



## 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.

