



GUACAMOLE

Latin American speciality fresh prepared by our chefs served with Bali chips.

85

ENTRÉ

Lombok fresh rock oysters half / dozen
Served with lemon wedges, French vinaigrette and green seafood sauce. 185 / 315

Jimbaran prawn 115
Carpaccio style steamed on pomelo salad and dabu dabu gel.

Salmon gohu in nori base 115
Maluku style ceviche served with crispy nori.

Snapper a crudo 105
Raw marinated in lemon extra vergine olive oil, chili gel and kemangi sponge.

Wagyu di Kintamani 145
Smoked wagyu sirloin, pickled shallot, garlic chips and soy pepper emulsion.

SOUP

Soto ayam Lamongan 110
Our version of soto is Lamongan style with 'Garlic Koya'. Flavorsome broth with shredded chicken, glass noodles, tomatoes, fried shallot and medium boil egg.

Sop buntut 130
Oxtail soup is one of the most popular dishes of Indonesia, slowly cooked for 12 hours in our secret spice broth from carrot, tomato, celery and fried shallot. A squeeze of lime juice changes the dimension of this soup.

Rock lobster laksa 255
½ rock lobster pelalah served with traditional laksa broth, bean sprouts, egg noodle finished of with chili rayu oil.

FROM THE FARMS

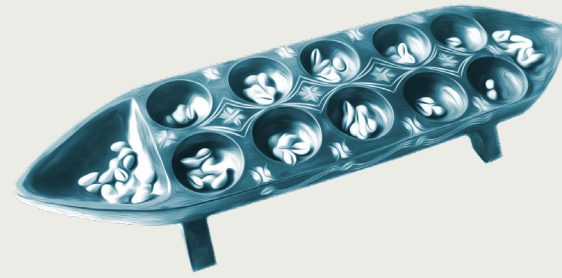
Gado gado 105
The classic Indonesian boiled vegetable salad served with peanut sauce, quail egg, tofu and tempe crackers.

Soba noodle 125
Soba Noodle with Bedugul baby spinach, edamame beans, fried tofu and nori julienne, sesame dressing to toss it up.

Chicken pelalah Caesar salad 125
Char grilled romain lettuce and sous vide chicken breast, crispy chicken skin, sour dough croutons, house made shrimp cracker and classic Caesar dressing.

Bali surf and turf 175
Farm to Table lettuce in our house dressing, cherry tomato, avocado, radish, croutons, sun flower seeds, black angus beef strips and tempura prawn.

CARE TO SHARE



Cingklak

350

'Cingklak' is a traditional Indonesian playing board made of wood, the game is played by 2 or more children. We took the inspiration from here to create a sharing platter of Indonesian appetizers; consisting of:

Lombok oyster crisp, mini fish sate lilit with sambal matah, perkedel jagung with whipped tofu mayo, crab spring roll with belimbing wuluh salsa, chicken satay, beef satay.

CHAR

OCEAN SIDE

Octopus 195
Deep sea octopus on a Spanish pepper scented sambal espuma.

River prawn 130
Recommend in mentaiko aioli.

Pan roasted Mahi Mahi fillet 180
With pickled mushroom and dashi butter foam.
Look out for our daily catch of the day.

THE TURF COLLECTION

Tabanan ½ baby chicken in Chef's secret spice rub 185

150 day grain fed Black Angus rib eye 300gr 475

150 day grain fed Black Angus tenderloin 200gr 495

Grilled beef is complimented with stir fried vegetables, spiced sweet potato wedges.

Served with your choice of (1) sauce:

*Brown butter bearnaise | Peppercorn jus | Mushroom jus
Chimichurri | House BBQ sauce*

TOMAHAWK

Named after its unique shape where a large bone is running down the rib eye cut. This make it look like a Tomahawk Axe and give it its buttery rich flavor and melt in your mouth tecture.

Our STOCKYARD WAGYU RED LABEL are crossbred wagyu beef cattle with MB 4-5.

Our T BOARD will have listed our daily cuts - best to share for a special occasion or just the love of meat.

THE ORIGINAL'S

All Indonesian dishes are complimented with steamed rice

Sate campur 195
Sate or Satay is the most popular dish of Indonesia and the recipe varies with region. We have put together 6 different kinds of sate for you to experience.

Chicken, lamb, beef, minced fish, prawn and squid served with peanut sauce and lontong.

Seafood XO noodle 130
Stir-fried egg noodles with XO Sauce and mix seafood, baby green pok choy and pickle.

Nasi goreng ala Ikan 180
Ikan restaurant signature fried rice with special 'suna cekuh' paste accompanied with grilled chicken, chicken sate, fried egg, cracker, sambal and Indonesian pickle.

Ayam upih betutu 200
This is a traditional chicken dish from *Gianyar* regions in Bali where Bumbu (seasoning) and cassava stuffing wrap in upih skin is used in the cooking process to add delicious flavor to the dish.

Ikan bakar 210
"A must try in Bali" Jimbaran style baby padi padi grilled over coconut wood coal, brushed with tomato sambal and served with 'sayur urap' spiced coconut and vegetables.

Sumatran rendang sapi 130
Rendang originated from West Sumatra region of Indonesia and gained its popularity into our neighboring countries due to its unique flavors. We do 'Kalio' wet style rendang. Our black angus is slow cooked for 24 hours in its secret spice blend and Tabanan coconut milk.

Iga babi bakar ketumbar 240
Grilled pork ribs in a traditional spice rub, grilled sweet corn and 3 kind of traditional sambal; *sambal matah, sambal mbe, and sambal terasi.*

Bebek goreng lengkuas 240
"Goreng" is one of the main cooking method in Indonesia meaning fried. We marinate our half duck over night with Balinese yellow spice paste, cook it twice - confit for 5 hours, crispy fried, served with 'kacang mekalas' and egg crumb.

ON THE SIDE

Broken potato 45
Crush baby potato mix with spice and sriracha mayo.

French fries 45
With sour cream & sweet chili sauce.

Farm vegetables 45
Char grilled or stir fried.

Garden salad 45
Sunflower seeds, lemon dressing.

Steamed rice 45
Steamed aromatic local rice.

THE SWEET

Passion lava 120
Inspired by Bali's incredible landscape and natural resources we created this Chocolate Lava Cake with a liquid passionfruit center, coffee ice cream on the side.

Bali pavlova 90
Bedugul farm fruits scented in our secret syrup, meringue and passionfruit sorbet.

Bingka ubi jalar 90
Take on a traditional Indo classic sweet potato cake with cinnamon scented cream and salted coffee crunch.

Coconut Champur 90
Tabanan coconut in tatures, flavors and Balinese fruit essence.

Bogor pineapple 90
Java's famous pineapple are soaked in our island marinate slow charred, topped with roasted nut crumbles and vanilla ice cream.

Vegan Vegetarian Contains pork

All prices are subject to 21% Government Tax.
Prices are in thousand Rupiah.

