

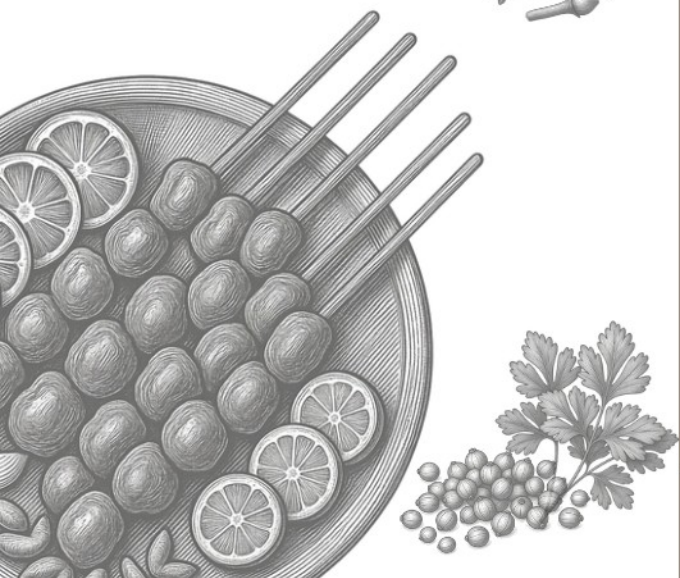


FLAVOURS OF INDONESIA

INDONESIAN CUISINE IS A JOURNEY ACROSS ISLANDS, WHERE EACH REGION BRINGS ITS OWN BOLD SPICES, FRESH INGREDIENTS, AND RICH TRADITIONS TO THE TABLE. FROM FIERY CHILIES TO FRAGRANT HERBS AND CREAMY COCONUT, EVERY DISH TELLS A STORY OF CULTURE, CONNECTION, AND FLAVOR.

**LET US SHOW YOU THE
FLAVOURS OF INDONESIA**

PRICES INCL TAX



FLAVOURS

INDONESIAN CLASSICS

01.NASI GORENG

AYAM 65.000/VEG. 55.000

Fried rice vegetarian or chicken
with fried egg on top



02.MIE GORENG AYAM

65.000/VEG. 55.000

Fried noodle vegetarian or chicken
and fried egg on top



03.SATE AYAM

85.000/TEMPEH 60.000/PORK 85.000

Skewers with tempe or chicken
or pork with peanut sauce



04.GADO GADO

55.000

Steamed vegetable salad
with egg and peanut sauce



FLAVOURS

INDONESIAN CLASSICS

05. RENDANG

140.000

Slow-cooked beef curry infused with coconut milk and aromatic spices



06. CURRY

AYAM/PORK 90.000 TEMPEH/TOFU 70.000
VEG. 65.000

Balinese Spiced Curry with Tofu and Tempe or Vegetables or Chicken or Pork



07. TEMPE MANIS

65.000

Sweet fried tempe in sweet soy sauce and chilli



08. SOTO AYAM

90.000

Noodle soup with chicken and egg



HISTORY OF JAVA



JAVA WAS HOME TO MAJOR ANCIENT KINGDOMS LIKE MAJAPAHIT BEFORE ISLAMIC SULTANATES ROSE IN THE 13TH CENTURY. THE DUTCH LATER TURNED THE ISLAND INTO THE CENTER OF THEIR COLONIAL RULE, FOLLOWED BY JAPANESE OCCUPATION IN WWII. AFTER INDONESIA'S INDEPENDENCE IN 1945, JAVA BECAME THE NATION'S POLITICAL AND ECONOMIC CORE.

FLAVOURS FROM JAVA

09. OPOR AYAM 100.000

Opor ayam is a traditional Indonesian chicken dish simmered in rich coconut milk with aromatic spices like lemongrass, turmeric, and galangal, influenced by Indian and Arab flavors.



10. SOTO BETAWI 130.000

Soto Betawi is a traditional Jakarta beef soup with a rich, savory coconut milk broth, popularized in the late 1970s by vendor Lie Bon Po.



11. GUDEG 80.000

Gudeg is a traditional Yogyakarta dish of young jackfruit slow-cooked in coconut milk and palm sugar, creating a sweet and savory flavor.



12. KAREDOK 45.000

Karedok is a traditional Sundanese (West Java) dish of fresh raw vegetables served with a savory, spicy peanut sauce.



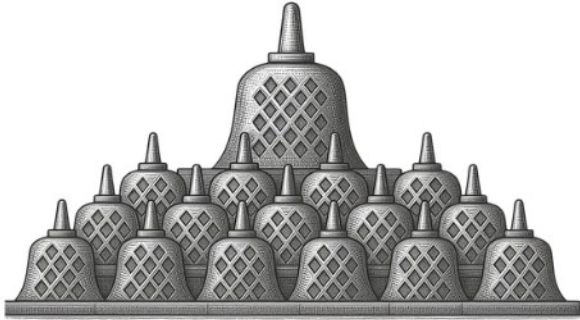
13. TEMPE BACEM 75.000

Tempe Bacem is a traditional Javanese dish of tempeh simmered in coconut water, sweet soy sauce, brown sugar, and spices like coriander, bay leaves, and galangal, resulting in a sweet, savory flavor and rich brown color.





HISTORY OF KALIMANTAN



KALIMANTAN, THE
INDONESIAN PART OF
BORNEO, BEGAN WITH
INDIGENOUS DAYAK
CULTURES AND EARLY
KINGDOMS LIKE KUTAI IN
THE 5TH CENTURY. IT GREW
THROUGH ANCIENT TRADE
AND HINDU-BUDDHIST
INFLUENCE, LATER
FALLING UNDER POWERFUL
EMPIRES AND DUTCH
COLONIZATION. AFTER
GAINING INDEPENDENCE
WITH INDONESIA, THE
REGION DEVELOPED
THROUGH ITS RICH
NATURAL RESOURCES.
TODAY, IT BLENDS DEEP
CULTURAL ROOTS WITH A
MODERN FUTURE AS THE
SITE OF INDONESIA'S NEW
CAPITAL, NUSANTARA.



FLAVOURS FROM KALIMANTAN

14. PEPES IKAN.

90.000

A traditional South Kalimantan dish featuring soft, melt-in-your-mouth fish with a sour, spicy flavor and a smoky aroma from grilled banana leaves.



15. PISANG GAPIT.

45.000

Banana Gapit is a traditional East Kalimantan snack of grilled bananas, gently pressed and served with a rich, sweet sauce made from brown sugar and coconut milk.



16. SOTO BANJAR.

95.000

Soto Banjar is a traditional South Kalimantan chicken soup with a clear broth, rich in warm spices and served with potatoes, without the use of turmeric.



HISTORY OF BALI



BALI'S HISTORY BEGAN WITH EARLY ANIMIST TRADITIONS AND LATER STRONG HINDU INFLUENCE FROM JAVA'S MAJAPAHIT EMPIRE, WHICH SHAPED ITS UNIQUE CULTURE AND RELIGION. UNLIKE MOST OF INDONESIA, BALI REMAINED PREDOMINANTLY HINDU, PRESERVING ITS RITUALS AND SPIRITUAL IDENTITY EVEN THROUGH DUTCH COLONIZATION. AFTER INDEPENDENCE, IT BECAME A GLOBAL DESTINATION WHILE STAYING DEEPLY ROOTED IN TRADITION. BALINESE DANCE IS AN ESSENTIAL PART OF THIS CULTURE, ORIGINALLY PERFORMED IN TEMPLES TO HONOR GODS, TELL MYTHOLOGICAL STORIES, AND PROTECT THE COMMUNITY FROM NEGATIVE SPIRITS. TODAY, THESE DANCES CONTINUE IN BOTH RELIGIOUS CEREMONIES AND CULTURAL PERFORMANCES.

FLAVOURS FROM BALI

17. AYAM BETUTU. 100.000

Ayam Betutu is a traditional Balinese dish of whole chicken stuffed with spices and slow-cooked until deeply infused, with its signature flavor coming from the rich base genep spice blend.



18. BABI KECAP/ CHICKEN KECAP 90.000

Soy Sauce Pork is a dish of braised pork or chicken in sweet soy sauce, combining sweet, savory flavors with warm spices in a Chinese-Indonesian style.



19. IKAN BUMBU BALI 90.000

Balinese Spiced Fish is a fish dish in a rich red sauce, known as red or balado spice, with a blend of spicy, savory, and slightly sweet flavors.

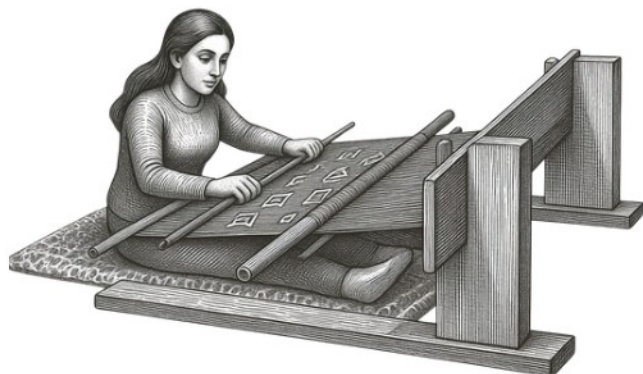


20. PISANG RAI 45.000

Pisang Rai is a traditional Balinese snack of bananas coated in rice flour, boiled, and topped with grated coconut, known for its sweet, savory flavor and soft texture.



HISTORY OF LOMBOK



LOMBOK'S HISTORY IS SHAPED BY THE INDIGENOUS SASAK PEOPLE, WHOSE CULTURE BLENDS LOCAL TRADITIONS WITH STRONG ISLAMIC INFLUENCE. THE ISLAND WAS LATER RULED BY BALINESE HINDU KINGDOMS BEFORE COMING UNDER DUTCH COLONIAL CONTROL. ITS LOCATION ALONG REGIONAL TRADE ROUTES BROUGHT OUTSIDE INFLUENCES WHILE PRESERVING A DISTINCT IDENTITY. TODAY, LOMBOK IS KNOWN FOR ITS RICH CULTURAL HERITAGE, TRADITIONAL VILLAGES, AND BOLD, SPICY CUISINE.

FLAVOURS FROM LOMBOK

21. AYAM BAKAR TALIWANG

100.000

Taliwang Grilled Chicken is a traditional Lombok dish known for its spicy, savory, and aromatic flavors from local spices.



22. PLECEING KANGKUNG 45.000

Plecing Kangkung is a Lombok specialty of boiled water spinach served with a spicy tomato and shrimp paste sauce, often paired with Taliwang grilled chicken.



HISTORY OF SULAWESI



SULAWESI'S HISTORY IS SHAPED BY POWERFUL MARITIME KINGDOMS LIKE GOWA AND TALLO, WHICH DOMINATED REGIONAL TRADE AND SPREAD ISLAM ACROSS THE ISLAND. ITS STRATEGIC LOCATION MADE IT A KEY HUB FOR SPICE ROUTES, ATTRACTING TRADERS FROM ACROSS ASIA AND LATER EUROPEAN POWERS LIKE THE DUTCH. DESPITE COLONIZATION, STRONG LOCAL CULTURES SUCH AS THE BUGIS AND TORAJA PRESERVED THEIR TRADITIONS AND IDENTITY. TODAY, SULAWESI IS KNOWN FOR ITS RICH CULTURAL DIVERSITY, SEAFARING HERITAGE, AND UNIQUE RITUALS.

FLAVOURS FROM SULAWESI

23. AYAM WOKU.

95.000

Woku Chicken is a spicy Minahasan dish from North Sulawesi, known for its fresh, aromatic flavors from basil, bay leaves, and lemongrass.



24. AYAM RICA RICA

90.000

TAHU (TOFU) RICA RICA

80.000

Ayam Rica Rica / Tahu Rica Rica is an iconic Manado dish from North Sulawesi, known for its spicy chili heat and fresh ginger aroma.



25. PALUMARA

90.000

Palumara is a traditional Makassar fish soup with a sour, spicy, and refreshing broth. The name palumara comes from the Makassar words palu, meaning to cook, and mara, meaning dry or thick.



HISTORY OF SUMATRA



SUMATRA'S HISTORY WAS SHAPED BY POWERFUL KINGDOMS LIKE SRIVIJAYA, A MAJOR MARITIME EMPIRE THAT CONTROLLED TRADE ACROSS SOUTHEAST ASIA. ITS STRATEGIC LOCATION ON KEY SHIPPING ROUTES ATTRACTED TRADERS FROM INDIA, CHINA, AND THE MIDDLE EAST, BRINGING STRONG CULTURAL AND RELIGIOUS INFLUENCES, ESPECIALLY BUDDHISM AND LATER ISLAM. THE ISLAND LATER FELL UNDER DUTCH COLONIAL RULE BEFORE BECOMING PART OF INDEPENDENT INDONESIA. TODAY, SUMATRA IS KNOWN FOR ITS RICH CULTURAL DIVERSITY, NATURAL RESOURCES, AND DEEP HISTORICAL ROOTS IN GLOBAL TRADE.

FLAVOURS FROM SUMATRA

26. TERONG BALADO. 80.000

Terong Balado is a Minang dish of fried or boiled eggplant sautéed in a coarse, spicy red chili sauce.



27. IKAN ASAM PADEH. 90.000

Asam padeh fish (or asam pade) is a traditional Minangkabau dish from West Sumatra, with a predominantly spicy and fresh sour flavor. The broth is lighter but rich in spices.



28. BIHUN KARE 100.000

Bihun curry (or often called bihun kari) is a rice vermicelli noodle dish with chicken and a thick curry sauce rich in spices and coconut milk. This dish is very popular in Medan, North Sumatra.



29. GULAI BELACAN 140.000

Belacan Curry is a traditional Riau dish with shrimp, a savory, spicy, and slightly sour flavor, defined by the rich aroma of fermented shrimp paste.





HISTORY OF MALUKU



MALUKU, KNOWN AS THE “SPICE ISLANDS,” WAS ONCE THE ONLY PLACE IN THE WORLD WHERE CLOVES AND NUTMEG GREW, MAKING IT A GLOBAL CENTER OF TRADE. ITS STRATEGIC IMPORTANCE ATTRACTED TRADERS FROM ARABIA, CHINA, AND EUROPE, LEADING TO INTENSE COLONIAL COMPETITION, ESPECIALLY BY THE PORTUGUESE AND DUTCH. DESPITE THIS, THE REGION DEVELOPED A RICH CULTURAL MIX INFLUENCED BY THESE INTERACTIONS. TODAY, MALUKU IS KNOWN FOR ITS STRONG MARITIME HERITAGE, DIVERSE TRADITIONS, AND SPICE-RICH CUISINE.



FLAVOURS FROM MALUKU

30. IKAN KUAH KUNING 90.000

Yellow Fish Soup is a traditional fish soup dish originating from eastern Indonesia, particularly Maluku and Papua. Made from fish, this dish is known for its bright yellow broth, a result of the use of turmeric, and its blend of fresh, sour, and savory flavors.



DESSERT MENU

31. KUE LUMPUR SURGA (KILIMANTAN).

40.000

Heaven's Mud Cake is a traditional dessert from Banjarmasin, South Kalimantan, known for its soft, melt-in-your-mouth texture and fragrant pandan aroma, featuring distinctive white and green layers.



32. PISANG GORENG (BALI)

45.000

Fried Banana is a traditional Indonesian snack of battered bananas fried until golden and crispy, with a soft, sweet interior.



33. KUE TETU (SULAWESI)

40.000

Tetu Cake, particularly popular in Central Sulawesi and West Sulawesi is a traditional Sulawesi dessert with a soft texture, melted brown sugar, and a fragrant pandan aroma.



34. KUE PADAMARAN (SUMATRA)

30.000

Padamaran Cake is a traditional Jambi dessert made with coconut milk and brown sugar, wrapped in banana leaves, and popular as a sweet treat during Ramadan.



HOT DRINKS

BALI COFFEE	12.000
*WITH MILK	17.000
ESPRESSO	22.000
DOUBLE ESPRESSO	30.000
COFFEE CLASSIC	30.000
COFFEE AMERICANO	30.000
CAPPUCCINO	35.000
CAFE LATTE	35.000
TEA BLACK HOT/ICED	15.000
TEA EARL GREY	20.000
TEA PERPPERMINT	20.000
TEA GREEN	20.000
TEA CAMMONMILE	20.000

DRINKS

COCA COLA / ZERO	25.000
SPRITE	25.000
SCHWEPPE'S TONIC	25.000
ATOMIC PREMIUM TONIC	35.000
ATOMIC ELDERFLOWER TONIC	35.000
ATOMIC GINGER ALE	35.000
ATOMIC PINK GRAPEFRUIT	35.000
LEMON / LIME SQUASH	30.000
FRESH JUICE OF THE DAY	35.000
YOUNG COCONUT	35.000

BEER

PREMIUM

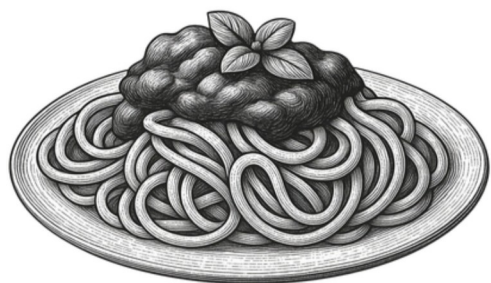
BALI HAI DRAFTED SMALL GLASS	45.000
BALI HAI DRAFTED BIG GLASS	80.000
BALI HAI BOTTLE SMALL	50.000
BALI HAI BEER TOWER 1,5 L	220.000
BALI HAI BEER TOWER 3 L	400.000
PANTHER BLACK BEER BOTTLE SMALL	55.000
HEINEKEN BOTTLE SMALL	55.000

OTHER BEER

BINTANG BOTTLE SMALL	50.000
BINTANG BOTTLE BIG	75.000
BINTANG CRYSTAL BOTTLE SMALL	50.000
BINTANG RADLER BOTTLE SMALL	45.000
BINTANG ZEOR APPLE FLAVOR CAN	40.000

ARAK

ARAK SHOOT 4CL	40.000
ARAK HONEY	60.000
ARAK WITH COLA	60.000
ARAK ATTACK	80.000
ARAK TONIC	80.000
ARAK CAIPIRINHA	90.000
ARAK MOJITO	90.000
ARAK GINGER LEMON	90.000
ARAK SCUBA TRIBE	90.000



FLAVOURS AROUND THE WORLD

WESTERN CUISINE BRINGS TOGETHER COMFORTING CLASSICS, FRESH INGREDIENTS, AND FLAVOURS LOVED AROUND THE WORLD, INCLUDING DISHES INSPIRED BY GERMAN TRADITIONS. FROM JUICY BURGERS AND CRISPY FRIES TO HEARTY SPECIALTIES AND CREAMY PASTAS, EACH DISH IS MADE TO BE SHARED, ENJOYED, AND REMEMBERED.

**LET US SHOW YOU THE
FLAVOURS OF THE WEST
INTERPREDATED BY OUR
CHEF NENGAH**

PRICES INCL TAX

FLAVOURS

STARTERS/SNACKS

35.FRENCH FRIES

40.000

With ketchup and/or mayonaise



36.POTATOE WEDGES

40.000

With sauce tatar



37.BLT - SCUBA TRIBE SANDWICH

75.000

Bacon, lettuce, tomato, black garlic mayo,
Served with french fries



38.BO - SANDWICH

75.000

Balinese omlette with veggies and black
garlic mayo, served with french fries



FLAVOURS

STARTERS/SNACKS

39. SPRING ROLLS VEGETABLES

45.000

3 pieces with sweet chili sauce



40. CHICKEN BALL TROPICANA

3 PIECE
5 PIECE

55.000
80.000

Filled with cheese pineapple and apricot and sweet chili sauce



41. CHICKEN BALL KIEV.

3 PIECE
5 PIECE

55.000
80.000

Filled with garlic parsley butter, served with sweet chili sauce



42. CLUB SANDWICH

95.000

Chicken filet, bacon, egg, black garlic mayo served with french fries



FLAVOURS

STARTERS/SNACKS

43.TOMATO SOUP

With garlic



35.000

44.SMALL GARDEN SALAD

Tomato, cucumber, carrots, onions and balsamico-oil vinegret



40.000

45.GARDEN SALAD WITH GARLIC FRIED CHICKEN

Tomato, cucumber, bell pepper, carrot, onions and house dressing



90.000

46.NEGHA`S SPICY CABBAGE SALAD

our chefs recommendation with cabbage, cucumber, chili and peanuts



75.000

47.TOMATO SALAD

Marinated Tomatoes, onion and garlic



45.000

FLAVOURS

MAINS

48.SPAGHETTI BOLOGNESE (BEEF/VEG/CHICKEN) 90.000
TOMATO SAUCE 75.000

With homemade beef, chicken or vegetarian bolognese, topped with parmesan



49.THE STRINDBERG

130.000

Pork neck steak or chicken fillet covert in mustard, onion and egg, slowly pan fried, served with veggies and french fries



50.PORK FILLET MEDALLION
200GR/300GR

140.000/210.000

medallions grilled, served with herbal butter, vegetables and french fries



FLAVOURS

MAINS

51. CHICKEN FILET BBQ 200GR/300G

120.000/160.000

2 marinated chicken filet with vegetables, rice or french fries, garlic butter sauce or sambal



52. BABY PORK RIBS 300GR/600GR

220.000/300.000

36h slow cooked and finished on our lavastone grill to perfection. With french fries or potato wedges covered with bbq sauce (40 min. preparation time)



53. CHICKEN PARMAGIANA

140.000

Juicy and tender chicken schnitzel topped with tomato sauce and gratinated with parmesan and mozzarella



FLAVOURS

BBQ SPECIAL

BBQ BUFFET (SPECIAL EVENTS)

250.000

Delicious bbq buffet, with different motto
freshly prepared by our chefs
ALL YOU CAN EAT

