














JUNGLE FISH

P O O L • D R I N K • F O O D



SMALL BITES

Charcoal Sliders 	80
Activated charcoal bun with beef slider, tomato, lettuce and our homemade classic burger sauce	
Char Siu Steamed Bun  	70
Steamed buns filled with BBQ pork ribs, cucumber, carrot, hoisin sauce	
Falafel 	80
Fried garbanzo bean cake, chickpea miso hummus, cucumber, tomato and tahini sauce	
Corn On The Cob  	65
Grilled corn, corn crumble, chipotle crema, grated cortija cheese	
Fritto Misto	90
Fried fish, baby octopus, calamari, prawn served with lemon wedges, tartare sauce	
Tuna Gohu 	90
Tuna ceviche Ternate style with lime juice, chili, "kemangi" basil, compressed watermelon, served on the side cracker "rempeyek"	
Chicken Popcorn 	85
Deep-fried chicken glazed with garlic chili, coriander, spring onion	
Vietnamese Rice Paper Roll 	50
Classic Vietnamese vegetarian rice paper roll with sweet chili sauce	
Vegetable Lumpia 	50
Fried vegetable spring roll with sweet chili sauce	
Sweet Potato Chip 	50
Mix of purple and yellow sweet potato, sweet chili cream fraiche dip	
Arancini Di Carne	80
Breaded risotto rice, beef ragu, mozzarella, black garlic aioli, burnt onion	
Prawn Wonton	85
Steamed prawn dumpling, home made wonton sauce, chili oil, scallion, cilantro grass	
Tempe Nachos 	100
"Ini Tempe" chip, plant base taco meat, mix cheese, guacamole	

SALAD & ENTRÉE

Burrata Salad 	115
Fresh burrata, mixed leaves, pear, tomato cherry, chili pickled jelly, balsamic dressing	
Caesar Salad	115
Baby romaine lettuce, quail eggs, bacon, grated parmesan, croutons, grilled chicken breast and caesar dressing	
Tuna Tataki	120
Lightly seared tuna loin with sesame seed crusted, tobiko, candied lemon, baby leaves salad, wasabi aioli and citrus ponzu	
Potato Salad  	110
Boiled baby potato, baby gem lettuce, snow peas, green bean, tomato cherry, buckwheat puffed, and tangy-miso dressing	
Crispy Quesadilla 	100
Smashed avocado, romaine lettuce, pickled vegetables, coriander on tortilla flour and chipotle crema	
Fried Fish Tacos	115
Fried fish, red coleslaw, mango sauce and tomato salsa on soft tortilla served and lime wedges	

POKÉ BOWL

Tuna and Avocado Bowl 	135
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 and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side	
Chicken Katsu Bowl	130
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 and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side	
Vegan Bowl  	120
A bowl of rice with "tempe" and "tahu" teriyaki, "goma wakame" seaweed salad with sesame oil, "gari" pickled ginger, edamame, avocado, purple and white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side	

MAIN COURSE

BBQ Pork Ribs "Lalah Manis" 500gr 195

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

Peking Duck Leg 185

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

Hot Crisp Prawn 160

Grilled prawn brushed with fish garum, hot chili crisp, coriander served with seaweed parker roll

Crispy Fried Fish 160

Fried red mullet fish with brioche crumb, corn and tomato agrodolce, mix green leaves served with sourdough bread

Grilled Haloumi Steak 160

Pan roasted halloumi cheese, creamy wild mushroom seasoned with smoked mushroom garum, green salad, served with home baked sourdough bread

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

SIDE DISH

French Fries 50

Mashed Potato 50

Grilled Vegetables 45

Green Salad 35

Steamed Rice 15

Extra Tuna 100gr 50

Extra Chicken 50

BURGERS & SANDWICHES

Classic Cheese Burger 150

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

Spicy Chicken Sandwich 145

Crunchy fried chicken leg glazed with fermented hot sauce, shredded lettuce, tarragon crème fraiche served in soft potato bun hand cut fries

Chili Hot Dog 145

Blackpepper beef sausage, mushroom ragu, mix cheese, English mustard, mayo served with our hand cut fries

Veggie Greek Wrap 120

Fried falafel, Red onion, tomato, parsley, cucumber tzatziki wrapped in pita bread served with spiced hand cut fries

Mushroom Bánh Mi 115

Grilled portobello mushroom, pickled carrot, pickled daikon, cucumber, mayonnaise, spicy hoisin sauce on Vietnamese roll and served with sweet potato chip

PASTA (Gluten-free pasta available)

Spaghetti Alla Ragu 145

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

Linguine Puttanesca 130

Classic aromatic tomato souse, garlic, chili, olive, capers and basil

Spaghetti Aglio Olio 100

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

Add Prawn 40 Add Tuna 50

Tagliatelle Ai Funghi 140

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

Parpadelle Alla Scoglio 145

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

Gnocchi Sorrentina 130

Potato dumpling, tomato sauce, mozzarella, basil, Parmigiano

PIZZA

Margherita 	95
Tomato sauce, mozzarella, basil	
Diavola  	105
Tomato sauce, mozzarella, soppressata, 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	
Prosciuto	110
Tomato sauce, mozzarella, rucola, prosciuto, 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

Chicken Parmigiana Stick	50
Crispy chicken finger, mozzarella, tomato sauce	
Kid's Burger	50
Junior cheese burger, french fries	
Mac and Cheese	50
Macaroni, béchamel sauce, cheddar, mozzarella	
Steamed Fish	50
130gr steamed fish, mix veggie, broth	

DESSERT

Berries Cheese Cake 	120
New York style baked cheese cake, berries compote, and vanilla cream sauce	
Boozy Pavlova	110
Meringue sheet, berries compote, lemon cream, brown butter crumble, yoghurt gelato	
Valrhona Chocolate Fondant 	145
Chocolate cake, chocolate crumble, preserved strawberries, meringue sticks, berries gelee, vanilla gelato	
Tropical Pannacotta	110
Coconut pannacotta, passion fruit curd, mango gel, coconut sago	
JF Fruit Bowl	95
Cubed mango, watermelon, pineapple, pomelo, papaya, lemongrass oil with coconut snow and coconut sorbet	
Strawberry Lemongrass Brûlée	100
Lemongrass infused cream custard, strawberry relish and broth, strawberry sorbet, caramelized rice puff	

WATERS & SOFT DRINKS

Balian Natural	330ml/750ml	40/55
Balian Sparkling	330ml/750ml	45/60
Soft Drink		45

COFFEE & TEA

Espresso	35
Double Espresso	40
Long Black	40
Americano	40
Hot / Iced Cappuccino	45/50
Hot / Iced Latte	45/50
Hot / Iced Chocolate	40/45
Masala Latte	50
Bali Coffee	40
Option for milk substitution (Soy milk, Coconut milk, Oat milk, Almond milk)	15
Brewed Hot Tea (Minty breeze, Earl grey, English Breakfast, Chamomile mint, Masala Chai, Sencha Green)	45
House-made Ice Tea (Lychee, Lemongrass & Ginger, Lemon)	40

FRESH JUICES & DETOX

Orange, Mango, Watermelon, Pineapple, Dragon fruit	55
Mixed Juice	60
Fresh Coconut	55
Beet Healer	70
Beetroot, carrot juice, green apple, ginger, lemon juice, honey	
Carrot Cleanser	70
Carrot juice, ginger, green apple	
Jungle Green	70
Kale, green apple, cucumber, lemon juice, honey	

SMOOTHIE & SHAKE **60**

Banana Cooler
Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg
Sunriser
Strawberry puree, manggo, mint leave, honey, milk, natural yogurt
Berrylicious
Raspberries, strawberries, honey, milk, natural yogurt
Chocolate Choco Chips
Chocolate ice cream, chocolate cookies, whipped cream
Pink Panther
Dragon fruit, banana, honey and coconut cream

MOCKTAIL

55

Lemon Julep

Lemon Chunks, Palm Sugar, Orange Juice, Passion Fruit Pulp

Tropical Kombucha

Ginger Kombucha, Citrus Jc, Manggo Jam, Fresh Chilli

Dragon Berry

Fresh dragon fruit, Orange Juice, Blueberry Mixtura, Lime & Ginger

Ginger Berries

Mix Berries, Ginger Juice, Lemon Juice, Almond Syrup, Cranberry Juice

King Apple Pie

Homemade Apple Jam, Cinnamon Powder, Rosella Cordial, Lemon Juice, Apple Juice

Salty Eclipse

Cranberry shrub, cranberry juice, lemon juice, rosemary syrup

SANGRIA <i>(to share)</i> 550	BEERS
Red Sangria Red wine, jack fruit and tangerine liqueur, lemon juice, vanilla syrup, peach, soda water	Prost Bottle / Draught 330 ml 55
White Sangria White wine, jack fruit and tangerine liqueur, Amaretto, Sweet mango, lemongrass	San Miguel Light / Pale / Draught 330 ml 60
HOUSE POUR SPIRIT	Weissbier Konig 500 ml 70
Smirnoff Vodka 120	Guinness 325 ml 70
Gordon Gin 120	Corona 80
Captain Morgan White or Spiced 120	
Jim Beam 130	
Jose Quervo Especial 30 ml 100	

SIGNATURE COCKTAIL **140**

Petanu River

Smirnoff Vodka, Raspberry, Tepache, Lime jc,
Mint Leave, Kombucha

Mango Madness

Smirnoff vodka, Lime jc, Passion Fruit Puree,
Manggo Jam, Simple Syrup

Pink Flaminggo

Smirnoff Citruss infused vodka, Lychee Jc,
Lychee Syrup, Citrus jc, Cherry water

Jungle Remedy

Jim Beam, Spiced Liquor, Housemade Apple
Jam, Lemon Jc, Pasion Fruit Foam

Malama Blitz

Jose Cuervo Especial, Kecombrang Arak,
Banana Schrub, Lemon Juice, Maple Syrup

Conchita

Jose Cuervo Especial, Lime jc, Chilli, Ginger jc,
Vanilla Syrup

Hurricane

Smirnoff Citruss infused vodka, Orange
liqueur, Crushed Citruss, Lemon Juice, Palm
Sugar, Passion fruit

The Calypso

Jose Cuervo Especial, Peach liquor, Lemon Jc,
Simple Syrup, Peach Can, Chilli Togarashi

Green Borneo

Gordon Gin, Lemon Juice, Elder Flower Syrup,
Fresh Cucumber, Apple Foam

Ginger Grass

Gordon Gin, Lemongrass Ginger syrup, Citrus
juice, Mint leave, Passion fruit foam

Blind Café

Smirnoff Vodka, Coffee liquer, Espresso,
Caramel Monin, Grated chocolate

Tropicalada

Captain Morgan White, Jackfruit liqueur,
Pineapple Jc, Coconut Cream, Coconut Syrup

RUM		APERITIFS / DIGESTIFS	
Captain Morgan White	120	Jagermaister	130
Captain Morgan Spice	120	Fernet Branca	120
Appleton Dark Rum	120	Carpano Antica Formula	120
Bacardi Light	140	Sambuca	130
Bacardi Gold	140	Aperol	130
Havana Club 7 YO	160	VODKA	
Sailor Jerry	170	Smirnoff	120
Diplomatico Mantuano	200	Absolute	120
GIN		Stolichnaya	140
Gordon Gin	120	Absolut Elyx	160
Beefeater	130	Tito's Handmade	160
Bombay Sapphire	140	Grey Goose	160
Roku Gin	160	Belvedere	180
Hendricks	160	WHISKEY	
Opihr Oriental Spiced	230	Johnnie Walker Red	130
TEQUILA <small>by shot 30ml</small>		Johnnie Walker Black	190
Jose Cuervo Especial	100	Jim Beam	130
Sierra Café	100	Ballantines Finest	140
Jose Cuervo Traditional Reposado	110	Jack Daniels No. 7	150
Patron Xo Café	120	Jack Daniel Fire	150
Patron Reposado	180	Jack Daniel Gentleman Jack	230
		Bulleit Rye	200
		Chivas Regal 18	270
		The Singleton 15	380