

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)	340
Butterhead lettuce, bean cake, grilled vegetables with pomegranate vinaigrette	
Jeruk Bali – Kintamani, Bali (L, N)	340
Deep-fried soft shell crab, locally sourced pomelo, jicama, peanuts, chili	
Gado gado – Jakarta (Veg, GF, N)	350
Assorted vegetables, boiled egg, potato, tofu, bean cake, cucumber, peanut sauce	
Ayam sambal matah – Bali (L, N)	410
Balinese seasoned shredded chicken, long beans, shallots, lemongrass, kaffir lime leaves	
Tuna gohu – North Maluku (GF, L, N)	455
Marinated tuna loin with herbs, kemangi oil and chili, served with rice crackers	
Kerapu goreng sambal mangga – North Borneo (L)	350
Deep-fried locally sourced grouper with spicy young mango salad	
Kerang kampak acar kuning – North Maluku (L)	440
Pan-seared scallops, paper-thin cucumber and turmeric sauce	
Selada udang bakar – Indonesia (L)	350
Grilled tiger prawn salad, locally sourced pineapple, tomato, lettuce	

Satay

Satay campur – Purwakarta, West Java (L, N)	645
Indonesian mixed grilled skewer of beef and chicken Served with peanut sauce and rice cake	

Soup

Soto ayam kudus – Central Java (GF, L)	430
Free range chicken soup with turmeric and mixed spices Served with potato fritters and boiled egg	
Soto buntut – Indonesia (L)	570
Classic Indonesian oxtail soup and Balinese white turnip	
Kuah be pasih – Bali (L)	285
Locally sourced red snapper soup with aromatic Balinese spices and cucumber	

Rice and Noodles

Bvlgari nasi goreng – Indonesia (L)	850
Indonesian fried rice, wagyu beef satay, Balinese bamboo lobster, chili sambal	
Kwetiau goreng sapi – Jakarta	650
Stir-fried Indonesian style rice noodles with bean sprouts, spring onion and beef satay	
Mie goreng jawa – West Java (L)	650
Fried egg noodles, locally sourced prawns and vegetables, sambal and crackers	
Nasi daun jeruk	105
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	780
Ayam bekakak – Bali Traditional Balinese grilled chicken with peanuts and locally sourced vegetables	550
Iga babi bakar madu – Bali (L) Balinese grilled pork ribs with spices, wild honey, locally sourced vegetable urab	720
Rendang daging bukit tinggi – West Sumatra (L, GF) Braised beef cheek in Indonesian spices, coconut milk, cassava leaves, eggplant, sambal hijau	760
Konro bakar – Makassar, South Sulawesi (L, N) Grilled beef short ribs seasoned with herbs, shallots, peanut sauce, served with beef broth	880
Besampi dan jamur bumbu – Bali Stir-fried wagyu beef striploin with Balinese spices, bean sprouts and mushrooms	1,240
Tongseng kambing – Java Braised lamb shoulder with coconut milk, cardamom and Indonesian spices	620
Sayur kalasan – Bali (V, GF) Balinese vegetable curry with locally sourced tofu, tempeh, rice cake and Indonesian pickles	410
Ikan bakar – Bali (L) Grilled local snapper, Balinese morning glory, sambal matah	730
Udang nyat-nyat – Bali (L) Spicy Balinese tiger prawn curry, Indonesian snake beans	590
Lobster sambal ijo – West Sumatra (L) Baked lobster with garlic, green chili, tomatoes, eggplant	1,430
Hasil laut panggang – Jimbaran, Bali (L) Grilled sustainably sourced seafood platter, half lobster, prawn, fish, green mussel, scallop	2,100

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

3.150 per person