

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.*

ORGANIC BALINESE PORK MENU

*A four-course tasting journey of organic Balinese pork,
honoring every part of the ingredient and guided by the vibrant flavors of Bali.*

Lawar babi (GF, L)

Balinese pork skin salad with long beans, shallots, garlic, chili, kaffir lime,
A hint of green peppercorn.

Kuah babi dan sate sambal embe (GF, L)

Braised Balinese pork leg, served with pork broth, roasted pork shoulder skewer,
Steamed rice.

Babi samsam don ubi (GF, L)

Crispy-skinned pork belly from Bali, served with tender, aromatic cassava leaves,
Pork crackers.

Dessert

A dessert of your choice from our à la carte selection

2,200 per person

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 (GF, L)

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

or

Creamy lobster coconut soup (GF, L)

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

Main course

Spicy lobster balado (GF, L)

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

or

Lobster bakar Jimbaran (L)

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

Dessert

A dessert of your choice from our à la carte selection

3,300 per person

INDONESIAN SPECIALTIES

Starter

Tiram bakar – Lombok (L) Grilled oysters, seasoned with Balinese spices, dabu dabu and sambal matah	130/pc
Jeruk Bali – Kintamani, Bali (L, N) Deep-fried soft shell crab, locally sourced pomelo, jicama, peanuts, chili	380
Gado gado – Jakarta (Veg, GF, L, N) Assorted vegetables, boiled egg, potato, tofu, bean cake, cucumber, peanut sauce	350
Ayam sambal matah – Bali (L, N) Balinese seasoned shredded chicken, long beans, shallots, lemongrass, kaffir lime leaves	430
Tuna gohu – North Maluku (GF, L, N) Marinated tuna loin with herbs, kemangi oil and chili, served with rice crackers	480
Kerapu goreng sambal mangga – North Borneo (L) Deep-fried locally sourced grouper with spicy young mango salad	370
Kerang kampak acar kuning – North Maluku (GF, L) Pan-seared scallops, paper-thin cucumber and turmeric sauce	520
Selada udang bakar – Indonesia (GF, L) Grilled tiger prawn salad, locally sourced pineapple, tomato, lettuce	410

Soup

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

Rice and Noodles

Bvgari nasi goreng – Indonesia (L) Indonesian fried rice, wagyu beef satay, Balinese bamboo lobster, chili sambal	900
Kwetiau goreng sapi – Jakarta (L) Stir-fried Indonesian style rice noodles with bean sprouts, spring onion and beef satay	690
Mie goreng jawa – West Java (L) Fried egg noodles, locally sourced prawns and vegetables, sambal and crackers	680
Moreng labu dan kemangi – Bali (V, GF) White and red rice porridge, pumpkin, corn, lemon basil	430
Nasi daun jeruk (V, GF) Steamed Balinese rice with aromatic lime leaves	110
Nasi putih (V, GF) Steamed Balinese rice	50

Main Course

Satay campur – Purwakarta, West Java (L, N) Indonesian mixed grilled skewer of beef and chicken Served with peanut sauce and rice cake	680
Bebek goreng – Bali (L) Crispy Balinese duck with local aromatic spice	820
Ayam bekakak – Bali (GF, L, N) Traditional Balinese grilled chicken with peanuts and locally sourced vegetables	580
Iga babi bakar madu – Bali (GF, L) Balinese grilled pork ribs with spices, wild honey, locally sourced vegetable urab	760
Rendang daging bukit tinggi – West Sumatra (GF, L) 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 (L) Stir-fried wagyu beef striploin with Balinese spices, bean sprouts and mushrooms	1,300
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 (GF, 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