

WARUNG'S FAVOURITES



BABI PANGGANG **240**

Pork ribs slow-cooked with spices, then grilled on coconut husks - a must for barbeque lovers.



AYAM BETUTU **245**

A typical Balinese dish of chicken stuffed with herbs and cassava leaves, wrapped in banana leaf and slow-steamed for three hours till tender.



NASI LIWET **180**

A succulent rice dish from Solo, Central Java, cooked in coconut milk and spices, and served with chicken curry and Javanese sambal.



SATE LILIT IKAN **140**

Minced fish sate on lemongrass.

#THEWARUNG

Prices are in thousand Rupiah and subject to 21% tax and service charge.

NUSANTARA

Sate Ayam	120
Sate Campur	150
Soto Ayam	140
Iga Asam Pedas	240
Kaki Kambing	300
Rawon Sapi	225
Perkedel Kentang	70
Perkedel Jagung	70

VEGETARIAN

Sop Wong Dadah	110
Pecelan	90
Sate Tempe	80
Gado Gado	90
Sambel Goreng Tempe	90
Nasi Goreng Sayur	90
Mie Goreng Sayur	90
Sayur Urab	75
Plecing Kangkung	70
Sayur Mesanten	90
Srombotan	80
Pesan Wong	90

DESSERT NUSANTARA

Bubur Sumsum	90
Es Cincau	70
Es Palu Butung	65
Klapper Tart	110

RICE

Nasi Goreng	150
[ayam, udang, kambing]	
Mie Goreng	140
[ayam, udang, kambing]	
Nasi Merah	30
Nasi Kuning	30
Nasi Putih	30
Lontong	30

BALI

Sate Lilit Ikan	140
Sop Be Pasih	220
Sambel Udang	350
Ikan Bakar Jimbaran	245
Hasil Laut Panggang	435
Be Sampi Mebase Bali	245
Siap Base Kalas	175
Ayam Betutu	245
Bebek Menyatnyat	245
Bebek Goreng Bali	205
Babi Kecap	215
Babi Panggang	240
Sambel Be Tongkol	140
Lawar Udang	140

DESSERT BALI

Dadar Gulung	90
Pisang Goreng	70
Bubur Injin	65
Sumping Waluh	65

JAVA

Sate Ayam	120
Nasi Liwet	180
Laksa Jakarta	160
Krengseng Kambing	220
Ikan Tauco	250
Ayam Mangkunegaran	110

PADANG

Rendang Daging	250
Ayam Goreng Balado	220
Udang Lado Mudo	300
Gulai Bagar	250
Gulai Pakis	90
Rendang Telor Rebus	80
Belut Sambel Merah	90

MANADO

Babi Tore	215
Sate Babi Rica-Rica	150
Ikan Bakar Colo-Colo	250
Udang Woku Blanga	290
Ayam Tuteuruga	100
Terong Rica Santan	100
Nasi Goreng Manado	170
Telor Balado	80

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SPECIAL SET FOR TWO

MEGIBUNG 785

Megibung is a Balinese traditional during experience in which people share a meal on a plate in a festive feast. The purpose of this is to strengthen a social tie amongst the village members.

Sate Lilit Ikan
Sambel Be Tongkol
Siap Base Kalas
Bebek Goreng Bali
Lawar Ayam
Lawar Udang
Srombotan
Babi Panggang
Es Daluman

NASI PADANG 785

Padang food also offers a set menu served in sharing portions. But what distinguishes "Masakan Padang" is generally presented in the field of the amount of the plates, as well as the variety of the dishes.

Perkedel kentang
Rendang daging
Ayam goreng balado
Udang lado mudo
Gulai bagar
Gulai pakis
Rendang telur rebus
Belut goreng sambel merah
Es Lidah Buaya

NASI TUMPENG 785

Tumpeng originally mean cone-shaped. This is the way of serving rice (mostly yellow rice) and surrounded by traditional cooking preparation served as side dishes. Traditionally featured in the "slamatan" ceremony, the cone shape is made by using a cone-shaped woven bamboo container and the rice in, cooked with turmeric.

Sate Ayam
Sambel Goreng Tempe
Gado – gado
Laksa Jakarta
Krengseng Kambing
Ikan Tauco
Rawon Sapi
Ayam Goreng Mangkunegaran
Es Dawet

NASI MANADO 785

Indonesian dining tradition is all about sharing the food amongst the family and friends, and this in the Manadonese way without exception. Our set menus are made for you to experience the authenticity of our food casually.

Babi Tore
Sate Babi Rica-rica
Ikan Bakar Colo-colo
Udang Woku Blanga
Ayam Tuteuruga
Terong Rica dan Santan
Perkedel Jagung
Nasi Goreng Manado
Es Kelapa Muda

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LOCAL BEERS

Bintang	50
Stark Wheat	70
Stark Dark Wheat	70
Bali Hai	45

IMPORTED BEERS

Heineken	70
Carlsberg	70
Corona	90

NON-ALCOHOLIC MOCKTAILS

Alila Sunset	80
Basil & Lychee Punch	80
Strawberry and Pineapple	80
Pineapple and Cucumber	80
Orange, Mango and Lime	80

SMOOTHIES

Pineapple, Banana, Cantaloupe	90
Mango and Passion Fruit	90

MILKSHAKES

Banana and Dark Chocolate	90
Raspberry and White Chocolate	90
Mixed Berry	90

FRESH JUICES

Orange	60
Strawberry	60
Cantaloupe	60
Honeydew	60
Watermelon	60
Papaya	60
Pineapple	60

SQUASHES

Lime	70
Lemon	70
Orange	70

SPECIAL TEAS

Green Tea Mint Lover	80
Party Iced Tea	80
Berry Iced Tea	80
Thai Iced Tea	80
Lychee Iced Tea	80

MINERAL WATER

Acqua Panna 1000ml	120
Acqua Panna 500ml	90
San Pellegrino 1000ml	120
San Pellegrino 500ml	90

SOFT DRINKS

Coca Cola	45
Coke Zero	45
Diet Coke	45
Sprite	45
Ginger Ale	45
Tonic Water	45
Soda Water	45

COFFEES

Luwak	110
Espresso	55
Double Espresso	55
Cappuccino	55
Latte	55

TEAS

Assam Breakfast	50
Earl Grey	50
White Peony	50
Jade Sword	50
Yellow Gold	50
Vintage Cooked Puerh	50
Whole Peppermint Leaf	50
Whole Chamomile	50
Blackcurrant & Hibiscus	50
Lemongrass & Ginger	50

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CLASSIC COCKTAILS | 60

NEGRONI

Dry gin mingled with Sweet Vermouth, Campari, and served on rocks.

COSMOPOLITAN

Vodka shaken with triple sec, lime juice and cranberry juice, served straight up.

SANGRIA

Red wine mingled with brandy, triple sec, and fresh chopped fruits and topped with sprite.

ESPRESSO MARTINI

Vodka shaken with espresso, Kahlua and Baileys

CRANBERRY EXOTIC MOJITO

Light rum muddled with fresh mint leaves, honey, lime, cranberry juice, splash of Campari and served long over ice

SIGNATURE COLLECTIONS | 60

LYCHEE BASIL MARTINI

Vodka shaken with fresh basil, lychee pure, lime juice, simple syrup and served straight up.

GINGER MANDARIN

Mandarin vodka shaken with fresh ginger, triple sec homemade ginger syrup, orange juice, black tea and served on the rocks.

BASIL – LIME MARGARITA

Tequila muddled with fresh Italian basil, lime, sugar syrup, Amaretto and served straight up.

GIN MOJITO

Dry gin muddled with fresh mint leaves, homemade ginger syrup, lime juice and topped with ginger ale, served long over ice.

MOJITO

Light rum muddled with fresh mint leaves, fresh lime, sugar and topped with soda water

MARGARITA

Tequila shaken with triple sec, fresh lime juice, and served straight up or Frozen

STRAWBERRY THYME

Gin muddled with fresh strawberry, homemade thyme syrup, lime juice and served long over ice.

LEMONGRASS FUSION

Arak muddled with lemongrass, lemongrass syrup, peach, lime juice and served on the rocks.

JAMU – HEALTH PROMOTING HERBS 60

For Ladies

JAMU AWET AYU

For skin maintenance. A complement to awet muda that helps restores youthfulness to face and body. Ingredients: herbs, freshly squeezed lemon juice and honey.

JAMU DELLMA PUTIH

To maintain trim and healthy body. Also helps regulate blood circulation, which is good for skin tone. Ingredients: herbs, freshly squeezed lemon juice and honey.

JAMU GALLAN SINGSET

To tone and tighten skin for a more firm and youthful appearance. Ingredients: herbs, freshly squeezed lemon juice and honey

For Men

JAMU PRIA SEHAT

To eliminate fatigue, renew vigour and ensure a good night's sleep for those who work hard, keeping the body strong and healthy. Ingredients: herbs, freshly squeezed lemon juice and honey.

JAMU JENOKO

Energy booster for men suffering from anaemia or fatigue. Treats dizziness, blackouts, clammy hands and feet, and arthritic pain. Ingredients: herbs, freshly squeezed lemon juice and honey.

JAMU SEGER

For those who need to gain weight. Improves the appetite and bowel function as well as aids sleep and digestion. Ingredients: herbs, freshly squeezed lemon juice and honey.

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WINE SELECTIONS

CHAMPAGNE

Baron de Rothschild

NV, Brut Champagne - France

Glass: 370 | Bottle: 1.850

This rich, delicate and complex cuvee embodies the essence of the Rothschild family's winemaking values:

WHITE

Schlossgut Diel Kabinett, Riesling

2012, Nahe - Germany

Glass: 240 | Bottle: 1.200

Light gold in the glass, this wine smells of honeysuckle, golden delicious apples, and Asian pears. Lightly sweet, with bright zingy acidity, this is a mouthwatering wine.

Cape Mentelle, Sauvignon Blanc Semillon

2014, Margaret River - Australia

Glass: 250 | Bottle: 1.250

Cape Mentelle Sauvignon Blanc Semillon is delicate yet full, the palate is distinctively lemon and lime with subtle star anise, lemongrass and clove. Richness and weight are balanced with fresh acidity, giving direction and finesse perfection, consistency, and a spirit of purity and refinement, all given the utmost of care.

ROSE

Isola Rose, batch no.5, Alphonso Lavallee

NV, Singaraja – Indonesia

Glass: 100 | Bottle: 600

It has a claret pink color with violet hues. The bouquet opens with notes of red fruit, wild strawberries and currants on a background of exotic fruit.

RED

Hob Nob Pinot Noir

2012, Pays d'Oc - France

Glass: 190 | Bottle: 950

As elegant as a bouquet of violets and bursting with cherry flavors, with soft tannins, to create a smooth and rich texture.

Cloudy Bay Sauvignon Blanc

2014, Marlborough – New Zealand

Glass: 325 | Bottle: 1.625

Cloudy Bay has produced a Sauvignon Blanc of vibrant intensity. The wine has elegant line and length; refined, fleshy yet focused and refreshing

Argento, Chardonnay

2014, Mendoza - Argentina

Glass: 195 | Bottle: 975

A light gold in color exuding apples, peach and pineapple fruits with enticing hints of vanilla and spice. A bright crisp acidity lends a clean and refreshing finish.

Casa Lapostolle Cabernet Sauvignon

2011, Rapel Valley - Chile

Glass: 230 | Bottle: 1.150

Chilean table Cab from Lapostolle, ruby red color, clack currant and tomato on the nose. Medium plus body medium to high acidity and medium tannins.

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Menupedia

AYAM (*a-yam*)
Chicken

JAGUNG (*ja.gum*)
Corn

BAKAR (*ba.'kar*)
Grilled

BABI (*babuy*)
Pork

KANGKUNG (*ka.kum*)
Water Spinach

GORENG (*gə'reŋ*)
Fried

BEBEK (*bə'bec*)
Duck

KENTANG (*ken.taŋ*)
Potato

GULAI (*gu-lai*)
A type of food containing rich, spicy and succulent curry-like sauce commonly found in Indonesia and Malaysia. Gulai sauce ingredients consist of rich spices such as turmeric, coriander, black pepper, galangal, ginger, chilli pepper, shallot, garlic, fennel, lemongrass, cinnamon and caraway, ground into paste and cooked in coconut milk with the main ingredients.

BELUT (*be.lut*)
Eel

MIE (*Mi*)
Noodle

IGA (*'igv*)
Ribs

NASI (*nā.sī*)
Rice

IKAN (*e.kan*)
Fish

SAPI (*śapi*)
Beef

LAKSA (*lak.sa*)
Consists of rice noodles or rice vermicelli with chicken, prawn or fish, served in spicy soup; either based on rich and spicy curry coconut milk, or based on sour asam (tamarind or gelugur).

KAMBING (*ka.mbeŋ*)
Lamb

SAYUR (*sa.yur*)
Vegetable

UDANG (*u.daŋ*)
Shrimp

TEMPEH (*'tɛmpɛ*)
A traditional soy product originating from Indonesia. It is made by a natural culturing and controlled fermentation process that binds soybeans into a cake form.

SOP (*Sop, Sup or Soup*)
A primarily liquid food, generally served warm (but may be cool or cold), that is made by combining ingredients such as meat and vegetables with stock, juice, water, or another liquid.

TELUR (*telúr*)
Egg

TERONG (*'tɛronŋ*)
Eggplant or aubergine