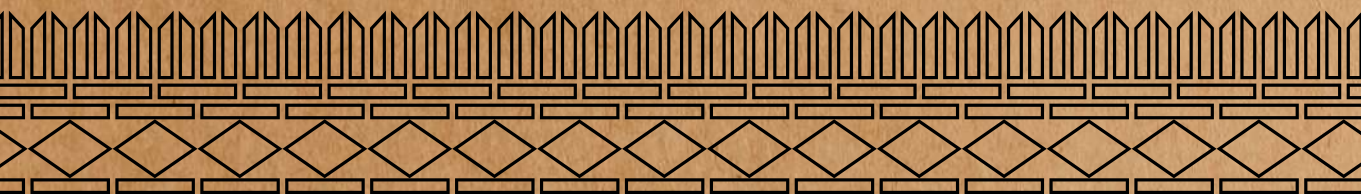




JUNGLE FISH

*MENU*



## ENTRÉES

### Soup of The Week **75**

Please ask our staff for details

### Tuna Gohu **90**

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

### Fritto Misto **90**

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

### Arancini Di Carne **80**

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

### Mac and Cheese Fritter **75**

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

### Corn Ribs **65**

Fried Corn, corn crumble, chipotle crema, grated cotija cheese and cilantro

## SALAD

### Apple Salad **105**

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

### Burrata Salad **115**

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

### Tuna Tataki **120**

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

### Potato Salad **115**

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

### Caesar Salad **115**

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 **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

### Beef Rawon **210**

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

### Korean BBQ Striploin **300**

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

### Steak

### USDA Black Angus Tenderloin **700** Wagyu Rib Eye 5+ **800**

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 **190**

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 **170**

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 **155**

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 **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 **155**

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

#### Grilled Salmon **165**

Dry aged salmon grilled over hot charcoal, potato pave, fennel salad and tapioca pearl with fermented asparagus sauce

#### Seared Barramundi **150**

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

## PASTA (Gluten-free pasta available)

#### Spaghetti Alla Ragu **140**

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

#### Spaghetti Cacio e Pepe **110**

Szechuan pepper, pecorino, nori crumbs and burrata cream foam

#### Spaghetti Aglio Olio **100**

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

Add Prawn **40** Add Tuna **50**

#### Tagliatelle Ai Funghi **135**

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

#### Parpadelle Alla Scoglio **140**

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

## 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

#### Veggie Burger **120**

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

#### Beef Sando **145**

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 **140**

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

## SIDE DISH

French Fries **50** Steamed Rice **15**

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

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

Green Salad **35**

## PIZZA

<b>Margherita</b> 	<b>95</b>
Tomato sauce, mozzarella, basil	
<b>Diavola</b>  	<b>105</b>
Tomato sauce, mozzarella, soppressata, caramelized onion, chili, oregano	
<b>Contadino</b>	<b>105</b>
Cream, spicy beef sausage, roasted potato, sliced mushrooms, mozzarella	
<b>Frutti de Mare</b> 	<b>105</b>
Tomato sauce, prawns, squid, barramundi, mozzarella, basil	
<b>Quattro Formaggi</b> 	<b>100</b>
Crème fraiche, cheddar, ricotta, parmesan, mozzarella	
<b>Capricciosa</b>	<b>110</b>
Tomato sauce, mozzarella, mushroom, olive, artichoke, rucola and ham	
<b>Prosciutto</b>	<b>110</b>
Tomato sauce, mozzarella, rucola, prosciutto, pesto, straciatella	
<b>Chicken Pesto</b> 	<b>100</b>
Cream, pesto, mozzarella, spiced chicken, onion, broccoli, parmesan	
<b>Spicy Salami Pizza</b>	<b>110</b>
Tomato sauce, mozzarella, beef salami, tomato cherry, pickled red onion, rucola, chili oil	
<b>Vegetarian</b> 	<b>90</b>
Tomato sauce, mozzarella, mushrooms, eggplant, capsicum, kalamata olive, marinated zucchini	
Extra Topping Pizza	<b>15</b>

## KID'S MENU 12 Years and Under

### LUNCH and DINNER

<b>Crunchy Chicken Strips</b>	<b>50</b>
Crispy chicken fingers, black garlic	
<b>Fillet - O - Fish</b>	<b>50</b>
Fried fillet of fish, crispy potato sticks, tartare sauce	
<b>Kid's Burger</b>	<b>50</b>
Junior cheese burger, french fries	
<b>Mac and Cheese</b>	<b>50</b>
Macaroni, béchamel sauce, cheddar, mozzarella	

### DESSERT

<b>Deconstructed Strawberry Tart</b> 	<b>110</b>
Marinated strawberries, vanilla custard, served in sweet-crust tart, white chocolate, strawberry sorbet	
<b>Valrhona Chocolate Fondant</b> 	<b>145</b>
Chocolate cake, chocolate crumble, preserved strawberries, meringue sticks, berries gelee, vanilla gelato	
<b>Coffee Crème Brûlée</b>	<b>100</b>
With RUSTER coffee blend #2, micro sponge cake, strawberry, caramelized soy gelato	
<b>Tropical pannacotta</b>	<b>100</b>
Coconut pannacotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple	
<b>Cascade Cake</b>	<b>110</b>
Layers almond sponge with espresso, mascarpone, boba, hazelnut gelato and crème anglaise	

### WATERS & SOFT DRINKS

Balian Natural	330ml/750ml	<b>30/55</b>
Balian Sparkling	330ml/750ml	<b>35/60</b>
Equil Natural	380ml/760ml	<b>40/60</b>
Equil Sparkling	380ml/760ml	<b>45/65</b>
San Pellegrino	750ml	<b>70</b>
Soft Drink		<b>45</b>

### COFFEE & TEA

Espresso		<b>35</b>
Freddo Espresso		<b>45</b>
Long Black		<b>40</b>
Cortado		<b>45</b>
Flat White		<b>45</b>
Cappuccino		<b>45</b>
Masala Latte		<b>50</b>
Latte		<b>45</b>
Bali Coffee		<b>40</b>
Hot / Iced Chocolate		<b>40</b>
Option for milk substitution (Soy milk, coconut milk, almond milk)		<b>8</b>
Brewed Hot Tea		<b>45</b>
<i>(English Breakfast, Minty breeze, Earl grey, Chamomile mint, Masala Chai, Sencha)</i>		
House Made Ice Tea		<b>40</b>
<i>(Lychee, Lemon, Lemongrass and Ginger)</i>		

### FRESH JUICES & DETOX

Orange, watermelon, pineapple, Apple or mixed juice	<b>45</b>
<b>Fresh Coconut</b>	<b>45</b>
<b>Beet Healer</b>	<b>60</b>
Beetroot, carrot juice, green apple, ginger, lemon juice, honey	
<b>Carrot Cleanser</b>	<b>60</b>
Carrot juice, ginger, green apple	
<b>Jungle Green</b>	<b>60</b>
Kale, green apple, cucumber, lemon juice, honey	

### MOCKTAIL & SMOOTHIES

<b>Tropical Kombucha</b>	<b>50</b>
Ginger kombucha, citrus jc, mango jam, fresh chili	
<b>Sunny Yummy</b>	<b>50</b>
Pineapple jc, mango jc, passion fruit	
<b>Lemon Julep</b>	<b>50</b>
Lemon chunks, palm sugar, orange juice, passion fruit pulp	
<b>Banana Cooler</b>	<b>55</b>
Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg	
<b>Pink Panther</b>	<b>55</b>
Dragon fruit, banana, honey and coconut cream	
<b>Rosemary Lemonade</b>	<b>50</b>
Rosemary spice syrup, lemon juice, tonic water	
<b>Dragon Berry</b>	<b>50</b>
Fresh dragon fruit, orange juice, blueberry mixture, lime & ginger	
<b>Red Jungle</b>	<b>50</b>
Fresh watermelon, basil, rosella cordial, lime juice	

<b>SANGRIA</b> <i>by Glass</i>	<b>140</b>	<b>COCKTAIL</b>	<b>140</b>
<p><b>Red Sangria</b></p> <p>Red wine, jack fruit and tangerine liqueur, lemon juice, vanilla syrup, peach, soda water</p> <p><b>White sangria</b></p> <p>White wine, jack fruit and tangerine liqueur, Amaretto, sweet mango, lemongrass</p>		<p><b>Jungle Remedy</b></p> <p>Jim Beam, spiced liquor, lemon juice, passion fruit foam, housemade apple jam</p> <p><b>Mango Madness</b></p> <p>Smirnoff Vodka, lime juice, passion fruit puree, mango jam, simple syrup</p> <p><b>Legong Punch</b></p> <p>Captain Morgan White, citrus juice, lychee syrup, lychee juice, egg white, blueberry, soda water</p> <p><b>The Calypso</b></p> <p>Jose Cuervo Especial, peach liquor, lemon juice, simple syrup, peach can, chili togarashi</p> <p><b>Raja Ampat</b></p> <p>Tanqueray Gin, tonic water, lime juice, simple syrup</p> <p><b>Spicy Gin Sour</b></p> <p>Gin, pear syrup, lemon juice, egg white</p>	
<b>BEERS</b>			
Prost Bottle 330 ml	<b>50</b>		
San Miguel Light 330 ml	<b>55</b>		
San Miguel Pale 330 ml	<b>55</b>		
Weissbier Konig 500 ml	<b>65</b>		
Guinness 325 ml	<b>65</b>		
Corona	<b>70</b>		
<b>HOUSE POUR SPIRIT</b>			
Smirnoff Vodka	<b>120</b>		
Gordon Gin	<b>120</b>		
Captain Morgan White or Spiced	<b>120</b>		
Jim Beam	<b>130</b>		
Jose Cuervo Especial 30 ml	<b>100</b>		

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