



# **BOTANIST** KITCHEN

**DINNER**  
**MENU**



## SALAD AND APPETIZER

<b>CARROT TARTARE</b> (V) Dukkah, avocado purée, cherry tomatoes, crispy croutons.	<b>85K</b>
<b>GARDEN TOMATOES AND BURRATA</b> Garden cherry tomatoes, rose tomato, fresh basil, Genovese pesto.	<b>110K</b>
<b>KARMA'S GARDEN SALAD</b> Daily handpicked garden-vegetables salad.  Dressing : <ul style="list-style-type: none"><li>• Yuzu matcha dressing</li><li>• Sesame dressing</li><li>• Kefir lime vinaigrette</li></ul>	<b>85K</b>
<b>BEEF TARTARE</b> Angus beef, quail egg yolks, crispy crostini, chives.	<b>130K</b>
<b>KAKUL</b> Stewed escargots with Balinese spices, lemon basil, crispy baguette.	<b>98K</b>
<b>CURED DUCK SALAD</b> Thin sliced Homemade cured duck breast, Bedugul green lettuce, pomegranate dressing.	<b>125K</b>

## SOUP

<b>PEA SOUP</b> Pork lardo, lemon oil, alfalfa sprouts.	<b>85K</b>
<b>CRAB</b> Corn chowder, cilantro oil, avocado cannelloni.	<b>95K</b>

## MAIN COURSE

<b>TRUFFLE PUMPKIN RISOTTO</b> (V)	<b>135K</b>
Japanese rice, white miso, dollops of mushroom duxelle, sage burnt butter.	
<b>KITCHARI</b> (V)	<b>125K</b>
Ayurvedic food to boost your stamina, made from rice, split peas, root spices and vegetables.	
<b>THE DUCK BREAST</b>	<b>220K</b>
Pan seared duck breast, roasted pumpkin, and pomegranate sauce.	
<b>PAN SEARED CHICKEN</b>	<b>165K</b>
Roasted organic chicken, mung bean risotto, chicken jus.	
<b>SIGNATURE LAMB RACK</b>	<b>235K</b>
Roasted marinated lamb rack, "kemangi" risotto, spiced soy emulsion	
<b>PORK BELLY</b>	<b>185K</b>
Green apple purée, roasted baby carrots, orange hoisin sauce.	
<b>BEEF SHORT RIBS</b>	<b>195K</b>
Braised beef short ribs, mashed avocado, crispy quinoa, black nut sauce.	
<b>SOFT POLENTA</b> (V)	<b>120K</b>
Burrata cheese, sautéed mushrooms and grilled vegetables.	
<b>CRISPY SKIN SALMON</b>	<b>220K</b>
150 gr seared Tasmanian salmon, green peas purée, summer salad, soy emulsion.	

## PRIME CUT

(Beef prime cuts selection, aged with koji rice and cooked to perfection)

<b>BLACK ANGUS STRIPLOIN 200 GR</b>	<b>263K</b>
<b>BLACK ANGUS RIBEYE 200 GR</b>	<b>275K</b>

*Accompanied by truffle mashed potatoes or potato wedges and roasted seasonal vegetables.*

## RICE

<b>VEGETARIAN NASI GORENG</b>	<b>150K</b>
Vegetarian fried rice with mixed vegetables, tempeh falafels, potato croquettes.	
<b>NASI GORENG KAMBING</b>	<b>185K</b>
Indonesian fried rice with lamb, coriander leaves, cumin, soft poached egg, crackers.	
<b>SQUID INK RICE</b>	<b>175K</b>
Braised squid, grilled prawns, poached egg, crackers.	
<b>STEAK FRIED RICE</b>	<b>210K</b>
Australian beef striploin, roasted sesame, pickled vegetables, crackers.	

## INDONESIAN SIGNATURE

<b>IGA KAMBING</b>	<b>170K</b>
Indonesian lamb stew, aromatic coconut broth, fragrant cumin rice.	
<b>IGA BAKAR</b>	<b>185K</b>
Grilled beef ribs with soy, young mango, peanut emulsion, and pickled okra.	
<b>UBUD CRISPY DUCK</b>	<b>180K</b>
Deep fried duck, Lawar, sambal trio.	
<b>SAMBAL UDANG</b>	<b>195K</b>
Grilled paname prawns, sautéed vegetables, steamed rice.	

## EXTRA

<b>TRUFFLE MASHED POTATOES</b>	<b>75K</b>
<b>POTATO WEDGES</b>	<b>68K</b>
<b>WHITE RICE</b>	<b>35K</b>
<b>ROASTED BABY CARROTS</b>	<b>50K</b>
<b>SAUTED BABY BEAN</b>	<b>40K</b>

## DESSERT

<b>MANGO CHEESE CAKE</b>	<b>85K</b>
No-bake cheesecake, miso whipped cream, edible flowers.	
<b>FLOURLESS CHOCOLATE TERRINE</b>	<b>75K</b>
Berry coulis, caramel sauce.	
<b>MATCHA MOUSSE</b>	<b>75K</b>
Green tea tuile, almond crumbs, mango purée.	
<b>CHOCOLATE LAVA CAKE</b>	<b>85K</b>
Coffee soil and tiramisu ice cream.	

*\*All prices are in Indonesian Rupiah "000" & subject to 21% services charge and government tax*

## WHITE WINES

Cape Discovery Sauvignon Blanc, Indonesia 2014	525K
Orlando Jacob's Creek Chardonnay, Australia 2017	720K
Wolf Blass Bilyara Chardonnay, Australia 2018	550K
Ventisquero Clasico Sauvignon Blanc, Chili 2018	675K

## HOUSE WINE BY THE GLASS

<b>White Wine</b> Ventisquero Clasico Sauvignon, Chili 2018	155K
<b>Red Wine</b> The Elements Cabernet Sauvignon, South Africa 2015	155K
<b>Red/White Sangria Spice</b>	155K

## ROSÉ WINES

Cape Discovery Rose, Indonesia 2014	450K
Famille Perrin Tavel Rose, France 2011	1.290K

## RED WINES

Cape Discovery Cabernet Merlot	750K
Château Des Laurets	1.000K
Famille Perrin Vacqueyras Les Christins, France 2011	1.150K
The Elements Cabernet Sauvignon, South Africa 2015	675K
Orlando Jacob's Creek Shiraz Cabernet, Australia 2015	730K
Orlando Jacob's Creek Cabernet Sauvignon, Australia 2017	730K
Richland Pinot Noir, Australia 2015	710K

## CHAMPAGNE & SPARKLING

Valdivieso Moscato, Chile	520K
Valdivieso Brut, Chile	700K
Wolf Blass Bilyara Sparkling Brut	550K

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## MOCKTAILS

<b>Bali Twilight</b>	<b>45K</b>
Fresh strawberry, melon, coconut milk and grenadin.	
<b>Virgin Colada</b>	<b>45K</b>
Mixed fresh pineapple and coconut milk.	
<b>Shirley Temple</b>	<b>45K</b>
Orange juice topped with ginger ale and a dash of grenadine.	
<b>Virgin Mojito</b>	<b>45K</b>
Fresh lime, mint leaves, brown sugar topped with soda.	

## SPIRITS AND LIQUEURS

<b>Aperitif</b>	<b>100K</b>
Campari, Martini Bianco.	
<b>Liqueur</b>	<b>100K</b>
Bailey's, Kahlua, Malibu, Southern Comfort.	
<b>Spirit</b>	<b>100K</b>
Bacardi rum, Gordon gin, Myers's dark rum, tequila, Absolut vodka.	
<b>Whiskey</b>	<b>100K</b>
Jim beam, Johnnie Walker red label.	
<b>Premium</b>	<b>115K</b>
Bombay Sapphire gin, Jack Daniel's, Johnnie Walker black label.	
<b>Cognac</b>	<b>150K</b>
Martel vsop.	

## BEERS

<b>Bintang</b>	<b>45K</b>
<b>Large Bintang</b>	<b>70K</b>
<b>San Miguel</b>	<b>50K</b>
<b>San Miguel Light</b>	<b>50K</b>

## SIGNATURE COCKTAILS

<b>Cocolime Daiquiri</b>	<b>120K</b>
Rum, Malibu, lime, brown sugar, coconut pandan syrup.	
<b>Pink Interview</b>	<b>120K</b>
Vodka, triple sec, strawberry, lime, egg white, vanilla syrup.	
<b>Magic Butterfly</b>	<b>120K</b>
Infuse gin, tonic water.	

## COCKTAILS

<b>Caipirinha</b>	<b>125K</b>
Rum, fresh lime, white sugar.	
<b>Caipiroska</b>	<b>125K</b>
Vodka, fresh lime, brown sugar.	
<b>Classic Martini</b>	<b>140K</b>
With a choice of gin or vodka.	
<b>Frozen Daiquiri</b>	<b>130K</b>
Rum, fresh lime, simple syrup.	
<b>Long Island Iced Tea</b>	<b>120K</b>
Rum, vodka, gin, triple sec, tequila, lime juice, cola.	
<b>Margarita Classic or Frozen</b>	<b>125K</b>
Tequila, triple sec, lime juice and simple syrup.	
<b>Mojito</b>	<b>120K</b>
Rum, fresh lime, mint leaves and simple syrup.	
<b>Piña Colada</b>	<b>125K</b>
Rum, pineapple fresh, coconut cream, Malibu.	
<b>Tequila Sunrise</b>	<b>125K</b>
Tequila, orange juice topped with grenadine.	
<b>Toblerone</b>	<b>125K</b>
Vodka, Bailey's, Kahlua, fresh milk, chocolate.	
<b>Yuzu Sour</b>	<b>145K</b>
Whiskey, lime, yuzu purée, mint.	

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