

# 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 | 75** *(prawns +15) GF | DF | VG*

Vietnamese rice paper rolls, mixed greens, peanut dip

### **Assorted Satay Skewers | 115** *GF | DF*

Fish satay lilit, beef maranggi, madura chicken satay, peanut sauce, pickled vegetables

### **Mezze Board | 95** *GF | DF | VG*

Hummus, baba ghanoush, falafels, buckwheat flat bread, roasted sweet potatoes, mixed mushrooms

### **Lumpia Semarang | 75** *DF | VG | NF*

Bamboo shoots, mixed vegetables, vermicelli noodles, coleslaw, sweet and spicy sauce

### **Chicken and Prawn Siomay | 95** *NF*

Minced chicken and prawn, shiitake mushrooms, chilli oil and ginger garlic soy sauce

## Salads

### **Som Tam | 85** *GF | DF | VG*

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

### **Heirloom Tomato | 90** *GF | VG*

Charcoal baba ghanoush, house-made cottage cheese, salted cucumber, baby cress, honey lemon dressing

### **Buddha Bowl | 95** *GF | V | VG | NF*

*Add chicken (+25), smoked ham (+25), prawns (+30), smoked salmon (+35)*

Mixed cabbage, lettuce, blanched green beans, steamed corn, yellow onion, julienne carrots, zucchini, cucumber, cherry tomato, crispy tempeh cucumber mint gazpacho dressing

### **Mediterranean Buckwheat Salad | 95** *GF | DF | VG*

Buckwheat, onions, cherry tomatoes, cucumber, grapes, bell peppers, black olives, oregano, house-made cottage cheese

## Sandwiches

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

### **Nirjhara Wagyu Burger | 170** *NF*

Pumpkin brioche bun, local wagyu beef patty, bacon, onions, mushrooms, melted cheese

### **Club Sandwich | 135** *NF*

Whole wheat bread, crispy bacon, chicken breast, romaine lettuce, smashed avocado, mixed herbs aioli, provolone cheese

## Indonesian Heritage

### **Chicken Taliwang | 155** *GF | DF*

Boneless chicken, sautéed water spinach, confit onions, spicy tomato sambal, black garlic, steamed jasmine rice

### **Pan-Seared Fish Dabu-Dabu | 165** *DF | NF*

Fresh-caught fish of the day, zucchini spaghetti, corn fritter, bumbu putih emulsion, parsley oil

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

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

### **Balinese Nasi Campur | 120** *DF*

Shredded chicken with bumbu seasoning, egg balado, mixed vegetable lawar, fish satay, corn fritter, sambal matah, peanuts, grated coconut, steamed jasmine rice

### **Nasi Rendang Padang | 170** *DF*

8-hour braised beef cheek, cassava leaves kalio, egg balado, potato croquette, green Padang sambal, emping crackers, steamed jasmine rice

### **Seafood Laksa Medan | 160** *DF | NF*

Home-made egg noodles, glass noodles, tiger prawns, squid, white fish, bean sprouts, boiled egg

### **Nasi Goreng Kampoeng | 110** *(choice of chicken / seafood / vegetarian) GF | DF*

Wok-fried jasmine rice, mixed vegetables, tomato sambal, chicken satay, crackers, pickled vegetables

### **Mie Goreng Kampoeng | 115** *((choice of chicken / seafood / vegetarian) DF*

Wok-fried noodles, mixed vegetables, tomato sambal, chicken satay, crackers, pickled vegetables

## Mains

### **Pad Thai | 145** *GF | DF*

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

### **Honey Roasted Chicken Breast | 165** *GF*

Organic chicken breast, sweet potato mash, root vegetables, herb jus

### **Pan-Seared Fish of the Day | 170** *GF | DF*

Fresh-caught fish of the day, pumpkin purée, roasted pumpkin, kenari nut lemon butter, carrots with vinaigrette, red wine caramel, preserved lemon gel

### **Wagyu Sirloin | 270** *GF | NF*

Organic wagyu beef sirloin medallions, garden vegetables, confit onions, parsley potatoes, sago beef jus, sweet balsamic, leek powder, purple potato chips

### **Short Ribs | 290** *GF | NF*

Slow-cooked wagyu beef short ribs, hoi sin, scallion powder, curried pumpkin purée, cavolo nero kale, beef jus

## Pasta

*Spaghetti | Rigatoni | Gluten-free fusilli (+15)*

### **Napolitana | 115** *DF | V | NF*

Tomato sauce, cherry tomatoes, basil leaves, parmesan cheese

### **Seafood Aglio e Olio | 130** *DF | NF*

Mixed seafood, garlic, chilli, lemon, rucola

### **Chicken and Mushroom Alfredo | 130** *NF*

Organic chicken breast, mushrooms, parmesan cheese

## Pizza

*Add chicken (+25), smoked ham (+25), mixed seafood (+30), smoked salmon (+35)*

### **Margherita | 90** *V | NF*

House-made tomato sauce, fresh mozzarella, basil leaves

### **Bianca | 115** *NF*

Fresh mozzarella, mushrooms, sliced ham, cottage cheese, rocket salad

### **Quattro Formaggi | 125** *V | NF*

Fresh mozzarella, parmigiano reggiano, aged provolone, classic blue cheese

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## Sweets

### **Selection of House-Churned Ice Cream | 25 / scoop** GF | V

Vanilla, mixed berries, salted caramel, white coffee, chocolate, peanut butter

### **Selection of House-Made Sorbet | 25 / scoop** GF | V | NF

Mango, lemongrass, lime & mint, strawberry, coconut

### **Seasonal Fruit Plate | 55** GF | DF | VG | NF

### **Mango and Sticky Rice | 85** GF | DF | VG

Mango, sticky rice, crushed peanuts, coconut sorbet

### **Kintamani | 95** GF | DF | V

Key lime and passion fruit mousse, almond sablé, sesame nougatine, lemongrass sorbet

### **Rujak | 80** GF | VG

Tropical fruit salad, spicy tamarind and palm sugar sorbet

### **Pisang Goreng | 85** V

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

### **Bali Chocolate Fondant | 130** V | NF

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