

SELAHATI KAWAN

WIFI PASSWORD:
ibususu2017

BITES

FRESH LOCAL OYSTERS (1pcs) Fresh oysters served with your choice of homemade yuzu ponzu or green nam Jim dressing.	35
GF VEGAN FRESH SUMMER ROLLS (2pcs) Rice paper filled with cucumber, rice noodles, avocado, crisp pickled vegetables & pineapple, spring onion, basil leaf, served with our sweet chili sauce and spicy tamari dipping sauce	65
V DIMSUM (4pcs) CHOICE OF: Pork & Chives, Chicken & Prawn or Spinach & Mushrooms with fresh leak, soy sesame dressing.	75
V STEAMED BUNS (2pcs) CHOICE OF: Pork Belly or Crispy Chicken with spicy mayo, Beef Rendang or Jack fruit with a fresh herb salad.	85
GF FRESH BETEL LEAF (4pcs) Fresh betel leaf topped with raw salmon & tuna, avocado, chives, tamari, ginger, black tobiko (fish roe) and a squeeze of lime juice.	95
RED SNAPPER CARPACCIO Fresh Red Snapper with spicy ponzu, Jalapeno, red ginger flower, kaffir lime leaf, sesame oil, garnished with sliced nori, spring onion & sesame seeds.	115
SESAME CRUSTED TUNA TATAKI With ponzu picked mushrooms, daikon radish & leak mayonnaise.	115
MANDARIN PANCAKES (3pcs) PEKING HOISIN DUCK	75
V BBQ TOFU Homemade mandarin pancakes with duck/tofu, thai basil, red cabbage, cucumber, red chili, leek, and hoisin dipping sauce.	65
KETUT’S WICKED WINGS Chicken wings marinated in Ketut’s secret sauce, garnished with sesame seeds on a bed of mixed salad.	80
SATAY (5pcs) Grilled chicken satay skewers with a side of fresh salad, sambal matah, house made peanut sauce and tamarind butter.	80

DESSERTS

BITTER CHOCOLATE BRÛLÉE Baked chocolate custard crème with torched sugar top served with vanilla ice cream & candied orange zest.	85
BANANA COCONUT & PANDAN CREPE Caramelized banana & coconut filled pandan crepe, served with a mango puree, passionfruit & vanilla ice cream.	75
CRÈME CARAMEL WITH COCONUT CREAM GF OPTIONS Our take on the classic crème caramel, with sweet creamy caramel custard, coconut cream, garnished with cinnamon powder.	75

V vegetarian **GF** gluten free **VEGAN**

All prices are in thousands of rupiah "000" and are subject to 7% service charge and 10% government tax

BURGERS

SOUTHERN FRIED CHICKEN BURGER

115

Crispy Southern fried chicken with cabbage, jalapeno, chipotle mayo, served in a milk bun with a side of french fries.

CHEESE & BACON BURGER

130

150gr beef patty, bacon, cheddar cheese, crispy onion rings, onion coffee jam and pickle mayo on a milk bun, served with a side of french fries.

SOFTSHELL CRAB BURGER

130

Tempura softshell crab on a milk bun with iceberg lettuce, pickled cucumber, wild rucola, avocado, tomato and a coleslaw salad served with a side of french fries & wasabi mayo.

FISH BURGER

125

Lightly battered cod fillet with cheddar cheese, coleslaw, pickled cucumber, tomato, served in a milk bun with french fries and wasabi mayo.

CHEESE BURGER

120

150gr beef patty, double cheddar cheese, pickle mayo on a milk bun, served with a side of French fries.

SALADS AND GREENS

GF

VEGAN

THAI PAPAYA & POMELO SALAD

75

Hand cut papaya, long bean, cherry tomato, fresh pomelo, with spicy Thai dressing and crushed peanuts.

V

BALINESE WATER SPINACH W/SWEET CHILI TEMPEH

70

A classic local dish of Balinese water spinach (kangkung) with crunchy sweet chili tempeh, simple yet delicious.

SOFTSHELL CRAB & GREEN MANGO SALAD

95

Crispy softshell crab tossed with hand cut green mango, thai basil, mint, cucumber, cherry tomato, lemongrass & nouccham dressing.

CHICKEN TERIYAKI SALAD

90

Grilled chicken marinated in our house made teriyaki sauce served on a bed of mix salad leaves, avocado, carrot, radish & shiitake mushrooms, tossed in a teriyaki soy vinegar dressing.

VEGAN

CHA SOBA SALAD

90

Tossed Japanese green tea noodles, shitake mushroom, inari ajitsuke (Japanese tofu) & crispy salad with homemade sesame dressing.

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LARGE PLATES

VEGAN

V

THAI VEGETARIAN GREEN CURRY

95

Home made green curry with tofu, baby corn, shimeji mushroom, long bean, apple eggplant, kaffir lime, green chilli, cherry tomato, Thai basil and homemade coconut milk.

CRISPY LEMONGRASS CHICKEN

110

Crispy chicken thigh marinated in mixed Asian spices served with papaya salad and house made sweet chilli sauce.

GF

SMOKED BARRAMUNDI

135

Smoked barramundi in a red paste & coconut milk sauce served with tomato, ginger torch & blimbing wuluh (sour starfruit).

DRUNKEN CHICKEN

115

Our take on this classic dish with chicken breast soaked in Shao Xing wine, steamed and sliced & served warm with spring onion dressing and fresh coriander.

STIR FRY
WHOLE GOURAMI
SHOFTSHELL CRAB

115
135

Wok- tossed lightly battered whole gourami / softshell crab with house made stir fry sauce, cashew nuts, kaffir lime, lemon basil and mixed vegetables.

GF

BEEF RENDANG

145

Australian beef slow cooked for 6 hours with coconut, tamarind, chilli and garnished with spicy green bean & shredded coconut salad, melinjo crackers & pickled vegetables.

GF

RED CURRY OF DUCK

135

Sliced duck in a red curry sauce with lychee, basil, apple eggplant, baby corn & kaffir lime.

GF

HOMESTYLE CHICKEN CURRY

110

Boneless chicken thigh cooked in a homestyle curry sauce with baby corn, long bean, eggplant, tamarind & chilli, garnished with kaffir lime, crispy curry leaf & watercress.

ROAST PORK BELLY

145

Slow roasted pork belly served with a sliced apple & coconut salad, spiced apple compote, hoisin sauce & fresh herbs.

SIDES:

RICE 20 | ONION RING 25 | FRENCH FRIES 30
CRISPY SMASHED POTATOES 30 | ROTI CANAI 20

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