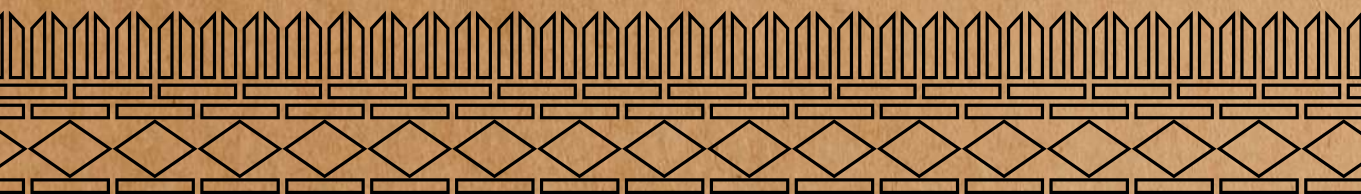




**JUNGLE FISH**

***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

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

<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>WHISKEY</b></i>	
<i><b>RUM</b></i>		Johnnie Walker Red	<b>130</b>
Captain Morgan White	<b>120</b>	Jim Beam	<b>130</b>
Captain Morgan Spice	<b>120</b>	Ballantines Finest	<b>140</b>
Appleton Dark Rum	<b>120</b>	Jack Daniels No. 7	<b>150</b>
Bacardi Light	<b>140</b>	Jack Daniel Fire	<b>150</b>
Bacardi Gold	<b>140</b>	Maker's Mark	<b>150</b>
Havana Club 7 YO	<b>160</b>	Drambui 15	<b>180</b>
Sailor Jerry	<b>170</b>	Johnnie Walker Black	<b>190</b>
Diplomatico Mantuano	<b>200</b>	Bulleit Rye	<b>200</b>
		Jack Daniel Gentleman Jack	<b>230</b>
		Oban 14	<b>250</b>
<i><b>APERITIFS / DIGESTIFS</b></i>		Chivas Regal 18	<b>270</b>
Fernet Branca	<b>120</b>	The Singleton 15	<b>380</b>
Carpano Antica Formula	<b>120</b>	Lagavulin 16	<b>450</b>
Limoncello Accademia	<b>120</b>		
St Remy Authentic V.S.O.P	<b>120</b>	<i><b>VODKA</b></i>	
Jagermaister	<b>130</b>	Smirnoff	<b>120</b>
Sambuca	<b>130</b>	Absolute	<b>120</b>
Remy Martin Cellar no 16	<b>250</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>