



OCEAN BITES

- Snapper Dengke Naniura** 🍷🌶️ **IDR/Bonvoy Points** 125 | 2,520
Sumatran snapper in raw Naniura marinade, shallot pickle, chili gel, peanut crumble.
- Tuna Granola** 🍷 **IDR/Bonvoy Points** 145 | 2,924
Flamed tuna on crispy tempeh crumbles, grains, cuko vinaigrette and hydroponic greens.
- Salmon Gohu Maluku** 🌶️ **IDR/Bonvoy Points** 150 | 3,025
Maluku style ceviche served with crispy nori.
- Crab Spring Roll** 🌶️ **IDR/Bonvoy Points** 155 | 3,125
Crab spring roll served with local seaweed salad and chili aioli.

SOIL TO SOUL

- Bakwan Jagung** 🌿 **IDR/Bonvoy Points** 105 | 2,117
Corn fritter served with whipped tofu mayo and colo-colo relish.
- Khasmiri Crispy Chicken Wing** 🌶️ **IDR/Bonvoy Points** 125 | 2,520
Crispy chicken wing served with lemongrass sambal crema.
- Rendang Filo** 🍷 **IDR/Bonvoy Points** 150 | 3,205
Braised beef in rendang spice mix crispy fried in filo paper, mint yoghurt.
- Mix Cassava Crisps** 🍷🍷 **IDR/Bonvoy Points** 105 | 2,117
Mix sweet cassava chips served with crushed avocado and dukkha crumble.

SHARING PLATTER



Cingklak 🌶️
350 | 5,833

'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.

SOUP

- Binte Biluhuta** 🍷🌿 **IDR/Bonvoy Points** 105 | 2,117
Gorontalo style corn soup served with spinach and kemangi fresh.
- Soto Ayam Lamongan** 🍷 **IDR/Bonvoy Points** 125 | 2,520
Our Soto version Lamongan style is using 'Garlic Koya'. Flavorsome broth with shredded chicken, glass noodles, tomatoes, fried shallot and mediumboil egg.
- Rock Lobster Laksa** 🍷🌶️ **IDR/Bonvoy Points** 280 | 5,646
½ rock lobster pelalah served with traditional laksa broth, bean sprouts, egg noodles finished of with chili rayu oil.

ORGANICS

- Pecel Pincuk Madiun** 🍷🌿🍷 **IDR/Bonvoy Points** 105 | 2,117
The classic Indonesian boiled vegetable salad served with peanut sauce, boiled egg, fried tofu, kemangi fresh and peyek kacang.
- Roasted Pumpkin Salad** 🍷🍷🍷 **IDR/Bonvoy Points** 115 | 2,319
Roasted local pumpkin with aromatic herbs served with fresh baby English spinach, candied walnut, fresh pomegranate, mix seed crackers and lemon honey emulsion.
- Chicken Pelalah Caesar Salad** 🍷🌶️ **IDR/Bonvoy Points** 160 | 3,226
Romaine lettuce, Caesar dressing emulsion, grated cured egg, grilled pelalah chicken, grated parmesan cheese and parmesan crackers.
- Mango Meets Crab** 🍷🌶️ **IDR/Bonvoy Points** 175 | 3,529
Fried soft shell crab tossed with green mango in chili lime dressing, mint, coriander, crushed cashew nuts and crispy betel leaves.
- Vietnamese Rolls Noodle Salad** 🍷 **IDR/Bonvoy Points** 155 | 3,125
Fresh rice noodles topped with carrot and cucumber julienne, bean sprouts, crushed peanuts, lemon basil, coriander and lemongrass spiced chicken chili and lime dressing

JIMBARAN SEAFOOD PLATTER 🌶️ 1,100 | 22,183

Experience the flavors of Bali with our sensational "Catch of the Day" Jimbaran-style charcoal grilled seafood, freshly caught and expertly grilled over an open flame, this feast showcases finest treasures of the sea such as: bamboo lobster, barramundi fillet, Lombok river prawns, cuttlefish, bamboo and Manila clams. Served with Balinese urap, spice glazed sweet corns, caramelized lemon and signature "Ikan" sambal.

JIMBARAN SEAFOOD ON ICE 1,100 | 22,183

Experience the flavors of Bali with our sensational "Catch of the Day" Jimbaran-style seafood on Ice, freshly caught from Local seafood, this feast showcase finest treasure of the sea such as: Half rock lobster, octopus, slipper lobster, Lombok oysters, river and tiger prawns, bamboo clams, clams, black mussels. Served with tartare sauce, Balinese cocktail sauce, Thai green sauce, fresh lemon and green olive



MAINS

- Seafood XO Noodle** **IDR/Bonvoy Points** 160 | 3,225
Stir-fried egg noodles with XO sauce and mix seafood, baby green bok choy and pickles.
- Mie Goreng Jawa** **IDR/Bonvoy Points** 150 | 3,025
Stir-fried egg noodles with soy chili sauce and chicken, mix vegetables, chicken satay, sunny side up and acar.
- Nasi Goreng Suna Cekuh** 🍷 **IDR/Bonvoy Points** 180 | 3,630
Ikan restaurant signature fried rice with special 'suna cekuh' paste accompanied with grilled prawn suna cekuh, minced sate lilit, fried egg, kerupuk, sambal and acar.
- Yuyu Mekules** 🍷🌶️ **IDR/Bonvoy Points** 180 | 3,630
Crispy soft shell crab served with mekalas sauce and rice.
- Sate Madura** 🍷 **IDR/Bonvoy Points** 180 | 3,630
Grilled chicken, beef and lamb satay with soya glaze served with Madura peanut sauce and rice cake.
- Barramundi Sambal Bongkot** 🍷🌶️ **IDR/Bonvoy Points** 195 | 3,932
Pan seared barramundi, sambal bongkot relish, char chayote, sayur urap and tempe granola.
- Bebek Goreng Lengkuas** 🍷 **IDR/Bonvoy Points** 250 | 5,041
"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, steamed rice and signature sambals.
- Udang Kalio** 🍷🍷🌶️ **IDR/Bonvoy Points** 250 | 5,041
Grilled jumbo prawn with kalio gravy, belimbing wuluh relish and char chayote.
- Nasi Campur Ikan** 🌶️🍷 **IDR/Bonvoy Points** 310 | 6,251
Explore the rich and diverse flavors of Indonesian Nasi Campur, featuring grilled prawn platter, fish sate lilit, beef rendang, urap sayur, sambal matah egg, sweet tempe crumble, and grilled Jimbaran fish. All served alongside steamed local organic rice.

All Indonesian dishes are complimented with steamed rice

COMFORT FOOD

- Vegan Rendang Wrap** 🍷🍷 **IDR/Bonvoy Points** 130 | 2,621
Plant based meat substitute in Sumatra spice mix, roast pumpkin, English spinach, whipped tofu and cassava chips.
- Fish and Chips** **IDR/Bonvoy Points** 140 | 2,823
Deep fried fish served with papaya salad and fries.
- Shio Koji Chicken Sando** **IDR/Bonvoy Points** 145 | 2,924
Crispy koji chicken and kimchi aioli in a brioche toast, kale slaw and sweet potato fries.
- Focaccia di Bali** 🍷🌶️🍷 **IDR/Bonvoy Points** 150 | 3,025
Press grilled and stuffed with babi guling (pork) sambal cream, arugula and tomato and cassava chips.
- Wagyu Beef Burger** 🍷 **IDR/Bonvoy Points** 195 | 3,932
Wagyu beef patties in a sesame brioche bun, cheddar cheese, lettuce, tomato and caramelized onion, gherkin on the side and fries.
- Jimbaran Lobster Roll** 🌶️ **IDR/Bonvoy Points** 285 | 5,747
Crispy lobster in a brioche bun, lettuce, kale slaw, chili aioli and fries.

THE SWEET

- Banana & Chocolate Spring Roll** **IDR/Bonvoy Points** 95 | 1,915
Cinnamon sugar dust, caramel sauce and vanilla ice cream.
- Passionfruit Mango Kulfi** **IDR/Bonvoy Points** 95 | 1,915
Indian inspired semi freddo loaded with Balinese mango and passionfruit.
- The Pina Colada** **IDR/Bonvoy Points** 105 | 2,117
Chef Antonio's modern version of a classic cocktail, coconut mousse, pineapple cremeaux jelly and meringue.
- Fruit Carvings** **IDR/Bonvoy Points** 105 | 2,117
Seasonal Tabanan fruit carving served with wild bee honey
- Es Puter** **IDR/Bonvoy Points** 85 | 1,714
Coconut | jackfruit | avocado | green bean
Delightful Indonesian ice dessert featuring finely shaved ice drizzled with sweet condensed milk and your choice of toppings.

Exclusive by Point Redemption

Exotic Paradise 2,117
Chocolate ganache, pineapple mousse, mango compote, mango coulis, Balinese chocolate sable, pineapple chips.

🍷: Contains nut 🍷: Gluten free 🌶️: Spicy 🍷: Vegan 🌿: Vegetarian 🍷: Contain pork

All prices are subject to 21% government tax. Prices are in thousand Rupiah.

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Prices are in thousand Rupiah, 21% government tax and service charge is applicable.





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LUNCH MENU