

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
Yellow Fin Tuna Tataki Poke Bowl (GF) Virgin Coconut Oil, Gingerflower, Chilli, & Organic Rice Cracker. Mix in your fresh side	110
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

The Classic Greek (GF, V, VG option) Plum Tomatoes, Cucumber, Kalamata Olives, Greek Feta, & Classic Vinaigrette	110
French Goat Cheese Salad (GF, V) Roasted Beetroot, Soft Cheese, Shaved Fennel, Fresh Mint, & Almonds	110

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 (GF, V option) Classic Indonesian Fried Rice, Chicken Satay, Peanut Crackers, & Fried Egg	60

WESTERN MAINS

Muntig's Seafood Spaghetti Tossed with Onion, Basil, Tomato & a Splash of White Wine served in a Cast Iron Frying Pan	Single 165 / Double 300
Braised Lamb Shanks served with Mashed Potato & Steamed Beans	220
Truffled Mushroom Risotto with Rocket, Cracked Pepper & Shaved Parmesan (GF, V)	150
Pepperoni Pizza Cherry Tomatoes, Italian Pepperoni, Olives, Mushrooms, & Fresh Mint	130
The Italian Stallion Pizza Tomato Base, Fresh Mozzarella, Finished with Fresh Parma Ham, & Truffle Oil	130
The Deck Pizza (V, VG) Smokey Sweet Capsicum, Garlic, Rosemary, Capers, & Artichokes	110

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

Truffled Sweet Potato
Garlic Potato Mash
Steamed Vegetables
Wok Vegetables
Roasted Pumpkin
Fries
Wedges

SAUCES

25

Bearnaise
Peppercorn
Mushroom
Café de Paris Butter

Garlic Bread 40

DESSERTS

Chocolate Ginger Fondant with Warm Molten Heart & Almond Coated Vanilla Ice Cream (V)	65
Lemongrass Crème Brulée with Palm Sugar & Coconut (GF, V)	65
Baked Lime & Ginger Tart with Meringue & Caramel (V)	65
Balinese Black Rice Pudding with Mango & Coconut (GF, V, VG)	55

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

All prices are in '000 Rp and are subject to 21% Government Tax & Service Charge