

SNACK & NIBBLES

[V] fries	45
rosemary salt, tōgarashi mayo	
[V] steamed edamame	55
balinese sea salt	
[V] aglio olio edamame	65
parmesan, parsley	
keju goreng	80
deep fried mozzarella, arrabbiata, scallion salsa, kemangi	
[V] potato churros	75
spring onion aioli, chili acar, cilantro	
crispy prawn wontons	120
sweet chili, yuzu mayo, chives	
rendang beef phyllo parcels	80
tamarind & apple chutney	

SMALL PLATES

[V] mushroom & tofu fried gyoza	90
chestnut, ssamjang, leek, sesame oil	
salt & pepper squid	110
szechuan pepper & chili oil, mayo, lemon, cilantro, leek	
siomay ikan	90
steamed barramundi dumplings, sesame & peanut dressing, chives	
coconut "gai tod" fried chicken	100
house-made sriracha dipping sauce, prik nam pla mayo, baby cos, lime	
base wangen crispy duck	130
tōgarashi dressing, slaw, chive pancakes	
iga bakar	130
black bean pork ribs, slaw, house-made bakpao	
oxtail ssamjang	150
black xiā-bāo buns, spring onions, oi-sobagi, gochujang aioli	

SUSHI

[V] chili-glazed tofu roll	95
pickled shiitake, cucumber, aioli	
crunchy salmon roll	110
tempura crisp, chili mayo	
tempura prawn roll	110
spicy mayo, avocado, cucumber, tobiko	
spicy tuna roll	95
kkakdugi, avocado, sesame, tobiko	
tropical ceviche roll	120
linefish, mango, carrot, passion fruit	
"aburi" tokusen wagyu nigiri	150
caramelized soy, lime kosho, ponzu	

CURED

san daniele prosciutto	sourdough, cherry tomato rub	50g	160
iberico jamon	sourdough, cherry tomato rub	30g	280
house salami	dijon mustard, cornichon	50g	120

SHARED

cheese board	280
three fine cheeses served with crackers, fig jam, grissini	
charcuterie platter	290
selection of house cured meats, pickles	
seafood tempura	450
prawns, barramundi, squid, lightly battered corn & carrot kaki-age, vegetables	
japanese sushi tray	490
tropical ceviche roll, "aburi" tokusen wagyu nigiri, wakame, salmon sashimi, tuna sashimi, torched scallops	

GOURMET SANDWICHES & TACOS

organic chicken club	110
house white, truffle aioli, crispy bacon, parmesan, gem lettuce, sliced tomato	
bali boerie	90
brioche bun, boerewors sausage, skillet onions, prego salsa, cheddar	
salmon poke nori tacos	110
yangnyeom dressed salmon, avocado, cucumber	
[V] vegan jackfruit tacos	90
apple bbq sauce, tangy red cabbage, avocado dip, cilantro	
linefish ceviche tacos	100
gow gee crisp, bumbu yam purée, lime-coconut dressing, chipotle salsa	

OFF THE GRILL

build to your taste

BURGERS

served with house-made sesame bun and side salad

[V] house protein burger	mushroom, quinoa, chickpea, lentil	90
KDT burger	house ground premium angus beef 180g	110
organic chicken burger	grilled or southern fried	100
fish burger	tartar sauce, tempura onion rings	90

STEAK & SEAFOOD

all seafood is sustainably sourced

black angus sirloin steak	300g	280
queen prawns	3 pcs	110
barramundi fillet	grilled or battered	160g
norwegian salmon fillet	150g	170

ADD ONS	FLAVOR	STAPLES	VEGGIES
avocado 20	chimichurri 15	truffle & parmesan fries 80	asian sweet summer slaw 50
crispy bacon 25	caper butter 15	lontong & tempe 45	green salad, honey mustard 50
fried egg 15	béarnaise 15	french fries 25	steamed garden vegetables 50
onion marmalade 15	tartare sauce 15	steamed rice 30	marinated tomatoes, olive, sumac 60
cheddar cheese 20	capsicum ketchup 15	potato purée 30	caramelized pumpkin, feta, almond 60
	aioli 15		

MANGIAMO ITALIANO

PIZZA

[V] strega	100	[V] festa	180
confit garlic purée, parmesan, parsley & mozzarella		caramelized pumpkin, goat cheese, pine nuts, truffled honey, rocket	
[V] princepessa	120	inferno	170
fresh mozzarella, cherry tomatoes, basil, napolitana sauce		salami, mozzarella, cherry tomatoes, chili flakes, fresh mint, napolitana sauce	
manzo piccante	150	[V] funghi	220
spiced ground wagyu, bell peppers, pickled red onion		wild mushroom, sweet garlic, truffle oil, rocket	
norvegese	180	gamberetto	180
hot smoked salmon, mozzarella, cream cheese, dill, capers, fresh shallots, rocket		prawns, garlic purée, chili flakes, parmesan, mozzarella, rocket, lemon	

PASTA

[V] house-made pappardelle	120	tuna aglio olio linguine	140	carbonara linguine	130
tomato & chili jam, tomato, rocket, parmesan, roast garlic		fresh tuna, garlic, chili, olive oil, lemon, rocket		pancetta, black pepper, pecorino, parsley	

SALADS

[V] insalata verde	90	KDT caesar salad	130	[V] organic gado-gado	90
organic green vegetables, honey mustard dressing		baby romaine, medium boiled egg, parmesan, crispy bacon, sourdough crisp, caesar dressing		bean sprouts, boiled egg, tofu, baby cucumber, lontong, kacang dressing	

SOMETHING SWEET

white chocolate mousse	100	toasted coconut gelato	100
soft miso ganache, orange sorbet, lime marshmallow		warm brownies, dark chocolate mousse	
baked vanilla cheesecake	100	selection of sorbets	100
honeycomb tuile, cinnamon gelato		four house-made fruit sorbets	

COCKTAILS

130

STRAWBERRY SPRITZ

vodka, white wine, strawberry, soda water

WATERMELON MINT MARTINI

vodka, watermelon, mint, lemon

LYCHEE MARTINI

gin, lychee, lime

PASSIONISTA

tequila, peach liqueur, passion fruit, basil syrup

WATERMELON CRUSH

vodka, watermelon, cinnamon, ginger ale

RAPASKA

vodka, raspberry, passion fruit, orange

VANILLA PASSION FOAM

vodka, vanilla, passion fruit foam

MOJITO *choice of*

passion fruit, strawberry, or classic

MARGARITA

tequila, triple sec, lime

ESPRESSO MARTINI

vodka, espresso

BLOODY MARY

vodka, tomato juice, L&P sauce, tabasco

SHARING

Jug - 600 / Carafe - 300

RED SANGRIA

red wine, rum, passion fruit, sprite

MOCKTAILS

60

TROPICAL BREEZE

pineapple, mint, citrus

KINTAMANI SUNRISE

orange, citrus, pomegranate

APPLE MOJITO

apple, mint, brown sugar, soda

SPARKLING PASSION FRUIT

passion fruit, vanilla sugar, soda water

LYCHEE BASIL

lychee, fresh basil, soda water

G & T

house-made island soda

KU DE TA COLADA

milk punch, pineapple soda

70

CRAFT BEERS

115

kura-kura island ale 5.0% abv | 24 ibu

300 ml 80

light and fruity tropical pale ale

450 ml 115

little creatures original pilsner 4.6% abv | 40 ibu*clean and crisp - easy to drink!*