

muntigs bar & restaurant

DINNER MENU

ENTREES

Duck Spring Rolls with Mango Salsa & Pineapple Carpaccio	85
Vietnamese Marinated Green Papaya Salad with Bean Sprouts & Fresh Local Herb Blend (GF, V, VG)	75
Grilled Scallops on Spiced Wakame & Lime Butter (GF)	100
Fried Soft Shell Crab with Indonesian Glass Noodle Salad & Sambal (GF)	120
Tataki of Wagyu Tenderloin Sesame Coated with Bean Sprouts & Sweet Soy (GF)	130

SALADS

Daily Salad Blend of Healthy Grains, Fresh Vegetables & Mixed Leaves (V, VG Option)	120
Pear & Gorgonzola Cheese Salad with Rocket, Nuts & Honey - Balsamic Dressing (GF, V)	100

ASIAN MAINS

Southern Indian Lamb Curry with Yoghurt, Homemade Roti, Mango Chutney & Steamed Rice	200
Indonesian Chicken Curry with Roasted Candle Nut, Yellow Rice & Chili Sambal (GF)	150
Gulai Bebek in Banana Leaf with Spiced Bok Choi & Coriander Cassava Purée (GF)	190
Beef Rendang Slow Cooked Local Beef Fillet in Spicy Coconut Sauce with Local Crackers & Steamed Rice (GF)	160
Sticky Pork Belly Char Siu with Pumpkin Ginger Purée & Crunchy Vegetables (GF)	150
Grilled Fish of the Day Rubbed with Balinese Spices, Green Beans, Crispy Garlic Rice & Local Chili Sauce (GF)	190
Grilled King Prawns on Thai Glass Noodles Stir Fried with Bean Sprouts & Peanuts (GF)	170
Seafood Laksa in Fragrant Coconut Broth with Rice Noodles & Local Greens (GF)	140
Nasi Goreng Fried Rice with Vegetables, Fried Egg & Your Choice of Shrimp or Chicken (GF, V option)	80

WESTERN MAINS

Muntig's Seafood Spaghetti	<i>Single 165 / Double 300</i>
Tossed with Onion, Basil, Tomato & a Splash of White Wine served in a Cast Iron Frying Pan	
Braised Lamb Shanks served with Mashed Potato & Steamed Beans	220
Truffled Mushroom Risotto with Rocket, Cracked Pepper & Shaved Parmesan (GF, V)	150
Margherita Pizza with Tomato, Garlic, Basil Pesto & Mozzarella (V)	85
Harissa Lamb Pizza with Feta Cheese, Caramelized Onions, Fresh Coriander & Yoghurt Topping	125
Meat Lovers Pizza Minced Beef, Pepperoni, Bacon, Pork Sausage, Onions, Capsicum & BBQ Sauce	125

STEAKS

Including your choice of one side & one sauce

250g Grilled Chicken Breast	160
250g Australian Beef Strip Loin	220
250g Australian Beef Tenderloin	280
250g Wagyu Cube Roll Rib Eye Marbling <5	360
200g Wagyu Tenderloin Marbling <5	390

SIDES	50	SAUCES	25
Truffled Sweet Potato		Bearnaise	
Garlic Potato Mash		Peppercorn	
Steamed Vegetables		Mushroom	
Wok Vegetables		Café de Paris Butter	
Roasted Pumpkin			
Fries			
Wedges			
Garlic Bread		40	

DESSERTS

Chocolate Ginger Fondant with Warm Molten Heart & Almond Coated Vanilla Ice Cream (V)	85
Lemongrass Crème Brulée with Palm Sugar & Coconut (GF, V)	85
Baked Lime & Ginger Tart with Meringue & Caramel (V)	70
Balinese Black Rice Pudding with Mango & Coconut (GF, V, VG)	65

GF - Gluten Free | V - Vegetarian | VG - Vegan

All prices are in '000 Rp and are subject to 21% Government Tax & Service Charge
For outside guests we apply a 3% surcharge for Visa and Mastercard & 5% for Amex