

# MOONLITE

KITCHEN AND BAR

## APPETIZER

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

## SNACK

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

## SOUP

<b>Chicken Corn Soup</b>	90
Creamy chicken corn soup with shallot, garlic, coriander, celery stick, scented with coconut milk and served with nahm jim	
<b>Tom Yum Goong</b> 🌿	118
Aromatic tom yum goong with prawns, wild mushrooms, lemongrass, and julienne tomato	

## MAIN COURSE

<b>Jack Fruit Rendang</b> 🌿	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	
<b>Isarn Baby Chicken Guiyang</b> 🌿🐷	175
Grilled spring chicken accompanied by a corn sauce and som tum with a delightful twist of apples and grapes	
<b>Pad Thai</b> 🌿🌿🌿	175
Flat rice noodles sautéed with vegetables, nuts, tofu, and fresh Jimbaran prawns	
<b>Beef Rendang</b>	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	
<b>Butter Chicken</b> 🌿	165
Rich and velvety, slow-cooked to perfection and served with flaky roti parata	
<b>Barramundi</b> 🌿	185
Fried barramundi with asam pedas sauce, scented coconut milk, baby potato, grilled asparagus, red chili, kaffir Lime and crispy sweet potato	
<b>Ayam Mekalas</b>	165
Grilled Balinese chicken breast rubbed with local spices, Penebel vegetables, pilaf rice, and aromatic coconut sauce	
<b>Asian Pork Ribs</b> 🌿	320
Slow-cooked pork ribs with zesty rica rica sauce, paired with pickled vegetables for a perfect balance	

## MAIN COURSE

<b>Red Snapper Curry</b> 🌿	185
Malay style snapper curry infused with torch ginger, cherry tomato and chili	
<b>Nasi Goreng Pineapple</b> 🌿🌿	145
Rich flavourful and balance taste pineapple fried rice with crispy prawn and sambal balacan	
<b>Nasi Goreng Lap Chiong</b> 🌿	135
Mouth-watering blend of pork fat and lap chiong spice in aromatic fried rice	

## FROM THE GRILL

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

## SIGNATURE DISH

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

## LARGE MAIN COURSE

<b>Celebration of Bebek Bali</b>	550
Featuring succulent duck rice, comforting duck soup, and a tantalizing sambal crafted from duck egg, horseradish, and hijau chili	

## SIDES

<b>Wok Fried Garlic Kailan</b>	65
<b>Roti Canai</b>	45
<b>Steamed Rice</b>	35
<b>Cashew Garlic and Wild Mushroom</b>	65
<b>Organic Mixed Vegi</b>	65
<b>French Fries</b>	75
<b>Truffle Mashed Potato</b>	65

## DESSERT

<b>Pisang Goreng</b>	90
Banana split fritters, white chocolate, peanut butter, and rosella	
<b>Moonlite's Oasis</b>	90
Mangosteen, mango, snake fruit, mandarin, mango sorbet, honey yoghurt specification, coconut mousse, and sliced almonds	
<b>Warm Chocolate Cake</b>	90
Javanese chocolate cake with strawberry coulis, coconut sorbet, and chocolate tuille	
<b>Coconut Pannacotta</b>	90
Coconut panna cotta with mango sorbet, strawberry jelly, almond joconde, and fragrant coconut	
<b>Bounty</b>	90
Guanaja chocolate bar, coconut cream filling, cococnut sorbet, joconde biscuit and banana paste	



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



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