

AMBU BY DAY

We source our vegetables, fish and meat sustainably from trusted suppliers and farmers throughout the hills of Bali and the neighbouring islands of Java and Lombok.

Small Plates

Fresh Rolls | 100 GF | DF | VG

Vietnamese rice paper rolls, romaine lettuce, carrot, cabbage, bean sprout, coriander, mint, peanut dip
Add prawns (+35)

Beef Murtabak | 125 NF

Fried rolls, scrambled eggs, minced beef, scallions, sour dip, sweet and spicy sambal, acar pickles

Tuna Sambal Matah Tataki | 140 DF | NF

Line-caught tuna, sambal matah, extra virgin coconut oil, fern leaf urab

Lumpia Semarang | 85 DF | NF | V

Peranakan-style fried rolls, bamboo shoots, mixed vegetables, vermicelli noodles, sweet and spicy sauce

Chinese Wonton Soup | 110 DF

Chicken and prawn wontons, shiitake broth, choy sum

Chicken Satay | 150 DF

Grilled chicken skewers, peanut dip, acar pickles

Bao Buns | 130 NF

Hoisin beef, cucumber, spring onion, coriander, chili, spicy mayo

Tomato & Watermelon Gazpacho | 135 DF | NF

Chilled Tabanan tomato and watermelon soup, chicken sambal bongkot ravioli, kemangi oil

Prawn Kokoda Ceviche | 140 GF | DF | NF

Fresh prawns, coconut milk, cucumber, cherry tomato, shallot, chili, lime

Salads

Som Tam | 90 GF | DF

Spicy and sour green papaya salad, carrots, long beans, tomatoes, crispy sticky rice, peanuts

Tomato & Burrata | 150 V

Plaga Farm organic tomatoes, burrata, baba ganoush, balsamic reductions, sourdough bread

Farmer's Market Salad | 165 GF

Grilled chicken breast, crispy bacon, romaine lettuce, avocado, cherry tomatoes, Malang apple, roasted pumpkin, spicy Sumba cashews, housemade ricotta cheese, lemongrass vinaigrette

Tropical Quinoa Salad | 130 GF | DF | NF | VG

Red quinoa, kale, crispy tempeh, pomelo, pineapple, mango, sweet corn, avocado, coconut flakes, honey lemon and coconut dressing

Add chicken breast (+25)

Sundanese Salad | 110 DF | VG

Fresh cabbage, cucumber, beansprout, long bean, fried tofu, melinjo crackers, Sundanese spicy peanut sauce

Tuna Niçoise | 160 GF | DF | NF

Seared tuna, romaine lettuce, green beans, cucumber, potatoes, cherry tomato, black olives, boiled egg, anchovies, vinaigrette

Sandwiches

Served with a choice of hand-cut French fries / cassava fries / mixed salad

Nirjhara Prime Beef Cheeseburger | 195 *NF*

Freshly baked brioche bun, romaine lettuce, bacon, caramelized onions, melted cheddar, pickle, ketchup, mustard

Chicken & Grilled Vegetables Focaccia | 150

Honey glazed chicken breast, grilled vegetables, pesto, house-made cottage cheese, onion marmalade

Fish Wrap | 150 *NF*

Line-caught gindara fish, romaine lettuce, sundried tomatoes, caramelized onion, gherkin, saffron aioli

Chicken Quesadilla | 150 *NF*

Honey glazed chicken breast, capsicum, onion, cheddar cheese, guacamole, tomato salsa, sour cream

Indonesian Heritage

Chicken Taliwang | 160 *GF | DF*

Lombok-style grilled chicken, papaya and long beans lawar, cassava chips, jasmine rice

Maluku Baked Barramundi | 180 *DF | NF*

Line-caught barramundi, aromatic colo-colo seasoning, Balinese sautéed greens, jasmine rice

Nasi Campur Tabanan | 150 *DF*

Chicken sambal matah, Balinese urab salad, satay lilit fish skewers, boiled egg with tomato sambal, coconut rice, peanuts, cracker

Vegetable Red Curry | 140 *GF | DF | NF | VG*

Potatoes, carrot, long bean, baby corn, eggplant, chayote, coriander, red chilli, jasmine rice

Add chicken (+25), gindara fish (+40)

Beef Rendang | 175 *DF | NF*

Slow-cooked beef simmered in spices and coconut milk, baked egg, eggplant balado, potato croquette, cassava leaves, green chili sambal, jasmine rice

Nasi Goreng Bali | 155 *GF | DF*

Wok-fried jasmine rice, mixed vegetables, kaffir lime sambal, satay skewer, fried egg, acar pickles, crackers

Choice of chicken, seafood or tofu

Mie Goreng Jawa | 155 *DF*

Wok-fried noodles, mixed vegetables, tomato sambal, satay skewer, fried egg, acar pickles, crackers

Choice of chicken, seafood or tofu

Mie Ayam | 150 *DF*

Fresh egg noodles, braised minced chicken, button mushroom, baby bok choy, spring onion, savory chicken broth

Sulawesi Slow-Braised Beef Stew | 195 *GF | DF*

Slow-braised beef in aromatic broth, carrot, radish, leek, chili sambal, lime, rich beef broth, jasmine rice

Mains

Pad Thai | 175 *GF | DF*

Wok-fried rice noodles, prawns, tofu, peanuts, bean sprouts

Ambu Tuna Poke Bowl | 170 *DF*

Line-caught tuna, white rice, diced avocado, pickled onion, edamame, ponzu, nori, spicy mayo, sesame seeds

Pineapple Fried Rice | 135 *GF | DF | VG*

Brown rice, pineapple, mixed vegetables, bell peppers, cashew nuts, fried shallots, cilantro, raisins

GF: Gluten Free | DF: Dairy Free | NF: Nut Free | V: Vegetarian | VG: Vegan

All prices are quoted in '000 Indonesian rupiah and subject to 21 percent service charge and prevailing government tax.

Mushroom Risotto | 145 GF | DF | NF | VG

Arborio rice, oyster mushrooms, button mushrooms, shiitake mushrooms, thyme jus

Pan-Seared Barramundi | 180 GF | DF | NF

Line-caught barramundi, tomato and black olive salsa, zucchini, carrots, arugula, balsamic reduction

Beef Tenderloin | 275 GF | NF

Cassava rosti, roasted beet, air-dried baby carrot, wild mushroom ragout, confit cherry tomato

Twice-Cooked Beef Cheek | 210 NF

Roasted garlic mashed potatoes, organic baby vegetables, beef jus, parsley oil

Cajun Roasted Chicken | 170 GF | NF

Marinated chicken breast, sautéed mushroom, bacon, pumpkin leaf, white wine sauce, truffle oil

Miso Glazed Gindara | 180 DF

Line-caught white fish fillet, baby bok choy, shimeji, shiitake, Japanese rice, spring onion, sesame seeds

Pasta

Choice of spaghetti, rigatoni or gluten-free fusilli (+25)

Basil Pesto | 130 V

Fresh basil, cashew nuts, Grana Padano, cherry tomatoes, parmesan tuile

Seafood Aglio e Olio | 160 DF | NF

Locally caught seafood, garlic, chili flakes, shio kombu, parsley

Chicken & Mushroom Alfredo | 145 NF

Free-range chicken breast, wild mushrooms, Grana Padano

Bolognese | 160 NF

Minced beef, tomato concassé, carrot, onion, celery, leek, thyme, Grana Padano

Pizza

Margherita | 110 NF | V

House-made tomato sauce, fresh mozzarella, basil leaves

Rustica Bianca | 145 NF

Fresh mozzarella, ham, mushroom, cottage cheese, wild rocket

Beef Pepperoni | 145

House-made tomato sauce, Jono's beef pepperoni, fresh mozzarella, parsley

Classic Desserts

Bali Chocolate Fondant | 140 *NF | V*

70% cocoa dark chocolate, vanilla crumble, vanilla ice cream

Tiramisu | 115 *V*

Mascarpone cream, ladyfinger biscuit, espresso, pistachio biscotti

Bedugul Strawberry Mille-feuille | 130

Crispy puff pastry, Bedugul strawberry chantilly, strawberry sorbet

Vanilla Crème Brûlée | 120 *NF | V*

Balinese vanilla cream, sugar crust, ginger micro sponge

House-Churned Ice Cream | 40 / scoop *GF | V*

Choice of vanilla, mixed berries, salted caramel, white coffee, chocolate or rum-raisin

House-Made Sorbet | 40 / scoop *GF | NF | VG*

Choice of mango, lemongrass, lime & mint, strawberry or coconut

Tropical Desserts

Mango Sticky Rice | 110 *GF | DF | VG*

Mango, sticky rice, crushed peanuts, coconut sorbet

Dadar Gulung | 95 *NF | V*

Pandan crêpes, caramelized grated coconut, coconut sorbet, lemongrass wafer

Passion Fruit Tart | 120 *V*

Almond sablé, passion fruit curd, Chantilly cream, mango passion sorbet

Mango Lemon Mousse | 110 *V*

Mango purée, lemon, almond tart, mango sorbet

Pisang Goreng | 85 *V*

Banana fritters, salted caramel, almond crumble, vanilla ice cream, palm sugar syrup

Tropical Fruit Platter | 65 *GF | DF | NF | VG*

Seasonal fruits, lime