

Sangkar

INDONESIAN LOBSTER MENU

Starter

Lobster dan remis panggang

Lobster and scallop, tamarind chili dressing

or

Sop Lobster

Lobster, coconut and chayote soup



Main course

Lobster balado

Indonesian chili sambal, morning glory and jasmine rice

or

Lobster bakar Jimbaran

Grilled lobster Balinese marinade, sambal matah, jasmine rice



Dessert

Cendol

Indonesian green grass jelly with jackfruit ice cream

or

Pisang goreng

Lemongrass ice cream

2.500 per person

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Indonesian Specialties

Appetizers and Soup

Grilled Balinese tuna and scallop (L) Seaweed, tamarind and chili dressing	560
Tempeh bowl (V) (GF) Greens, grains, vegetables, avocado, pomegranate vinaigrette	320
Jeruk Bali (L) Local pomelo, soft shell crab, green beans, jicama, peanuts, chili and kaffir lime leaves	320
Soto buntut (L) Classic Indonesian oxtail soup and white turnip	540
Soto bahari (L) Javanese seafood and yellow coconut soup	540

Main Course

Ultimate nasi goreng (L) Indonesian fried rice, Wagyu beef satay, bamboo lobster, chili sambal	850
Mie goreng (L) Fried egg noodles, prawns, vegetables, chili soy sauce	650
Sayur kalasan (V) (GF) Vegetable curry, tofu, tempeh, rice cake, Indonesian pickles	390
Beef rendang (L) Braised beef ribs in rendang paste, eggplant balado	720
Bebek goreng (L) Crispy duck, vegetable urab, chili sambal	720
Opaka paka (L) (GF) Grilled local snapper, morning glory, colo-colo sauce, steamed rice	550
Udang nyat-nyat (L) Spicy tiger prawn curry, snake beans, yellow rice	550
Iga babi Grilled pork ribs, Borneo honey and Balinese spices, vegetable urab	680
Sate campur (L) Prawn, fish, chicken, pork and beef satay, peanut sauce, rice cake	630

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International Specialties

Appetizer and Soup

Tartar di manzo, soffice di patata alla mostarda Beef tartar, potato and mustard mousse	550
Burrata, pomodorini marinati, cipolla rossa, acciughe Burrata cheese, marinated heirloom tomato, red onion confit, anchovies	490
Tonno marinato, broccoli purée, verdure di stagione croccanti (L) Marinated Bonito tuna, broccoli purée, seasonal crispy vegetables	660
Capesante scottate, rape, edamame, caviale Oscietra (L) Pan-seared Hokkaido scallops, beetroot, edamame, Oscietra caviar	980
Minestrone di Verdure (V) Seasonal vegetable soup, tomato croutons	270
Zuppa di pesce Seafood soup	540

Pasta

Spaghetti alle vongole, zucchini e Bottarga di Muggine (L) Clams spaghetti, zucchini, mullet roe	690
Paccheri di Gragnano con astice e agrumi Paccheri pasta with lobster and citrus	900
Cannelloni ricotta e spinaci, fonduta di Castelmagno (Veg) Ricotta and spinach cannelloni, Castelmagno cheese	390
Ravioli di burrata, purea di broccoli, gamberi rossi Carabineros, ricci di mare Burrata cheese ravioli, broccoli purée, Carabineros red prawns, sea urchin	1.000
Fettuccine al ragout di wagyu Bolognese Wagyu beef Bolognese Fettuccine	450
Risotto Carnaroli al timo e limone, frutti di mare Carnaroli risotto, thyme and lemon, seafood	850
Risotto Carnaroli ostriche Fine de Claire, asperagi verdi Carnaroli risotto, Fine de Claire oyster, green asparagus	680

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Main Course

Milanese di maiale	600
Pork Milanese, rocket salad, Parmigiano Reggiano and balsamic	
Filetto di tonno scottato, melanzana, ricotta, capperi, olive, pomodorini	520
Tuna steak, baked eggplant, ricotta cheese, capers, olives, cherry tomato	
Merluzzo cotto a bassa temperatura (L)	680
Slow cooked cod fish, red pepper molasses and chickpeas	
Catch of the day (L) (GF)	1.200
Grilled catch of the day (for two)	

From The Grill

Wagyu tenderloin M9	2.000
Sirloin Wagyu M9	2.000
T-bone M7	1.700

Side Dish

Roasted baby potato (V)	220
Grilled eggplant, tomato, Parmigiano, basil (Veg)	220
Seasonal sautéed mushrooms (V)	220
Sautéed spinach (V) (GF) (L)	220
Green asparagus (V) (GF)	220
Steak fries with paprika (V)	220