

# AMBU BY NIGHT

*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

### **Beef Rendang Croquettes | 140**

Beef croquettes, rendang emulsion, kaffir lime aioli, green chili sambal

### **Octopus Carpaccio | 170** GF | NF

Thinly sliced octopus, lime zest, pomelo, Bali-grown micro herbs, EVO, kimizu sauce

### **Kale & Ricotta Ravioli | 130** NF | V

Kale and house-made ricotta filling, tomato ragout, shaved Grana Padano, wild rocket

### **Chicken & Prawn Gyoza | 150** DF | NF

Chicken and prawn dumplings, shiitake mushrooms, spring onion, ponzu

## Soups

### **Butternut Squash Velouté | 125** GF | NF

Creamy butternut squash soup, bacon, sour cream, crispy carrot and leak, curry oil

### **Mushroom Cappuccino | 125** NF | V

Wild mushroom soup, mushroom bruschetta, truffle oil, mushroom dust

## Mains

### **Balinese Pork Ribs | 220** DF

Pork ribs rubbed with Balinese BBQ sauce, red cabbage slaw, grilled sweet corn, peanut chili jam

### **Chicken Betutu | 180** GF | DF

Slow-cooked chicken breast seasoned with Balinese spices, cassava leaf, papaya salad, torch ginger sambal, steamed red rice

### **Fish en Papillote | 190** GF | DF | NF

Line-caught fish of the day infused in tomato, lemongrass, turmeric, Chinese okra, Manado dabu dabu sambal

### **Grain-Fed Beef Tenderloin | 295** GF

Purple mashed potato, braised banana heart, Chinese okra, rendang emulsion

### **Grilled Pork Chop | 190** GF | DF

Pork chop rubbed with aromatic wangen paste, jackfruit lawar salad, chayote in coconut cream

### **Prawn Capellini | 210** DF | NF

Angel hair pasta, garlic, ginger juice, chili flakes, shio kombu, spring onion

### **Indian Ocean Seafood Risotto | 210** GF | NF

Arborio rice, shrimp, line-caught fish, squid, Balinese spices, semi-dried tomato, Grana Padano, parmesan tuile, parsley

### **Soto Pesmol Soup | 185** DF

Betawi-style seafood soup, scallop, prawn, squid, fish, spicy coconut broth, kaffir lime leaf, chili oil, jasmine rice

## 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** *NF | V*

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