

ENTREES

Tuna Sambal Matah   75

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

Calamari Fritter 70

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

Arancini Di Carne 55

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

SALAD

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

Tuna Tataki 95

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

Caesar salad 95

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

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

Korean BBQ Striploin  285

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

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

Steak Fritters 

USDA Black Angus Tenderloin 340

Wagyu Rib Eye 5+ 430

Pan-roasted with herbed butter, served with creamy black garlic puree, mix green salad, hand cut fries

Choice of sauce: Pepper jus / Bordelaise / Béarnaise

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

Roasted Chicken  135

Half baby chicken brined overnight in citrus, green salad, tangerine concentrate and fermented hot chilli

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 leaves, 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

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	

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 Pasta 	100
Homemade paste with mixed mushrooms, confit tomato cherry, mushroom broth, grated parmesan, basil oil	
Spagheti Scoglio 	120
Mussels, prawns, calamary, saffron broth, tomato sauce, fresh parsley	

BURGERS & SANDWICHES

Classic Cheese Burger	125
180gr grilled black angus beef patty, pickled sweet onion, dill 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	
Ham and Cheese Sandwich 	110
Home baked sourdough, ham, fermented cabbage "sauerkraut", mozzarella, japanese mayo, served with hand cut fries	

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

MOCKTAILS & SMOOTHIES 50

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

JUICES

45

Orange

Watermelon

Pineapple

Apple

Mix juice

WATER & SOFT DRINK

Acqua Panna 1L 75

San Pellegrino 250ml / 750ml 40 / 60

Balian Natural 330ml / 750ml 20 / 50

Balian Sparkling 330ml / 750ml 25 / 55

Soft Drinks 330ml 45

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 (<i>lychee, lemongrass, strawberry,lemon</i>)	40

WINE

Glass/Bottle

130 / 650

White

G7 Chardonnay, Chile

Cono Sur Bicicleta Sauvignon Blanc, Chili

Red

Sababay, Reserve Red, Cabernet Sauvignon, Australia

Trapiche Pinot Noir, Argentina

BEERS

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

COCKTAILS

140

The Cuban Pina

Havana Club 7 YO, Ginger Lemongrass Syrup, Citrus Jc, Pineapple Jc, Bitter

Rose Dragon

Vodka, Elder Flower Syrup, Citrus Jc, Dragonfruit, Egg White

Jungle Floral

Vodka, Crème de Butterfly, Citrus Jc, Lavender Syrup

Blind Café

Vodka, Coffee liqueur, Espresso, Caramel, Grated chocolate

Ginger Grass

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

G&T Millano

Campari, Gordon Gin, Tonic Water

Purple Breeze

Vodka, Citrus juice, Mint leave, Blueberry, Simple syrup

Revolver Pig

Jim beam, Coffee Liqueur, Spice syrup, Bitters

Pink Flamingo

Citrus Vodka, Lychee Jc, Citrus jc, Lychee Syrup, Cherry water

Kiss Me

Vodka, Amareto luxardo, Cranberry Jc

HOUSE POUR SPIRIT

Single/Large

120 / 140

Vodka

Gin

Rum

Tequilla

Whiskey