

TANAU

55K
TRUFFLE EDAMAME
Truffle oil and parmesan

55K
VEGETABLES SPRING ROLLS (V)
With vinegar-based chilli dip

75K
TAHU TELOR (V)
sour soy chilli sauce, bean sprouts, cabbage, peanuts, spring onion

115K
GRILLED CAULIFLOWER BURNT ENDS (V, GF)
Marinated in Indonesian spices, coconut flakes, Green chilli mayo, sriracha mayo

80K
WINGS POP
Stuffed chicken wings, Ayam pop sauce, sambal pop, pickled red onion

130K
GRILLED OCTOPUS
"Jimbaran" glazed, torch ginger chilli and watercress with turmeric lime dressing

110K
CHILLI AND GARLIC PRAWN
Fried bao, lemon, coriander

65K
PORK BAO BUN
Soy braised pork belly, sambal matah

70K
DUCK BAO BUN
Sambal penyot, confit duck thigh, pickled cucumber

110K
BONE MARROW
Shimeji mushroom, Indonesian Curry, Fried Bao

165K
TOKUSEN WAGYU BRISKET
Peanut sauce, watermelon radish, bok choy, pickles

85K
AMBERJACK COCONUT CEVICHE
Infused coconut lime dressing, ginger flower, pomelo, kemangi

120K
TOKUSEN WAGYU OX TONGUE
Grilled ox tongue with soy glazed, mango chilli

45K
CUCUMBER SALAD (V,GF)
Asian dressing, sesame seeds

145K
PORK CHOP (GF)
Pickles, Indonesian spices, corn purée, cuciwis

(MARKET PRICE)
TOKUSEN WAGYU RIBEYE
House sweet chilli soy marinate or coffee rub

135K
PORK RIBS
Sweet and spicy soy sauce, shiitake mushroom, salted vegetables, cauliflower purée

120K
AIR DRIED BLACK COD (GF)
Basa genep coconut sauce, dabu-dabu

150K
RAWON (GF)
Tokusen wagyu chuck, aromatic crispy tempeh, bean sprouts, melinjo crisps

150K
SEARED DUCK (GF)
Bumbu kuning, Spiced pineapple sauce, crispy broccoli, pickles

225K
LOBSTER & TORTELLINI
confit spiced lobster, prawn tortellini, spiced coconut broth, lime and parmesan labneh

175K
TIGER PRAWNS
Garang Asam broth, belimbing wuluh, spring onion, pickled ginger flower

35K
CRISPY BABY POTATO
House seasoning, curry leaves, garlic

50K
CORN IN THE HUSK
Turmeric, chilli garlic flavoured butter, serundeng

60K
BROCCOLI ALMOND
Grilled broccoli, garlic, butter, toasted almond

45K
URAP
Spiced shredded coconut, long beans, spinach, bean sprouts, tofu

25K
ORGANIC PEA FLOWER NASI UDUK
Coconut rice with pea flower

30K
ASSORTED KERUPUK
Indonesian crackers with sambal

15K
SAMBAL
Red sambal or Green Sambal

65K
PEAR PIE
Cinnamon pear, coconut ice cream

50K
COCONUT PANDAN PANNACOTTA
Sustainable palm sugar infused with ginger and pandan sauce

PRICES ARE SUBJECT TO 10% TAX & 6% SERVICE

CLASSIC HISTORIA

145K
THE ARCHIPELAGO

"The island of Indonesia archipelago or nusantara, may refer either to the island comprising to country of Indonesia"

Gin sous-vide ginger torch flower / Elderflower / Lemon / Strawberry foam

130K
JAVANESE ESPRESSO MARTINI

"Using Purwokerto blend espresso with the mix of sustainable palm sugar and pandan water"

Nusantara / Vodka/ Pandan palm sugar

140K
KOPI KAYU MANIS

"A twist from the classic espresso martini, with a sweeter, aromatic and bitter taste"

Nusantara / Vodka Cinnamon / Espresso / Dark Chocolate

140K
KOPYOR NASTAR

"Kopyor is a traditional drink of Indonesia made out of Coconut also called kelapa puan, and Nastar is one of indonesian dried cookies with pineapple jam"

Coconut rum / Pineapple / Ginger syrup / Lemon

135K
ASAM JAWA

"Means tamarind in english, traditionally used for medicine , cooking, and many more"

Vodka / Tamarind juice / Lime / Egg white

150K
COCO OLD FASHIONED

Coconut infused bourbon / Pandan / Whiskey / Bitter

NEGRONI SELECTION

140K

THE CLASSIC

Gin / Italian bitter / Campari / Vermouth

150K

BALI'S APERITIF

Rum fat washed coconut oil / Italian bitter sousvide pandan / Campari/ Vermouth

155K

TRUFFLE NEGRONI

Gin Truffle / Italian bitter / Vermouth / Campari / Cacao

MARGARITA SELECTION

145K

PUTU'S MARGARITA

Tequila Sousvide Grilled Pineapple / Agave / Cointreau / kaffir and citrus Salt / Pineapple dried

145K

MADE'S MARGARITA

Tequila Rosemary / Guava / Lemon / Rosemary Salt

145K

KOMANG'S MARGARITA

Tequila Curry Leaf / Calamansi / Lemon / Cayenne Salt

" ASK THE BARTENDER IF ANY REQUEST FOR CLASSIC COCKTAIL "

ANYTHING VIRGIN

30K
LEMON BASIL TEA

30K
PANDAN LYCHEE TEA

25K
LYCHEE TEA

25K
YOUNG COCONUT

25K
COLA 0/COLA/SPRITE

55K
AQUA REFLECTION 750ML

BEERS

55K
PILSNER ISLAND BREWING

60K
KURA KURA EASY ALE

75K
**SUMMER PALE ALE
ISLAND BREWING**

Dzinka Menu

RED

865K / 220K

BLACK COTTAGE (PINOT NOIR)

New Zealand

960K

JEAN CLAUDE BOISSET (PINOT NOIR)

France

565K / 115K

ROTHBURY ESTATE (CABERNET MERLOT)

Australia

720K

CARTE NOIRE ROUGE (GRENACHE)

France

875K

BOCCANTINO D'ABRUZZO RISERVA

Italy

560K

BOCCANTINO D'ABRUZZO DOC

Italy

600K

TIERRA DEL FUEGO RESERVA

South America

WHITE / ROSÉ

115K/GLASS

COMPTOIRS (SOUVIGNON BLANC)

Spain

1.180K

HUNTER'S (SOUVIGNON BLANC)

New Zealand

565K / 115K

ROTHBURY ESTATE (SOUVIGNON BLANC)

Australia

1.125K

JEAN CLAUDE BOISSET (CHARDONNAY)

France

650K

SEPP MOSER

Austria

740K

CASTEL ROSÉ

France

1.950K

MAGNUM COTE DE PROVENCE (rosé)

France

890K

BACIO DELLA LUNA PROSECCO

Italy

TROPICAL FRUIT WINE

235K/180ml

PASSIONSTAR (YELLOW SKY)

Made from Passionfruit and Starfruit

PINEDRAGON (YELLOW SKY)

Made from Pineapple and Dragonfruit

DARKBERRY (YELLOW SKY)

Made from Mulberry and Strawberry

Wine List