makasé

SOUPS

Soto Ayam (S)(G)(E) 120
Lamongan style chicken broth, shredded chicken, boiled egg, glass noodle, crispy shallot & koya.

Sop Buntut (G) 265
oxtail soup, potato, carrot, tomato, chili & lime.

Tom Yam (L)(S) 185
prawn, squid, fish, mushroom, chili, coriander, galangal, kaffir lime leaf & lemongrass.

Pho Bo (S) 195
Wagyu Kiwami bolar blade, rice noodles, beansprout, mixed greens & lime.

Wonton Soup (S)(G)(E) 145
prawn & chicken dumpling, enoki mushroom, chicken broth, chili jam, chopped chili & garlic oil.

SMALL PLATES

Our selection is crafted for sampling, we kindly recommend two choices per table

Lumpia Semarang (S)(G)(E) 25(1pc) 90(4pcs)
prawn & chicken, spring onion, bamboo shoots, fermented soybean sauce, pickled cucumber.

Tuna Skewer (S)(G) 30(1pc) 110(4pcs)
Nyonya Atenk's recipe, sambal matah, kaffir lime.

Chicken Satay (G) 100
coconut gravy, kemangi oil, crispy shallot.

Tuna Shiso Sambal Ikan (S)(G) 120
Balinese tuna tartar, kecombrang salsa, sambal embe.

Pork Bao Bun (P)(S)(G)(L) 145
glazed pork belly, lawar kacang, spring onion & sambal matah.

Wagyu Kiwami Skewer (N)(S)(G) 195
rembiga marination, sambal colo - colo, sweet soy & peanut sauce.

Vegetable Green Curry 100
tofu, Thai basil, broccoli, eggplant, coconut milk, kaffir lime.

Palm Heart Ceviche (N) 110
marinated palm heart with orange, guava, tamarind sauce & kaffir lime.

Larb Gai (S) 115
minced chicken, iceberg, mint, Thai basil, sweet chili sauce & rice powder.

Pomelo Salad with Shrimp (S) 150
lemongrass & palm sugar dressing, minced chicken, mint, coriander.

Wagyu Thai Beef Salad (N)(S)(G) 160
Wagyu Picanha, mint, coriander, cucumber, shallot, Thai basil, roasted peanut.

Crispy Soft-Shell Crab (L)(S)(G)(E) 160
green mango salad, chili dressing, crispy garlic.

Crispy Pork Ribs (P)(S)(G)(E) 190
mango salad, prawn toast, nam jim dip.

Prawn Summer Rolls (S)(G) 55(1pc) 150(3pcs)
rice paper, cucumber, coriander, mint, spring onion.

Chao Tom (S)(E) 150
prawn skewer in sugarcane stick, crispy lettuce, glass noodle, Asian herbs, nuoc cham dressing.

Seafood Laksa (S)(G) 165
prawn, fish cake, snow peas, boiled egg, tofu, rice noodles, bamboo shoot.

Popiah (N)(S)(G)(E) 75
spring roll, jicama, prawn, peanut, fermented soybean sauce.

LARGE PLATES

Ideal for sharing, we recommend our side dishes to complete your experience

Bak Mie Goreng Jawa (S)(G)(E) 100
egg noodle, beansprouts, Bedugul vegetables, egg & tofu.
Add Chicken 60 | Seafood 80

Nasi Goreng Kampoeng (S)(G)(E) 100
Indonesian wok fried rice, egg, assorted pickles & crackers.
Add Chicken 60 | Seafood 80

Ayam Bakar (S)(G) 185
500gr Bedugul free range baby chicken, pumpkin shoots, sambal.

Lamb Tongseng (N)(S)(G) 200
braised local lamb shoulder & ribs, coconut gravy, cabbage, tomato.

Ikan Bakar (S)(G) 215
Jimbaran style grilled snapper, sambal matah & dabu - dabu sauce.

Pad Thai with Tofu (N)(S)(E) 100
bean sprouts, tamarind sauce & lime.
Add Chicken 60 | Prawn 80

Sweet & Sour Fish (S)(G) 270
450 gr fried baby grouper, longan, lemongrass, pineapple & curry leaves.

Black Pig Pork Chop (N)(P)(S)(G) 240
stir fried ceciwis & Vietnamese sauce.

Singapore Chili Prawn Sauce (S)(G)(E) 265
mantau bun, garlic oil & coriander.

Grilled Catch of the Day (S)(G) 280
curry sauce, mustard seed, fern tip & crispy curry leaves.

INDONESIA

Beef Rendang (S)(G) 220
Wagyu beef shin, braised with Sumatran coconut curry sauce, green chili & local vegetables.

Kondro Bakar (N)(G) 325
prime beef ribs, braised with Sulawesi spices, peanut sauce & sambal colo – colo.

THAILAND

VIETNAM

SINGAPORE

MALAYSIA

SIDES

Jasmine Steamed Rice 25

Shirataki Rice 50
steam grain konjac in vegetable stock.

Fried Tofu (G) 65
spicy sweet & sour sauce, shallot, green chili.

Broccoli (S)(G)(A) 65
oyster sauce, shiitake, tofu.

Fern Tip (S) 65
chili, shrimp paste, crispy shallot.

Somtam (N)(S) 65
papaya salad, peanut & fish sauce.

Spicy Cucumber (G) 65
chili oil, sesame, soy sauce.

Bedugul Garden Vegetables (G)(A) 65
ear mushroom, carrot, broccoli, soft tofu.

MANIS NUSANTARA | Sweets

Es Teler (L) 75
pandan granita, avocado, jackfruit, coconut, grass jelly, condensed milk & sago pearl.

Tape Ketan (L)(N)(G)(E) 75
caramelized puff pastry, whipped tape cheesecake, caramel sauce & lemon sorbet.

Es Pisang Ijo (G) 75
bubur sumsum, banana & pandan rice flour cake, sago pearl, jackfruit, coconut granita.

Bali Chocolate (L)(N)(G)(E) 85
fondant, cocoa soil, chocolate gelato, kenari nut brittle.

Jelajah Rasa (L)(N)(G)(E) 115
indulge to sliced tropical fruits, brownies, pandan mochi, vanilla gelato & strawberry sorbet.

Mango Brown Rice (L)(G)(E) 165
Jatiluwih organic brown rice espuma, mango sorbet, coconut panna cotta & micro cake.

Scan for Image

(L) Lactose (N) Nuts (G) Gluten (S) Seafood (E) Eggs (P) Pork (A) Alcohol | Spicy
Should you have any allergy/dietary requirements please inform your waiter.
All prices are subject to 10% service charge & 11% government tax.