

muntigs bar & restaurant

A FRESH APPROACH TO SOUTH EAST ASIAN CUISINE

ENTREES

Australian Beef Carpaccio	120
Local spices, Oyster mushrooms, parmesan, & crunchy croutons	
Seared Foie Gras	260
Seasonal mango & lemon basil (GF option)	
Vietnamese Spring Rolls	60
Seared tofu, bean sprouts, cucumber, Asian herbs, & gingerflower-infused dipping sauce (V)	
Tempura Soft Shell Crab	120
Balinese rujak sauce & local mixed fruit	
Tahu Isi	80
Crispy tofu & wood ear mushroom sandwiches with soya chilli dip (V)(VG)	
Asian Seafood Salad	110
Rice noodles, market fresh seafood, peanuts, chilli, roasted rice, & lemon basil (GF)	

MAINS

Market Fresh Seafood Laksa	160
Fragrant coconut broth with egg noodles, fresh cucumber, & sambal ulek (GF)	
Catch of the Day	130
Daily seafood catch of the day (please ask your service team) (GF)	
Nasi Goreng	60
Classic Indonesian Fried Rice, Chicken Satay, Peanut Crackers, & Fried Egg (GF, V option)	
Crispy Fried Duck Leg	195
Balinese coconut gulai, braised jackfruit, & fresh coriander leaf (GF)	
Grilled Indonesian Ocean Tiger Prawns	195
With lightly spiced pesmol sauce, tempe, baby starfruit, cucumber, & lemon basil (GF)	
Organic Vegetable Balinese-Spiced Curry	90
Local spices, crispy tempe, coconut rice, & organic vegetables (GF)(VG)	
Penang Style Lamb Shoulder Curry	210
Local spices cucumber raita, steamed rice and garlic naan bread	

SHARING MAINS

Whole Crispy Chicken Betutu for 2	440
Balinese spiced broth, coconut rice, & sambal mattah	
Whole Crispy Snapper for 2	470
Selection of sambals, fragrant rice, & crisp kaffir lime leaves	
Asian Sticky Pork Ribs	<i>Half Rack</i> 295 <i>Full Rack</i> 585
Star anise, cinnamon, pickled chilli, & white rice (GF)	
Indonesian Ocean Seafood Platter for 2	795
Selection of market fresh seafood with Balinese sauces, sambals, & rice (GF)	
<i>(Note please order 24 hours before to allow time for our chef to prepare)</i>	

RESORT CLASSICS

Greek Salad	110
Plum tomatoes, cucumber, Kalamata Olives, Greek Feta, & classic vinaigrette (V)(GF)	
Caesar Salad	90
Anchovies, garlic croutons, shaved parmesan, & poached egg Add grilled chicken 25 / smoked salmon 40 / three grilled prawns 60	
Muntig's Seafood Spaghetti	160
Selection of fresh seafood, garlic, tomatoes, & white wine served with freshly baked baguette	
All Day Braised Lamb Shank	220
Mashed potato, green beans, & minted lamb jus (GF)	
Truffled Mushroom Risotto	160
Rocket, cracked pepper, & shaved parmesan (GF)(V)	

BEEF

250g Australian Beef Tenderloin	295
250g Wagyu Cube Roll Rib Eye Marbling <5	380
With onion rings, mushroom puree, plus your choice of one side + one sauce	

SIDES

Roasted garlic & spring onion mashed potato (GF)(V)	50
Seasonal Asian vegetables (GF)(V)	50
Fries (GF)(V)(VG)	40
Rice - plain or coconut (GF)(V)(VG)	20

SAUCES

Bearnaise
Peppercorn
Mushroom
Café de Paris Butter
Selection of Balinese sambals

Garlic Bread 40

DESSERTS

Baked Valrhona Chocolate Fondant	75
Sichuan red wine reduction, chocolate soil & vanilla gelato (V)	
Chilled Valrhona Chocolate Layer Cake	75
Sichuan red wine reduction, chocolate soil & vanilla gelato (V)	
Black Sticky Rice	50
Poached star fruit, crisp wafer, & coconut gelato (V)	
Tropical Fruit Salad	60
Passion fruit & turmeric broth with frozen yoghurt (V)	
Chilled Carrot & Pineapple Cake	65
Kalamansi lime gelato, cardamom reduction, & lemon basil (V)	

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

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