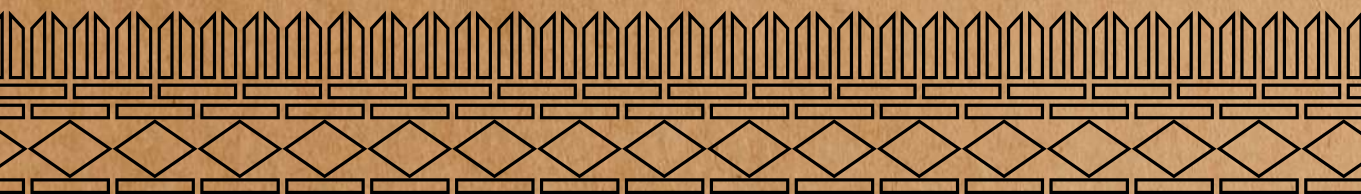




JUNGLE FISH

MENU



ENTRÉES

Soup of The Week 60

Please ask our staff for details

Tuna Gohu 70

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

Fritto Misto 75

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

Arancini Di Carne 60

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

Mac and Cheese Fritter 60

Breaded macaroni pasta, béchamel, mix cheese, giardiniera, grated parmesan, parsley

Grilled Corn on Husk 50

Grilled corn, chipotle mayo, corn crumble, grated cotija cheese and cilantro

SALAD

Apple Salad 80

Shredded apple, arugula leaves, frisse lettuce, pomelo, spiced almonds, grated parmesan, basil oil, sherry vinegar, pomegranate molasses, sumac powder

Burrata Salad 95

Cherry burrata, heirloom tomato, pickled strawberry, dehydrated miso bread, red vein sorrel, soy-balsamic dressing

Tuna Tataki 95

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

Potato Salad 90

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

Caesar Salad 90

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 and 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 "kluwak" broth, bean sprouts, carrots, salted egg. Served with melinjo crackers and sambal

Korean BBQ Striploin 280

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

Steak

USDA Black Angus Tenderloin 550 Wagyu Rib Eye 5+ 850

Marinated with shio koji and grilled over hot charcoal, served with potato croquettes and baby romaine dressed with green goddess

Choice of sauce :

Pepper jus / Béarnaise / BBQ sauce

THE NEST

Fried Peking Duck 150

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

Roasted Chicken 120

Half baby chicken brined overnight in citrus, green salad, tangerine concentrate and fermented hot chili served on the side smashed baby potato

Chicken Tikka Masala 115

Grilled marinated chicken leg, tikka gravy, sweet onion salad, basmati rice and served on the side cucumber raita and spicy tomato chutney

MAIN COURSE

JUNGLE FISH FAVORITES

Native Spiced Coconut Curry

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

Vegetarian/Chicken/Seafood **80/90/100**

Nasi Goreng "Kampung"

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

Vegetarian/Chicken/Seafood **80/90/100**

Korean Mix Stew **120**

Minced chicken, fish meatball, chicken sausage, soft tofu, enoki mushroom, napa cabbage, bok choy, onion with special Korean soup cooked on special clay pot served with steamed rice and home-fermented kimchi

Seared Barramundi **110**

Barramundi fillet, eggplant and black sesame miso puree, roasted vegetable, nori crackers with verge sauce

PASTA *(Gluten-free pasta available)*

Spaghetti Alla Ragu **115**

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

Spaghetti Alla Molla **95**

Creamy asparagus sauce, crispy lotus root, grilled asparagus, green peas, 63c egg and grated parmigiano

Spaghetti Aglio Olio **85**

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

Add Prawn **30** Add Tuna **35**

Tagliatelle Ai Funghi **100**

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

Parpadelle Alla Scoglio **115**

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

SIDE DISH

French Fries **40** Steamed Rice **25**

Mashed Potato **40** Extra Tuna 100gr **50**

Grilled Vegetables **40** Extra Chicken **40**

Green Salad **35**

BURGERS & SANDWICHES

Classic Cheese Burger **110**

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

Veggie Burger **95**

Organic quinoa "tempeh" patty, glazed with yeast garum, dill cucumber, tomatoes, lettuce, homemade burger sauce served with hand cut fries

Beef Sando **125**

Beef steak coated with koji flour layers in soft white bread, Japanese katsu sauce served with red cabbage slaw and seaweed hand cut Fries

Prawn and Crab Roll **100**

Pouched prawn, crab meat, herb remoulade, celery leaf on brioche bun served with potato chip

PIZZA

Margherita **90**

Tomato sauce, mozzarella, basil

Diavola **95**

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

Contadino **95**

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

Frutti de Mare **95**

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

Quattro Formaggi **95**

Crème fraiche, cheddar, ricotta, parmesan, mozzarella

Capricciosa **95**

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

Proschiuto **95**

Tomato sauce, mozzarella, rucolla, proschiuto, pesto, straciatella

Chicken Pesto **95**

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

Spicy Salami Pizza **90**

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

Vegetarian **90**

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

Extra Topping Pizza **10**

KID'S MENU 12 Years and Under

LUNCH and DINNER

Crunchy Chicken Strips **50**

Crispy chicken fingers, black garlic aioli

Fillet - O - Fish **50**

Fried fillet of fish, crispy potato sticks, tartare sauce

Kid's Burger **40**

Junior cheese burger, french fries

Mac and Cheese **40**

Macaroni, béchamel sauce, cheddar, mozzarella

DESSERT

Deconstructed Strawberry Tart **90**

Marinated strawberries, vanilla custard, served in sweet-crust tart, white chocolate, strawberry sorbet

Valrhona Chocolate Fondant **110**

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

Coffee Crème Brûlée **85**

With RUSTER coffee blend #2, micro sponge cake, strawberry, caramelized soy gelato

Tropical pannacotta **90**

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

Cascade Cake **85**

Layers almond sponge with espresso, mascarpone, boba, hazelnut gelato and crème anglaise

WATERS & SOFT DRINKS

Balian Natural 330ml/750ml **30/55**

Balian Sparkling 330ml/750ml **35/60**

Equil Natural 380ml/760ml **40/60**

Equil Sparkling 380ml/760ml **45/65**

San Pellegrino 750ml **70**

Soft Drink **45**

COFFEE & TEA

Espresso **35**

Freddo Espresso **45**

Long Black **40**

Cortado **45**

Flat White **45**

Cappuccino **45**

Masala Latte **50**

Latte **45**

Bali Coffee **40**

Hot / Iced Chocolate **40**

Option for milk substitution **8**
(Soy milk, coconut milk, almond milk)

Brewed Hot Tea **45**

(English Breakfast, Minty breeze, Earl grey, Chamomile mint, Masala Chai, Sencha)

House Made Ice Tea **40**

(Lychee, Lemon, Lemongrass and Ginger)

FRESH JUICES & DETOX

Orange, watermelon, pineapple, Apple or mixed juice **45**

Fresh Coconut **45**

Beet Healer **55**

Beetroot, carrot juice, green apple, ginger, lemon juice, honey

Carrot Cleanser **55**

Carrot juice, ginger, green apple

Jungle Green **55**

Kale, green apple, cucumber, lemon juice, honey

| MOCKTAIL | 50 | COCKTAIL | 140 |
|---|-----------|--|------------|
| <p>Tropical Kombucha</p> <p>Ginger kombucha, citrus jc, mango jam, fresh chili</p> <p>Sunny Yummy</p> <p>Pineapple jc, mango jc, passion fruit</p> <p>Lemon Julep</p> <p>Lemon chunks, palm sugar, orange juice, passion fruit pulp</p> <p>Banana Cooler</p> <p>Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg</p> <p>Pink Panther</p> <p>Dragon fruit, banana, honey and coconut cream</p> <p>Rosemary Lemonade</p> <p>Rosemary spice syrup, lemon juice, tonic water</p> <p>Dragon Berry</p> <p>Fresh dragon fruit, orange juice, blueberry mixture, lime & ginger</p> <p>Red Jungle</p> <p>Fresh watermelon, basil, rosella cordial, lime juice</p> | | <p>Scottish Pie</p> <p>JW. Red Label, spiced liquor, apple jam, lemon juice, white egg</p> <p>Mango Madness</p> <p>Smirnoff vodka, lime jc, passion fruit puree, mango jam, simple syrup</p> <p>Legong Punch</p> <p>Captain Morgan White, citrus jc, lychee syrup, lychee jc, egg white, blueberry, soda water</p> <p>The Calypso</p> <p>Jose Cuervo Especial, peach liquor, lemon jc, simple syrup, peach can, chili togarashi</p> <p>Beet Twist</p> <p>Gordon gin, spiced liquor, ginger, lemon juice, honey, beetroot juice</p> <p>Basilicata</p> <p>Gin, chili, cardamom, pear syrup, lemon juice, egg white</p> <p>Spice Gin Sour</p> <p>Gordon gin, spiced liquor, ginger, lemon juice, honey, beetroot juice</p> <p>Raja Ampat</p> <p>Blue pea infused gin, sweet sour, tonic water</p> <p>Grappa Daiquiry</p> <p>Grappa, gold rum, rosella cordial, lime and grape juice</p> <p>Blue Sapphire</p> <p>Snake fruit Arak, blue curacao, pear syrup, lime and star anise</p> | |
| <p>SANGRIA <i>by Glass</i></p> <p>140</p> <p>Red Sangria</p> <p>Red wine, jack fruit and tangerine liqueur, lemon juice, vanilla syrup, peach, soda water</p> <p>White sangria</p> <p>White wine, jack fruit and tangerine liqueur, Amaretto, Sweet mango, lemongrass</p> | | | |
| <p>BEERS</p> <p>Prost Bottle 330 ml 50</p> <p>San Miguel Light 330 ml 55</p> <p>San Miguel Pale 330 ml 55</p> <p>Weissbier Konig 500 ml 65</p> <p>Corona 70</p> | | <p>RUM</p> <p>Captain Morgan White 120</p> <p>Captain Morgan Spice 120</p> <p>Appleton Dark Rum 120</p> <p>Bacardi Light 140</p> <p>Bacardi Gold 140</p> <p>Havana Club 7 YO 160</p> <p>Sailor Jerry 170</p> <p>Diplomatico Mantuano 200</p> | |

| <i>GIN</i> | | <i>TEQUILA</i> <small>by shot 30ml</small> | |
|-------------------------------------|------------|---|------------|
| Gordon Gin | 120 | Jose Cuervo Especial | 100 |
| Beefeater | 130 | Sierra Café | 100 |
| Tangueray | 130 | Jose Cuervo Traditional Reposado | 110 |
| Bombay Sapphire | 140 | Patron Xo Café | 120 |
| Roku Gin | 160 | Patron Reposado | 180 |
| Hendricks | 160 | | |
| Opihr Oriental Spiced | 230 | | |
| | | <i>WHISKEY</i> | |
| <i>RUM</i> | | Johnnie Walker Red | 130 |
| Captain Morgan White | 120 | Jim Beam | 130 |
| Captain Morgan Spice | 120 | Ballantines Finest | 140 |
| Appleton Dark Rum | 120 | Jack Daniels No. 7 | 150 |
| Bacardi Light | 140 | Jack Daniel Fire | 150 |
| Bacardi Gold | 140 | Maker's Mark | 150 |
| Havana Club 7 YO | 160 | Drambui 15 | 180 |
| Sailor Jerry | 170 | Johnnie Walker Black | 190 |
| Diplomatico Mantuano | 200 | Bulleit Rye | 200 |
| | | Jack Daniel Gentleman Jack | 230 |
| | | Oban 14 | 250 |
| <i>APERITIFS / DIGESTIFS</i> | | Chivas Regal 18 | 270 |
| Fernet Branca | 120 | The Singleton 15 | 380 |
| Carpino Antica Formula | 120 | Lagavulin 16 | 450 |
| Limoncello Accademia | 120 | | |
| St Remy Authentic V.S.O.P | 120 | <i>VODKA</i> | |
| Jagermaister | 130 | Smirnoff | 120 |
| Sambuca | 130 | Absolute | 120 |
| Remy Martin Cellar no 16 | 250 | Stolichnaya | 140 |
| | | Absolut Elyx | 160 |
| | | Tito's Handmade | 160 |
| | | Grey Goose | 160 |
| | | Belvedere | 180 |