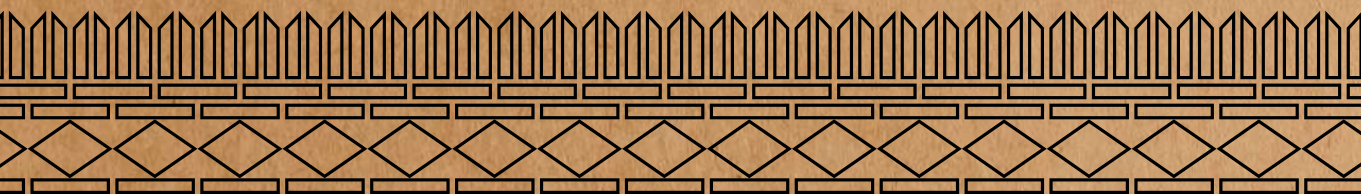




JUNGLE FISH

MENU



ENTRÉES

Soup of The Week **70**

Please ask our staff for details

Tuna Gohu **80**

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

Fritto Misto **85**

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

Arancini Di Carne **75**

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

Mac and Cheese Fritter **70**

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

Grilled Corn on Husk **55**

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

SALAD

Apple Salad **95**

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

Burrata Salad **105**

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

Tuna Tataki **110**

Lightly torch tuna, pickled red onion, cucumber tsukemono, sorrel leaf, cucumber ponzu, tobiko, wasabi aioli and herb oil

Potato Salad **105**

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

Caesar Salad **105**

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 190**

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 Rawon **200**

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

Korean BBQ Striploin **290**

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

Steak

USDA Black Angus Tenderloin **650** Wagyu Rib Eye 5+ **750**

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 **180**

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 **155**

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 **145**

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 oleek"

Vegetarian/Chicken/Seafood **90/100/110**

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 **90/100/110**

Korean Mix Stew **145**

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 **140**

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

PASTA (Gluten-free pasta available)

Spaghetti Alla Ragu **135**

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

Spaghetti Alla Molla **100**

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

Spaghetti Aglio Olio **95**

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

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

Tagliatelle Al Funghi **120**

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

Parpadelle Alla Scoglio **130**

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

SIDE DISH

French Fries **45** Steamed Rice **15**

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

Grilled Vegetables **45** Extra Chicken **50**

Green Salad **35**

BURGERS & SANDWICHES

Classic Cheese Burger **140**

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

Veggie Burger **110**

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

Beef Sando **135**

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 **125**

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

PIZZA

Margherita **95**

Tomato sauce, mozzarella, basil

Diavola **105**

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

Contadino **105**

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

Frutti de Mare **105**

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

Quattro Formaggi **100**

Crème fraiche, cheddar, ricotta, parmesan, mozzarella

Capricciosa **110**

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

Proschiuto **110**

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

Chicken Pesto **100**

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

Spicy Salami Pizza **110**

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 **15**

KID'S MENU 12 Years and Under

LUNCH and DINNER

Crunchy Chicken Strips **50**

Crispy chicken fingers, black garlic

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 **50**

Macaroni, béchamel sauce, cheddar, mozzarella

DESSERT

Deconstructed Strawberry Tart **100**

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

Valrhona Chocolate Fondant **130**

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

Coffee Crème Brûlée **95**

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

Tropical pannacotta **95**

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

Cascade Cake **100**

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 **60**

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

Carrot Cleanser **60**

Carrot juice, ginger, green apple

Jungle Green **60**

Kale, green apple, cucumber, lemon juice, honey

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