











## SMALL PLATES TO SHARE

<b>Rujak Bowl ( Selection Of 4 )</b>	85
<i>Rujak Kuah Pindang, Rujak Bulung, Rujak Buah Kacang, Rujak Bebek, Asinan Jakarta, Gohu Papaya   Mix Of Fruits Or Veggies With Spicy Sauce</i>	
<b>Gohu Tuna Maluku</b> 	105
<i>East Indonesia Speciality Raw Tuna With Ginger, Tomato, Shallot, Chili, Kalamansi, Kemangi</i>	
<b>Tahu Isi Udang And Serombotan Klungkung</b>	95
<i>Shrimp And Vegetable Filled Tofu And Balinese Favorite Vegetable Dishes ; Water Spinach, Spinach's, Long Beans, Bitter Gourds, Beansprouts And Mixed With Grated Coconut</i>	
<b>Octopus Dabu - Dabu</b>	105
<i>Ceviche Octopus With Fresh Tomato, Chili, Lime, Sweet Basil Sauce</i>	
<b>Gado - Gado ( V )</b>	85
<i>Mix Steamed Vegetables; White Cabbage, Spinach, Water Spinach, Long Beans, Bitter Gourds, Bean Sprout, Cucumber, Potato, Boiled Egg, Peanut Sauce, Melinjo Cracker</i>	

## SOUPS

<b>Soup Sari Laut</b> 	95
<i>Spicy And Sour Seafood Soup</i>	
<b>Binte Biluhuta</b>  	105
<i>Classic South Sulawesi Corns Soup, Coconut And Sweet Tiger Prawns</i>	
<b>Roroban Daun Kelor ( V )</b> 	65
<i>Moringa Leaf Soup Cooked With Balinese Spices, Coconut Milk And Young Coconut</i>	

## MAIN COURSE

<b>Kepiting Soka Sambal Matah</b> 	135
<i>Battered Soft Shell Crab Tossed With Shallot, Chili, Kaffir Lime, Lemon Grass</i>	
<b>Gulai Taboh</b>	165
<i>Lampungese Coconut Fish Curry</i>	
<b>Tongkol Kuah Pedas</b> 	165
<i>Slowly Cook Mackerel Tuna In Spicy And Sour Coconut Milk</i>	
<b>Udang Sambal Goreng Petai</b> 	210
<i>Pan Seared Tiger Prawns With Sambal Balado Merah, Bitter Beans And Potatoes</i>	
<b>Rendang Minang Platter</b>  	135
<i>West Sumatra Slowly Braised Beef Rump With Coconut Milk And Red Chili</i>	
<b>Tinoransak Sapi</b>	145
<i>Braised Beef With North Sulawesi Spices</i>	
<b>Ayam Goreng Rempah</b>	135
<i>Fried Chicken With Fried Coconut And Galangal Flakes</i>	
<b>Ayam Bakar Madu</b> 	135
<i>Char Grill Chicken In Honey Marination</i>	
<b>Ayam Tuteuraga</b>	135
<i>Manadonese Slowly Braised Chicken In Coconut Milk</i>	



Light Spicy



Medium Spicy



Chef Recommendation

# Lumbung

RESTAURANT

<b>Ayam Paniki</b> <i>Ternate Spicy Roast Chicken, Coconut Milk, Chili, Turmeric, Ginger, Kaffir Lime Leaf</i>	135
<b>Be Siap Mepanggang</b> <i>Grilled Chicken In Balinese Spices</i>	135
<b>Penyetan Bebek Goreng</b> <i>Braised And Deep Fried Half Duck Served With Sambal Dadak And Lalapan (Fresh Vegetables)</i>	145
<b>Kalio Udang</b> 🌶️ <i>Stew Tiger Prawns With Coconut Curry</i>	250
<b>Kalio Lobster</b> 🌶️ <i>Stew Lobster With Coconut Curry</i>	750

## BAKARAN

<b>Ikan Kembung Bakar Rica – Rica</b> 🌶️🌶️ <i>Grilled Mackerel With Chili, Shallot, Kaffir Lime Sauce</i>	150
<b>Red Snapper Dabu – Dabu</b> 🌶️👨🍳 <i>Red Snapper With Fresh Tomato, Chili, Lime, Sweet Basil Sauce</i>	250
<b>Udang Bakar A'la Jimbaran</b> <i>Jimbaran Style Grilled Tiger Prawn Served With Boiled Water Spinach With Spicy Sauce And Sambal Matah</i>	210
<b>Cumi Bakar A'la Jimbaran</b> <i>Jimbaran Style Grilled Squid Served With Steamed Water Spinach With Spicy Sauce And Sambal Matah</i>	155

## SIGNATURE

<b>Lumbung Bebek Betutu</b> 👨🍳 <i>Roasted Duck With Balinese Spices With Cassava Leaves Stuffing Serve With Lawar Kacang (Mix Of Long Bean, Grated Coconut And Spices) And Sambal Matah</i>	295
<b>Iga Sapi Bakar</b> <i>Grilled Braised Beef Rib In Sweet Soya And Coriander Served With Steam Rice, Sambal Kecap And Lalapan (Fresh Vegetables)</i>	220
<b>Karsigu Kambing</b> <i>Lamb Stew With Coconut Milk, Coriander, Nutmeg, Cinnamon</i>	165
<b>Sari Segara</b> <i>Coconut Husk Grilled Seafood Platter; Red Snapper, Tiger Prawn, Squids. Served With Spicy Water Spinach, Rice And Sambal Matah</i>	600
<b>Seafood Platter</b> <i>Coconut Husk Grilled Seafood Platter; Lobster, Red Snapper, Squids. Served With Spicy Water Spinach, Rice And Sambal Matah</i>	1500
<b>Surf And Turf Prawn</b> <i>Coconut Husk Grilled Tiger Prawn And Wagyu Rib Eye Maranggi, Served With Spicy Water Spinach, Rice And Sambal Matah</i>	800
<b>Surf And Turf</b> <i>Coconut Husk Grilled Lobster And Wagyu Rib Eye Maranggi, Served With Spicy Water Spinach, Rice And Sambal Matah</i>	2000



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All prices are quoted in '000 Indonesian rupiah and subject to 21% service charge and prevailing government tax


## SATAY

<b>Satay Tuna ( 6 Pieces )</b>	125
<i>Tuna Satay, Flavored In Balinese Spices And Served With Sambal Matah</i>	
<b>Satay Ayam ( 6 Pieces )</b> 	125
<i>Coconut Grilled Chicken Satay, Served With Peanut Sauce, Sweet Soya, Red Chili</i>	
<b>Satay Kambing ( 6 Pieces )</b>	155
<i>Coconut Grilled Lamb Satay, Marinated With Sweet Soya And Served With Sweet Soya Sambal</i>	
<b>Satay Sapi ( 6 Pieces )</b> 	350
<i>Coconut Grilled Wagyu Rib Eye Skewer, Marinated In Maranggi Sauce And Sweet Soya Sambal</i>	

## NASI CAMPUR & NASI GORENG

<b>Nasi Campur Nusantara</b>	150
<i>Indonesia Style Mix Rice With Ayam Goreng Rempah, Chicken Satay, Lawar Kacang, Sambal Petai, Telur Pindang, Tempe Bacem And Perkedel Kentang</i>	
<b>Nasi Goreng Udang Pete</b>	135
<i>Shrimp And Bitter Bean Fried Rice Served With Fried Chicken, Chicken Satay, Prawn Satay, Fried Egg, Pickles, Sambal Balado, Crackers</i>	
<b>Nasi Goreng Mawut</b>	135
<i>Fried Rice Mixed With Noodle And Vegetable, Served With Fried Chicken, Chicken Satay Fried Egg, Pickles, Prawn Crack And Sambal (Sambal Kecap, Sambal Terasi Sambal Balado, Or Sambal Rebus</i>	

## VEGETABLES

<b>Tumis Daun Pepaya, Pakis Dan Ikan Asap</b> 	45
<i>Stir Fried Papaya Leaf, Fern With Smoked Bonito</i>	
<b>Lawar Kacang</b>	45
<i>Balinese Traditional Veggie, Mix Of Long Beans Tossed With Roasted Coconut And Spices</i>	
<b>Terong Bakar Balado</b>	45
<i>Grilled Eggplants Dressed With Spicy West Sumatra Sauce</i>	
<b>Tumis Kangkung Belacan</b>	45
<i>Stir Fried Water Spinachs With Shrimp Paste Sambal</i>	
<b>Kangkung Plecing</b>	45
<i>Blanch Water Spinachs With Spicy Shrimp Paste Sambal And Fried Soya Beans</i>	
<b>Gulai Nangka</b>	45
<i>Slowly Braised Young Jackfruits In Coconut Curry</i>	
<b>Jantung Pisang Mesanten</b>	45
<i>Banana Blossom Cooked With Balinese Spiced Curry</i>	

## SIDE DISHES

<b>Nasi Putih</b> <i>Steamed Rice</i>	35
<b>Nasi Merah</b> <i>Steamed Brown Rice</i>	45
<b>Nasi Jagung</b> <i>Steamed Rice with Sweet Corn</i>	40



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Chef Recommendation

## SAMBAL

Sambal Terasi	10
Sambal Matah Sereh	10
Sambal Matah Bongkot	10
Sambal Cabe Hijau Ikan Asin	10
Sambal Embe	10
Sambal Dadak	10
Sambal Dabu Dabu	10
Sambal Pete	35
Sambal Goreng Petai Ikan Teri	35
Sambal Platter of 6	60
Sambal Platter of 3	25

## DESSERT

<b>Batun Bedil</b> <i>Sweet Potato Dumpling With Palm Syrup And Coconut Milk</i>	45
<b>Puding Kelapa</b> <i>Coconut Pudding With Jackfruit</i>	45
<b>Manado Kelapa Tart</b> <i>North Sulawesi Young Coconut Tart With Raisin, Custard, Meringue And Rum</i>	65
<b>Bubur Sumsum</b> <i>Rice Pudding With Coconut Milk, Sago Pearls, And Palm Syrup</i>	45
<b>Jajanan Pasar Platter</b> <i>Selection Of Street Food Dessert Of The Day</i>	60
<b>Lapis Legit</b> 🍰 <i>Layer Cake Served With Coconut Ice Cream</i>	75



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