








# 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 nahm 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, 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



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