



BEVERAGES

COCKTAILS (All 100K)

Passion fruit Mojito

White rum, mint, lime, soda, passionfruit

Crazy Monkey

White rum, strawberry, passionfruit

Bali Cosmo

Vodka, raspberry liqueur, orange liqueur, lime

May I Marry

Vodka, triple sec, coriander leaves, mint leaves, garlic, long chili, ginger pickle, lime juice, simple syrup, tomato juice

Feel the Jungle

Vodka, lemongrass, kefir lime, apple juice, lime juice, simple syrup

Tropical Sensations

Spiced rum, triple sec, activated charcoal, mix berries, mint leaves, apple juice

SMOOTHIES & MILKSHAKES (All 50K)

Avo-Matcha

Avocado, matcha, almond milk, honey

Mango Plus

Mango, banana, honey, milk, yogurt

Copa Banana

Banana, coconut cream, yogurt, caramel syrup, cinnamon

Berrylicious

Raspberries, strawberries, honey, milk, yogurt

Chocoberries

Chocolate ice cream, strawberries, raspberries

Strawberry Cookies

Fresh strawberries, strawberry cookies, strawberry ice cream, whipped cream

Choc Choc Chips

Cocoa nibs, chocolate cookies, chocolate ice cream, whipped cream

Cappuccino Shake

Espresso, cookies, vanilla & mocha ice cream

WINE by the glass (All 95K)

White

G7 Chardonnay

Babich Sauvignon Blanc Marlborough

Red

Norton Reserva Malbec

Babich Pinot Noir Marlborough

Rose

Barton & Guestier Côtes De Provence

BEERS

Prost Bottle 330 ml 40K

San Miguel Light 330 ml 50K

San Miguel Pale 330 ml 45K

Weissabier Konig 500 ml 65K

FRESH JUICES (All 45K)

Orange

Watermelon

Honeydew Melon

Pineapple

Papaya

Apple

Mix Juice

WATERS & SOFT DRINKS

Acqua Panna 1L 75K

San Pellegrino 250ml/750ml 50K/60K

Balian Natural Mineral 330ml/750ml 18K/50K

Balian Sparkling Water 330ml/750ml 40K/60K

Soft Drinks 330ml 45K

Prices are in thousand IDR and subject to 10% Service Charge



SMALL BITES

Chicken Popcorn	45K
Deep fried chicken glazed with honey, herb crumble and served with gochujang aioli	
Vegetable Lumpia	35K
Fried vegetable spring roll with sweet chili sauce	
Vietnamese Rice Paper Roll	25K
Mixed raw vegetables wrapped in rice paper served with sweet chili dip	
Breaded Herbed Calamari	55K
Japanese panko breaded calamari tossed with herbs served with lemon wedges and tartare sauce	
Tempe Bacem Bakar	30K
Braised soy bean cake in spiced soy and then grilled over coal, served with herb crumble on top	
Edamame	30K
Steamed edamame beans with sea salt on the side	
Sweet Potato Fries	30K
Mix of purple & white sweet potato fries, sweet chili & sour cream dip	
Charcoal Sliders	50K
Activated charcoal bun with Black Angus patty, ice berg, tomato, jalapeno and JF secret sauce	

POKE BOWLS

Tuna & Avocado	85K
A bowl of rice with marinated chunk of grade A tuna loin, 'goma wakame' seaweed salad with sesame oil, 'gari' pickled ginger, edamame, avocado, purple & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side	
Vegan	65K
A bowl of rice with 'tempe' & 'tahu' teriyaki, 'goma wakame' seaweed salad with sesame oil, 'gari' pickled ginger, edamame, avocado, purple & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side Tahu, tempe, mushroom teriyaki, edamame, purple & white cabbage kyuri, gari, nori powder	
Chicken Katsu	75K
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 & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side	

SANDWICHES & BURGER

Ham & Cheese Ciabatta Sandwich	85K
Ciabatta with 'Kochi-ken' smoked German ham, emmental cheese, ice berg and tomatoes	
Jungle Fish Black Angus Burger	110K
180gr Grilled Black Angus beef patty, maple glazed bacon, JF secret sauce, ice berg, tomatoes, gherkin, cheddar served with slaw and our hand cut fries	
Club Sandwich	85K
Triple decker sandwich with in house smoked chicken breast, maple glazed bacon, fried egg, lettuce and tomatoes served with slaw and our	



SALADS

Rocket & Pear Salad	65K
Arugula, sliced pear, walnuts, shaved parmesan cheese, honey lemon dressing	
Caesar Salad	95K
Baby romaine lettuce, hard boiled quail egg, shaved parmesan, crouton, seared chicken leg confit, Caesar dressing	
Greek Salad	65K
Trio capsicum, tomatoes, red onion, cucumber, black olives, feta cheese, lemon vinaigrette	

MAIN COURSES

Vegetable Moussaka	80K
Gratinated layered potato, zucchini, eggplant and brown lentil with tomato sauce	
<i>Vegan option available with vegan mozzarella</i>	
Nasi Goreng Ketumbar	75K/85K/95K
Vegetarian Chicken Seafood	
Our signature style of fried rice with aromatic ginger and 'kluwek' fermented tropical black nut, served alongside with bitter crackers, mix pickled vegetables and 'sambal oleek'	
BBQ Pork Ribs "Lalah Manis"	135K
Inspired by the famous sate "lalah manis" which literally means sweet & spicy, the ribs are marinated overnight with our special rub, and then slow braised for 4 hours before finally grilled	
Steamed jasmine rice, curried cassava leaves, lime, assorted sambals	
Fried Peking Duck	125K
Half Peking duck marinated 12 hours in Balinese 'basa gede' yellow spice paste and then confited for 5 hours before finally fried, served with 'kacang mekalas' Balinese curried long bean, egg crumbles and assorted sambals	
Native Spiced Coconut Curry	75K/85K/95K
Vegetarian Chicken Seafood	
Coconut base stew with vegetables served with steamed rice, bitter crackers and assorted sambals	
Steamed Rock Cod	130K
Charred capsicum, ginger, cherry tomato & 'kemangi' compote, red rice crackers	

PIZZA (All 85K)

Gluten free pizza dough is available

Margherita	
Tomato sauce, basil and mozzarella	
Frutti di Mare	
Tomato sauce, tiger prawns, squid, barramundi, green mussel, mozzarella, basil and arugula	
Quattro Formaggi	
Sour cream, mozzarella, gorgonzola, ricotta, parmesan	
Quatro Stagioni	
Tomato sauce, ham, artichoke, sliced mushrooms, black olives and mozzarella	
Chicken Tikka	
Tomato sauce, chicken tikka chunks, pineapple, onion, mint yoghurt, mint chutney, mozzarella	
Vegetariana	
Tomato sauce, mushrooms, eggplants, capsicums, zucchini, mozzarella	

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PACKAGES (All include one bottle of wine)

Wine selection: B&G Pinot Noir or Sauvignon Blanc

<p>Out in the Jungle</p> <p><i>Breaded Herbed Calamari</i></p> <p>Japanese panko breaded calamari tossed with herbs served with lemon wedges and tartare sauce</p> <p><i>Greek Salad</i></p> <p>Trio capsicum, tomatoes, red onion, cucumber, black olives, feta cheese, lemon vinaigrette</p> <p><i>Smoked Chicken & Avocado Panini</i></p> <p>Multigrain bread with smoked chicken, smashed avocado, sundried tomato and smoked scamorza served with our hand cut fries</p>	550K
<p>Jungle Rush</p> <p><i>Chicken Popcorn</i></p> <p>Deep fried chicken glazed with honey, herb crumble and served with gochujang aiol</p> <p><i>Rocket & Pear</i></p> <p>Arugula, sliced pear, walnuts, shaved parmesan cheese, honey lemon dressing</p> <p><i>Jungle Fish Black Angus Burger</i></p> <p>180gr Grilled Black Angus beef patty, maple glazed bacon, JF secret sauce, ice berg, tomatoes, gherkin, cheddar served with slaw and our hand cut fries</p>	550K
<p>Fit for the pool</p> <p><i>Vietnamese Rice Paper Roll</i></p> <p>Mixed raw vegetables wrapped in rice paper served with sweet chili dip</p> <p><i>Chicken Katsu</i></p> <p>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 & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side</p>	450K
<p>Jungle Lush</p> <p><i>Edamame</i></p> <p>Steamed edamame beans with sea salt on the side</p> <p><i>Caesar Salad</i></p> <p>Baby romaine lettuce, hard boiled quail egg, shaved parmesan, crouton, seared chicken leg confit, Caesar dressing</p> <p><i>BBQ Pork Ribs "Lalah Manis"</i></p> <p>Inspired by the famous sate "lalah manis" which literally means sweet & spicy, the ribs are marinated overnight with our special rub, and then slow braised for 4 hours before finally grilled. Steamed jasmine rice, curried cassava leaves, lime, assorted sambals</p>	590K



DESSERTS

Tropical Fruit Bowl	70K
Cubed of mango, mangosteen, pineapple, pomelo, jackfruit, lemongrass oil, with coconut snow and coconut sorbet	
Coffee Crème Brûlée	65K
With Ruster coffee blend #2, vanilla sponge, cherry and caramelized soy ice cream	
Valrhona Chocolate Fondant	90K
With Valrhona Caraïbe 66% served with vanilla sorbe	
Cornflakes Panna Cotta	65K
Lemongrass & cinnamon crumbs, edible flowers	

GELATO & SORBET

Vanilla, Strawberry and Chocolate

	Scoop	30
	Scoops	55
	Scoops	85

COFFEE & TEA

Espresso 30K	Hot or Iced Latte 50K
Double Espresso 40K	Espresso Affogato 60K
Long Black 40K	Bali Coffee Tubruk 40K
Freddo Espresso-Iced espresso 45K	Hot or Iced Chocolate 50K
Cortado-Small cappuccino 45K	Hot or Iced Matcha Latte 50K
Hot or Iced Cappuccino 50K	Tea Selection 45K

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