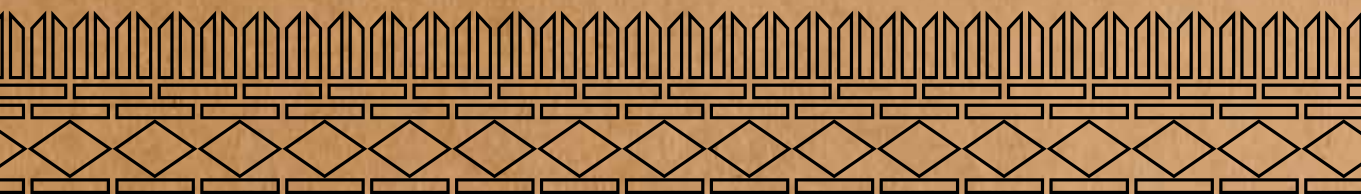




JUNGLE FISH

MENU



ENTRÉES	MAIN COURSE
<p>Soup of The Week 75</p> <p>Please ask our staff for details</p>	<p>Hearty Buddha Bowl  180</p> <p>Roasted pumpkin, chickpeas beetroot humus, tempe, toasted chickpeas, quinoa, avocado, vegan coconut yoghurt dressing</p>
<p>Fish Gohu  90</p> <p>Fish ceviche ternate style with lime juice, watermelon, chili served on the cracker "Rempeyek"</p>	<p>Chicken Plecing  160</p> <p>Sous vide and seared chicken breast, water spinach "Bumbu Plecing " spice crumble red souse</p>
<p>Fish and Chips 90</p> <p>Served with green pea puree and tartar sauce</p>	<p>Grilled Prawn  180</p> <p>Grill tiger prawn, tempe crumble, kale, potato, and red curry sauce</p>
<p>Corn on The Cob  65</p> <p>Grilled corn, corn crumble, chipotle mayo, cotija cheese and cilantro</p>	<p>Crab Laksa  160</p> <p>Softshell crab, udon noodles, cucumber, laksa broth, poached egg</p>
<p>Chicken Parmesan Ball 85</p> <p>Breaded minced chicken, parmesan tuille, mornay sauce</p>	<p>Roasted Fish 170</p> <p>200 Gr fish fillet, baby potato, asparagus, fennel orange salad, sago pearl and fermented asparagus sauce, toasted almond</p>
<p>Grilled Korean Baby Squid  85</p> <p>Marinated gochujang squid, chimichurri, tomato cherry, watermelon salsa</p>	<p>Seared Salmon 170</p> <p>Pan seared salmon, mashed potato, pistachio salsa verde, watercress salad and tomato vierge</p>
<p>SALAD</p>	<p>Chicken Tikka Masala 160</p> <p>Grilled marinated chicken leg, tikka gravy, sweet onion salad, basmati rice and served on the side cucumber raita</p>
<p>Greek Salad  115</p> <p>Cucumber, cherry tomato, olive, capers, feta cheese, parsley, on white bean humus served with pita bread</p>	<p>Fried Peking Duck Leg 185</p> <p>Peking duck leg marinated 12 hours in Balinese "Base Gede "confied for 5 hours, served with steam rice, Balinese curried long bean, spice crumble and assorted sambal</p>
<p>Cesar Salad 120</p> <p>Baby romaine lettuce, grilled chicken, egg, bacon, parmesan, crouton, Caesar dressing</p>	<p>BBQ Pork Ribs "Lalah Manis"  195 "500 Gr</p> <p>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 sambal</p>
<p>Sesame Crusted Tuna 120</p> <p>Seared tuna with sesame seed, wakame, edamame, pickled cucumber, and citrus ponzu</p>	<p>Native Spiced Coconut Curry </p> <p>Coconut base stew with vegetables, served with steam rice, melinjo cracker, sambal ulek</p> <p>Vegetarian/Chicken/Seafood 90/100/110</p>
<p>Buratta Salad 120</p> <p>Heirloom tomato, compressed strawberry, micro bread, red vein sorrel, soy balsamic dressing</p>	
<p>Potato Green Bean Salad  110</p> <p>Boiled baby tomato, baby gem lettuce, snowpeas, tomato cherry, rice puffed and tangy miso dressing</p>	
<p>Grilled Halloumi Salad  115</p> <p>Crumble cauliflower, pickled beetroot, edamame, roasted cherry tomato, mix green, and balsamic dressing</p>	

MAIN COURSE

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**

Beef Rawon **230**

Beef short rib braised in "Kluwek" broth, bean sprout, carrot, salted egg, with melinjo cracker and sambal

STEAK

Angus Tenderloin 200 Gr **650**

Angus Rib Eye 300 Gr **850**

Marinated and grilled over hot charcoal, served with green salad and handcut fries

Choice of sauce: pepper jus / Bernaise / Bbq sauce

BURGERS & SANDWICHES

Classic Cheese Burger **150**

180 Gr grilled black angus beef patty, pickled onion, home made sauce, cheddar served with fries and green salad

Veggie Burger **130**

Organic quinoa "Tempeh" patty, glazed with yeast garum, dill cucumber, tomato, lettuce, home made sauce, served with fries and green salad

Salmon Sando **150**

Salmon nugget coated with koji flour, layer in soft white bread, Japanese katsu sauce served with cabbage slaw and handcut fries

Tempe Banhmi **120**

Grilled tempe than glazed with raspberry and chipotle sauce, dill cucumber, lettuce, served with hand cut fries

PASTA

Spaghetti Alla Ragu **145**

Grounded black angus beef, braised in tomato sauce, confied tomato, grated parmigiano, basil oil

Linguine Puttanesca **130**

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

Tagliatele Al Funngi **140**

Home made pasta with mixed mushroom sauce, confied tomato cherry, grated parmigiano

Parpadelle Alla Scoglio **145**

Homemade black pasta, crab meat, prawn, calamari, saffron broth, micro basil

Gnocchi Sorrentina **130**

Potato dumpling, tomato sauce, mozzarella, basil, Parmigiano

Spagetti Aglio Olio **100**

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

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

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, rucolla, 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 fingers, mozzarella, tomato sauce	
Kid's Burger	50
Junior cheeseburger, french fries	
Mac and Cheese	50
Macaroni, bechamel sauce, cheddar, mozzarella	
Steamed Fish	50
130gr steamed fish, mix veggies, broth	

DESSERT

Berries Cheesecake 	120
New York style baked cheesecake, berries compote, and vanilla cream sauce	
Valrhona Chocolate Fondant	145
Chocolate cake, chocolate crumble, preserved strawberries, meringue stick, berries gelee, vanilla gelato	
Strawberry Lemongrass Brulee 	100
Lemongrass infused cream custard, strawberry relish and broth, strawberry sorbet, caramelized rice puff	
Tropical pannacotta	110
Coconut pannacotta, passion fruit curd, mango gel, coconut sago, caramelized pineapple	
Cascade Cake	115
Layers almond sponge with espresso, mascarpone, boba, hazelnut gelato and crème anglaise	

WATERS & SOFT DRINKS		DETOX	70
Balian Natural	330ml/750ml	40/55	
Balian Sparkling	330ml/750ml	45/60	
Equil Natural	380ml/760ml	45/65	
Equil Sparkling	380ml/760ml	50/65	
Soft Drink		45	
COFFEE & TEA		MOCKTAIL & SMOOTHIES	
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 (LMinty Breeze, Earl Grey, English Breakfast, Chamomile Mint, Masala Chai, Sencha Green)		45	
House-made Ice Tea (Iced lychee Tea, Lemongrass & Ginger Iced Tea, Iced lemon Tea)		40	
FRESH JUICES		Lemon Julep	55
Orange		55	
Mango		55	
Watermelon		55	
Pineapple		55	
Dragon Fruit		55	
Mixed Juice		60	
Fresh Coconut		55	
		Tropical Kombucha	55
		Dragon Berry	55
		Salty Eclipse	55
		Ginger Berries	55
		King Apple Pie	55
		Banana Cooler	60
		Pink Panther	60
		SANGRIA by Glass	140
		Red Sangria	
		White Sangria	

BEERS	140	SIGNATURE COCKTAIL	140
Prost Bottle 330 ml	55	Petanu River	Smirnoff Vodka, Raspberry, Tepache, Lime jc, Mint Leave, Kombucha
San Miguel Light / Pale 330 ml	60	Mango Madness	Smirnoff Vodka, Lime Juice, Passion Fruit Puree, Mango Jam, Simple Syrup
Weissbier Konig 500 ml	70	Pink Flamingo	Smirnoff Citrus Infused Vodka, Lychee Jc, Lychee Syrup, Citrus Jc, Cherry Water
Guinness 325ml	70	Jungle Remedy	Jim Beam, Spiced Liquor, Housemade Apple Jam, Lemon Jc, Pasion Fruit Foam
Corona	80	Malama Blitz	Jose Cuervo Especial, Kecombrang Arak, Banana Schrub, Lemon Juice, Maple Syrup
HOUSE POUR SPIRIT		Conchita	Jose Cuervo Especial, Lime jc, Chilli, Ginger jc, Vanilla Syrup
Smirnoff Vodka	120	Blind Café	Smirnoff Vodka, Coffee liqueur, Espresso, Caramel Monin, Grated chocolate
Gordon Gin	120	Tropicolada	Captain Morgan White, Jackfruit liqueur, Pineapple Jc, Coconut Cream, Coconut Syrup
Captain Morgan White or Spiced	120	The Calypso	Jose Cuervo Especial, Peach liqueur, Lemon Jc, Simple Syrup, Peach Can, Chilli Togarashi
Jim Beam	130	Ginger Grass	Gordon Gin, Lemongrass Ginger Syrup, Citrus Juice, Mint Leave, Passion Fruit Foam
Jose Cuervo Especial 30 ml	100		

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