

muntigs

bar & restaurant

BREAKFAST

A LIGHT START

Bircher Muesli /V /VG	80
Soaked in honey, yoghurt & juice, with nuts, tropical fruit & almonds	
Fresh Baker's Basket /V /VG	45
Raisin Toast / Gluten Free Toast & Pastry of the day with jam & butter	
Fresh Yoghurt /VG CoconutYoghurt	40
Tropical Fruit Compote of the Day	
Croissant or Chocolatine	30

HEALTHY DISHES

Panzanella Salad /V /VG / GF Option Available	110
Served in an avocado cup, croutons, tomatoes, red onion, cherry vinaigrette, poached eggs & bacon	
 Tropical Fruit Bowl /V /VG / GF	60
Goji berries, crispy pumpkin seeds, yoghurt & organic honey	
 Organic Quinoa Porridge	75
With Tropical Fruit Coconut, palm sugar, local seasonal fruit & almonds	
 Egg Free French Toast /V /VG	65
Made with coconut milk, topped with fresh assorted fruit & maple syrup	
 Plant-Based Mexican Heuvos Rancheros	90
Tofu scramble with avocado, beans, rancheros sauce & vegan lime sour cream	
 The Plant-Based Breakfast Of Champions	90
Vegan breakfast board with tofu scramble, Mexican beans, crispy hash brown, mushrooms, tempe bacon, spinach, tomato salsa & sourdough toast	
add Bacon 30	
Bowl of Goodness /V Option Available CoconutYoghurt	85
Islander	
Tropical seasonal fruit, dragon fruit, granola seeds & natural yoghurt	
 Shipwrecks /V /VG	
Fresh mango granita, passionfruit, homemade local tempe & almond granola	
Playgrounds /VG	
Greek yoghurt, granola, golden sweet pineapple & citrus compote	

ALL ABOUT EGGS

The Big Breakkie / GF Option Available	150
Bacon, sausage, choice eggs any style, sautéed mushrooms, grilled tomato, baked beans, Toasted baguette & hash browns	
Bacon & Eggs Your Way / GF Option	60
Bacon & 2 eggs any style served with a crisp baguette or fresh in a bun	
Pick your bun: Pink, Black or Gluten Free	
Egg, Mushroom & Crispy Hash Brown Stack	80
Crisp potato hash brown, marinated local sautéed mushrooms, poached eggs & pine nut vinaigrette	
Eggstra-Smashed Avocado / VG / GF Option Available	75
Poached eggs, seasonal avocado, olive oil, lime & feta cheese on sourdough with pickled red onion	
Eggs Benny / GF bread Available	85
Poached eggs on crisp potato hash brown, your choice of honey roasted ham or Scottish smoked salmon, drizzled with hollandaise sauce	
Nasi Goreng Forever /V /VG / GF	60
Classic Indonesian fried rice, chicken satay, peanut cracker & fried egg	
Omelette Corner / GF Option Available	70
Served with toasted baguette & sun blushed tomato ketchup	
Choice of Roasted Ham & Cheese OR Tomato & Onion	

SWEET

Banana Bread	75
Vanilla mascarpone, citrus compote & nuts	
Classic Pancake /VG	75
Flores vanilla gelato, mixed berries, honey & toasted almonds	
Coconut Gelato / V /GF	50
Crispy tuille, Bubur Injin & confit baby star fruit	

KIDS BREAKFAST

Grommet's Fry-Up / GF bread Available	60
Choose any 2 “Extras” from above, 1 egg any style with toasted bread & butter	
Kids Pancake /VG	35
With berry compote & honey	

SWEET TREATS / MORNING OR AFTERNOON TEA!

CHECK THE DISPLAY FRIDGE OR ASK OUR STAFF WHAT'S AVAILABLE	
Valrhona Chocolate Cake /VG	60
with fresh cream	
Carrot & Golden Pineapple Cake /VG	35
Crispy Cinnamon Mini Doughnuts /VG	60
with homemade hazelnut “Nutella”	

EXTRAS

 Homemade Crispy Hash Browns /V	25
 Baked Beans /V	15
 Grilled Tomato /V	15
Bacon or Sausage /V	35
 Avocado /V /VG / GF	25

*All our gluten free options +10

We are proud to say we make all our own breads, pizza bases, pies, pastries, burger rolls, paninis, desserts & muffins daily in our Batu Karang Kitchen!

75% of our menu items contains fresh ingredients from our Hydroponic Garden

 Plant-based Option

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

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ALL DAY GRAZING 11:30AM - 4PM

EASY TO SHARE

Hummus & Flat Bread / VG 40

Sumac flat bread, crispy chick peas, smooth hummus & olive oil

Panko Crusted Duck Confit Croquettes 90

Avocado, couscous, salad & hoisin tamarine sauce

Japanese-Style Crispy Indian Ocean Squid 90

Japanese Mayo, bonito, chili & seaweed flakes

Mushroom Arrancini Balls / VG 85

Sautéed mushrooms, parmesan, ruffled basil & rocket aioli

Papaya Salad Rolls 95

Shredded fresh young papaya, beans & carrots, wrapped in rice paper with peanut butter hoisin sauce

Chicken & Lemongrass Lettuce Cups / GF 70

Grilled chicken breast, spring onion, lemongrass, chilli & lemon basil

Traditional Garlic Bread / VG 70

Oven Baked fresh French baguette bread with garlic butter

The ANTIPASTO for 2 to 4 friends 160

Sharing platter with crackers, pate, feta cheese, hummus, green olives & dried tomatoes.

Chilli Beef Nachos 100

Spiced ground beef, mozzarella cheese, black bean purée, jalapenos, avocado, sour cream & tomato salsa

Quattro Formaggi Pizza / GF Base Available 95

Gorgonzola, brie, parmesan & mozzarella cheese

Chicken Tandoori Pizza / GF Base Available 95

Tandoori chicken, baked onion, zucchini, eggplant, mozzarella, mint raita & tomato sauce

The Italian Stallion Pizza / GF Base Available 95

Mozzarella,smoked bacon, rucola, tomato sauce & aged parmesan flakes

POKE BOWLS

Classic Ahi Tuna Poke Bowl / GF Base Available 95

Red rice, seared tuna, avocado, carrots, cucumber, pickled radish & wasabi soya dressing

Karaage Chicken Poke Bowl 85

Red rice, fried chicken, pickled radish, pickled ginger, sesame wakame & teriyaki sauce

GARDEN BOWLS & SALAD BAR

Spiced Chick Peas & Cauliflower / V / VG / GF 70

Sweet potato queso base with roasted cauliflower, crispy chick peas, baked onion, paprika orange salsa tangy lemon & tahini maple dressing

 **Glory Bowl** / V / VG / GF 75

Roasted pumpkin & eggplant base with kale, mint, pumpkin seeds, radish & turmeric ginger vinaigrette

Loaded Paradise Salad / V / VG / GF 70

Shredded romaine lettuce, kale & Napa cabbage topped with papaya, walnuts, avocado, kidney beans & Dijon vinaigrette

The Big Caesar Salad / GF 90

Baby romaine tossed in Caesar dressing with bacon, anchovies, garlic croutons & shaved parmesan

 **All The Good Things Salad** / V / VG / GF 90

Straight from our garden. Organic quinoa, kale, spinach, apple, cucumber, tomato, watercress, edamame & pine nuts tossed in lemon dressing

Add to your salad

3 Grilled Tiger Prawns 60

Seared Chicken Breast Strips 30

Grilled Halloumi Cheese 40

Smoked Salmon 60

SANDWICHES & WRAPS

Classic Club Sandwich / GF Option Available 115

Layered fresh brown bread with grilled peppered chicken paillard, fried egg, avocado, back bacon, tomato & tartar sauce served with crispy fries

 **Vegan Avocado Toasted “BLT”** / V / VG 60

Open faced sandwich topped with smashed avocado, tempe bacon & organic semi dried tomato, rucola, sunflower seeds & balsamic essence **add Real Bacon 30**

Loaded Cheeseburger ‘n Fries / V / VG / GF 110

Ground Angus beef, maple glazed bacon, mozzarella cheese & house relish served in a homemade burger bun

Pick your bun: Pink, Black or Gluten Free

Vegan Tempeh Burger ‘n Taro Chips 75

Seared marinated tempeh , spinach, sautéed onion, daikon pickle & house vegan cocktail sauce served in a homemade burger bun **Pick your bun: Pink, Black or Gluten Free**

Crispy Fish Taco Wrap 95

Tartar sauce, romaine lettuce, tomato, lemongrass coconut sambal & kemangi leaf wrapped in a grilled tortilla

 **Black Bean & Sweet Potato Quesadilla** / V / VG 70

Whole wheat tortillas filled with black bean purée, cumin flavored sweet potato, spinach & jalapenos with cashew sour cream & pico de gallo

SLIGHTLY LARGER PLATES

Waterfront Fish & Chips 120

Red snapper fillet, French fries & tartar sauce

Spaghetti alle Vongole / GF Option Available 120

Fresh clams, arugula, chili, parsley, white wine & butter

Fresh Tiger Prawn Linguine / GF Option Available 130

Tiger prawns, garlic, chardonnay, sautéed in a light chili emulsion

Shrimp On The Barbie Tostadas 120

Paprika grilled prawns, pineapple & corn salsa, black bean purée, avocado, lime & chili served on crisp tortilla

Steak Sandwich 110

Seared Australian sirloin steak, onion, tomato, rocket & Dijon mustard mayo packed inside a homemade baked baguette with mustard aioli & mozzarella cheese

Indonesian Ayam Geprek 90

Crispy boneless chicken & pressed on mortal stone, fragrant coconut rice, sambal matah & kemangi leaf

Catch Of The Day / GF Option Available 120

Daily Changing Seafood Catch Of The Day (please ask the staff)

Mie Goreng 90

Wok fried egg noodles with chicken satays, fried prawns, mixed vegetables & traditional crackers

Add Balinese Chicken 50

Nasi Goreng Kampung 90

Local village-style wild ginger spiced fried brown rice with chicken satays, egg floss, crackers & pickled vegetables

Add Balinese Chicken 50

 **Vegan Nasi Campur** 95

Vegan version of the traditional Nasi Campur, brown rice, tempe bacon, Morning Glory “Kangkung,” spiced dried coconut Serundeng”, tofu, jackfruit rendang & dragon fruit blood with green bean lawar in fresh lettuce cup

Add Balinese Chicken 50

SIDES

French Fries with aioli / VG / GF 45

Potato Wedges with garlic sour cream & home made tomato sauce / VG / GF 45

Mixed Salad with house dressing / VG / GF 35

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A FRESH APPROACH TO SOUTH EAST ASIAN CUISINE

75% OF OUR MENU ITEMS CONTAINS INGREDIENTS FRESH FROM OUR IN-HOUSE BATU KARANG HYDROPONIC GARDEN

TO START

Traditional Garlic Bread 40
Oven baked fresh French baguette bread with garlic butter (VG)

Bruschetta 50
Eggplant tartar topped with chopped mushrooms, capsicum marmalade, olive oil & shaved parmesan cheese (VG)

ENTREES

Australian Beef Carpaccio 120
Local spices, Oyster mushrooms, parmesan & crunchy croutons (GF)

Potstickers 95
Pork dumplings wrapped in gyoza skin, mixed greens & soy dipping sauce

Asian Flavored Beef Salad 110
Seared thin sliced beef sirloin salad with organic greens, cucumber, tomato & chili lime dressing (GF)

✔ **Papaya Salad Rolls** 65
Shredded fresh young papaya, beans & carrots, wrapped in rice paper with peanut butter hoisin sauce (V / VG / GF)

✔ **Eggplant Tartar** 65
Smoky eggplant tartar with smashed avocado, kale, taro chips & balsamic essence (V / VG / GF)

Lemongrass Marinated Grilled Prawns 115
Spiced sweet watermelon & pomelo salad, ginger flower remoulade (GF)

Tahu Isi 80
Crispy fried tofu & wood ear mushroom sandwiches with soya chili dip (V) (VG)

PLANT - BASED

✔ **Sumatran Rendang Nangka** 70
Braised organic young jackfruit in hearty chili coconut sauce & steamed rice (V / VG)

✔ **Singapore Mee Hoon** 70
Stir fried rice vermicelli noodles with carrots, cabbage, bean sprouts, spring onions & light soy (V / VG / GF)

✔ **Nasi Campur** 95
Vegan version of the traditional Nasi Campur. Brown rice, tempe bacon, Morning Glory "Kangkung," spiced dried coconut "Serundeng," tofu, jackfruit rendang & dragon fruit blood & green bean lawar in fresh lettuce cup (V / VG / GF)

✔ **Black Bean Korean Noodles** 95
Wok fried udon noodles tossed in black bean sauce with mushrooms, eggplant, zucchini & Napa cabbage kimchee (V / VG)

- Option to add Spiced Balinese Chicken or Beef "Semur Sapi" 50

MAINS

Indian Murgh Mukni 180
Oven baked Tandoori boneless chicken, cooked in cashew nut tomato gravy (GF)

Japanese Tori No Teriyaki 100
Pan seared ginger soy infused boneless chicken cooked with teriyaki sauce

Catch of the Day 120
Daily seafood catch of the day (please ask the staff) (GF)

✔ **Traditional Indonesian Satays** 160 / Veg 70
Served with white rice, pickled vegetables, & peanut dipping sauce
Choice of: Chicken / Pork / Beef / Vegan Tempe Satay (V / VG / GF)

Hoisin Crispy Duck 160
Sous-vide fried hoisin duck leg with pumpkin & spinach lemongrass infused risotto (GF)

Grilled Indonesian Ocean Tiger Prawns 165
With lightly spiced pesmol sauce, tempe, baby star fruit, cucumber & lemon basil (GF)

CHEF'S CREATION | TASTE OF ASIA

Balinese Style Classic Ayam Betutu 180
Steamed roasted spring chicken with thousand spices, wrapped in banana leaf & lemongrass, with a selection of traditional Balinese sambals & traditional "Srombotan Sayur" long beans & bean sprout (GF)

Whole Crispy Snapper for Two 470
Selection of sambals, fragrant rice & crisp kaffir lime leaves (GF)

BBQ Pork Spare Ribs 200
Grilled hoisin & tamarind marinated pork spare ribs with pickled Napa cabbage

Indonesian Ocean Seafood Platter for Two 795
Selection of market fresh seafood with Balinese sauces, sambals & rice (GF)
(Note please order 24 hours before to allow time for our chef to prepare)

RESORT CLASSICS

✔ **All The Good Things Salad** 90
Straight from our garden. Organic quinoa, kale, spinach, apple, cucumber, tomato, watercress, edamame & pine nuts tossed in honey lemon dressing (V / VG / GF)

Caesar Salad 90
Baby romaine tossed in Caesar dressing with bacon, anchovies, garlic croutons, shaved parmesan (VG / GF)
Add to your salad / 3 Grilled Tiger Prawns ... 60 / Seared Chicken Breast Strips...30 Grilled Halloumi Cheese...40 / Smoked Salmon ...60

Nasi Goreng Kampung 90
Local village-style wild ginger spiced fried brown rice with chicken satays, egg floss, crackers, & pickled vegetables (VG / GF)
Add Spiced Balinese Chicken 50

Mie Goreng 90
Wok fried egg noodles with chicken satays, fried prawns, mixed vegetables, & traditional crackers
Add Spiced Balinese Chicken 50

Muntig's Seafood Spaghetti 190 / GF Option 20
Selection of fresh seafood, garlic, tomatoes & white wine served with freshly sliced baguette

All Day Braised Lamb Shank 220
Mashed potato, green beans & minted lamb jus

Truffled Mushroom Risotto 160
Rocket, cracked pepper & shaved parmesan (VG / GF)

MEAT

250g Grilled Chicken Breast (GF) 160

250g Australian Beef Tenderloin (GF) 295

250g Wagyu Cube Roll Rib Eye Marbling <5 (GF) 380

300g Lamb Chop (GF) 330

With onion rings, mushroom purée, plus your choice of one side + one sauce

SIDES

✔ Garlic Mashed Potato (GF) (V) 50

Sautéed Bacon & Green Beans (GF) 50

✔ Potato Wedges (GF) (V) 40

✔ Wok Fried Asian Vegetables (V / VG / GF) 50

✔ Green Leaf Salad With House Dressing (V / VG / GF) 40

SAUCES

Bearnaise (GF)

Peppercorn (GF)

Mushroom (GF)

Selection of Balinese sambals

DESSERTS

Vanilla Crème Brûlée 70
Passion fruit seeds & candied macadamia nuts

Chilled Valrhona Chocolate Layer Cake 75
Sichuan red wine reduction, chocolate soil & vanilla gelato (V)

Black Sticky Rice 50
Poached star fruit & coconut gelato (V)

No-Bake Layered Blueberry Cheese Cake 75
With berry coulis & pineapple baby star fruit compote (V)

Lime Ginger Tart 70
With Vanilla ice cream & berry coulis

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HEALTHY JUICES	
Vitamin Booster <i>Orange, Papaya, Carrot & Lime</i>	50
Ginger IsThe New Black <i>Cucumber, Spinach, Apple, Lemon, Ginger & Charcoal</i>	50
Tropical Placebo <i>Mango, Pineapple, Coconut & Lime</i>	50
Detox To Retox <i>Beetroot, Carrot, Celery, Ginger & Lime</i>	50
LOTTA LOVE SMOOTHIES <i>Made with Fresh Milk, optional Soy Milk, Almond Milk, Oat Milk, Agave syrup or Coconut Yoghurt +10</i>	
Berry Blast <i>Mixed Berries, Natural Yoghurt, Dragon Fruit & Honey</i>	50
Matching Colors <i>Mathca, Banana, Mango, Kale, Yoghurt & Honey</i>	50
Oreo Love <i>Oreo, Ice cream, Brownie, Fresh Milk & Caramel Syrup</i>	100
Pink & Pretty <i>Coconut Milk, Mango, Watermelon, Papaya, Strawberry Syrup & Dragon Fruit</i>	100
DRINKIES	
Coke, Sprite, Diet Coke, Soda Water, Tonic Water	25
AQUA large	25
SPARKLING REFRESHERS	
Asian Refresher <i>Soda, Lime & Ginger</i>	35
Tropical Refresher <i>Soda, Hibiscus, Passionfruit & Lime</i>	35
Cleansing Refresher <i>Soda, Cucumber, Lemon & Local Basil</i>	35
TEA (served hot or iced)	
English Breakfast	40
Earl Grey	40
Darjeeling	40
Green Gunpowder	40
Berry Mix	40
Peppermint	40
Chamomile	40
Ginger Vanilla	40
Chai Spice infused with fresh milk	
SUPER HEALTHY DRINKS	
Kore Cultur Lab Kombuchas	55
Kore Culture Immune shot	35
Jamu With You	60
MILKSHAKES <i>Made with Fresh Milk, Oreo, Vanilla, Chocolate, Banana</i> <i>Optional Soy, Almond Milk, Oat Milk +10</i>	
	40
COFFEE	
Espresso	20
Cappuccino	30
Flat White	30
Long Black	30
Café latte	30
Matcha Latte	30
Taro Latte	30
Mocha	40
Frappe coffee or mocha	40
Hot Chocolate	40
Iced Coffee	40
<i>*Extra shot, Soy Milk, Almond Milk, Oat Milk or Coconut Milk 10</i>	
<i>*Take away cup 6</i>	
SPIRIT & LIQUEURS	
Smirnoff Vodka	65
Captain Morgan Rum	65
Jim Beam	65
Johnnie Walker Red Label	65
Chivas Regal	85
Famous Grouse	85
Jose Cuervo Tequila	110
Myer's Dark Rum	110
Absolut Vodka	80
Coffee Liquor	80
Baileys	80
Frangelico	80
Limoncello	80
Jack Daniel's	80
Jameson	80
Bunderburg Rum	110
Grey Goose Vodka	85
Belvedere Pure	100

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bar & restaurant

BEER	
Bintang	50
Island Brewery Pilsner	55
Island Brewery Summer Pale Ale	65
Island Brewery Small Hazy	75
Black Sand Brewery I.P.A 6.8%	100
Kura Kura Lager	70
Kura Kura Island Ale	80
COCKTAILS	
The Asian 75 <i>Butterfly Pea Blossom Infused Gin, Grapefruit, Thyme, Fresh Lime & Sparkling Wine</i>	155
Sweet Venom <i>Mango Infused Vodka, Jackfruit Liqueur, Pineapple, Fresh Lime & a Dash of Almond</i>	100
Espresso Martini <i>Vodka, Espresso Liqueur & Espresso Coffee</i>	120
Comfortably Numb <i>Gin, Fresh Hydroponic Garden Kemangi Basil & Cucumber Infused Tea, Mangosteen, Limoncello & Fresh Lime</i>	120
Cure Me Jasmine <i>Berry Infused Vodka, Jasmine Liqueur, Local Sirsak, Fresh Lime & a Dash of Simple Syrup</i>	100
The Deck Original Mango Daiquiri <i>Captain Morgan Rum, Mango, Fresh Lime & Simple Syrup served frozen</i>	120
Paradise Poison <i>Spiced Rum, Jackfruit Liqueur, Dragonfruit, Passionfruit & Fresh Lime</i>	100
Thai Muai Basil Water <i>Gordon's Gin, Elderflower, Ginger Ale, Fresh Lime & Basil Water</i>	120
Watermelon Caipiroska <i>Smirnoff Vodka, Lime Wedges & Watermelon</i>	100
Guilty Pleasure <i>Tequila, Guava, Hibiscus, Fresh Lime & a Dash of Vermouth</i>	100
Loose Lychees Sink Ships <i>White Rum, Muddles Lychees, House Dried Coconut, Fresh Lime & a Dash of Soda</i>	100
MARGARITAS	
Classic <i>The classic "Straight up" or "On The Rocks"</i>	155
Tommy's <i>With a touch of sweetness of Agave Syrup</i>	155
Cocorita <i>Jack Fruit Liquor & Coconut Foam for a new experience</i>	155
ITALIAN JOB	
Aperol Spritz <i>Aperol Aperitivo, Sparkling Wine & Soda</i>	155
Negroni <i>Gordon's Gin, Campari & Red Italian Vermouth</i>	155
Sbagliato <i>Campari Bitter, Red Italian Vermouth & Sparkling Wine</i>	155
WHITE & ROSE WINES	
	GLS BTL
Isola White (Italian grapes grown in Bali)	95 445
Isola Rose (Italian grapes grown in Bali)	95 445
B&G Cuvee Special Ugni Blanc (French)	130 550
Beringers Founders Estate Chardonnay (USA)	650
Ventesquero Reserva Chardonnay (Chile)	550
Ventesquero Reserva Sauvignon Blanc (Chile)	550
Stonecross Chenin Blanc (South Africa)	575
The Elements Sauvignon Blanc (South Africa)	600
RED WINE	
Isola Red (Italian grapes grown in Bali)	95 445
B&G Pinot Noir (French)	140 580
D'amberg Stump Jump Grenache Shiraz (Australia)	600
Beringers Founders Estate Pinot Noir (USA)	650
Ventesquero Riserva Merlot (Chile)	550
Kaiken Estate Malbec ~ Mendoza (Argentina)	600
Kaiken Estate Cabernet Sauvignon (Argentina)	600
SPARKLING WINE	
Louis Perdier Brut (French)	120 520
<i>For the selection of Special Wines by the bottle, feel free to ask one of our Staff</i>	
<i>We only use imported spirits & fresh ingredients to make our own tasty syrups for flavouring our delicious cocktails!</i>	
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