






JUNGLE FISH


POOL • DRINK • FOOD



SMALL BITES

Charcoal Sliders  **90**
Activated charcoal bun with beef slider, tomato, lettuce, and our homemade classic burger sauce


Char Siu Steamed Bun   **90**
Steamed buns filled with BBQ pork ribs, cucumber, carrot, hoisin sauce

Falafel  **90**
Fried garbanzo bean cake with chickpea miso hummus, cucumber, tomato, and tahini sauce

Corn on the Cob   **65**
Fried corn, corn crumble, chipotle crema, grated cotija cheese, and cilantro

Grilled Prawns  **120**
Grilled prawns with roasted chili salsa, coriander, red chili, and pickled shallots

Tuna Tartare **105**
Tuna fillet, "sambal matah", soy macchiato, tempeh chips, fried "kemangi", and preserved lemon

Chicken Popcorn  **95**
Deep-fried chicken glazed with garlic chili, coriander, and spring onion

Vietnamese Rice Paper Roll  **60**
Classic vietnamese vegetarian rice paper rolls with sweet chili sauce

Vegetable Lumpia  **60**
Fried vegetable spring rolls served with sweet chili sauce


Arancini Di Carne **95**
Breaded risotto rice with beef ragu, mozzarella, black garlic aioli, and burnt onion

Prawn Wonton  **120**
Steamed prawn dumplings served with homemade wonton sauce, chili oil, scallions, and cilantro garnish

Tempe Nachos  **120**
"Tempe" chips, plant-based taco meat, mixed cheese, guacamole

SALAD & ENTRÉE

Burrata Salad  **185**
Fresh burrata, mixed leaves, pear, cherry tomatoes, chili pickled jelly, balsamic dressing

Caesar Salad  **150**
Baby romaine lettuce, quail eggs, bacon, grated parmesan, croutons, grilled chicken breast, plant-based caesar dressing


Tuna Tataki **150**
Lightly seared tuna loin with sesame seed crust, tobiko, candied lemon, baby leaf salad, wasabi aioli, citrus ponzu

Prawn Salad **150**
Poached prawns, mango, avocado, cucumber, snow peas, mesclun, and coriander with nam cham dressing


Crispy Quesadilla  **90**
Smashed avocado, romaine lettuce, pickled vegetables, coriander on flour tortilla, chipotle crema

Fried Fish Tacos **125**
Fried fish, red coleslaw, mango sauce, tomato salsa, served on homemade corn tortillas, lime wedges

POKÉ BOWL

Tuna and Avocado Bowl  **160**
A bowl of rice with marinated 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 **145**
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 teriyaki "tempe" and tofu, "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



Recommended



Pork



Chili



Vegetarian



Nuts



Vegan



MAIN COURSE

BBQ Pork Ribs "Lalah Manis" 500 G 240

Inspired by the famous sate "lalah manis", which translates to sweet and spicy, the ribs are marinated overnight with our special rub and slow-braised for 4 hours before grilling. Served with curried cassava leaves, assorted "sambal" and steam rice

Fried Peking Duck Leg 210

Peking duck leg marinated for 12 hours in balinese "base gede", confit for 5 hours, served with steamed rice, balinese curried long beans, spice crumble, and assorted "sambal"

Grilled Pork Cutlet 185

Grilled pork cutlet with thai chili paste, papaya salad, coriander, and mint leaves

Pan-seared Barramundi 210

Balinese spiced coconut broth, "kecombrang" relish, grilled broccoli, smashed baby potatoes, and fried curry leaves

Grilled Halloumi Steak 265

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

Nasi Goreng Kampung Vegetarian / Chicken / Seafood 110/130/150

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

Chicken Satay 165

Grilled chicken skewers with peanut sauce, served with french fries

STEAK

Angus Tenderloin 200 G 650

Angus Rib Eye 300 G 850

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

Pepper jus / Bernaise / BBQ sauce

BURGERS & SANDWICHES

Classic Cheese Burger 175

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

Spicy Chicken Sandwich 120

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

Chili Hot Dog 140

Black pepper beef sausage with mushroom ragu, mixed cheese, english mustard, mayo, served with our hand-cut fries

Veggie Greek Wrap 140

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

Triple Decker Sandwich 135

Garlic basil mayo, tomato, green leaf, ham, cheddar cheese, grilled chicken, and avocado, served with crispy sweet potatoes



PASTA (Gluten-free pasta available)

Spaghetti Alla Ragu 170

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

Linguine Puttanesca 130

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

Tagliatelle Ai Funghi 120

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

Parpadelle Alla Scoglio 175

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

Spaghetti Aglio Olio 120

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

Add Prawn 40 Add Tuna 50

SIDE DISH

French fries 55

Mashed potato 55

Grilled vegetables 50

Green salad 50

Steamed rice 35

Extra tuna 100 g 75

Extra chicken 120 g 60

KID'S MENU 12 Years and Under

LUNCH & DINNER

Chicken Parmigiano Stick 90

Crispy chicken fingers with mozzarella and tomato sauce

Kid's Burger 90

Junior cheeseburger with french fries

Mac and Cheese 90

Macaroni with béchamel sauce, cheddar, and mozzarella

Steamed Fish 90

130 g of steamed fish served with mixed vegetables and broth



Recommended



Pork



Chili



Vegetarian



Nuts



Vegan



VEGAN MENU

SALAD & ENTRÉE

Vietnamese Rice Paper Rolls 60

Classic vietnamese vegetarian rice paper roll with sweet chili sauce

Gobi Manchurian 80

Deep-fried cauliflower with mixed greens, edamame, sprouts, avocado, sesame seeds, tossed in sweet and sour dressing

Tofu Dumpling 85

Tofu, mushroom, carrot, cabbage wrapped in dumpling skin served with peanut red curry sauce

Falafel 95

Beet hummus, quinoa, watercress, and tahini dressing

Potato Green Bean Salad 90

Boiled baby potatoes with baby gem lettuce, snow peas, rice puffs, and tangy miso dressing

DESSERT

Black Rice Pudding 90

Sticky black rice with jackfruit, coconut sorbet, pandan coconut sauce

Ice Kopyor 90

Coconut granita with coconut sorbet, strawberry bubbles, and palm sugar sauce

Carrot Cake 90

Served with walnuts, candied orange, and cinnamon powder

MAIN COURSE

Pasta Carbonara 145

Spaghetti in a cashew cream sauce with shimeji mushrooms and smoked paprika

Baked Moussaka 135

Layered vegetables with vegetable ragout, béchamel sauce, topped with vegan cheese

Tempeh Burger 125

Caramelized tempeh with chipotle raspberry sauce, vegan mayo, avocado, tomato, lettuce, and coleslaw, served with hand-cut fries

Hearty Buddha Bowl 145

Roasted pumpkin, chickpeas beetroot hummus, tempeh, toasted chickpeas, quinoa, avocado, and vegan coconut yogurt dressing

Tofu Curry 120

Coconut-based stew with tofu and vegetables, served with steamed rice

Cauliflower Steak 120

Char-grilled cauliflower with green beans, baby potatoes, salsa verde, and watercress



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Chili



Vegetarian



Nuts



Vegan

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PIZZA

Margherita  **115**

Tomato sauce, mozzarella, basil

Diavola   **150**

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

Contadino **150**

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

Frutti de Mare  **145**

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

Quattro Formaggi  **135**

Crème fraiche, cheddar, ricotta, parmesan, mozzarella

Capricciosa  **150**


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

Prosciutto  **155**

Tomato sauce, mozzarella, rucola, prosciutto, pesto, stracciatella

Chicken Pesto  **125**

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

Spicy Salami  **150**

Tomato sauce, mozzarella, beef salami, cherry tomatoes, pickled red onions, rucola, chili oil

Vegetarian  **115**

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

Extra Topping Pizza

15 _____

Cheese
Jalapeños
Tomato
Bell pepper
Onion
Eggplant
Olives
Pineapple
Mushrooms

30 _____

Fried egg
Bacon
Artichoke

60 _____

Pepperoni
Prosciutto
Beef sausage
Chicken
Burrata
Stracciatella

DESSERT

Berries Cheese Cake  **135**

New York-style baked cheesecake with berries compote and vanilla cream sauce

Boozy Pavlova **140**

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

Valrhona Chocolate Fondant  **170**

Chocolate cake, chocolate crumble, preserved strawberries, meringue, berry gelée, vanilla gelato

Tropical Panna Cotta **135**

Coconut panna cotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple

JF Fruit Bowl **85**

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

Strawberry Lemongrass Brûlée  **115**

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



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ICE CREAM

Banana Split 95

Vanilla gelato, chocolate gelato, strawberry sorbet, whipped cream, peanuts, strawberry syrup, chocolate syrup, cherry

Tropical Fiesta 115

Mango sorbet, passion fruit sorbet, coconut sorbet, mango, pineapple, dragon fruit, gummy bears, caramel syrup, coconut flakes, sprinkles

Minty Chocolate Crunch 105

Mint chocolate gelato, chocolate gelato, vanilla gelato, oreo cookie crumbles, marshmallows, M&Ms, chocolate chips, choco crunch

Nutty Chocolate Paradise 105

Chocolate gelato, vanilla gelato, hazelnut gelato, oreo cookie crumbles, M&Ms, chocolate chips, chopped roasted hazelnuts, choco crunch

Delight Sundae 95

Vanilla gelato, passion fruit sorbet, strawberry sorbet, strawberry, banana, chopped roasted hazelnuts, marshmallows, sprinkles

Exotic Jungle Bliss 95

Coconut sorbet, mango sorbet, strawberry sorbet, strawberry, mango, coconut flakes, marshmallows, caramel syrup, sprinkles

GELATO (1 | 2 | 3 scoops) 35 | 60 | 80

Chocolate

Vanilla

Hazelnut

Mint Choco

SORBET (1 | 2 | 3 scoops) 35 | 60 | 80

Mango

Passion Fruit

Strawberry

Coconut



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WATERS & SOFT DRINKS

Equil Natural	380ml / 760ml	45/65
Equil Sparkling	380ml / 760ml	50/65
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 Iced Tea (Lychee, Lemongrass & Ginger, Lemon)	40

FRESH JUICES & DETOX

Orange, watermelon, pineapple, apple	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
Sunriser
Strawberry purée, mango, mint leaves, honey, milk, natural yogurt
Berrylicious
Mixed berries, honey, milk, natural yogurt
Chocolate Choco Chips
Chocolate ice cream, chocolate cookies, whipped cream
Pink Panther
Dragon fruit, banana, honey and coconut milk

MOCKTAIL

65

Lemon Julep

Lemon chunks, palm sugar, orange juice,
passion fruit pulp

Tropical Kombucha

Ginger kombucha, citrus juice, mango jam,
fresh chili

Dragon Berry

Fresh dragon fruit, orange juice, blueberry
mixture, 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



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SANGRIA (Glass/Jug)

140/550

Red Sangria

Jackfruit liqueur, orange & lemon chunks, vanilla syrup, citrus juice, red wine

White Sangria

Jackfruit liqueur, orange & lemon chunks, almond syrup, citrus juice, white wine

HARD SELTZER

95

Bali Sip Mango

Bali Sip Grape Fruit

Bali Sip Pineapple

Bali Sip Black Cherry

CLASSIC COCKTAILS

150

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

BEERS

Prost Bottle / Draught 330 ml

55

San Miguel Light / Pale /
Draught 330 ml

65

König Ludwig Weissbier 500 ml

95

Guinness 325 ml

75

Corona 335 ml

95

SIGNATURE COCKTAILS

140

Mango Madness

Vodka, lime juice, passion fruit purée, mango jam, simple syrup

Tiramisu Martini

Vodka, coffee liqueur, espresso, baileys

Jungle Paradise

Dry gin, kiwi mixtura, lemon juice, sliced cucumber, rosemary syrup, tonic water

Ginger Grass

Dry gin, lemongrass & ginger syrup, citrus juice, mint leaf, passion fruit foam

Orange Splash

Tequila, passion fruit purée, lemon juice, triple sec, orange marmalade

Conchita

Tequila, lime juice, chili, ginger juice, vanilla syrup

Tropicolada

White rum infused with pandan, jackfruit liqueur, pineapple juice, coconut cream, coconut syrup

Purple Lover

White rum, blueberry mixtura, dragon fruit, lime juice, ginger, soda water

Tropical Berries

Bourbon whiskey, raspberry jam, raspberry syrup, lime juice, passion fruit foam



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VODKA

Glass (45ml) | Bottle

Smirnoff	120 1200
Absolut Blue	140 1750
Ketel One	160 2200
Stolichnaya	160 2250
Grey Goose	170 2800
Belvedere	190 2900

TEQUILA

Glass (45ml) | Bottle

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

RUM

Glass (45ml) | Bottle

Bacardi Spiced	120 1200
Captain Morgan White	120 1200
Bacardi Light	120 1200
Captain Morgan Spiced	120 1200
Myers's Rum	140 1850
Flor De Caña 12	190 2900

WHISKEY

Glass (45ml) | Bottle

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

GIN

Glass (45ml) | Bottle

Gordon's Dry	120 1200
Beefeater	120 1500
Tanqueray London Dry	160 2100
Bombay Sapphire	160 2100
Roku	190 2900
Hendrik's	190 2900

APPERITIF

Glass (45ml) | Bottle

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

LIQUER

Glass (45ml) | Bottle

Baileys	130 1550
Cointreau	140 1950
Kahlua	140 2100



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