








MOONLITE

KITCHEN AND BAR


APPETIZER

- Spiced Coconut Calamari**  **95**
Roasted fragrant coconut, green rucola, garlic, malay chili dip, and grilled lemon
- Crispy Pork Belly**   **115**
Fried pork belly with pumpkin puree, sambal matah, chilli oil, and served with watercress salad
- Soft Shell Crab**  **115**
Jicama, pineapple, cucumber, coriander, cherry tomato, organic lettuce, and sweet chilli dressing
- Tiger Prawn**  **155**
Salted egg butter sauce tiger prawns, expertly wok-fried, paired with a delectable, salted egg butter sauce—Singapore style
- Chef's Platter**  **215**
Make your own pancake with juicy chicken, succulent duck, and crispy pork belly, all topped with fresh vegetables
- Half Dozen Oyster**  **198**
Half Dozen Oyster Fresh local oysters served with a vibrant dressing featuring staple ingredients from the South East Asian region

SNACK

- Crispy Pork Belly Mantau**  **85**
Experience the rich flavors of the famous Crispy pork belly, encapsulated in a delightful home-made mantau bun and sambal matah
- Crab Cake**  **85**
Pan-seared crab cake, seaweed cream, dusting with umami sauce and fruit chutney
- Black Angus and Macadamia Satay**  **155**
Grilled Australian black angus beef paired with macadamia satay and a refreshing bilimbing sambal





SOUP

- Chicken Corn Soup** **90**
Creamy chicken corn soup with shallot, garlic, coriander, celery stick, scented with coconut milk and served with nam jim
- Tom Yum Goong**  **118**
Aromatic tom yum goong with prawns, wild Mushrooms, lemongrass, and julienne tomato

MAIN COURSE

- Jack Fruit Rendang**  **155**
Slow-braised young jack fruit in a rich coconut milk broth with lemongrass, ginger, chili, kaffir lime, turmeric, and shallots, served with stir-fried cassava leaf and steamed rice
- Isarn Baby Chicken Guiyang**   **175**
Grilled spring chicken accompanied by a corn sauce and som tum with a delightful twist of apples and grapes
- Pad Thai**    **175**
Flat rice noodles sautéed with vegetables, nuts, tofu, and fresh Jimbaran prawns
- Beef Rendang** **188**
Slow-braised beef in a rich coconut milk broth with lemongrass, ginger, chili, kaffir lime, turmeric, and shallots, served with stir-fried cassava leaf and steamed rice
- Butter Chicken**  **165**
Rich and velvety, slow-cooked to perfection and served with flaky roti parata
- Barramundi**  **185**
Fried Barramundi with asam pedas sauce, scented coconut milk, baby potato, grilled asparagus, red chili, kaffir Lime and crispy sweet potato
- Ayam Mekalas** **165**
Grilled Balinese chicken breast rubbed with local spices, Penebel vegetables, pilaf rice, and aromatic coconut sauce
- Asian Pork Ribs**  **320**
Slow-cooked pork ribs with zesty rica rica sauce, paired with pickled vegetables for a perfect balance

MAIN COURSE

- Red Snapper Curry**  **185**
Malay Style Snapper Curry Infused with Torch Ginger, Cherry Tomato and Chili
- Nasi Goreng Pineapple**   **145**
Rich flavourful and balance taste pineapple fried rice with crispy prawn and sambal balacan
- Nasi Goreng Lap Chiong**  **135**
Mouth-watering blend of pork fat and lap chiong spice in aromatic fried rice

OCRAB

- BABY SQUID SALTED EGG** **300**
Lightly sauté the garlic, chili padi and curry leaves with some butter till fragrant.
- THE FAMOUS SINGAPOREAN AUTHENTIC UDANG GALAH LAKSA** **175**
Delight in the Famous Singaporean Udang Galah Laksa, a flavorful blend of spices and coconut milk.

- UDANG GALAH SALTED EGG** **800**
Delectable dish featuring succulent prawns enveloped in a rich salted egg coating, promising a perfect harmony of flavors.

- SIDE DISH**
MANTOU BREAD **65**

- CRAB / LOBSTER (IDR 125,000 / 100 GR)**
SIGNATURE SINGAPOREAN CHILI CRAB / LOBSTER
A moreish gravy coats deep-fried crab, cooked with a blend of chili sauce, Chef Bernard's secret sambal, tomato paste, and egg white. Served with 2 fried mantou.

- SALTED EGG CRAB / LOBSTER**
A family favourite classic salted egg crab dish, savoury slightly spicy crunchy, coated in a buttery and creamy salted egg sauce



FROM THE GRILL

- Beef Tenderloin (200 gr)** **330**
Beef Sirloin (250 gr) **350**
Australian Beef infused with bumbu mustard; bone marrow topped with belimbing wulung sambal. Include one selection of sauce: black pepper, creamy mushroom sauce, red wine sauce, umami sauce.

SIGNATURE DISH

- Balinese Crispy Duck** **310**
Chef-style two-way cooked half duck (mom's recipe) on duck rice served with three options of tantalizing sambal & crumbs
- Australian T-Bone Steak** **650**
T-bone steak with bumbu mustard, green pepper sauce, and an aromatic Asian herb salad

LARGE MAIN COURSE

- Celebration of Bebek Bali** **550**
Featuring succulent duck rice, comforting duck soup, and a tantalizing sambal crafted from duck egg, horseradish, and hijau chili

SIDES

- Wok Fried Garlic kailan** **65**
Roti Canai **45**
Steamed Rice **35**
Cashew Garlic and Wild Mushroom **65**
Organic Mixed Vegi **65**
French Fries **75**
Truffle Mashed Potato **65**



Gluten-Free



Contain Pork



Dairy Free



Shellfish Free



Vegetarian/can be made vegetarian



Nut Free

All prices are in '000 Indonesian Rupiah and subject to 11% government tax & 10% service charge

MOONLITE

KITCHEN AND BAR

DESSERT

Pisang Goreng

Banana split fritters, white chocolate, peanut butter, and rosella

90

Moonlite's Oasis

Mangosteen, mango, snake fruit, mandarin, mango sorbet, honey yoghurt specification, coconut mousse, and sliced almonds

90

Warm Chocolate Cake

Javanese chocolate cake with strawberry coulis, coconut sorbet, and chocolate tuille

90

Coconut Pannacotta

Coconut Panna Cotta with Mango Sorbet, Strawberry Jelly, Almond Joconde, and Fragrant Coconut

90

Bounty

Guanaja chocolate bar, coconut cream filling, cococnut sorbet, joconde biscuit and banana paste

90



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