

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.

Octopus Carpaccio | 130 GF | DF | NF

Calamansi pearl, pomegranate, lime skins, dill, baby cress

Chinese Wonton Soup | 120 DF

Chicken and prawn wonton, shiitake broth, choy sum

Oxtail Soup | 220

Oxtail roulade, minced wagyu, onion garlic consommé, coral tuile

Cantonese Steamed Fish | 210 DF | GF

Fresh-caught fish of the day, soy sauce, choy sum, leek ginger foam, jasmine rice

Duck Breast | 240 GF | DF

Beetroot ribbons, raspberry lemongrass gel, croquettes, toasted edamame

Kedungu | 110 GF | V | NF

Light coconut mousse, passion fruit coulis, butterscotch, dragon fruit anglaise, mango sorbet

Chocolate Bavarois | 140 GF | V | NF

Chocolate apple truffle, dragon fruit gel, almond coconut crumble, white coffee ice cream

Tangerine Marmalade | 110 GF | V

Kintamani orange coulis, almond chocolate soil, mix berries ice cream

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.

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

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

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