

SIGNATURE COCKTAILS - 130

DRAGON FRUIT MARTINI

Vodka, cassis, dragon fruit, cranberry, lime

COCONUT WATER MOJITO

Rum, young coconut, mint, lime

CUCUMBER & PEACH COOLER

Gin, elderflower liqueur, cucumber, peach

MANGO 'BEER'LINI

Gin, Balinese ale, mango, peach

SMOKED PINEAPPLE MARGARITA

Tequila, smoked pineapple, agave, lime

KAFFIR LIME CRUSH

Vodka, local passionfruit, kaffir lime leaves, apple

STRAWBERRY RUM PUNCH

Rum, amaretto, strawberry, orgeat, bitters

BALI COLADA

Rum, jackfruit, pineapple, coconut

LYCHEE CITRUS MARTINI

Vodka citrus, campari, lychee, citrus

PLUMINGO

Vodka, cassis, plum, kemangi

BOURBON & TEA

Bourbon, martini rosso, peach, honey infused earl grey, lime

COCONUT ESPRESSO MARTINI

Rum, Flores coffee, Balinese Vanilla, Javanese cocoa, young coconut

CAMOMILE & SPICE SOUR

Gin, chamomile liqueur, spice syrup, lemon bitters

BALINESE WHITE CHOCOLATE MARTINI

Vodka, chocolate liqueur, Balinese white chocolate

DINNER MENU

CEMILAN

Tongkol Gohu

Yellowfin tuna, pearl, tomato, ginseng, rempeyek – 50/pc

Bunga Labu

Zucchini flower & leek fritter, pumpkin lawar – 45/pc

Pangsit Lobster

Bamboo lobster dumpling, coconut laksa, red peppers – 75/pc

Bak Pao Kambing

Smoked goat belly steamed bun, mesoyi, acar kuning – 40/ pc

Risolles Rendang Sapi

Beef shank croquette, cabbage, green chilli – 40/pc

Kepiting Soka

Soft shell crab, torch ginger, tomato, fennel, herbs – 65/pc

Kakap

Red emperor crudo, kenari, chilli, lime, kremes – 60

Ayam Tangkap

Aceh fried chicken, chilli, pandan, curry leaves – 65

PEMBUKA

Sayur Tahu

Local greens, whipped tofu, chilli, shiitake, calamansi – 85

Rawon Lidah

Surabayan oxtail, tongue, shallots, beansprouts, duck egg – 90

Bebek Goreng (2 pcs)

Crispy duck, cucumber, daikon, colo colo, rice pancakes – 95

Gurita Padang

Sumatran octopus, shallots, eggplant, curry – 90

Mie Udang

Homemade ink noodles, yabbies, chilli, sea urchin – 120

Udang Kipas Tuteuruga

Manado slipper lobster, catfish, taro, leeks, chilli, fern tips – 160

Babi Goreng Medan

Crispy pork belly, green chilli, andaliman, ginger flower – 75/140

Puyuh Bumbu Rujak

Charred quail, chilli, candlenut, purslane, lontong, pickles – 70/135

UTAMA

Ikan Bakar/Goreng Makassar (600g)

Whole grilled or fried market fish, Sulawesi sambals, lime, kemangi – 195

Udang Woku

Minahasa king prawn, squid, potato, turmeric, leek, chilli, calamansi 210

Ikan Pesmol

Sundanese barramundi fillet, cilok, greens, tomato, coconut – 175

Pipi Sapi Balado

Minangkabau glazed beef cheek, chilli, nasi jagung, puffed tendon – 180

Domba Kalio

West Sumatran lamb shank curry, cassava, onions, coconut – 180

Babi Gianyar

Balinese baby pork ribs, glazed neck, tum, basa gede, local lentils – 195

Siobak Bebek (for 2)

Singaraja duck breast, leg, soy, star anise, cabbage, fried buns – 370

Sate Kelapa Surabaya (for 2)

Charred Angus rib eye, oyster blade, grilled rice, cashew sambal – 450

DINNER MENU

PENDAMPING

Sayur Hijau

Local greens, garlic, chilli, soy, tomato – 40

Perkedel Jagung

Sweet corn & vegetable fritters, asem manis – 40

Salada Sourgum

Tomato, cucumber, local pulses, palm hearts – 40

Sambal & Acar

Selection of chilli, pickles, condiments – 45

Nasi Merah

Steamed Balinese organic red rice – 20

Nasi Uduk

Coconut, lemongrass, pandan steamed rice – 25

Nasi Goreng

Pork, school prawn, seasonal vegetable fried rice, egg – 95

LUNCH MENU

EACH

Tongkol Gohu

Yellowfin tuna, pearl, tomato, smoked chilli, kemangi – 50/pc

Bak Pao Babi

Pork shoulder steamed bun, soy, chilli, pickles – 45/pc

Ayam Paniki

Roast chicken thigh, corn, papaya greens, 'bat' sambal – 50/pc

Kerang Nangka

Tempe crusted scallop, jackfruit rendang, onions – 65/pc

Pangsit Lobster

Bamboo lobster dumpling, coconut laksa, red peppers – 75/pc

Rujak Kakap

Red emperor crudo, pomelo, local herbs – 45/pc

Perkedel Sapi

Beef shank croquette, eggplant, green chilli, cashews – 40/pc

SMALL PLATES

Labu Isi

Zucchini flower fritter, eggplant, red beans – 85

Gurita Parape

Makassar octopus, shallots, tofu, fennel, rica rica – 90

Sate Lidah Padang

Sumatran beef tongue, oxtail, curry, lontong, pickles – 90

Udang Kipas Woku

Manado slipper lobster, catfish, taro, leeks, chilli, fern tips – 160

Bebek Goreng

Fried duck, cucumber, daikon, colo colo, rice pancakes – 110

Kambing Sambal Hijau

Smoked goat belly, green chilli, cabbage, onions – 110

Puyuh Tangkap

Aceh fried quail, coconut, pandan, chilli, curry leaves – 65/130

MAINS

Ikan Menyat Nyat

Barramundi fillet, cilok, greens, Balinese curry – 180

Ikan Goreng Makassar (600g)

Whole fried reef fish, Sulawesi sambals, green mango, lime – 195

Udang Tuteuruga

Minahasa Tiger prawn, clam stew, daikon, turmeric, kemangi – 210

Pipi Sapi Balado

Javanese soy glazed beef cheek, chilli, nasi jagung, puffed tendon – 180

Babi Panggang

Balinese pork belly, neck, blood sausage, lawar, smoked shallots – 195

merahputih

R E S T O R A N I N D O N E S I A

LUNCH MENU

SOUP, RICE & NOODLES

Mie Udang

Home made noodles, yabbies, chilli, sea urchin – 120

Bihun Goreng Lobster

Slipper lobster, glass noodles, chilli, shimiji – 140

Buntut Bakar Makassar

Slow roast oxtail, fern, chive buds, peanuts, kluwek broth – 120

Nasi Goreng

Pork and prawn – 95

Nasi Goreng Sayur

Seasonal vegetable – 85

LUNCH SPECIALS

Ayam Betutu

Smoked Balinese chicken, quail egg, torch ginger, peanuts – 120

Sayur Sayuran

Organic local vegetables, pulses, greens, sambal – 85
(includes a citrus & kemangi ice tea)

SIDES

Perkedel Jagung

Sweetcorn & vegetable fritters, asem manis – 40

Sayur Hijau

Local greens, garlic, chilli, soy, tomato – 40

Kembang Kol

Balinese fried cauliflower salad, undis – 40

Sambal & Acar

Selection of chillies, pickles & condiments – 45

VEGETARIAN MENU

CEMILAN

Bunga Labu (VEGAN)

Zucchini flower & leek fritter, pumpkin lawar – 45/pc

Bak Pao jamur

Oyster mushroom steamed bun, soy, chilli, crispy mushrooms – 30/pc

Rujak sayur

Green papaya, jicama, pomelo, tamarind, local herbs – 40/pc

Popia Terong

Sumatran eggplant fritter pancake, herbs, pickles – 30/pc

PEMBUKA

Sayur Tahu

Local greens, whipped tofu, chilli, shiitake, calamansi – 85

Tempe Kol

Chargrilled cauliflower, tempe, coconut, curry leaves – 80

Nasi Jagung

Local mushrooms, baby corn, spinach, corn grits – 80

Mie Aceh

Sumatran house made noodles, garlic, chilli, zucchini, greens – 85

UTAMA

Cilok Jamur

Tapioca dumplings, soy, chilli, spinach, shimiji mushrooms – 120

Sayur Kalio

West Sumatran root vegetables in bamboo, coconut curry – 120

Sayur Sayuran

Organic local vegetables, pulses, greens, and sambals – 120

Mie Goreng

Sautéed egg noodles, cabbage, baby corn, greens – 95

Nasi Goreng Merah

Wok fried red rice, seasonal vegetables, slow cooked egg – 85

PENDAMPING

Perkedel Jagung

Sweetcorn & vegetable fritters, asem manis – 40

Sayur Hijau

Local greens, garlic, chilli, soy, tomato – 40

Kembang Kol

Balinese fried cauliflower salad – 40

Sambal & Acar

Selection of chillies, pickles, condiments – 45

Nasi Uduk

Coconut, lemongrass, pandan steamed rice – 25

Nasi Merah

Steamed red organic rice – 20