kirana

We proudly showcase the diverse recipes of Indonesia, reflecting the nation's rich culinary heritage. Served family style in the traditional Indonesian way, each dish tells a story, bringing to life the cherished flavours passed down through generations. Guests are taken on a journey across the Indonesian archipelago, from Sumatra's savoury spices and Java's vibrant street food to Bali's unique bounty.

Indonesian

Starters

AYAM PELALAH - GIANYAR (GF, N, SP) **285k**
Shredded roasted chicken, sambal matah, crispy shallots, kaffir lime, betel leaves

LUMPIA SAYUR - SEMARANG (M) **155k**
Bamboo shoot and vegetables filling wraped in spring roll skin, sweet chili sauce

KERANG BAKAR - JIMBARAN (M) **285k**
Grilled scallops, roasted tomato, sambal matah

SOTO AYAM - LAMONGAN (M) **210k**
Glass noodles, shredded chicken, boiled egg, cabbage, bean sprouts, lime, green chili

SATE MARANGGI - PURWAKARTA **255k**
(N, LF, M)
Tamarind marinated grilled beef ribeye skewers, coriander, soy sauce, sambal colo-colo

TUNA GOHU - MALUKU (M) **225k**
Marinated tuna, lime, local basil, shallot, chilli padi, peanuts

JUKUT URAB - TABANAN (M)
Steamed leafy vegetables, grated coconut **185k**

BAKWAN JAGUNG - JAVA (M)
Crispy corn fritters, green chili **125k**

Mains

LOBSTER BAKAR - JIMBARAN (LF, M) **1,650k**
Balinese spices marinated grilled lobster, sautéed chayote leaves, sambal Jimbaran, lemon

BEBEK GORENG SAMBAL - MADURA **345k**
(SP, N, LF)
Crispy duck leg, fried tomatoes, lemongrass, sambal kluwek

BABI KIRANA - PAYANGAN(GF, N, P, LF) **395k**
Base genep marinated crispy suckling pig, young jackfruit lawar, Balinese pork sausage, bumbu guling, kaffir lime

AYAM TALIWANG - LOMBOK (LF, SP) **315k**
Taliwang spice paste marinated grilled chicken, tomatoes sambal, fried lemongrass, kaffir lime

RENDANG DAGING - SUMATRA (GF, LF, M) **355k**
Coconut milk braised beef, cassava leaves, lado ijo

PEPES IKAN SAMBAL MANGGA - JAVA (GF, N, SP) **305k**
Grilled mahi mahi Japanese torched in ginger leaves, mango sambal, fried curry leaves

UDANG BAKAR PESISIR - LABUHAN BAJO (GF,SP) **375k**
Grilled large prawns, aromatic gulai sauce

MIE / NASI GORENG (VG, LF)
Vegetarian **(205k)** Chicken **(220k)** Seafood **(260k)**

Sides and Sambals

Sides

KECIWIS (VG, N, M) **205k**
Wok-fried baby cabbage, toasted garlic, chili, soy, cashew nuts

GULAI SAYUR (VG) **205k**
Young jackfruit curry, long beans, fried tofu, aromatic spices, coconut milk

STEAMED WHITE PADI BALI RICE (VG) **35k**
Steamed rice

Sambals

SAMBAL MATAH - DENPASAR (SP) **25k**
Raw and aromatic sambal with shallots, lemongrass, lime leaf, chili, coconut oil

SAMBAL EMBE - BULELENG (M) **25k**
Fried shallots and garlic, coconut oil, chili

SAMBAL BONGKOT - KINTAMANI (SP) **25k**
Ginger torch flower (bongkot), shallots, chili, lime juice

SAMBAL NYUH - KARANGASEM (M) **25k**
Toasted shallot, garlic, grated young coconut, chili

SAMBAL LALAH MANIS - JIMBARAN (M) **25k**
Chili, shallot, shrimp paste, palm sugar

(VG) VEGAN ALTERNATIVE AVAILABLE | (GF) GLUTEN-FREE | (N) NUT | (P) PORK | (LF) LACTOSE-FREE | (M) MILD SPICY | (SP) SPICY | (A) ALCOHOL | SIGNATURE

ALL PRICES ARE IN INDONESIAN RUPIAH AND ARE SUBJECT TO 10% SERVICE CHARGE AND 11% GOVERNMENT TAX. | PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS BEFORE PLACING YOUR ORDER.

80% OF OUR FOOD AND BEVERAGE INGREDIENTS ARE SOURCED FROM THE LOCAL COMMUNITY.

kirana

Discover a vibrant selection of global flavours, from our signature Thai specialties to Mediterranean-inspired pizzas, pastas, and nourishing wellness dishes. While our menu spans the world, we remain dedicated to sourcing the finest local ingredients whenever possible, ensuring freshness and authenticity.

Wellness

QUINOA SALAD (VG, GF, LF) **235k**
Paprika-roasted chickpeas, charred kechiwis, cherry tomato, avocado, corn salsa, vegan green goddess dressing

VEGAN CAESAR (N, VG, LF) **235k**
Cos lettuce, coconut bacon, crispy croutons, cashew, garlic, nori caesar dressing

BEETROOT, MANGO & WATERCRESS SALAD (N, VG, LF) **225k**
Roasted beetroot, fresh mango, miso ginger dressing, cashew nuts

JUNGLE BOWL (VG, GF, LF) **255k**
Quinoa, cassava leaves, local kimchi, tempe bumbu, sweet potato

MARINATED BAKED MAHI MAHI (GF, LF, N) **325k**
Baked mahi mahi green papaya salad, Balinese broth, mixed herbs

SPICE-BAKED FREE-RANGE CHICKEN SUPREME (GF, LF) **305k**
Free-range chicken jicama, green mango, spicy condiment, green onion, mixed nuts

ROASTED MARINATED CAULIFLOWER (GF, N, VG) **275k**
Heritage grains, cashew nut hummus, sambal romesco, tempe crumble

Global Flavours

BURRATA & ROAST PEPPERS (GF) **255k**
Burrata roasted peppers, grilled red onion, toasted bread, extra virgin olive oil

CLASSIC CAESAR SALAD (P)
Crisp romaine lettuce, parmesan, croutons, anchovies, creamy Caesar dressing
Classic **275k**
Add grilled prawns **325k**
Add tender chicken **315k**

LOCAL TOMATO SALAD (GF) **215k**
Tomato smoked greek yogurt, beetroot, aged balsamic, confit garlic, coriander

Pizza Romana

WHITE BASE WITH CHICKEN SAUSAGE **395k**
Chicken sausage roasted mushrooms, Parmesan, mozzarella, truffle oil

SALAMI MILANO (P) **355k**
Salami Milano roasted tomato, garlic sauce, mozzarella, chili oil

WHITE BASE WITH MORTADELLA (P) **375k**
Mortadella salami pesto, burrata, salami Milano

PIZZA ROMANA ITALIANA **295k**
Tomato, Mozzarella di Bufala, fire-roasted peppers, fresh basil, parmesan, garlic olive oil

PHAD THAI GOONG (GF, N, LF) **345k**
Wok-Fried Rice Noodles with Prawns
Tamarind sauce stir-fried flat glass noodles, peanuts fresh lime

GAENG KEAW WAAN GAI (GF, SP) **325k**
Chicken Green Curry
Coconut milk simmered tender chicken, fresh herbs, spices

KHAO PHAD PU (GF, N, M) **315k**
Crab Fried Rice
Stir-fried aromatic jasmine rice, fresh vegetables, fried egg

BEEF BURGER **355k**
Sumatran beef patty, toasted brioche bun, local cheddar cheese, lettuce, gherkin, signature sauce

CLUB SANDWICH (P) **335k**
Roasted chicken, pork bacon, lettuce, tomato, egg mayonnaise, fries

200G SUMATRA MB 5 WAGYU RIBEYE (GF, A) **735k**
Roasted sweetcorn ragu, charred mixed mushrooms, red wine jus, fries

FUSILLI PASTA PESTO **345k**
Basil sauce, Parmesan, green beans

FETTUCCINE PASTA BOLOGNESE **335k**
Fettuccine, classic bolognese ragù, rosemary, Parmesan cheese

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