

## Sangkar

### Indonesian Specialties

#### Appetizers and soup

<b>Bebek Goreng</b> Crispy duck, sweet chili sambal	280
<b>Tempeh Bowl (v)</b> Greens, grains, vegetables, avocado, pomegranate vinaigrette	220
<b>Jeruk Bali (v)</b> Pomelo, foraged leaves, green beans, jicama, peanut, chili and kaffir lime leaves	210
<b>Soto Buntut</b> Classic Indonesian oxtail soup and white turnip	240
<b>Udang Pasmol</b> Javanese prawns soup, yellow coconut broth	240

#### Main Course

<b>Ultimate Nasi Goreng</b> Fried rice, grilled prawn, beef satay	450
<b>Mie Goreng</b> Fried egg noodles, chicken, vegetables	335
<b>Lemongrass Fried Rice (v)</b> Brown rice, vegetable, egg white	250
<b>Be Sampi Bumbu Bali</b> Braised Wagyu beef in Balinese spices, red rice, sambal	465
<b>Ikan Bakar</b> Grilled red snapper, steamed rice, sambal matah	425
<b>Udang Bumbu Be Pasih</b> Tiger prawns, chili ginger wok fried morning glory	455
<b>Iga Babi Panggang</b> Pork ribs with Balinese genep spices marination, white rice	490
<b>Ayam Kalasan</b> Indonesian chicken curry, rice cake, vegetables urab	320
<b>Sate Campur</b> Prawn, chicken and beef satay, peanut sauce, rice cake	390
<b>Kepiting Merica</b> Wok fried soft shelled crab, black and green peppercorn sauce, bok choy, steamed rice	430

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### International Specialties

#### Appetizer and soup

<b>Bresaola</b> Cured beef, rucola, pecorino, lemon	280
<b>Bonito Tartare</b> Spices, herbs, zest, seaweed crackers	310
<b>Burrata Artigianale (v)</b> Tomatoes, basil, black olive, tamarillo vinaigrette	335
<b>Carpaccio di Manzo</b> Beef carpaccio, truffle sauce, rucola and shaved Parmesan	325
<b>Minestrone (v)</b> Seasonal vegetables soup, rucola pesto, tomato croutons	240

#### Pasta

<b>Chitarrine di Mare</b> House made chitarrine pasta, seafood ragù	420
<b>Riso e Zucca (v)</b> Arborio risotto, pumpkin, orange zest	320
<b>Paccheri Arrabbiata (v)</b> Paccheri pasta, spicy tomato & garlic sauce	300
<b>Ravioli di Pomodoro (v)</b> Tomato filled, pecorino cream, basil	320
<b>Fettuccine Bolognese</b> House made fettuccine pasta, beef ragù Parmesan	370
<b>Spaghetti Pomodoro e Caprino (v)</b> Spaghetti, tomato sauce, goat cheese and lemon zest	310

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### Main Course

<b>Bistecca di Manzo</b> Simply grilled Wagyu beef, vegetables, potato, rosemary oil, salt	690
<b>Tagliata di manzo</b> Angus Beef tenderloin, air dry tomato, rocket, age balsamic	550
<b>Milanese Balinese</b> Breaded pork chop, rucola, tomato salpicón, burnt lemon	420
<b>Tonno</b> Yellow fin tuna, semi dry tomato, fennel, orange segment, olive	460
<b>Pesce alla Mugnaia</b> Fillet of today's catch, spinach, lentils, lemon butter sauce	455

### Side Dishes

<b>Balado Terong Ungu</b> Fried eggplant, chili, tomato, garlic	110
<b>Broccoli and Kailan</b> Wok fried, garlic, oyster sauce	110
<b>Pumpkin and Zucchini</b> Wok fried with basil & chili	110
<b>Mushroom</b> Sautéed wild mushroom, garlic, herbs	120
<b>Fritte al Rosmarino</b> House made chips, rosemary, sea salt	170
<b>Spinaci</b> Sautéed with garlic and ginger	120
<b>Truffle fries</b> House made fries, truffle, Parmesan	220