

OUR STORY

*The name "Sangkar," meaning "birdcage" in Indonesian,
reflects the inspiration behind the restaurant's design.*

*Traditional birdcages have been turned into beautiful ceiling lamps,
filling the dining area with a warm, inviting glow.*

*Our menu celebrates Indonesia's rich culinary heritage,
using the finest local ingredients from Bali and beyond.*

*From the aromatic spices of Sumatra to the traditional dishes of Java,
each creation honors the diverse flavors of Indonesia.*

INDONESIAN SPECIALTIES

Starter

Tempe bowl – Bali (L, V)	360
Butterhead lettuce, bean cake, grilled vegetables with pomegranate vinaigrette	
Jeruk Bali – Kintamani, Bali (L, N)	360
Deep-fried soft shell crab, locally sourced pomelo, jicama, peanuts, chili	
Gado gado – Jakarta (Veg, GF, N)	370
Assorted vegetables, boiled egg, potato, tofu, bean cake, cucumber, peanut sauce	
Ayam sambal matah – Bali (L, N)	430
Balinese seasoned shredded chicken, long beans, shallots, lemongrass, kaffir lime leaves	
Tuna gohu – North Maluku (GF, L, N)	480
Marinated tuna loin with herbs, kemangi oil and chili, served with rice crackers	
Kerapu goreng sambal mangga – North Borneo (L)	370
Deep-fried locally sourced grouper with spicy young mango salad	
Kerang kampak acar kuning – North Maluku (L)	460
Pan-seared scallops, paper-thin cucumber and turmeric sauce	
Selada udang bakar – Indonesia (L)	370
Grilled tiger prawn salad, locally sourced pineapple, tomato, lettuce	

Satay

Satay campur – Purwakarta, West Java (L, N)	680
Indonesian mixed grilled skewer of beef and chicken Served with peanut sauce and rice cake	

Soup

Soto ayam kudus – Central Java (GF, L)	450
Free range chicken soup with turmeric and mixed spices Served with potato fritters and boiled egg	
Soto buntut – Indonesia (L)	600
Classic Indonesian oxtail soup and Balinese white turnip	
Kuah be pasih – Bali (L)	300
Locally sourced red snapper soup with aromatic Balinese spices and cucumber	

Rice and Noodles

Bvlgari nasi goreng – Indonesia (L)	900
Indonesian fried rice, wagyu beef satay, Balinese bamboo lobster, chili sambal	
Kwetiau goreng sapi – Jakarta	690
Stir-fried Indonesian style rice noodles with bean sprouts, spring onion and beef satay	
Mie goreng jawa – West Java (L)	680
Fried egg noodles, locally sourced prawns and vegetables, sambal and crackers	
Nasi daun jeruk	110
Steamed Balinese rice with aromatic lime leaves	
Nasi putih	50
Steamed Balinese rice	

Main Course

Bebek goreng – Bali (L, GF) Crispy Balinese duck with local aromatic spice	820
Ayam bekakak – Bali Traditional Balinese grilled chicken with peanuts and locally sourced vegetables	580
Iga babi bakar madu – Bali (L) Balinese grilled pork ribs with spices, wild honey, locally sourced vegetable urab	760
Rendang daging bukit tinggi – West Sumatra (L, GF) Braised beef cheek in Indonesian spices, coconut milk, cassava leaves, eggplant, sambal hijau	800
Konro bakar – Makassar, South Sulawesi (L, N) Grilled beef short ribs seasoned with herbs, shallots, peanut sauce, served with beef broth	930
Besampi dan jamur bumbu – Bali Stir-fried wagyu beef striploin with Balinese spices, bean sprouts and mushrooms	1,300
Tongseng kambing – Java Braised lamb shoulder with coconut milk, cardamom and Indonesian spices	650
Sayur kalasan – Bali (V, GF) Balinese vegetable curry with locally sourced tofu, tempeh, rice cake and Indonesian pickles	430
Ikan bakar – Bali (L) Grilled local snapper, Balinese morning glory, sambal matah	760
Udang nyat-nyat – Bali (L) Spicy Balinese tiger prawn curry, Indonesian snake beans	620
Lobster sambal ijo – West Sumatra (L) Baked lobster with garlic, green chili, tomatoes, eggplant	1,500
Hasil laut panggang – Jimbaran, Bali (L) Grilled sustainably sourced seafood platter, half lobster, prawn, fish, green mussel, scallop	2,200

LOBSTER MENU

Enjoy a gourmet journey with our specially curated menu, where the freshest local ingredients meet traditional recipes for a delightful and refined culinary experience.

Starter

Grilled lobster and scallops

Succulent Jimbaran lobster and scallops perfectly grilled and drizzled with a tangy tamarind chili dressing

or

Creamy lobster coconut soup

A rich and comforting blend of tender Jimbaran lobster, creamy coconut, and fresh chayote

Main course

Spicy lobster balado

Juicy Jimbaran lobster smothered in Indonesian chili sambal, served with sautéed morning glory and fragrant jasmine rice

or

Lobster bakar Jimbaran

Jimbaran lobster marinated in aromatic Balinese spices, grilled to perfection, and accompanied by sambal matah and jasmine rice

Dessert

Coconut pandan composition

Textures of coconut and pandan

or

Pisang goreng

Indonesian banana fritters, lemongrass ice cream

3,300 per person