

# SANGKAR

## Appetizers

<b>Roasted beetroot salad</b> Hass avocado, baby greens, pumpkin seeds, red onions, Pommery mustard dressing	155
<b>Soto udang peshmol</b> Sweet and sour Javanese soup, prawns, coconut milk	175
<b>Poached lobster salad</b> Kabocha squash confit, shellfish vinaigrette	220
<b>Crispy tempe salad</b> Baby green salad, tempe, fried shallots, pomegranate dressing	165
<b>House Caesar salad</b> Hearts of romaine, Grana Padano shavings, crispy bacon, pine nuts, roasted pumpkin seeds, Caesar dressing	175
<b>Yam neua</b> Spicy beef salad, baby leaves, coriander, cucumber, crushed peanuts, chili lime dressing	200
<b>Vegetable samosa</b> Tamarind dip	118
<b>Tongkol lan remis panggang</b> Seared tuna and scallops, Balinese sambal	195
<b>Satay lilit, sambal tuwung</b> Minced reef fish on lemon grass skewers, Balinese eggplant sambal	165
<b>Laksa udang</b> Tiger prawns, egg noodles, rich coconut cream	200
<b>Ayam sambal matah dan rempeyek</b> Grilled shredded chicken, lemongrass, chili lime, ginger flower, peanut rice cracker	160
<b>Bebek goreng, selada kecap merah</b> Crispy duck leg, Balinese traditional marinade, red bean, cucumber salad	185
<b>Slow cooked pork ribs in kimchi</b> Soy bean sprouts, kimchi, tofu	185
<b>Sup gedang</b> Balinese tofu, young papaya, baby green bean soup	130
<b>Asian lobster bisque</b> Batik lobster, herb emulsion	195
<b>Tom yam goong</b> Hot and sour tiger prawn soup	170
<b>Soto buntut dan kluwek</b> Classic Javanese oxtail and white turnip soup	165

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### Main courses

<b>Aloo gobi</b>	250
Cauliflower and potato curry, lentil dhal, mango chutney	
<b>Sushi and sashimi</b>	320
Market fish selection, pickled ginger, wasabi, soy sauce	
<b>Salmon fillet with kimchi</b>	360
Kale, mangetout, purple potatoes, kimchi infusion	
<b>Grilled barramundi and jumbo tiger prawn</b>	360
Coriander, chili potato chutney, kale, lemongrass foam	
<b>Risotto</b>	360
Scallop, lemon lobster confit, asparagus tips, Balinese seasoning	
<b>Gaeng keow wan gai</b>	310
Green chicken curry, steamed jasmine rice	
<b>Char-grilled Angus beef tenderloin</b>	410
Seasonal vegetables, garlic creamed potatoes, red wine reduction	

<b>“Ultimate nasi goreng”</b>	340
Wagyu beef satay, lobster tail, wok-fried rice, fried egg	
<b>Ikan gourami ( for sharing )</b>	420
Whole steamed gourami fish, garlic, ginger, sesame, coriander, steamed jasmine rice	
<b>Sambal iga babi metunu</b>	310
Grilled pork ribs, star fruit greens, sweet chili sauce, steamed cassava rice	
<b>Wagyu beef burger</b>	345
Asiago cheese, caramelized onions, ciabatta bread, mixed green salad in balsamic vinaigrette, crispy potato wedges	

### Indonesian specialties

<b>Kari rebung dengan nasi kuning</b>	240
Bamboo shoot curry, turmeric rice	
<b>Udang pelalah</b>	310
Grilled tiger prawns, chili, garlic, ginger, stir fried morning glory, sambal matah	
<b>Satay campur</b>	270
Beef, chicken and pork satay, spicy peanut sauce, chili sambal, rice cake	
<b>Ayam bakar taliwang</b>	320
Garlic baby chicken in a fiery sauce from Sumbawa, tamarind, jasmine rice	
<b>Kalio daging</b>	320
Slow cooked Sumatran beef curry, coconut cumin scent	

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### Sandwiches and pastas

<b>Triple S</b>	198
Smoked salmon sandwich, romaine, tomato, sweet red onions, French fries	
<b>BLT</b>	175
Ciabatta bread, pork bacon, lettuce, tomato, egg, French fries	
<b>Angus beef burger</b>	250
Cheddar cheese, sesame bun, French fries	
<b>Durum wheat rigatoni</b>	240
Spicy tomato sauce, snow peas, sun-dried tomatoes, capsicum, fresh herbs	
<b>Home-made linguini</b>	290
Crab meat, black Bali undis beans, Asian pesto	
<b>Mie goreng ayam</b>	260
Stir-fried egg noodles, chicken, bean sprouts, cabbage, garlic ginger sambal, vegetable pickle	

### Side dishes

<b>Balado terong ungu</b>	80
Indonesian fried eggplant in chili, tomato and garlic sauce	
<b>Stir-fried broccoli and kale</b>	80
Garlic, oyster sauce	
<b>Creamy garlic mashed potatoes</b>	80
<b>Crispy purple potato wedges</b>	80
<b>Steamed baby vegetables</b>	80
<b>Kimchi</b>	80
<b>Crispy onion rings, Balinese seasoning</b>	80

# SANGKAR

## Gourmet lobster set menu

### Amuse bouche

Lobster, scallop, lime salsa



### Appetizer

Chilled lobster medallion, watercress and mizuna salad,  
kabocha squash confit, lobster vinaigrette

or

Cappuccino Asian lobster bisque, batik lobster, herb emulsion



### Main course

Whole lobster in Balinese marinade, baby vegetables, turmeric

or

Grilled lobster tail, pan seared snapper fillet,  
Balinese sambal matah, jasmine rice



### Dessert

Almond bean curd,  
palm seed jelly, red bean ice cream

or

New York style baked cheese cake,  
balsamic strawberries, caramelized macadamia ice cream

Inclusive of one glass of sparkling wine

1,320 per person

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### Balinese dining experience

#### Amuse bouche

##### Udang pesmol

Seared prawn, coconut broth



#### Appetizer

##### Tongkol lan remis panggang

##### Sambal matah daun kecarum "Kusamba"

Seared tuna and scallop, Balinese sambal

or

##### Sate lilit sambal tuwung

Minced seafood satay, Balinese eggplant sambal



#### Main course

##### Sambal iga babi metunu teken

##### Nasi kesela, sayur daun belimbing mebase lalah manis

Grilled pork ribs, star fruit greens, sweet chili sauce, steamed cassava rice

or

##### Udang galah menyatayat base genep, nasi kuning, jukut urab paku

Giant prawn in Balinese spices, turmeric coconut rice, fern tips



#### Dessert

##### Pisang goreng

Banana fritter, pineapple compote, lemongrass sorbet

or

##### Sliced seasonal fruits

Kintamani lime

Inclusive of one glass of Balinese wine

1,320 per person

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