

BREAKFAST

A LIGHT START

- Island Bircher Muesli** /V /VG 95
Honey-soaked oats with yoghurt, citrus juice, toasted almonds, nuts and fresh tropical fruit
- Fresh Baker's Basket** /VG 75
Freshly baked pastries with island honey and tropical fruit preserves
- Tropical Yoghurt Bowl** /VG 60
Natural or coconut yoghurt with seasonal fruit compote
- Butter Croissant or Chocolatine** 40

BOWL OF GOODNESS /V Option Available 95

- Islander**
Dragon fruit, seasonal tropical fruit, granola seeds and natural yoghurt
- Shipwrecks** /V /VG
Mango granita, passionfruit, house-made tempe granola and toasted almonds
- Playgrounds** /VG
Greek yoghurt, granola, golden pineapple and citrus compote

HEALTHY DISHES

- Wild Mushroom & Ricotta Toast** 120
Multigrain toast with avocado, roasted mushrooms, rocket, cherry tomatoes, shaved parmesan and beetroot pesto finished with toasted seeds
- Island Fruit Bowl** /VG /GF /V Option Available 75
Fresh tropical fruit with goji berries, pumpkin seeds, yoghurt and organic honey
- Coconut Quinoa Porridge** /V /VG /GF 100
Organic quinoa simmered in coconut milk with palm sugar, almonds and seasonal fruit
- Muntigs Bagel** 90
House bagel with dill cream cheese, avocado puree, grilled halloumi, onion and wild rocket



ALL ABOUT EGGS

- The Big Breakfast** /GF Option Available 190
Bacon, breakfast sausage, eggs your way, sautéed mushrooms, spinach, grilled tomato, baked beans and hash browns on toasted sourdough
- Mediterranean Shakshuka** 130
Soft poached eggs baked in a rich tomato and bell pepper stew with warm bread
- Smoked Salmon Croissant** 175
Buttery toasted croissant with avocado, spinach, smoked salmon and soft scrambled eggs
- Bacon & Egg Breakfast Roll** /GF Option 90
Classic bacon and egg roll served on your choice of bun
Pink | Black | Gluten-Free
- Bacon & Eggs Your Way** /GF Option 90
Crispy bacon with two eggs any style
- Eggstra-Smashed Avocado** /VG /GF Option Available 95
Poached eggs with avocado, olive oil, lime and feta on toasted sourdough with pickled red onion
- Eggs Benedict** /GF bread Available 110
Poached eggs on a house English muffin with honey roasted ham or smoked salmon and hollandaise
- Island Nasi Goreng** /VG /GF /V Option Available 80
Indonesian fried rice with chicken satay, prawn crackers and fried egg
- Omelette Corner** /GF Option Available 90
Your choice of roasted ham & cheese or tomato & onion, served with toasted baguette and ranchero sauce

EGGS NO EGGS 110

- Plant-Based Huevos Rancheros**
Tofu scramble with avocado, black beans, ranchero sauce and vegan lime crema
- The Vegan Breakfast Board**
Tofu scramble, Mexican beans, crispy hash browns, mushrooms, tempe bacon, spinach, tomato salsa and sourdough toast
add Bacon 30

SWEET

- Panettone French Toast** 150
Blueberry compote, vanilla cream, toasted coconut and maple syrup
- House Banana Bread** 80
Vanilla mascarpone, citrus compote and toasted nuts
- Classic Pancake** /VG 90
Mixed berries, honey and toasted almonds



EXTRAS

- Homemade Crispy Hash Browns** /V 40
- Baked Beans** /V 30
- Grilled Tomato** /V 30
- Bacon or Sausage** /V 40
- Avocado** /V /VG /GF 40

KIDS BREAKFAST

- Grommet's Fry-Up** /GF bread Available 70
One egg any style with your choice of two sides and toasted bread
- Kids Pancake** /VG 70
Berry compote and honey

**All our gluten free options +15*

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 contain fresh ingredients from our Hydroponic Garden

V - Vegan / Plant-based Option / VG - Vegetarian / GF - Gluten Free

All prices are in '000 RP & are subject to 17.7% Government Tax & Service Charge. One Bill Per Table.

muntigs bar & restaurant

ALL DAY GRAZING 11:30AM - 4PM

EASY TO SHARE

Charcuterie Board (x2 pax)	300
Prosciutto, salame piccante and smoked ham with ricotta, gorgonzola and cheddar, served with olives, pickled vegetables, baba ghanoush and focaccia	
House Hummus & Flatbread /VG	65
Creamy hummus, sumac flatbread, crispy chickpeas and olive oil	
Lemongrass Chicken Lettuce Cups /GF	90
Shredded chicken with lemongrass, chilli relish and lemon basil in crisp lettuce cups	
Garlic Baguette /VG	65
Oven-baked baguette with garlic butter	
Buffalo Wings	100
Spiced chicken wings with celery and carrot sticks and jalapeño ranch dip	
Japanese-Style Crispy Squid	110
Indian Ocean squid with bonito flakes, chilli, seaweed and Japanese mayo	
Truffle Mushroom Arancini /VG	110
Golden risotto balls with parmesan, truffle oil and basil aioli	
Papaya Rice Paper Rolls /GF	90
Fresh papaya, carrot and beans wrapped in rice paper with peanut hoisin dipping sauce	

LARGER PLATES

Greek Lamb Keftedes	170
Lamb and zucchini meatballs with halloumi in tomato gravy served with focaccia and tzatziki	
Fish & Chips	150
Line-caught fish with lemon wedges, fries and tartar sauce	
Chicken Shish Tawouk	160
Middle Eastern grilled chicken skewers with cabbage salad, potato wedges and garlic sauce	
Loco Moco Bowl /GF	150
Hawaiian classic with white rice, beef patty, bacon, mushrooms, fried egg and rich gravy	
Jimbaran Catch of the Day /GF	170
Balinese grilled fish with sambal matah, red rice and water spinach	
Nasi Goreng Kampung	100
Village-style fried rice with chicken satay, egg floss, crackers and pickled vegetables Add Balinese Chicken 50	
Vegan Nasi Campur /V /VG /GF	100
Brown rice with tempe bacon, kangkung greens, serundeng coconut, tofu and jackfruit rendang Add Balinese Chicken 50	

BURGERS, TACOS & WRAPS

Club Sandwich /GF Option Available	160
Grilled chicken, bacon, egg, avocado and tomato on toasted bread with crispy fries	
Chicken Street Tacos	140
Three tortillas filled with seasoned chicken, mozzarella, slaw, salsa, guacamole and sour cream	
Loaded Cheeseburger & Fries /GF Option Available	170
House beef patty with grilled bacon, cheddar and house relish Pink Black Gluten-Free bun	
Swordfish Burger	170
Crumbed swordfish with slaw, lemongrass relish & mango chutney	
Vegan Burger 'n Taro Chips /GF Option Available	130
Seared homemade vegan pattie, 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 Pocket	150
Pita pocket with tartar sauce, herbs and sambal	
Chicken Burrito	140
Sous-vide chicken with beans, guacamole, tomato salsa and sour cream	
Prosciutto & Ricotta Focaccia	160
Toasted focaccia with prosciutto ham & ricotta fresca	

PIZZA & PASTA

Spaghetti Vongole /GF Option Available	160
Fresh clams, arugula, chilli, parsley, white wine & butter	
Classic Lasagna	160
Layered bolognese with creamy basil parmesan sauce	
Tiger Prawn Linguine /GF Option Available	160
Prawns sautéed with garlic, chardonnay and chilli	
Rigatoni Pistacchio & Burrata	160
Cherry tomato confit with fresh burrata and roasted pistacchio	
Pepperoni Pizza	160
Tomato, mozzarella and spicy salami	
Quattro Formaggi Pizza /GF Option Available	130
Gorgonzola, goat cheese, parmesan and mozzarella	
Garlic Pizza Bites /GF Option Available	100
Crispy pizza dough with garlic butter, mozzarella and parmesan	
Tandoori Chicken Pizza /GF Option Available	100
Tandoori chicken with vegetables and mint raita	
The Italian Stallion Pizza /GF Option Available	160
Prosciutto, rocket and shaved parmesan	
Margherita Pizza /VG /GF Option Available	100
Tomato, mozzarella and basil	

FRESH & HEALTHY

Ahi Tuna Poke Bowl /V Option Available	130
Red rice, fresh tuna, avocado, edamame, seaweed, cucumber and pickled radish with wasabi soy dressing	
Falafel Grill Plate /V /VG	130
Crispy falafel with muhammara, tzatziki, salad and house bread	
Spiced Chickpea & Cauliflower Salad /V /VG /GF	130
Roasted cauliflower, crispy chickpeas and sweet potato with citrus salsa and tahini maple dressing	
Mediterranean Kale & Grilled Chicken Salad /GF	130
Organic kale and baby romaine with grilled chicken breast, cucumber, cherry tomatoes, Kalamata olives and feta, finished with oregano lemon vinaigrette	
The Big Caesar Salad	130
Baby romaine tossed in classic Caesar dressing with crispy bacon, anchovies, garlic croutons and shaved parmesan	
Garden Superfood Salad /V /VG /GF	130
Quinoa, kale, spinach, apple, cucumber, tomato and edamame with lemon dressing	
Caprese Salad	150
Tomato, mozzarella, basil and olive oil Add Burrata 50	
Add to your salad	
3 Grilled Tiger Prawns	70
Seared Chicken Breast Strips	40
Grilled Halloumi Cheese	50
Smoked Salmon	70
SIDE	
French Fries with aioli /V /VG /GF	60
Potato Wedges with Garlic Cream /V /VG /GF	
Mixed Garden Salad /V /VG /GF	
with house dressing	
Taro Chips with Black Bean Aioli /V /VG /GF	
Sweet Potato Fries /V /VG /GF	
with ketchup and mayonnaise	

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TO START

Traditional Garlic Bread /VG	65
Oven baked fresh French baguette bread with garlic butter	
Bruschetta /VG	80
Eggplant tartar topped with chopped mushrooms, capsicum marmalade, olive oil & shaved parmesan cheese	

ENTRÉE

Tuna Ceviche /GF	100
Marinated Ahi Tuna Ceviche with avocado, orange segment, watercress, marinated egg & corn tortilla chips	
Tako Sawa Salad /GF	130
Olive oil dressed octopus tossed with black bean, tomato salsa, guacamole salad with orange vinaigrette	
Beef Samosa	100
Beef & potato samosa served with mango chutney & cucumber raita	
Burrata	195
Served with marinated tomato salad, black kalamata olive, balsamic reduction drizzled with basil oil	
Potstickers	100
Pork dumplings wrapped in gyoza skin, mixed greens & soy dipping sauce	
Beetroot Salad & Goat Cheese Bonbon /VG /V Option Available	120
Pickled chunky beetroot with crispy fried goat cheese, green apple, wild rocket leaf, mint yoghurt & parmesan	
Eggplant Tartar /V/VG/GF 	100
Smoky eggplant tartar with smashed avocado, kale, taro chips & Balsamic essence	
Lemongrass Marinated Grilled Prawns /GF	135
Spiced sweet watermelon & pomelo salad, ginger flower remoulade	
Flash-fried Fish Cake	100
Lime garlic aioli, mango chutney, chili jam, cress greens with julienne garnish	

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WESTERN CORNER

Muntig's Seafood Spaghetti /GF	350
Selection of fresh seafood, garlic, tomatoes & white wine served with freshly sliced baguette	
Rigatoni Pistacchio & Burrata	160
Cherry tomato confit with fresh burrata and roasted pistacchio	
Char-Grilled Jumbo Prawns /GF	260
Kaffir lime marinated grilled jumbo prawns on a bed of bok choy, baby beans, cracked & mashed potatoes served with a chilli hollandaise sauce	
Cajun Crusted Seared Ahi Tuna Steak	260
Whipped cauliflower, romaine, baby beans, charred king oyster mushroom & romesco sauce	
All Day Braised Lamb Shank	300
Mashed potato, green beans & minted lamb jus	
Truffled Oil Mushroom Risotto /VG/GF	250
Rocket, cracked pepper & shaved parmesan	

FROM THE GRILL

200g Grilled Chicken Breast /GF	250
200g Australian Beef Tenderloin /GF	380

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

CONDIMENTS

Chimichurri /GF
Peppercorn /GF
Mushroom /GF
Gorgonzola

SIDE

Garlic Mashed Potato /GF
Sautéed Bacon & Green Beans /GF
Potato Wedges /GF/V
Wok Fried Asian Vegetables

60

Green Leaf Salad with
House Dressing /V/VG/GF
Sweet Potato Fries /V/VG/GF
French Fries /V/VG/GF

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HEALTHY JUICES 65

Vitamin Booster
Orange, Papaya, Carrot & Lime

Ginger Is The New Black
Cucumber, Spinach, Apple, Lemon, Ginger & Charcoal

Tropical Placebo
Mango, Pineapple, Coconut & Lime

Detox To Retox
Beetroot, Carrot, Celery, Ginger & Lime

LOTTA LOVE SMOOTHIES

Made with Fresh Milk, optional Soy Milk, Almond Milk, Oat Milk, Agave syrup or Coconut Yoghurt +15

Good Karma Smoothie 70
Good for farmers, good for you. Direct support of local seaweed farmers.
Ingredients: Banana, sirsak, coconut, mango, yoghurt and a seaweed protein cube containing three of the most protein & nutrient-rich seaweeds in the world plus some local Moringa.

Berry Blast 70
Mixed Berries, Natural Yoghurt, Dragon Fruit & Honey

Matching Colors 70
Mathca, Banana, Mango, Kale, Yoghurt & Honey

Oreo Love 100
Oreo, Ice cream, Brownie, Fresh Milk & Caramel Syrup

Pink & Pretty 100
Coconut Milk, Mango, Watermelon, Papaya, Strawberry Syrup & Dragon Fruit

Top Up with Good Karma! 15
TOP UP any smoothie with a protein cube

PROTEIN SHAKES 80

Made with Fresh Milk, optional Soy Milk, Almond Milk, Oat Milk, Agave syrup or Coconut Yoghurt +15

Muscle Repair
Whey Protein Vanilla Flavour, Unsweetened Peanut Butter, Banana & Fresh Filtered Water

Perfect Weight
Whey Protein Mango Flavour, Fresh Pineapple, Mango & Coconut Water

Workout Boost
Whey Protein Chocolate Flavour, Fresh Espresso Shot, Banana & Fresh Milk

DRINKIES

Coke, Sprite, Soda Water, Tonic Water 45

AQUA large 45

SPARKLING REFRESHERS 55

Asian Refresher
Soda, Lime & Ginger

Tropical Refresher
Soda, Hibiscus, Passionfruit & Lime

Cleansing Refresher
Soda, Cucumber, Lemon & Local Basil

TEA (served hot or iced)

English Breakfast, Earl Grey, Darjeeling 60

Green Gunpowder, Berry Mix, Peppermint 60

Chamomile, Ginger Lemon, Pure Ginger, Chai Spice infused with fresh milk 60

SUPER HEALTHY DRINKS 80

Kombucha 100

Jamu With You

MILKSHAKES 70

Made with Fresh Milk, Oreo, Vanilla, Chocolate, Banana +15
Optional Soy, Almond Milk, Oat Milk

COFFEE 35

Espresso 40

Cappuccino, Flat White, Long Black 40

Café latte, Matcha Latte, Taro Latte 50

Mocha, Frappe coffee or mocha, Hot Chocolate 50

Iced Coffee

**Extra shot, Soy Milk, Almond Milk, Oat Milk or Coconut Milk +15*

**Take away cup +6*

SPIRIT 100

House 140

Top Shelf 140

BEER CAN 55

Bintang 65

Island Brewery Pilsner 75

Island Brewery Summer Pale Ale 95

Island Brewery Small Hazy 110

Black Sand Brewery I.P.A 6.8% 80

Kura Kura Lager 75

Kura Kura Easy Ale 90

Kura Kura Island Ale

GIN & TONIC 100

Tanqueray 160

Tanqueray 10 100

Bombay 130

Hendrix 100

Cittadelle 135

Cittadelle Res 135

Gin Mare 135

Roku

**If you like your gin & tonic, Try to find*



THE HOWFF
Whisky, Gin & Blue Beer

COCKTAILS 130

Espresso Martini 160
Vodka, Espresso Liqueur & Espresso Coffee

The Asian 75 130
East Indies Pomelo Gin, Grapefruit, Thyme, Fresh Lime & Sparkling Wine

Sweet Venom 130
Mango Infused Vodka, Jackfruit Liqueur, Pineapple, Fresh Lime & a Dash of Almond

Comfortably Numb 130
East Indies Archipelago Dry Gin, Fresh Hydroponic Garden Kemangi Basil & Cucumber Infused Tea, Limoncello & Fresh Lime

Cure Me Jasmine 130
Berry Infused Vodka, Jasmine Liqueur, Local Sirsak, Fresh Lime & a Dash of Simple Syrup

The Deck Original Mango Daiquiri 130
Bacardi Carta Blanca, Mango, Fresh Lime & Simple Syrup served frozen

Paradise Poison 130
Bacardi Spiced Rum, Jackfruit Liqueur, Dragonfruit, Passionfruit & Fresh Lime

Thai Muai Basil Water 130
East Indies Pomelo Gin, Elderflower, Ginger Ale, Fresh Lime & Basil Water

Watermelon Caipiroska 130
Smirnoff Vodka, Lime Wedges & Watermelon

Guilty Pleasure 130
Tequila, Guava, Hibiscus, Fresh Lime & a Dash of Vermouth

Loose Lychees Sink Ships 130
Bacardi Carta Blanca, Muddles Lychees, House Dried Coconut, Fresh Lime & a Dash of Soda

Bloody Mary 130
Vodka, Tomato Juice, Seasoning & Tabasco

MARGARITAS 160

Classic 160
The classic "Straight up" or "On The Rocks"

Tommy's 160
With a touch of sweetness of Agave Syrup

Cocorita 160
Jack Fruit Liqueur & Coconut Foam for a new experience

ITALIAN JOB 160

Aperol Spritz 160
Aperol Aperitivo, Sparkling Wine & Soda


Negroni 160
East Indies Pomelo Gin, Campari & Red Italian Vermouth

Sbagliato 160
Campari Bitter, Red Italian Vermouth & Sparkling Wine

Americano 160
Campari, Red Italian Vermouth & Soda



We only use imported spirits & fresh ingredients to make our own tasty syrups for flavouring our delicious cocktails!

WINE MENU


Umani Ronchi Villa Bianchi Verdicchio (Italy) Fruity, floral, bright & acidic	150	700
G�rard Bertrand Gris Blanc Rose (France) Clear, dry, refreshing with peach & red fruit notes	150	700
Mauro Molino Barbera d'Alba (Italy)  Fine and fruity bouquet with scents of ripe red berries and minerals.	160	750
Louis Perdrier (France) Aroma of green apple & citrus, high acidity	150	700

OLD WORLD

WHITE

Planeta Alastro Grecanico (Italy)  Silky with peach notes on the nose, mineral & floral		800
Gustave Lorent Muscat (France) Fresh fragrant, fruity with grapefruit & violet notes		850
Il Borro Lamelle Chardonnay (Italy)  Rich with hints of tropical fruits. Notes of Vanilla. Hand Picked Grapes		950

ROSE

Chateau D'Astros Full moon (France) Well-balanced between fruitiness and the lively freshness of orange peel		800
Maison Aix (France) Dry with notes of strawberry & summer fruits		900
Il Borro Borrerosa (Italy) Soft with pleasant dryness & red berry character. Hand Picked Grapes.		900
Chateau D'Astros Minuit Rose' (France)  Dry with low tannins, peach, apple & citrus notes		1250

RED

Marchese Frescobaldi Castiglioni Chianti Sangiovese (Italy) Ruby red with cherry & dried plum notes		750
Domain Chanson Pinot Noire (France) Aroma of ripe cherries mixed with liquorice & spices. Complex & generous		1200
Tommasi Ripasso Valpolicella (Italy) Full body, balance of spicy & sweet cherry flavours		950
Il Borro Pian Di Nova Syrah/Sangiovese (Italy)  Ruby purple full-bodied cherry & spicy finish		950
Cogno Cascina Nuova Barolo (Italy)  Cabernet Franc/Merlot, oak, vanilla & tobacco notes		1400



Organic



Biodynamic

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SPARKLING

La Gioiosa Prosecco Valdobbiadene (Italy) Very pleasant notes of apple, pear & tropical fruits	800
Ca'Del Bosco Franciacorta (Italy) Rich brioche toast, apple & pear notes	1500
Bollinger Special Cuvée Champagne (France) Rich and structured, with pear, brioche, and a distinct chalky minerality	2000

NEW WORLD

WHITE

Tempus Two Silver Series Pinot Gris (Australia) Crisp & refreshing, pear & passion fruit notes	700
McGuigan Private Bin Chardonnay (Australia) Lemon citrus and rich stone fruit flavours	700
Beringer Chardonnay (California) Slightly oaky & minerally. Notes of pear & citrus on the palate	750
Hunters Dry Riesling (New Zealand) A finely balanced wine with lime citrus & floral fruit aromas	750
OHAU Grevels Pinot gris (New Zealand) Fresh but not light, medium acidity, pear & pineapple notes	750
Leo Buring Riesling (Australia) Dry medium acidity. Notes of apple & pear	800
Ventisquero Grey Sauv blanc (Chile) Creamy with gooseberry, green apple & hazelnut	800
Babich Pinot Gris (New Zealand) Rich with notes of pear, peach & apricot. Hint of ginger & honey	800
Babich Sauvignon Blanc (New Zealand) Clean, fresh & tropical. Notes of citrus & pineapple	800

RED

Bodega Septima Cabernet Sauvignon (Argentina) Red pepper with toasty notes. Hints of oak & coffee	700
McGuigan Private Bin Shiraz (Australia) Dark cherry and plum aromas integrated with some smoky vanilla	700
Tempus Two Silver Series Carbernet Sauvignon (Australia) Good depth, blackberry & plum fruit. Spicy & cinnamon finish	700
Beringer Pinot Noir (California) Dark ruby, cherry & sweet orange notes	750
Ventisquero Grey Pinot Noir (Chile) Juicy black fruit flavour. Balanced acidity & soft tannins	800
Te Mata Gemay (New Zealand) Refreshing, soft, plum & black cherry notes	800
Babich Pinot Noire (New Zealand) Lifted spice & dark fruits with cedar notes	900



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