carrot, tossed with lemon dressing
Please ask our staff for details		
Fish Gohu 	125	MAIN COURSE
Fish ceviche ternate style with lime juice, watermelon, chili, served on the cracker “rempeyek”		
Fish and Chips	125	
Served with green pea purée and tartar sauce		
Corn Fritter 	75	
Avocado, tomato salsa, feta cheese, rucola, crispy bacon, balsamic glaze		
Chicken Parmesan Ball	115	
Breaded minced chicken, parmesan tuile, mornay sauce		
Grilled Korean Baby Octopus 	120	
Octopus marinated in gochujang with chimichurri, grilled cherry tomatoes, watermelon salsa		
SALAD		
Greek Salad 	165	Caesar Chicken Breast  175 Sous-vide chicken breast, baby romaine, roasted cherry tomatoes, grana padano, crispy bacon, chicken jus
Cucumber, cherry tomatoes, olives, capers, feta cheese, and parsley on white bean hummus, served with pita bread		
Grilled Calamari Salad	135	
Grilled squid, pomelo, lemongrass, coriander, mint leaves, cucumber, crispy shallots, red chili nahm jim sauce		
Sesame Crusted Tuna	155	
Seared tuna coated in sesame seeds, served with wakame, edamame, pickled cucumber, and citrus ponzu		
Burrata Salad 	185	
Heirloom tomato, compressed strawberry, micro bread, red vein sorrel, soy balsamic dressing		
Tempe Salad 	125	
Fried tempeh, “belimbing wuluh”, avocado, mango, mesclun, “kecombrang”, sweet chili dressing		
Grilled Halloumi Salad 	165	
Crumbled cauliflower, pickled beetroot, edamame, roasted cherry tomatoes, mixed greens, and balsamic dressing		
Chickpea Green Salad 	130	
Mixed green salad, cherry tomatoes, avocado, carrot, red onion, roasted chickpeas, smoked paprika dressing		



Recommended



Pork



Chili



Vegetarian



Nuts



Vegan

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MAIN COURSE

Nasi Goreng Kampung

Our signature style fried rice with aromatic garlic and chili paste, served with “melinjo” crackers, mixed pickled vegetables, and “sambal ulek”

Vegetarian / Chicken / Seafood **140/150/170**

Beef Rawon **325**

Beef short rib braised in “kluwek” broth, with bean sprouts, carrots, salted egg, served with “melinjo” cracker and “sambal”

STEAK

Angus Tenderloin 200 G **670**

Angus Rib Eye 300 G **870**

Marinated and grilled over hot charcoal, served with green salad and hand-cut fries

Pepper jus / Bernaise / BBQ sauce

PASTA *(Gluten-free pasta available)*

Spaghetti Alla Ragu **175**

Minced beef, braised in tomato sauce, grilled patty, grated parmigiano and basil oil

Linguine Puttanesca **140**

Classic aromatic tomato sauce with garlic, chili, olives, capers, grated parmigiano and basil

Tagliatelle Al Funghi **135**

Homemade pasta with mixed mushrooms, confit cherry tomatoes, mushroom broth, grated parmigiano, and basil oil

Pappardelle Alla Scoglio **175**

Homemade black pappardelle pasta, crab meat, prawns, calamari, saffron broth, grated Parmigiano, and micro basil

Spaghetti Aglio Olio **135**

Classic garlic and chili sauce, parsley and basil oil, topped with grated parmigiano

Gnocchi Sorrentina **145**

Potato dumplings, tomato sauce, mozzarella, basil, parmigiano

Spaghetti Frutti Di Mare **175**

Spaghetti with seafood in a creamy tomato sauce

BURGERS & SANDWICHES

Classic Cheese Burger **195**

House-ground 180 g patty crafted from imported Australian beef rump, pickled onion, homemade sauce, cheddar cheese, served with fries and green salad

Extra Topping Burger **30**

Egg

Salami

Cheese (Mozzarella / Feta / Cheddar)

Bacon

Additional Double Stacked Patty **80**

Veggie Burger **150**

Organic quinoa tempeh patty glazed with yeast garum, dill cucumber, tomato, lettuce, homemade sauce, served with fries and green salad

Salmon Sando **175**

Salmon nuggets coated with koji flour, layered in soft white bread, accompanied by japanese katsu sauce, served with cabbage slaw and hand-cut fries

Burrata Panino **175**

Ciabatta bread, sundried tomatoes, arugula, prosciutto, and burrata, served with french fries

SIDE DISH

French fries **65** Steamed rice **35**

Mashed potato **65** Extra tuna 100 g **85**

Grilled vegetables **60** Extra chicken 120 g **70**

Green salad **60**



Recommended



Pork



Chili



Vegetarian



Nuts



Vegan



VEGAN MENU

SALAD & ENTRÉE		DESSERT	
Vietnamese Rice Paper Rolls	65	Black Rice Pudding	95
Classic vietnamese vegetarian rice paper rolls with sweet chili sauce		Sticky black rice with jackfruit, coconut sorbet, pandan coconut sauce	
Gobi Manchurian	90	Ice Kopyor	95
Deep-fried cauliflower, mix with green edamame, sprouts, avocado, sesame seeds, and toss in a sweet and sour dressing		Coconut granita, coconut sorbet, strawberry bubbles and palm sugar sauce	
Tofu Dumpling	95	Carrot Cake	95
Tofu, mushrooms, carrots, and cabbage wrapped in dumpling skins, served with peanut red curry sauce		Served with walnuts, candied orange, cinnamon powder	
Falafel	95		
Falafel with beet hummus, quinoa, watercress, and tahini dressing			
Potato Green Bean Salad	95		
Boiled baby potatoes, baby gem lettuce, snow peas, rice puffs, and tangy miso dressing			

MAIN COURSE

Pasta Carbonara	165	Hearty Buddha Bowl	165
Spaghetti in a creamy cashew sauce with shimeji mushrooms and smoked paprika		Roasted pumpkin, chickpeas beetroot hummus, tempeh, toasted chickpeas, quinoa, avocado, and vegan coconut yogurt dressing	
Baked Moussaka	155	Tofu Curry	130
Layered vegetables with vegetable ragout, béchamel, and topped with vegan cheese		A coconut-based stew with tofu and vegetables, served with steamed rice	
Tempeh Burger	145	Cauliflower Steak	130
Caramelized tempeh, chipotle raspberry sauce, vegan mayo, avocado, tomato, lettuce, and coleslaw served with hand-cut fries		Chargrilled cauliflower, green beans, baby potatoes, salsa verde, watercress	



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PIZZA		KID'S MENU <small>12 Years and Under</small>	
Margherita 	125	LUNCH and DINNER	
Tomato sauce, mozzarella, basil		Chicken Parmigiano Stick	95
Diavola  	160	Crispy chicken fingers with mozzarella and tomato sauce	
Tomato sauce, mozzarella, soppressata, caramelized onion, chili, oregano		Kid's Burger	95
Contadino	155	Junior cheeseburger with french fries	
Cream, spicy beef sausage, roasted potato, sliced mushrooms, mozzarella		Mac and Cheese	95
Frutti de Mare 	150	Macaroni with béchamel sauce, cheddar, and mozzarella	
Tomato sauce, prawns, squid, barramundi, mozzarella, basil		Steamed Fish	95
Quattro Formaggi 	145	130 g of steamed fish served with mixed vegetables and broth	
Crème fraîche, cheddar, ricotta, parmesan, mozzarella		DESSERT	
Capricciosa 	155	Berries Cheesecake 	145
Tomato sauce, mozzarella, mushroom, olive, artichokes, rucola and ham		New york-style baked cheesecake with berries compote and vanilla cream sauce	
Prosciutto 	165	Valrhona Chocolate Fondant 	170
Tomato sauce, mozzarella, rucola, prosciutto, pesto, stracciatella		Chocolate cake, chocolate crumble, preserved strawberries, meringue, berry gelée, vanilla gelato	
Chicken Pesto 	135	Strawberry Lemongrass Brulee 	125
Cream, pesto, mozzarella, spiced chicken, onion, broccoli, parmesan		Lemongrass-infused cream custard, strawberry relish and broth, strawberry sorbet, caramelized rice puff	
Spicy Salami 	160	Tropical Panna Cotta	135
Tomato sauce, mozzarella, beef salami, cherry tomatoes, pickled red onions, rucola, chili oil		Coconut panna cotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple	
Vegetarian 	125	Cascade Cake	125
Tomato sauce, mozzarella, mushrooms, eggplant, capsicum, kalamata olives, marinated zucchini		Layers of almond sponge with espresso, mascarpone, boba, hazelnut gelato, and crème anglaise	
Extra Topping Pizza			
15	30		
Cheese	Fried egg		
Jalapeños	Bacon		
Tomato	Artichoke		
Bell pepper			
Onion	60		
Eggplant	Pepperoni		
Olives	Prosciutto		
Pineapple	Beef sausage		
Mushrooms	Chicken		
	Burrata		
	Stracciatella		



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ICE CREAM

Banana Split Vanilla gelato, chocolate gelato, strawberry sorbet, whipped cream, peanuts, strawberry syrup, chocolate syrup, cherry	105	Nutty Chocolate Paradise Chocolate gelato, vanilla gelato, hazelnut gelato, oreo cookie crumbles, M&Ms, chocolate chips, chopped roasted hazelnuts, choco crunch	120
Tropical Fiesta Mango sorbet, passion fruit sorbet, coconut sorbet, mango, pineapple, dragon fruit, gummy bears, caramel syrup, coconut flakes, sprinkles	120	Delight Sundae Vanilla gelato, passion fruit sorbet, strawberry sorbet, strawberry, banana, chopped roasted hazelnuts, marshmallows, sprinkles	105
Minty Chocolate Crunch Mint chocolate gelato, chocolate gelato, vanilla gelato, oreo cookie crumbles, marshmallows, M&Ms, chocolate chips, choco crunch	115	Exotic Jungle Bliss Coconut sorbet, mango sorbet, strawberry sorbet, strawberry, mango, coconut flakes, marshmallows, caramel syrup, sprinkles	110

GELATO (1 / 2 / 3 scoops) Chocolate Vanilla Hazelnut Mint Choco	35 60 80	SORBET (1 / 2 / 3 scoops) Mango Passion Fruit Strawberry Coconut	35 60 80
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WATERS & SOFT DRINKS			DETOX	85
Equil Natural	380ml / 760ml	45/65	Beet Healer Beetroot, carrot juice, green apple, ginger, lemon juice, honey	
Equil Sparkling	380ml / 760ml	50/65	Carrot Cleanser Carrot juice, ginger, green apple	
Soft Drink		45	Jungle Green Kale, green apple, cucumber, lemon juice, honey	
COFFEE & TEA			MOCKTAIL & SMOOTHIES 75	
Espresso		40	Lemon Julep Lemon chunks, palm sugar, orange juice, passion fruit pulp	
Double Espresso		45	Tropical Kombucha Ginger kombucha, citrus juice, mango jam, fresh chili	
Long Black		45	Dragon Berry Fresh dragon fruit, orange juice, blueberry mixture, lime & ginger	
Americano		45	Salty Eclipse Cranberry shrub, cranberry juice, lemon juice, rosemary syrup	
Hot / Iced Cappuccino		50/55	Ginger Berries Mixed berries, ginger juice, lemon juice, almond syrup, cranberry juice	
Hot / Iced Latte		50/55	King Apple Pie Homemade apple jam, cinnamon powder, rosella cordial, lemon juice, apple juice	
Hot / Iced Chocolate		45/50	Banana Cooler Banana, honey, passion fruit, orange juice, natural yogurt	
Masala Latte		55	Pink Panther Dragon fruit, banana, honey and coconut milk	
Bali Coffee		40		
Option for milk substitution (Soy milk, Coconut milk, Oat milk, Almond milk)		15		
Brewed Hot Tea (Minty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)		45		
House-made Ice Tea (Lychee, Lemongrass & Ginger, Lemon)		40		
FRESH JUICES			SANGRIA by Glass/Jug 150/570	
Orange		65	Red Sangria Jackfruit liqueur, orange & lemon chunks, vanilla syrup, citrus juice, red wine	
Mango		65	White Sangria Jackfruit liqueur, orange & lemon chunks, almond syrup, citrus juice, white wine	
Watermelon		65		
Pineapple		65		
Dragon Fruit		65		
Mixed Juice		70		
Fresh Coconut		55		



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BEERS		SIGNATURE COCKTAILS	150
Prost Bottle 330 ml	60	Mango Madness	Vodka, lime juice, passion fruit purée, mango jam, simple syrup
San Miguel Light / Palé 330 ml	70	Tiramisu Martini	Vodka, coffee liqueur, espresso, baileys
König Ludwig Weissbier 500 ml	95	Jungle Paradise	Dry gin, kiwi mixtura, lemon juice, sliced cucumber, rosemary syrup, tonic water
Guinness 325 ml	75	Ginger Grass	Dry gin, lemongrass & ginger syrup, citrus juice, mint leaf, passion fruit foam
Corona 335 ml	95	Orange Splash	Tequila, passion fruit purée, lemon juice, triple sec, orange marmalade
HARD SELTZER	95	Conchita	Tequila, lime juice, chili, ginger juice, vanilla syrup
Bali Sip Mango		Tropicolada	White rum infused with pandan, jackfruit liqueur, pineapple juice, coconut cream, coconut syrup
Bali Sip Pineapple		Purple Lover	White rum, blueberry mixtura, dragon fruit, lime juice, ginger, soda water
Bali Sip Grape Fruit		Tropical Berries	Bourbon whiskey, raspberry jam, raspberry syrup, lime juice, passion fruit foam
Bali Sip Black Cherry			
CLASSIC COCKTAILS	160		
Classic Martini			
Dry gin, Martini Extra Dry, olive			
Aperol Spritz			
Aperol, prosecco, soda			
Bloody Mary			
Vodka, tomato juice, Lea & Perrins, Tabasco, lime juice, celery salt			
Classic Mojito			
White rum, lime juice, simple syrup, mint, soda			
Classic Margarita			
Tequila, triple sec, lime juice			
Piña Colada			
White rum, pineapple juice, coconut syrup, coconut cream			
Daiquiri			
White rum, lime juice, simple syrup			
Espresso Martini			
Vodka, Kahlúa, espresso			
Whiskey Sour			
Bourbon whiskey, lime juice, simple syrup, egg white, Angostura bitters			



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VODKA <div>Glass (45ml) Bottle</div>	WHISKEY <div>Glass (45ml) Bottle</div>
Smirnoff120 1200	Jim Beam140 1900
Absolute Blue140 1750	Bulleit Bourbons180 2400
Grey Goose170 2800	Chivas Regal 12200 3200
Belvedere190 2900	Lagavulin 16380
	Macallan 12 Double Cask430
RUM <div>Glass (45ml) Bottle</div>	APPERITIF <div>Glass (45ml) Bottle</div>
Captain Morgan White120 1200	Aperol120 1350
Bacardi light120 1200	Martini Rosso120 1500
Captain Morgan Spiced120 1200	Martini bianco120 1500
	Martini Extra dry120 1600
GIN <div>Glass (45ml) Bottle</div>	Campari140 2100
Gordons Dry120 1200	APPERITIF <div>Glass (45ml) Bottle</div>
Beefeater120 1500	Baileys130 1550
Tanqueray London Dry160 2100	Kahlua140 2100
Bombay Sapphire160 2100	
Roku190 2900	
Hendriks190 2900	
TEQUILA <div>Glass (45ml) Bottle</div>	
Jose Cuervo Especial130 2000	
Jose Cuervo Traditional180 2700	



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menu photos