

BREAKFAST

A LIGHT START

Bircher Muesli /V /VG	95
Soaked in honey, yoghurt & juice topped with tropical fruit, apricots & almonds	
Fresh Baker's Basket /VG	70
Raisin Toast / Gluten Free Toast & Pastry of the day with jam & butter	
Fresh Yoghurt /VG Coconut Yoghurt	55
Tropical Fruit Compote of the Day	
Croissant or Chocolatine	40

BOWL OF GOODNESS /V Option Available Coconut Yoghurt	90
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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

HEALTHY DISHES

Multigrain Mushroom & Ricotta Toast	120
Avocado, rocket leaves, cherry tomato, shaved parmesan cheese & roasted beetroot pesto with sprinkled assorted seeds	
Tropical Fruit Bowl /VG /GF /V Option Available	75
Goji berries, crispy pumpkin seeds, yoghurt & organic honey	
Organic Quinoa Porridge With Tropical Fruit /V /VG /GF	80
Coconut, palm sugar, local seasonal fruit & almonds	
Egg Free French Toast /V /VG	80
Made with coconut milk, topped with fresh assorted fruit & maple syrup	



ALL ABOUT EGGS

The Big Breakkie /GF Option Available	180
Bacon, English breakfast sausage, choice of eggs any style, sautéed mushrooms, spinach, grilled tomato, baked beans, hash browns on toasted sourdough	
Shakshuka	130
Middle Eastern egg breakfast made of soft pouched eggs, braised in a delicious chunky tomato & bell pepper sauce	
Smoked Salmon Croissant	175
Toasted plain croissant with avocado spread, spinach, smoked salmon topped with scrambled egg	
Bacon & Eggs Your Way /GF Option	80
Bacon & 2 eggs any style served with bun	
Pick your favourite one: Pink, Black or Gluten Free	
Eggstra-Smashed Avocado /VG /GF Option Available	90
Poached eggs, seasonal avocado, olive oil, lime & feta cheese on sourdough with pickled onion	
Eggs Benny /GF bread Available	100
Poached eggs on crisp potato hash brown, your choice of honey roasted ham or smoked salmon, drizzled with hollandaise sauce	
Nasi Goreng Forever /VG /GF /V Option Available	80
Classic Indonesian fried rice, chicken satay, cracker & fried egg	
Omelette Corner /GF Option Available	80
Served with toasted baguette & homemade rancheros sauce	
Choice of Roasted Ham & Cheese OR Tomato & Onion	

EGGS NO EGGS	105
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Plant-Based Mexican Heuvos Rancheros	
Tofu scramble with avocado, beans, rancheros sauce & vegan lime sour cream	
The Plant-Based Breakfast Of Champions	
Vegan breakfast board with tofu scramble, Mexican beans, crispy hash brown, mushrooms, tempe bacon, spinach, tomato salsa & sourdough toast	
add Bacon 30	

SWEET

Panettone French Toast	150
Served with blueberry compote, vanilla cream, dry coconut & maple syrup	
Banana Bread	80
Vanilla mascarpone, citrus compote & nuts	
Classic Pancake /VG	90
Mixed berries, honey & 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
Choose any 2 "Extras", 1 egg any style with toasted bread & butter	
Kids Pancake /VG	70
With berry compote & 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

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muntigs bar & restaurant

ALL DAY GRAZING 11:30AM - 4PM

EASY TO SHARE

Charcuterie & Cheese Board to Share (x2 pax)	275
Assorted cured & smoked meats ~ Prosciutto Ham, Salame Piccante, Mortadella with assorted cheese ~ Ricotta, Gorgonzola, Cheddar. Baba ghanoush dip, calamata olive, pickled vegetables & focaccia	
Hummus & Flat Bread /VG	60
Sumac flat bread, crispy chick peas, smooth hummus & olive oil	
Chicken & Lemongrass Lettuce Cups /GF	90
Grilled shredded chicken breast, lemongrass, chilli relish & lemon basil in a lettuce cup	
Traditional Garlic Bread /VG	60
Oven Baked fresh French baguette bread with garlic butter	
Buffalo Wings	100
Spiced Chicken wings with celery & carrot sticks with jalapeno ranch dip	
Japanese-Style Crispy Indian Ocean Squid	110
Japanese Mayo, bonito, chilli & seaweed flakes	
Mushroom Arancini Balls /VG	110
Sautéed mushrooms, parmesan, truffled oil, basil & rocket aioli	
Papaya Salad Rice Paper Rolls /GF	80
Shredded fresh young papaya, beans & carrots, wrapped in rice paper with pickled beansprouts, peanut butter hoisin sauce	

LARGER PLATES

Lamb Keftedes	170
Lamb & Zucchini meatballs with Halloumi in a tomato gravy served with focaccia & tzatziki sauce	
Waterfront Fish & Chips	150
Line caught fish fillet, lemon wedges, French fries & tartar sauce	
Chicken Shisk Tawouk	150
Middle Eastern style grilled chicken skewers with purple cabbage, capsicum salad, potatoes wedges, lime & garlic sauce	
"Loco Moco" /GF	130
Traditional contemporary cuisine from Hawaii: white rice topped with hamburger beef patty, bacon, mushroom, fried egg & brown gravy	
Jimbaran Style Marinated Catch of the Day /GF	170
Sambal matah, steamed red rice with blanched water spinach (please ask Our Team)	
Nasi Goreng Kampung	100
Local village-style wild ginger spiced wok fried brown rice with chicken satays, egg floss, crackers & pickled vegetable Add Balinese Chicken 50	
Vegan Nasi Campur /V /VG /GF	100
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 beans lawar in fresh lettuce cup Add Balinese Chicken 50	

SANDWICHES, BURGER & WRAPS

Classic Club Sandwich /GF Option Available	160
Layered fresh brown bread with grilled peppered chicken paillard, fried egg, avocado, smoked bacon, tomato & tartar sauce served with crispy fries	
Chicken Tacos	130
Trio tortillas filled with seasoned chicken mince, shredded mozzarella, veg slaw, salsa, guacamole & sour cream	
Loaded Cheeseburger n' Fries /GF Option Available	160
Homemade Beef patties, grilled bacon, mature cheddar cheese & house relish served in a homemade bun Pick your bun: Pink, Black or Gluten Free	
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 Wrap	130
Tartar sauce, romaine lettuce, tomato, lemongrass, giner torch sambal & kemangi leaf wrapped in a grilled tortilla	
Chicken Burrito	130
Sous vide chicken strips, refried beans, guacamole, tomato salsa, coriander, wrapped in a grilled tortilla, sour cream & summer salad	

Prosciutto Ham Focaccia	160
Toasted focaccia with prosciutto ham & ricotta fresca	

PIZZA & PASTA

Spaghetti alle Vongole /GF Option Available	150
Fresh clams, arugula, chilli, parsley, white wine & butter	
Classic Lasagna	150
Baked triple layered Bolognese lasagne with a creamy basil parmesan sauce	
Fresh Tiger Prawn Linguine /GF Option Available	150
Tiger prawns, garlic, chardonnay, sautéed in a light chilli emulsion	
Beetroot Pesto Rigatoni	150
With roasted almond flakes, cashew nuts & olive oil	
Salame Picante PEPPERONI	150
Pizza dough base, tomato sauce, mozzarella, spiced pork pepperoni	
Quattro Fromage Pizza /GF Option Available	100
Gorgonzola, goat, parmesan & mozzarella cheese, chopped parsley	
Garlic Butter Pizza Bite /GF Option Available	90
Crispy oven-baked garlic pizza topped with mozzarella, parmesan cheese & parsley	
Tandoori Chicken Pizza /GF Option Available	100
Tandoori chicken, baked onion, zucchini, eggplant, mozzarella, mint raita & tomato sauce	
The Italian Stallion Pizza /GF Option Available	150
Tomato sauce base, mozzarella cheese, prosciutto ham, rucola & aged parmesan flakes	
Pizza Margherita /VG /GF Option Available	90
Tomato sauce base, mozzarella & basil	

HEALTHY CHOICE

Classic Ahi Tuna Poke Bowl /V Option Available	130
Red rice, tuna mayo, avocado, edamame, seaweed, cucumber, pickled radish & wasabi soya dressing	
Vegan Grill Falafel /V /VG	110
With muhammara dip, tzatziki sauce & homemade vegan bread	
Spiced Chickpeas & Cauliflower salad /V /VG /GF	110
Sweet potato queso base with roasted cauliflower, crispy chickpeas, baked onion, paprika orange salsa tangy lemon & tahini maple dressing	
Mediterranean Kale & Chicken Salad /GF	130
Organic Kale, baby romaine tossed, cucumber, tomatoes, kalamata olive, feta cheese & oregano lemon vinaigrette	
The Big Caesar Salad	130
Baby romaine tossed in Caesar dressing with bacon, anchovies, garlic croutons & shaved parmesan	
All The Good Things Salad /V /VG /GF	110
Straight from our garden. Organic quinoa, kale, spinach, apple, cucumber, tomato, edamame & nuts tossed in a lemon dressing	
Caprese	150
Fresh mozzarella cheese with sliced tomatoes, shredded Basil & drizzled olive oil	
Add to your salad	
3 Grilled Tiger Prawns	70
Seared Chicken Breast Strips	40
Grilled Halloumi Cheese	50
Smoked Salmon	70
SIDE	60
French Fries with aioli /V /VG /GF	
Potato Wedges /V /VG /GF	
with garlic sour cream & homemade tomato sauce	
Mixed Salad /V /VG /GF	
with house dressing	
Taro Chips & 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 60
Oven baked fresh French baguette bread with garlic butter
- Bruschetta** /VG 75
Eggplant tartar topped with chopped mushrooms, capsicum marmalade, olive oil & shaved parmesan cheese

ENTRÉE

- Tuna Ceviche** /GF 95
Marinated Ahi Tuna Ceviche with avocado, orange segment, watercress, marinated egg & corn tortilla chips
- Tako Sawa Salad** /GF 120
Olive oil dressed octopus tossed with black bean, tomato salsa, guacamole salad with orange vinaigrette
- Beef Samosa** 95
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** 95
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 95
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** 95
Lime garlic aioli, mango chutney, chili jam, cress greens with julienne garnish
- Tendered Pork Salad** 160
Thin sliced slow cooked pork with herbs, red radish, puffed capers, parmesan & smoky tuna sauce

WESTERN CORNER

- Muntig's Seafood Spaghetti** /GF 250
Selection of fresh seafood, garlic, tomatoes & white wine served with freshly sliced baguette
- Roasted Beetroot Pesto Rigatoni** 150
With roasted almond flakes, cashew nuts, olive oil & basil
- Char-Grilled Jumbo Prawns** /GF 250
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** 250
Whipped cauliflower, romaine, baby beans, charred king oyster mushroom & romesco sauce
- All Day Braised Lamb Shank** 300
Mashed potato, green beans & minted lamb jus
- Honey Miso Glazed Pork Loin** 250
With braised purple cabbage puree, orange infused apricot, spinach & king oyster mushrooms
- 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
250g Lamb Cutlet/GF 400
With onion rings, mushroom purée, plus your choice of one side + one sauce

CONDIMENTS

- Bearnaise/GF
Peppercorn/GF
Mushroom/GF
Gorgonzola

SIDE

- Garlic Mashed Potato/GF 60
Sautéed Bacon & Green Beans /GF
Potato Wedges /GF/V
Wok Fried Asian Vegetables
- Green Leaf Salad with House Dressing /V/VG/GF
Sweet Potato Fries /V/VG/GF
French Fries /V/VG/GF

CHEF'S CREATION | TASTE OF ASIA

- Daily Special** 275
Everyday a new creation from our Chef, please ask to our Team for more details

| SHARING |

- Batu Karang Seafood Platter for 2** /GF 900
Selection of market-fresh Indonesian Ocean Seafood Platter with Balinese sauces, pesmol, sambals & rice
(Notes: Please order 24 hours order before to allow time for our chef to prepare)
- Whole Crispy Snapper for 2** /GF 490
A selection of sambals, spicy star fruit sauce & fragrant rice
(Notes: Cooking time over 30 minutes)

| SINGLE |

- Jimbaran Style Spiced Rubbed Catch of The Day** /GF 170
Sambal matah, organic steamed red rice, water spinach Daily seafood catch of the day (please ask Our Team)
- Bebek Kesuna** 250
Crispy fried half-organic duck, served with vegetable urapan, shrimp paste, lemon sambal topped with spiced shallot & garlic chips
- All time classic Beef Rendang** 250
Sumatran "Rendang" rich chilli coconut braised Australian beef served with cassava leaf & steamed rice
- Ayam Bakar Taliwang** 200
Traditional Lombok style braised & baked chicken with taliwang bumbu, steamed vegetables, chili soya bean tossed with dry coconut
- Spiced Pork Belly** 220
Shr marinated spiced pork belly with blanched spinach, chilli ginger caramel, mashed potato & fried onion ring
- Traditional Indonesian Satays** 160
Served with white rice, pickled vegetables & peanut dipping sauce
- Sumatran Rendang Nangka** /V/VG/GF 150
Braised organic young jackfruit in hearty chilli coconut sauce & steamed rice
- Singapore Mee Hoon** /VG /V Option Available 150
Stir fried rice vermicelli noodles with carrots, cabbage, bean sprouts, spring onions & light soy
- Green Papaya Salad** /GF /V Option Available 150
Shredded raw green papaya, runner beans, crushed dry shrimps & peanuts drizzled in a spiced tamarind palm sugar dressing
- Gado Gado** /VG/V 150
Assorted blanched vegetables wrapped in cabbage, citrus peanut crust, crumbled beancake sambal, infused hardboiled egg & taro chips

DESSERTS

- Vanilla Crème Brulée** /GF 95
With Exotic Parisian tropical fruits
- Coconut Coated Pandan Brioche** /GF
With pandan oil, mango & kaya jam
- Vegan Coconut Brownies** /V /VG /GF
With sorbet, pitted date & lemon wheel
- Lime Ginger Tart**
With vanilla ice cream & berry coulis
- Dragon Fruit Cheese Cake** /GF
With crushed caramelised cashew nuts, strawberry, vanilla ice cream & coral touile

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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

SPIRIT

House	95
Top Shelf	130

BEER CAN

Bintang	55	Black Sand Brewery I.P.A 6.8%	110
Island Brewery Pilsner	65	Kura Kura Lager	80
Island Brewery Summer Pale Ale	70	Kura Kura Easy Ale	75
Island Brewery Small Hazy	95	Kura Kura Island Ale	90

GIN & TONIC

Tanqueray	95	Cittadelle Res	135
Tanqueray 10	160	Gin Mare	135
Bombay	95	Roku	135
Hendrix	130	<i>*If you like your gin & tonic, Try to find</i>	
Cittadelle	100		



THE HOWFF

COCKTAILS

Espresso Martini Vodka, Espresso Liqueur & Espresso Coffee	130
The Asian 75 East Indies Pomelo Gin, Grapefruit, Thyme, Fresh Lime & Sparkling Wine	150
Bubbly Mary Vodka, Clarified Bloody Mary Mix & Local Basil Oil	155
Comfortably Numb East Indies Archipelago Dry Gin, Fresh Hydroponic Garden Kemangi Basil & Cucumber Infused Tea, Limoncello & Fresh Lime	130
Airmelon Butterfly Tea Infused Gin, Campari, Lemongrass, Grapefruit & Watermelon	155
The Deck Original Mango Daiquiri Bacardi Carta Blanca, Mango, Fresh Lime & Simple Syrup served frozen	130
Paradise Poison Bacardi Spiced Rum, Jackfruit Liqueur, Dragonfruit, Passionfruit & Fresh Lime	120
Thai Muai Basil Water East Indies Pomelo Gin, Elderflower, Ginger Ale, Fresh Lime & Basil Water	130
Watermelon Caipiroska Smirnoff Vodka, Lime Wedges & Watermelon	120
Guilty Pleasure Tequila, Guava, Hibiscus, Fresh Lime & a Dash of Vermouth	130
Cutlet Infused Whiskey Lamb infused Whiskey, Absinth, Peychaud Bitter & Rosemary	185
Ginger Fizz Rum, Coconut Cream, Cream, Ginger, Egg Emulsifier	155
Crème de la crème Martel Cognac, Toasted Milk, Coffee Liqueur & Salted Caramel	155

MARGARITAS

Classic The classic "Straight up" or "On The Rocks"	160
Tommy's With a touch of sweetness of Agave Syrup	160
Cocorita Jack Fruit Liqueur & Coconut Foam for a new experience	160

ITALIAN JOB

Aperol Spritz Aperol Aperitivo, Sparkling Wine & Soda	160
Negroni East Indies Pomelo Gin, Campari & Red Italian Vermouth	160
Sbagliato Campari Bitter, Red Italian Vermouth & Sparkling Wine	160
Americano Campari, Red Italian Vermouth & Soda	160

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

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WINE MENU



Umani Ronchi Villa Bianchi Verdicchio (Italy)	150	700
<i>Fruity, floral, bright & acidic</i>		
G�rard Bertrand Gris Blanc Rose (France)	150	700
<i>Clear, dry, refreshing with peach & red fruit notes</i>		
B&G Cuve Pinot Noire Reserva (France)	150	700
<i>Intense nose of red cherry, soft with velvety tannins</i>		
Louis Perdrier (France)	150	650
<i>Aroma of green apple & citrus, high acidity</i>		

OLD WORLD

WHITE

Planeta Alastro Grecanico (Italy) 	800
<i>Silky with peach notes on the nose, mineral & floral</i>	
Gustave Lorent Muscat (France)	850
<i>Fresh fragrant, fruity with grapefruit & violet notes</i>	
Il Borro Lamelle Chardonnay (Italy) 	950
<i>Rich with hints of tropical fruits. Notes of Vanilla. Hand Picked Grapes</i>	
Le Chablisienne La Sireine Chablis (France)	1100
<i>Pleasant mountain flower & honey nose, softish medium body with balance & finesse</i>	

ROSE

Maison Aix (France)	900
<i>Dry with notes of strawberry & summer fruits</i>	
Il Borro Borrerosa (Italy) 	900
<i>Soft with pleasant dryness & red berry character. Hand Picked Grapes</i>	
Chateau D'Astros Minuit Rose' (France) 	1250
<i>Dry with low tannins, peach, apple & citrus notes</i>	

RED

Marchese Frescobaldi Castiglioni Chianti Sangiovese (Italy)	750
<i>Ruby red with cherry & dried plum notes</i>	
Lucareli Negramaro (Italy)	750
<i>Deep purple red, intense aroma with black-currant spicy notes</i>	
Domain Chanson Pinot Noire (France)	1200
<i>Aroma of ripe cherries mixed with liquorice & spices. Complex & generous</i>	
Tommasi Ripasso Valpolicella (Italy)	950
<i>Full body, balance of spicy & sweet cherry flavours</i>	
Il Borro Pian Di Nova Syrah/Sangiovese (Italy) 	950
<i>Ruby purple full-bodied cherry & spicy finish</i>	
Jean-Pierre Moueix Pomerol Bordeaux (France)	1200
<i>Cabernet Franc/Merlot, oak, vanilla & tobacco notes</i>	

SPARKLING

La Gioiosa Prosecco Valdobbiadene (Italy)	800
<i>Very pleasant notes of apple, pear & tropical fruits</i>	
Ca'Del Bosco Franciacorta (Italy)	1500
<i>Rich brioche toast, apple & pear notes</i>	
Taittinger Pr�lude Grands Crus Brut (Champagne)	2000
<i>Dry notes of red apples, brioche & white flower</i>	

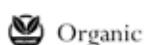
NEW WORLD

WHITE

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

RED

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



Organic



Biodynamic