makasé

SMALL PLATES

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

VEGETABLES & TOFU

Watermelon Ceviche (G)(A) 90
Ginger soy sauce, vegan cheese, crispy capers, orange, preserved lemon rum raisin.

Fried Tofu (G) 65
Spicy sweet and sour sauce, shallot, green chili.

CHICKEN & MEAT

Chicken Satay (G) 105
Coconut gravy, kemangi oil, crispy shallots.

Stuffed Chicken Wing (G)(S) 1pc 110
Soy glaze, chili jam, minced prawn and chicken, chives.

Larb Gai (S) 115
Minced chicken, iceberg lettuce, mint, Thai basil, sweet chili sauce.

Wagyu Beef Satay (N)(S)(G) 195
Rembiga marinade, sambal colo-colo, sweet soy, peanut sauce.

Thai Beef Salad (N)(S)(G) 165
Wagyu beef, mint, coriander, cucumber, shallot, Thai basil, roasted peanuts.
Add Wagyu beef 100

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

Grilled Pork Rib (P)(S)(G) 190
Baby cucumber, romaine, nam jim jaew, Thai herbs.

FISH & SEAFOOD

Lumpia Semarang (S)(G)(E) 4pcs 95
Prawn and chicken spring rolls, spring onion, bamboo shoots, soybean sauce, pickled cucumber.

Prawn Summer Rolls (S) 3pcs 150
Rice paper, cucumber, coriander, mint, spring onion.

Grilled Octopus Satay (S)(G) 1pc 150
Belacan sambal, potato, tomato salsa, pineapple relish.

Balinese Tuna Tartare (S) 120
Shiso, torch ginger salsa, sambal embe.

Vietnamese Ceviche (S) 150
Market white fish, nuoc cham dressing, Thai basil, blood orange, crispy sago crackers, passion fruit.

Pomelo Salad (S) 100
Minced chicken, mint, coriander, lemongrass and palm sugar dressing.
Add prawn 4pcs 80

Crispy Soft-Shell Crab (S) 185
Green mango salad, chili dressing, crispy garlic.

Moon Scallop (S)(G) 1pc 120
Singapore-style steamed scallop, vermicelli noodles, crispy garlic oil, chili.

SOUPS & BOWLS

MEAT & POULTRY

Soto Ayam (S)(G)(E) 125
Lamongan-style chicken broth, shredded chicken, boiled egg, glass noodles, shallots, koya.

Sop Buntut (G) 280
Oxtail soup, potato, carrot, tomato, chili, lime.

Pho Bo (S) 195
Wagyu beef rice noodle soup, bean sprouts, mixed greens, lime.

Wonton Soup (S)(G)(E) 145
Prawn and chicken dumplings, enoki mushroom, chicken broth, chili oil, chopped chili, garlic oil.

SEAFOOD

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

Singapore Laksa (G)(S) 185
Rice noodles, prawn, fish cake, snow peas, boiled egg, tofu, bamboo shoot.

VEGETABLE

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

LARGE PLATES & GRILL

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

POULTRY

Baby Chicken | Ayam Bakar (S)(G) 185
Bedugul free-range local chicken, pumpkin shoots, sambal.

Heritage Balinese Chicken | Ayam Timbungan (S) 235
Free-range local chicken, Balinese spice, sambal embe, lawar klungah.

Roast Duck (N)(S) 230
Penang curry sauce, coriander rub, baby kailan, crispy garlic, longan.

FISH & SEAFOOD

Grilled Snapper | Ikan Bakar (S)(G) 215
Jimbaran-style, sambal matah, dabu-dabu salsa.

Grilled Catch of the Day (G)(S) 280
Curry sauce, mustard seed, baby kailan, crispy curry leaves.

Singapore Chili Prawn (S)(G)(E) 275
Mantou bun, garlic oil, coriander.

BEEF, LAMB, & PORK

Beef Rendang (S)(G) 220
Braised Wagyu beef shin, Sumatran coconut curry, green chili, local vegetables.

Prime Beef Rib | Kondro Bakar (N)(G) 325
Sulawesi spices, peanut sauce, sambal colo-colo.

Thai Spiced Beef Intercostal (S)(G) 230
24-hour cooked in Thai spices, pomelo and cucumber salad, toasted rice powder, nam jim jaew, chili jam.

Lamb Tongseng (N)(S)(G) 205
Braised lamb shoulder and ribs, coconut gravy, cabbage, tomato.

Black Pig Pork Chop (N)(P)(S)(G) 255
Stir-fried garden vegetable, Vietnamese sauce.

WOK

Nasi Goreng Kampoeng (S)(G)(E) 120
Indonesian wok-fried rice, egg, assorted vegetables, pickles, crackers.

Bak Mie Goreng Jawa (S)(G)(E) 120
Egg noodles, bean sprouts, Bedugul vegetables, egg, tofu.

Pad Thai with Tofu (N)(S)(E) 120
Bean sprouts, tamarind sauce, lime.
Add chicken 60 | Add seafood 80

SIDES

Jasmine Steamed Rice 30

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

Chili Cucumber (G) 65
Chili oil, sesame, soy sauce.

Bedugul Garden Vegetables (G)(A) 70
Ear mushroom, carrot, broccoli, soft tofu.

Baby Kailan (S) 70
Stir-fried baby kailan, garlic, oyster sauce.

DESSERTS – MANIS NUSANTARA

A sweet taste of Indonesia

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

Ketan Hitam Bavarois (L)(N)(G)(E) 120
Black glutinous rice, palm sugar jelly, sesame crisps.

Seasonal Sliced Fruits 85

Bali Chocolate (L)(N)(G)(E) 85
Fondant, cocoa soil, chocolate ice cream, kenari nut brittle.

Sweet Potato Cheesecake (L)(N)(G)(E) 120
Phyllo pastry, caramelized peanut, sweet potato cheesecake, lemon yoghurt ice cream.

Island Dessert Platter | Jelajah Rasa (L)(N)(G)(E) 115
Sliced tropical fruits, brownies, pandan mochi, vanilla ice cream, strawberry sorbet.

Nitro 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.