

Sangkar

Indonesian Specialties

Appetizers and Soup

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

Main Course

Nasi goreng sapi (L) Fried rice, Wagyu beef bumbu genep, breaded egg	880
Nasi goreng udang karang (L) Grilled bamboo lobster, Indonesian pickle and crackers	1.200
Mie goreng (L) Fried egg noodles, prawns, vegetables	650
Sayur kalasan (V) (GF) Vegetable curry, tofu, tempeh, rice cake, Indonesian pickle	390
Iga sapi (L) Braised beef ribs in rendang paste, eggplant balado	720
Bebek metunu (L) Roasted local duck leg, potato fritters, sweet chili sambal	720
Opaka paka (L) (GF) Poached local snapper, baby vegetables, spicy sweet and sour sauce	550
Udang galah (L) Tiger prawn curry, vegetables urab, steamed yellow rice	550
Balinese babi sam sam Marinated pork belly, cassava and steamed rice	680
Lobster bambu Jimbaran grilled lobster, morning glory, steamed rice and sambal	1.300
Sate campur (L) Prawn, chicken, fish and beef satay with peanut sauce	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 vegetables 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 Boston lobster and citrus	1.200
Cannelloni ricotta e spinaci, fonduta di Castelmagno (Veg) Cannelloni ricotta and spinach, 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	1.100
Fettuccine al ragout di wagyu Bolognese Fettuccine, wagyu beef Bolognese	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 vitello	990
Veal 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

Australian dry-aged Wagyu beef

Rib Eye 30 days	3.200
Sirloin 30 days	2.500
T-bone 60 days	2.200

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