



ENTRÉE

Bakwan Jagung Manado 	IDR ^{Bonvoy} Points 105 / 2,117
Crisps corn fritter with whipped tofu mayo and colo-colo relish.	
Snapper Dengke Naniura  	125 / 2,520
Sumatran snapper in raw Naniura marinate, shallot pickle, chili gel, peanut crumble.	
Tuna Granola 	145 / 2,924
Flamed tuna on crispy tempeh crumbles, grains, "Cuko" vinaigrette and hydroponic greens.	
Salmon Gohu Maluku 	150 / 3,025
Maluku style ceviche served with crispy nori.	
Wagyu Tartar 	155 / 3,125
Wagyu beef tartar with yam bian Pickles, shitake ketchup, mustard aioli.	
Lombok Fresh Rock Oyster 	(half) 185 / 3,730 (dozen) 305 / 6,150
Served with lemon wedges, French vinaigrette and green seafood sauce.	

SOUP

Binte Biluhuta  	105 / 2,117
Gorontalo style corn soup served with spinach and kemangi fresh.	
Soto Ayam Lamongan 	125 / 2,520
Our Soto version Lamongan style is using 'Garlic Koya'. Flavorful broth with shredded chicken, glass noodles, tomatoes, fried shallot and medium boil egg.	
Soup Buntut Bakar  	145 / 2,924
Grilled oxtail with buntut broth and vegetables served with melinjo crackers and organic steamed rice.	
Rock Lobster Laksa  	280 / 5,646
½ Jimbaran lobster pelalah served with traditional laksa broth, bean sprouts, egg noodle finished of with chili rayu oil	

FROM THE FARMS

Pecel Pincuk Madiun   	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   	115 / 2,319
Roasted local pumpkin with aromatic herbs served with fresh baby English spinach, candied walnut, fresh pomegranate, mix seed and lemon honey emulsion.	
Soba Noodle	125 / 2,520
Soba noodles with Bedugul baby spinach, edamame beans, fried tofu and nori julienne, sesame dressing to toss it up.	
Chicken Pelalah Caesar Salad  	160 / 3,226
Romaine lettuce, Caesar dressing emulsion, grated cured egg, grilled pelalah chicken, grated parmesan cheese and parmesan crackers.	
Mango Meets Crab  	175 / 3,529
Fried soft shell crab tossed with green mango in chili lime dressing, mint, coriander, crushed cashew nuts and crispy betel leaves.	

CARE TO SHARE



Cingklak  

350 / 7,058

'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.

OCEAN SIDE

Octopus  	IDR ^{Bonvoy} Points 210 / 4,235
Deep sea octopus on a Spanish pepper scented sambal espuma.	
River Prawn 	210 / 4,235
Recommend in mentaiko aioli.	
Pan Roasted Mahi Mahi Fillet  	195 / 3,932
With pickled mushroom and dashi butter foam.	

THE TURF COLLECTION

150 Day Grain Fed Black Angus Rib Eye 300gr	695 / 14,015
150 Day Grain Fed Black Angus Tenderloin 200gr	550 / 11,091
Complimented with stir fried vegetables, spiced sweet potato fries, crispy onion.	
Served with your choice of (1) sauce: Brown butter bearnaise Peppercorn jus Mushroom jus Chimichurri House BBQ sauce	

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

THE FLAVOUR NUSANTARA

Yuyu Mekules  	IDR ^{Bonvoy} Points 180 / 3,630	Udang Kalio   	IDR ^{Bonvoy} Points 250 / 5,041
Crispy soft shell crab served with mekalas sauce.		Grilled jumb oprawn with kalio gravy, belimbing wuluh relish and char chayote.	
Ayam Upih Betutu   	210 / 4,235	Iga Babi Bakar Ketumbar    	220 / 4,436
This is a traditional chicken dish from Gianyar regions in Bali where <i>bumbu</i> (seasoning) and cassava stuffing wrap in upih skin is used in the cooking process to add delicious flavor to this dish, served with steamed rice and Ikan signature sambal.		Grilled pork ribs in a traditional spice rub, grilled sweet corn and 3 kinds of traditional sambal (sambal matah, sambal mbe, and sambal terasi).	
Bebek Goreng Lengkuas 	250 / 5,041	Sumatran Rendang Sapi  	240 / 4,840
"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 and steamed rice.		Originated rendang 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.	
Ikan Bakar ala Jimbaran   	240 / 4,840	Nasi Campur Ikan  	310 / 6,251
"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, steamed rice and signature sambal.		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.	

ESSENTIALS

Seafood XO Noodle	160 / 3,226
Stir-fried egg noodles with XO sauce and mix seafood, baby green Bok choy and pickles.	
Nasi Goreng Kampung 	180 / 3,630
Stir -fried rice with shredded chicken, crispy chicken drum stick, prawn tempura and sunny side up and acar.	
Nasi Goreng Suna Cekuh 	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.	
Sate Madura 	180 / 3,630
Grilled chicken, beef and lamb satay with soya glaze and kafir lime juice served with Madura peanut sauce and rice cake.	
Sate Babi Bawah Pohon  	185 / 3,730
Grilled pork satay served with signature sambal matah relish, kafir lime and rice cake (<i>tipat</i>).	

ON THE SIDE

Broken Potato	55 / 1,109
Crush baby potato mix with spice and sriracha mayo.	
French Fries	55 / 1,109
With sweet chili sauce.	
Farm Vegetables	55 / 1,109
Char grilled or stir fried.	
Garden Salad	55 / 1,109
Sunflower seeds, lemon dressing.	
Steamed Rice	55 / 1,109
Steamed aromatic local rice.	

: Contains nut :Gluten free : Spicy : Vegan : Vegetarian : Contain pork

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

