

SMALL BITES

Charcoal Sliders 55

Activated charcoal bun with black angus patty, lettuce, tomato, jalapeño and our home made secret sauce

Char Siu Steamed Bun 55

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

Calamari Fritter 65

Fried Japanese panko breaded calamari served with lemon wedges, tartare sauce

Chicken Popcorn 55

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

Vietnamese Rice Paper Roll 45

Classic Vietnamese vegetarian rice paper roll with sweet chilli sauce

Vegetable Lumpia 45

Fried vegetable spring roll with sweet chilli sauce

Sweet Potato Chip 45

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

Arancini Di Carne 55

Breaded rissoto rice, bolognese sauce, mozzarella, black garlic aioli, burnt onion

Prawn Wonton 65

Steamed prawn dumpling, home made wonton sauce, chilli oil, scallion, cilantro grass

Chilli Corn Tortillas 55

Triangle corn chip, beef ragu, mix cheese, guacamole

SALAD & ENTRÉE

Apple Salad 85

Shredded apple, arugula leaves, frisse lettuce, pomelo, spiced almonds, grated parmesan, basil oil, sherry vinegar, aged balsamic

Buratta Salad 85

Fresh buratta, mixed leaves, pear, tomato cherry, chilli pickle jelly, balsamic dressing

Caesar salad 95

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

Tuna Sambal Matah 75

Tuna ceviche Balinese style with lemongrass & shallot relish, "kemangi" basil, served on a rice cracker "rempeyek"

Tuna Tataki 95

Seared tuna medium-rare, tobiko yellow, garden pickle salad, citrus ponzu and wasabi mayo

Carne Asada Tacos 90

Grilled beef marinated in tangy-spicy sauce, pineapple, coriander, lettuce, salsa cruda on soft tortilla

MAIN COURSE

NOSE TO TAIL

BBQ Pork Ribs "Lalah Manis" 500gr 160

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

Beef Short Ribs Rawon 180

Braised short ribs in tropical black chesnut "kluwek" broth, bean sprouts, carrots, salted egg. Served with melinjo crackers and sambal

Korean BBQ Striploin 285

250gr Nebraskan striploin, aromatic steamed rice, Ssamjang sauce, kimchi and lettuce

THE NEST

Fried Peking Duck 145

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

Chicken Green Curry 135

Grilled chicken breast, homemade green curry sauce, grilled eggplant, aromatic steamed rice

CLASSIC JUNGLE FISH

Native Spiced Coconut Curry

Vegetarian / chicken / seafood 80 / 90 / 100

Coconut based stew with vegetables served with steamed rice, melinjo crackers, "sambal oelek"

Nasi Goreng "Kampung"

Vegetarian / chicken / seafood 80 / 90 / 100

Our signature style fried rice with aromatic garlic and chilli paste, served with melinjo crackers, mix pickled vegetables and "sambal oelek"

Seared Rock Cod 110

Rock cod fillet, edamame, shallots, chilli, mixed leafs, miso beurre blanc and red rice crackers

SIDE DISH

Grilled Vegetables 45

Steamed Rice 15

French Fries 45

Green Salad 35

Extra Tuna 50

Extra Chicken 50

BURGERS & SANDWICHES

Classic Cheese Burger 125

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

Veggie Burger 100

Quinoa "tempeh" patty, glazed in BBQ kombucha, dill cucumber, tomatoes, lettuce, homemade burger sauce served with hand cut Fries

Katsu Sando 110

Slightly crunchy chicken katsu with cabbage, served in soft white bread, japanese katsu sauce seaweed hand cut Fries

Chilli Hot Dog 120

Smoked beef sausage, meat "Ragu", mix cheese, English mustard, mayo served with our hand cut fries

POKE BOWL

Tuna & Avocado Bowl 110

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 & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

Chicken Katsu Bowl 105

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

Vegan Bowl 95

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

PASTA (Gluten-free pasta available)

- Spaghetti Bolognese**  110
Grounded black angus beef, braised in tomato sauce, grated parmesan cheese
- Penne Genoverse**  90
Pesto sauce, potato, green bean, parmesan
- Tagliatelle Al Funghi**  100
Homemade paste with mixed mushrooms, confit tomato cherry, mushroom broth, grated parmesan, basil oil
- Spaghetti Scoglio**  120
Mussels, prawns, calamary, saffron broth, tomato sauce, fresh parsley

PIZZA (Gluten-free pasta available)

- Margherita**  95
Tomato sauce, basil, mozzarella
- Diavola**   95
Tomato sauce, caramelized onion, chilli, soppressata, mozzarella
- Contadino** 95
Cream, spicy sausage, roasted potato, sliced mushrooms, mozzarella
- Frutti de Mare**  95
Tomato sauce, prawns, squid, barramundi, green mussels, mozzarella, basil, arugula
- Quattro Formaggi**  95
Crème fraiche, gorgonzola, ricotta, parmesan, mozzarella
- Quatro Stagioni**  95
Tomato sauce, ham, artichoke, mushroom, black olives, mozzarella
- Chicken Pesto**  95
Cream, pesto sauce, spiced chicken, onion, arugula, broccoli, parmesan, mozzarella
- Vegetarian**  95
Tomato sauce, mushrooms, eggplant, capsicum, zucchini, mozzarella

KID'S MENU 12 Years & Under

- Lunch & Dinner**
- Chicken Strips** 45
Crispy chicken fingers, black garlic aioli
- Fillet – O - Fish** 50
Fried fillet of fish, crispy potato sticks, tartare sauce
- Kid's Burger** 50
Junior cheese burger, french fries
- Mac and Cheese** 45
Macaroni, béchamel sauce, cheddar, mozzarella

DESSERTS

- Strawberry Tart**  95
Marinated strawberries, vanilla custard, served in sweet-crust tart, white chocolate, strawberry sorbet
- Chocolate Fondant**  115
Chocolate cake, chocolate crumble, preserved strawberries, meringue sticks, berries gelee, vanilla gelato
- Coffee Crème Brûlée**  90
With RÜSTER coffee blend #2, micro sponge cake, strawberry, caramelized soy gelato
- Sweet Corn Taco** 90
Chocolate mousse, lemon cream, orange gelee, corn tortilla, grilled sweet corn, chocolate crumble with smoked vanilla gelato
- Tropical Fruit Bowl** 85
Cubed mango, watermelon, pineapple, pomelo, papaya, lemongrass oil with coconut snow and coconut sorbet

WATER & SOFT DRINK

San Pellegrino 250ml / 750ml	55 / 65
Balian Natural 330ml / 750ml	25 / 55
Balian Sparkling 330ml / 750ml	30 / 60
Soft Drinks 330ml	45

Coca Cola, Diet Coke, Fanta, Sprite, Tonic, Ginger Ale, Soda

COFFEE & TEA

Espresso	30
Double Espresso	40
Long Black	40
Freddo Espresso	45
Cortado	45
Cappuccino	45
Hot Latte	45
Bali Coffee	40
Hot/ Iced Chocolate	40
<i>Option for milk substitution</i>	8
<i>Soy milk, coconut milk, Almond milk</i>	
Hot Tea Selection	40
Ice Tea Selection (lychee, lemongrass, lemon)	40

JUICES

Orange, watermelon, pineapple, apple, mixed juice

MOCKTAILS & SMOOTHIES

Sunny Yummy

Pineapple, mango, passion fruit, lime

Lemon Julep

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

Banana Cooler

Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg

Berrylicious

Raspberries, strawberries, honey, milk, natural yogurt

Chocolate Choco Chips

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

BEERS

Prost Draught	45
Prost Bottle 330 ml	45
San Miguel Light 330 ml	50
San Miguel Pale 330 ml	45
Weissbier Konig 500 ml	65
Corona	70

WINE

Glass/Bottle

120 / 650

White Wine

G7 Chardonnay, Chile

"Bright yellow color. Aromas of peaches, pears and apricots complemented with citrus notes"

Don Alejandro, Sauvignon Blanc, Chile, 2020

"Brilliant yellow green color with intense citrus aromas and delicate green apple fragrance. On the palate, the wine displays floral and citric flavors. Crisp and refreshing"

Red Wine

Sababay, Reserve Red, Carbernet Sauvignon, Australia

"A full-bodied and fleshy palate with lingering flavors of berries, cedar, and oak. A well-structured red style that will compliment saucy dark meat as well as tomato-based vegetarian dishes"

Trapiche, Pinot Noir, Argentina

"Slight ruby in color with fruity aromas of plums and cherries. Smooth and light, this Pinot Noir offers freshness with a velvety texture."

SIGNATURE

140

Solar

Vanilla infused vodka, passion fruit, vanilla syrup and dash of sambuca

G&T Millano

Campari, Gordon Gin, Tonic Water

Conchita

Vanilla infused tequila, chili, ginger lime

Hurricane

Citrus vodka, Orange liqueur, lemon & orange slice, Citrus juice, Palm Sugar, Passion fruit pulp

Passion Fruit Mojito

White rum, Passionfruit puree, Mint leave, lime juice, soda water

Ginger Grass

Vodka, Lemongrass Ginger syrup, Citrus juice, Mint leave, Passion fruit foam

Remedy

Vodka, Apple Juice mix

Lava

Spiced rum, triple sec, activated charcoal, mix Berries, mint leaves, apple Juice

Petanu River

Vodka, Raspberry, Tepache, citrus juice, Mint Leave, Kombucha

Tropicolada

Pandan rum, Jack fruit and tangerine liqueur, ineapple Jc, Coconut Cream, Simple Syrup

Legong Punch

White rum, Citrus Jc, Lychee Syrup, Lychee Jc, Egg White, Blueberry, Soda Water

Mango Madness

Vodka, Passionfruit syrup, mango jam, citrus juice

Kentucky Mule

Highland and Islay single malt whisky, homemade honey ginger syrup, Ginger ale

Bali Mai Tai

Spiced & Dark rum, Triple sec, citrus juice

Blind Cafe

Vodka, Coffee liquer, Espresso, Caramel, Grated chocolate

SANGRIA *(to share)*

550

Red Sangria

Red reserve sababay, lemon jc, vanilla syrup, peach, soda water

White Sangria

Cono sur Suvignon blanc, Amareto liquer, Sweet mango, lemongrass



RUM

Captain Morgan White	120
Captain Morgan Spice	120
Appleton Dark Rum	120
Bacardi Light	120
Sailor Jerry	130
Bacardi Gold	140
Havana Club 7 YO	160
Diplomatico Mantuano	200

GIN

Bombay Sapphire	120
Gordon Gin	130
Tangeray	130
Hendricks	160
Opuhr Oriental Spiced	240

VODKA

Smirnoff	120
Absolute	120
Absolute Elyx	160
Stolichnaya	120
Belveder	170
Tito's Handmade	150

DIGESTIVES / APERITIF

Fernet Branca	120
Carpano Antica Formula	120
Jagermeister	130

WHISKEY

Johnnie Walker Red	120
Ballantines Finest	120
Jim Beam	120
Johnnie Walker Black	180
Bulleit Rye	180
Chivas Regal 18	280
The Singleton 15	380
Maker's Mark	250
Jack Daniels No. 7	150
Jack Daniels Fire	150
Jack Daniels Gentleman Jack	230

TEQUILA by shot

30ml

Jose Cuervo Especial	100
Sierra Café	100
Sierra Tequila Reposado	100
Jose Cuervo Traditional Reposado	110
Patron Xo Café	120
Patron Reposado	180