



JUNGLE FISH

POOL • DRINK • FOOD

SMALL BITES

Charcoal Sliders 85

Activated charcoal bun with beef slider, tomato, lettuce and our homemade classic burger sauce

Char Siu Steamed Bun 80

Steamed buns filled with BBQ pork ribs, cucumber, carrot, hoisin sauce

Falafel 80

Fried garbanzo bean cake, chickpea miso hummus, cucumber, tomato and tahini sauce

Corn On The Cob 65

Fried Corn, corn crumble, chipotle crema, grated cotija cheese and cilantro

Fritto Misto 90

Fried fish, baby octopus, calamari, prawn served with lemon wedges, tartare sauce

Tuna Gohu 90

Tuna ceviche Ternate style with lime juice, chilli, "kemangi" basil, watermelon, served on the side cracker "rempeyek"

Chicken Popcorn 95

Deep-fried chicken glazed with garlic chilli, coriander, spring onion

Vietnamese Rice Paper Roll 60

Classic Vietnamese vegetarian rice paper roll with sweet chilli sauce

Vegetable Lumpia 60

Fried vegetable spring roll with sweet chilli sauce

Sweet Potato Chip 60

Mix of purple & yellow sweet potato, sweet chilli cream fraiche dip

Arancini Di Carne 85

Breaded risotto rice, beef ragu, mozzarella, black garlic aioli, burnt onion

Prawn Wonton 85

Steamed prawn dumpling, homemade wonton sauce, chilli oil, scallion, cilantro grass

Tempe Nachos 100

"Ini Tempe" chip, plant base taco meat, mix cheese, guacamole

SALAD & ENTRÉE

Burrata Salad 135

Fresh burrata, mixed leaves, pear, tomato cherry, chili pickled jelly, balsamic dressing

Caesar Salad 135

Baby romaine lettuce, quail eggs, bacon, grated parmesan, croutons, grilled chicken breast and plant based caesar dressing

Tuna Tataki 135

Lightly seared tuna loin with sesame seed crusted, tobiko, candied lemon, baby leaves salad, wasabi aioli and citrus ponzu

Potato Salad 120

Boiled baby potato, baby gem lettuce, snow peas, green bean, tomato cherry, buckwheat puffed, and tangy-miso dressing

Crispy Quesadilla 100

Smashed avocado, romaine lettuce, pickled vegetables, coriander on tortilla flour and chipotle crema

Fried Fish Tacos 125

Fried fish, red coleslaw, mango sauce and tomato salsa served on homemade corn tortilla and lime wedges

POKÉ BOWL

Tuna and Avocado Bowl 145

A bowl of rice with a marinated chunk of grade a tuna loin, "goma wakame" seaweed salad with sesame oil, "gari" pickled ginger, edamame, avocado, purple and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

Chicken Katsu Bowl 140

A bowl of rice with golden fried chicken katsu, Japanese mayonnaise, tonkatsu sauce, "goma wakame" seaweed salad with sesame oil, "gari" pickled ginger, edamame, purple and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

Vegan Bowl 130

A bowl of rice with "tempe" and "tahu" teriyaki, "goma wakame" seaweed salad with sesame oil, "gari" pickled ginger, edamame, avocado, purple and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

MAIN COURSE

BBQ Pork Ribs "Lalah Manis" 500gr 195

Inspired by the famous sate "lalah manis" which translates sweet & spicy, the ribs are marinated overnight with our special rub and slow braised for 4 hours before grilled. Served with curried cassava leaves and assorted sambals

Peking Duck Leg 190

Half peking duck marinated 12 hours in Balinese "basa gede" which translates yellow spice paste. Confit for 5 hours before fried. Served with "kacang mekalas" Balinese curried long beans, spice crumbles, and assorted sambals

Hot Crisp Prawn 160

Grilled prawn brushed with fish garum, hot chilli crisp, coriander served with seaweed parker roll

Crispy Fried fish 160

Fried red mullet fish with brioche crumb, corn and tomato agrodolce, mix green leaves served with sourdough bread

Grilled Haloumi Steak 160

Pan roasted halloumi cheese, creamy wild mushroom seasoned with smoked mushroom garum, green salad, served with home baked sourdough bread

Nasi Goreng "Kampung" 90/100/110

Vegetarian/Chicken/Seafood
Our signature style fried rice with aromatic garlic and chili paste, served with melinjo crackers, mix pickled vegetables and "sambal ulek"

SIDE DISH

French Fries 50

Steamed Rice 15

Mashed Potato 50

Extra Tuna 100gr 50

Grilled Vegetables 45

Extra Chicken 50

Green Salad 45

BURGERS & SANDWICHES

Classic Cheese Burger 160

180gr grilled black angus beef patty, pickled sweet onion, drill cucumber, home made burger sauce, cheddar served with hand cut fries

Spicy Chicken Sandwich 145

Crunchy fried chicken leg glazed with fermented hot sauce, shredded lettuce, tarragon crème fraiche served in soft potato bun hand cut fries

Chili Hot Dog 145

Blackpepper beef sausage, mushroom ragu, mix cheese, english mustard, mayo served with our hand cut fries

Veggie Greek Wrap 130

Fried falafel, Red onion, tomato, parsley, cucumber tzatziki wrapped in pita bread served with spiced hand cut fries

Mushroom Bánh Mi 115

Grilled portobello mushroom, pickled carrot, pickled daikon, cucumber, mayonnaise, spicy hoisin sauce on Vietnamese roll and served with sweet potato chip

PASTA *(Gluten-free pasta available)*

Spaghetti Alla Ragu 145

Grounded black angus beef, braised in tomato sauce, grilled patty, grated parmigiano and basil oil

Spaghetti Cacio e Pepe 110

Szechuan pepper, pecorino, nori crumbs and burrata cream foam

Spaghetti Aglio Olio 110

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

Add Prawn 40 Add Tuna 50

Tagliatelle Ai Funghi 135

Home made pasta with mixed mushrooms, confit tomato cherry, mushroom broth, grated parmigiana, basil oil

Parpadelle Alla Scoglio 140

Black parpadelle pasta, crab meat, prawns, calamari, saffron broth, micro basil

PIZZA

Margherita  **110**

Tomato sauce, mozzarella, basil

Diavola   **120**

Tomato sauce, mozzarella, soppressata, caramelized onion, chili, oregano

Contadino **120**

Cream, spicy beef sausage, roasted potato, sliced mushrooms, mozzarella

Frutti de Mare  **120**

Tomato sauce, prawns, squid, barramundi, mozzarella, basil

Quattro Formaggi  **115**

Crème fraiche, cheddar, ricotta, parmesan, mozzarella

Capricciosa **125**

Tomato sauce, mozzarella, mushroom, olive, artichoke, rucola and ham

Prosciutto **125**

Tomato sauce, mozzarella, rucola, prosciutto, pesto, straciatella

Chicken Pesto  **115**

Cream, pesto, mozzarella, spiced chicken, onion, broccoli, parmesan

Spicy Salami Pizza **125**

Tomato sauce, mozzarella, beef salami, tomato cherry, pickled red onion, rucola, chili oil

Vegetarian  **110**

Tomato sauce, mozzarella, mushrooms, eggplant, capsicum, kalamata olive, marinated zucchini

Extra Topping Pizza **15**

KID'S MENU 12 Years and Under

LUNCH & DINNER

Chicken Parmigiana Stick **60**

Crispy chicken finger, mozzarella, tomato sauce

Kid's Burger **60**

Junior cheese burger, french fries

Mac and Cheese **60**

Macaroni, béchamel sauce, cheddar, mozzarella

Steamed Fish **60**

130gr steamed fish, mix veggie, broth

DESSERT

Berries Cheese Cake  **120**

New York style baked cheese cake, berries compote, and vanilla cream sauce

Boozy Pavlova **120**

Meringue sheet, berries compote, lemon cream, brown butter crumble, yoghurt gelato

Valrhona Chocolate Fondant  **145**

Chocolate cake, chocolate crumble, preserved strawberries, meringue sticks, berries gelee, vanilla gelato

Tropical Pannacotta **115**

Coconut pannacotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple

JF Fruit Bowl **95**

Cubed mango, watermelon, pineapple, pomelo, papaya, lemongrass oil with coconut snow and coconut sorbet

Strawberry Lemongrass Brulle **115**

Lemongrass infused cream custard, strawberry relish and broth, strawberry sorbet, caramelized rice puff

WATERS & SOFT DRINKS

| | | |
|------------------|-------------|--------------|
| Balian Natural | 330ml/750ml | 40/55 |
| Balian Sparkling | 330ml/750ml | 40/60 |
| Soft Drink | | 45 |

COFFEE & TEA

| | | |
|---|--|--------------|
| Espresso | | 35 |
| Double Espresso | | 40 |
| Long Black | | 40 |
| Americano | | 40 |
| Hot / Iced Cappuccino | | 45/50 |
| Hot / Iced Latte | | 45/50 |
| Hot / Iced Chocolate | | 40/45 |
| Masala Latte | | 50 |
| 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 & DETOX

| | |
|---|-----------|
| Orange, watermelon, pineapple, apple or mixed juice | 60 |
| Mixed Juice | 65 |
| Fresh Coconut | 55 |
| Beet Healer | 75 |
| Beetroot, carrot juice, green apple, ginger, lemon juice, honey | |
| Carrot Cleanser | 75 |
| Carrot juice, ginger, green apple | |
| Jungle Green | 75 |
| Kale, green apple, cucumber, lemon juice, honey | |

SMOOTHIE & SHAKE **65**

| | |
|------------------------------|---|
| Banana Cooler | Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg |
| Sunriser | Strawberry puree, manggo, mint leave, honey, milk, natural yogurt |
| Berrylicious | Raspberries, strawberries, honey, milk, natural yogurt |
| Chocolate Choco Chips | Chocolate ice cream, chocolate cookies, whipped cream |
| Pink Panther | Dragon fruit, banana, honey and coconut cream |

MOCKTAIL

65

Lemon Julep

Lemon Chunks, Palm Sugar, Orange Juice, Passion Fruit Pulp

Tropical Kombucha

Ginger Kombucha, Citrus Jc, Manggo Jam, Fresh Chilli

Dragon Berry

Fresh dragon fruit, Orange Juice, Blueberry Mixtura, Lime & Ginger

Ginger Berries

Mix Berries, Ginger Juice, Lemon Juice, Almond Syrup, Cranberry Juice

King Apple Pie

Homemade Apple Jam, Cinnamon Powder, Rosella Cordial, Lemon Juice, Apple Juice

Salty Eclipse

Cranberry shrub, cranberry juice, lemon juice, rosemary syrup

SANGRIA (to share)

550

Red Sangria

Red wine, Jack fruit and tangerine liqueur
lemon juice, vanilla syrup, peach, soda water

White Sangria

White wine, Jack fruit and tangerine liqueur,
Amaretto, Sweet mango, lemongrass

HARD SELTZER

75

Bali Sip Mango

Bali Sip Pineapple

Bali Sip Grape Fruit

Bali Sip Black Current

BEERS

Prost Bottle / Draught 330 ml

55

San Miguel Light / Pale /
Draught 330 ml

65

Weissbier Konig 500 ml

95

Guinness 325 ml

75

Corona

95

SIGNATURE COCKTAIL

140

Petanu River

Smirnoff Vodka, Rasperry, Tepache, Lime jc,
Mint Leave, Kombucha

Mango Madness

Smirnoff vodka, Lime jc, Passion Fruit Puree,
Manggo Jam, Simple Syrup

Pink Flaminggo

Smirnoff Citruss infused vodka, Lychee Jc,
Lychee Syrup, Citrus jc, Cherry water

Jungle Remedy

Jim Beam, Spiced Liquor, Housemade Apple
Jam, Lemon Jc, Pasion Fruit Foam

Malama Blitz

Jose Cuervo Especial, Kecombrang Arak,
Banana Schrub, Lemon Juice, Maple Syrup

Conchita

Jose Cuervo Especial, Lime jc, Chilli, Ginger jc,
Vanilla Syrup

Hurricane

Smirnoff Citruss infused vodka, Orange
liqueur, Crushed Citruss, Lemon Juice, Palm
Sugar, Passion fruit

The Calypso

Jose Cuervo Especial, Peach liquor, Lemon Jc,
Simple Syrup, Peach Can, Chilli Togarashi

Green Borneo

Gordon Gin, Lemon Juice, Elder Flower Syrup,
Fresh Cucumber, Apple Foam

Ginger Grass

Gordon Gin, Lemongrass Ginger syrup, Citrus
juice, Mint leave, Passion fruit foam

Blind Café

Smirnoff Vodka, Coffee liqueur, Espresso,
Caramel Monin, Grated chocolate

Tropicolada

Captain Morgan White, Jackfruit liqueur,
Pineapple Jc, Coconut Cream, Coconut Syrup

VODKA

Class (45ml) | Bottle

| | |
|--------------|-------------------|
| Smirnoff | 120 1200 |
| Absolut Blue | 140 1750 |
| Kettle One | 160 2200 |
| Stolichnaya | 160 2250 |
| Grey Goose | 170 2800 |
| Belveder | 190 2900 |

TEQUILA

Class (45ml) | Bottle

| | |
|-------------------------|-------------------|
| Jose Cuervo Especial | 130 2000 |
| Herradura Plata | 140 2100 |
| Jose Cuervo Traditional | 180 2700 |
| 1800 Blanco | 190 2900 |
| Don Jolio Reposado | 210 3300 |
| 1800 Anejo | 210 3300 |

RUM

Class (45ml) | Bottle

| | |
|-----------------------|-------------------|
| Bacardi Spiced | 120 1200 |
| Captain Morgan White | 120 1200 |
| Bacardi Light | 120 1200 |
| Captain Morgan Spiced | 120 1200 |
| Myers Rum | 140 1850 |
| Flor De Cana 12 | 190 2900 |

WHISKEY

Class (45ml) | Bottle

| | |
|---------------------|-------------------|
| JW Red Lable | 130 1750 |
| Jim Beam | 140 1900 |
| Balantines Finnest | 160 2200 |
| Bulleit Bourbons | 180 2400 |
| Singleton 12 | 180 2400 |
| Jack Daniel's | 190 2600 |
| Black Label | 190 2700 |
| The Glenlivet 12 YO | 250 4200 |
| Talisker 10 | 270 4300 |
| Highland Park 12 | 320 |
| Laproigh 10 | 350 |

GIN

Class (45ml) | Bottle

| | |
|----------------------|-------------------|
| Gordons Dry | 120 1200 |
| Befeater | 120 1500 |
| Tanqueray London Dry | 160 2100 |
| Bombay Sapphire | 160 2100 |
| Roku | 190 2900 |
| Hendriks | 190 2900 |

APPERITIF

Class (45ml) | Bottle

| | |
|-------------------|-------------------|
| Aperol | 120 1350 |
| Martini Rosso | 120 1500 |
| Martini Bianco | 120 1500 |
| Martini Extra Dry | 120 1600 |
| Campari | 140 2100 |

LIQUER

Class (45ml) | Bottle

| | |
|----------|-------------------|
| Baileys | 130 1550 |
| Contreau | 140 1950 |
| Kahlua | 140 2100 |