

SANGKAR
SANGKAR APPETIZERS

CLASSIC CAESAR SALAD HEARTS OF ROMAINE, GRANA PADANO SHAVINGS, CREAMY GARLIC AND ANCHOVY DRESSING		155
ASIAN LOBSTER BISQUE BATIK LOBSTER AND HERB EMULSION		185
TOM YAM GOONG HOT AND SOUR TIGER PRAWN SOUP		155
POACHED LOBSTER SALAD KABOCHA SQUASH COMFIT, SHELLFISH VINAIGRETTE		195
RISOTTO SCALLOP, LOBSTER AND LEMON COMFIT, BALINESE SEASONING AND ASPARAGUS TIPS	SMALL 165	LARGE 270
KIMCHI SLOW COOKED PORK RIBS SOY BEAN SPROUTS, KIMCHI AND TOFU		145
VEGETABLE SAMOSA TAMARIND DIPPING SAUCE		95

SIGNATURE APPETIZER

CRISPY TEMPE SALAD ORGANIC BABY SALAD GREENS, TEMPE, FRIED SHALLOTS, TOSSED IN POMEGRANATE DRESSING	150
SOTO UDANG PESMOL SWEET AND SOUR JAVANESE SOUP, PRAWNS AND COCONUT MILK	145

INDONESIAN APPETIZERS

SOTO BUNTUT DAN KLUWEK CLASSIC JAVANESE FXTAIL, BLACK NUTS AND WHITE TURNIP SOUP		115
SATAY LILIT, SAMBAL TUWUNG MINCED SEAFOOD SATAYS, BALINESE EGGPLANT SAMBAL		150
LAKSA UDANG SUNGAI GIANT RIVER PRAWNS, EGG NOODLES, COCONUT	SMALL 170	LARGE 320
AYAM SAMBAL MATAM, DAN REMPEYEK GRILLED SHREDDED CHICKEN, LEMONGRASS, PEANUT RICE CRACKER		145
BEBEK GORENG, SELADA KECANG MERAH CRISPY DUCK LEG, BALINESE GENEK MARINADE, RED BEAN, CUCUMBER SALAD		165
TONGKOL LAN REMIS PANGGANG SEARED TUNA AND SCALLOPS, BALINESE SAMBAL		185
SUP GEDANG BALINESE TOFU, YOUNG PAPAYA, BABY GREEN BEAN SOUP		110

SANGKAR
SANGKAR MAIN COURSES

KIMCHI TASMANIAN SALMON FILLET KAI LAN, MANGÉ TOUT, PURPLE POTATOES, KIMCHI INFUSION	335
GAENG KEOW WAN GAI TRADITIONAL THAI GREEN CHICKEN CURRY, STEAMED JASMINE RICE	285
SUSHI AND SASHIMI MARKET FISH SELECTION, PICKLED GINGER, WASABI AND SOY SAUCE	250
GRILLED SEA BASS AND JUMBO TIGER PRAWN CORIANDER, CHILI POTATO CHUTNEY, KAI LAN, LEMONGRASS FOAM	345
ALOP GORBI CAULIFLOWER AND POTATO CURRY, LENTIL DHAL AND MANGO CHUTNEY	235
CHAR-GRILLED SIRLOIN STEAK STEAK, ROASTED KING MUSHROOMS, BALSAMIC JUS	295
CHAR-GRILLED BLACK ANGUS BEEF FILLET STEAK POTATO WEDGES, ORGANIC ASPARAGUS, MERLOT JUS	395

SIGNATURE MAIN COURSES

"ULTIMATE NASI GORENG" WAGYU BEEF SATAY, LOBSTER TAIL, WOK FRIED RICE AND FRIED EGG	335
SAMBAL IGA BABI METUNU GRILLED PORK RIBS, STAR FRUIT GREENS, SWEET CHILI SAUCE AND STEAMED CASSAVA RICE	285
WAGYU BEEF BURGER ASIAGO CHEESE, CIABATTA BREAD, CARAMELIZED ONIONS MIXED GREEN SALAD, ORGANIC CHERRY TOMATOES, BALSAMIC VINAIGRETTE WITH CRISPY POTATO WEDGES	295

INDONESIAN MAIN COURSES

SATAY CAMPUR BEEF, CHICKEN AND PORK, SPICY PEANUT SAUCE, CHILI SAMBAL, RICE CAKE	235
UDANG PELALAMA GRILLED TIGER PRAWNS, CHILI, GARLIC, GINGER WITH STIR FRIED MORNING GLORY, SAMBAL MATAH	285
AYAM BAKAR TALIWANG TAMARIND, GARLIC BABY CHICKEN IN A FIERY SAUCE FROM SUMBAWA, SERVED WITH JASMINE RICE	285
KARI REBUNG DENGAN NASI KUNING BAMBANG SHOOT CURRY, TURMERIC RICE	230
UDANG GALAH TIGER PRAWNS IN BALINESE SPICE MIX, COCONUT RICE	285
BEBEK BETUTU SPICY, TRADITIONAL BALINESE SLOW COOKED DUCK BREAST, AROMATIC SPICE MIX, STEAMED RICE	265

SANGKAR
SANGKAR SANDWICHES AND PASTA

BLT CIABATTA BREAD, PORK BACON, LETTUCE, TOMATO AND EGG SANDWICH WITH FRENCH FRIES	155
TRIPLE S SMOKED SALMON SANDWICH, ROMAINE, TOMATO AND SWEET RED ONIONS ON CIABATTA, FRENCH FRIES	160
PRIME BEEF BURGER CHEDDAR CHEESE, FRENCH FRIES AND SESAME	195
DURUM WHEAT RIGATONI PASTA SNOW PEES, SUN-DRIED PEPPERS, OLIVE OIL AND FRESH HERBS	215
HOME MADE LINGUINI PASTA CRAB MEAT, BABY GREEN AND BLACK UNDIS BEANS, ASIAN PESTO	285
MIE GORENG AYAM STIR FRIED EGG NOODLES WITH CHICKEN, CHINESE CABBAGE, GARLIC AND GINGER SAMBAL AND VEGETABLE PICKLE	235

SANGKAR SIDE DISHES

BALADO TERONG UNGU INDONESIAN FRIED EGGPLANT IN CHILI, TOMATO AND GARLIC SAUCE	55
STIR FRIED BROCCOLI AND KAI LAN GARLIC, OYSTER SAUCE	55
CREAMY GARLIC MASHED POTATOES	55
CRISPY PURPLE POTATO WEDGES	55
STEAMED BABY ORGANIC VEGETABLES	55
KIMCHI	55

SANGKAR

SANGKAR SPECIALTIES

GOURMET LOBSTER MENU

AMUSE BŒUCHE
LOBSTER AND SCALLOP WITH LIME SALSA



CHILLED LOBSTER MEDALLION, WATERCRESS AND MIZUNA SALAD, CONFIT OF KABOCHA SQUASH,
LOBSTER VINAIGRETTE

OR

CAPPUCCINO ASIAN LOBSTER BISQUE, BATIK LOBSTER AND HERB EMULSION



500 GRAM WHOLE LIVE LOBSTER IN BALINESE MARINADE, BABY ORGANIC VEGETABLES, TURMERIC FOAM

OR

TASMANIA GRILLED LOBSTER TAIL, PAN SEARED FILLET OF SNAPPER, BALINESE SAMBAL MATAH
SERVED WITH JASMINE RICE



ADZUKI BEAN CHEESE CAKE, COCONUT FLAKE CRACKER, SAGO COMPOTE

OR

SOFT CARAMEL CUSTARD, CITRUS BASIL COMPOTE, ALMOND TUILLE

INCLUSIVE A GLASS OF SPARKLING WINE

1,100 PER PERSON

SANGKAR

SANGKAR SPECIALTIES

BALINESE FOOD EXPERIENCE

AMUSE BOUCHE

UDANG PESMOL
SEARED PRAWN COCONUT BROTH

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TONGKOL LAN REMIS PANGGANG
SAMBAL MATAH DAUN KECARUM
"KUSAMBA"
SEARED TUNA & SCALLOP BALINESE SAMBAL

OR

SATE LILIT SAMBAL TUWUNG "SERANGAN"
SERANGAN MINCED SEAFOOD SATAYS, BALINESE EGGPLANTS SAMBAL

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SAMBAL IGA BABI METUNU TEKEN
NASI KESELA, SAYUR DAUN BELIMBING MEBASE LALAH MANIS
GRILLED PORK RIBS, STAR FRUIT GREENS, SWEET CHILI SAUCE AND STEAM CASSAVA RICE

OR

UDANG GALAH MENYATYAT BASE GENEK, NASI KUNING, JUKUT URAB PAKU
GIANT PRAWN IN BALINESE SPICE MIX, TURMERIC COCONUT RICE AND FERN TIPS

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BUBUH INJIN
HOT BLACK STICKY RICE PUDDING, COCONUT MILK REDUCTION

OR

BIJI SALAK
SWEET POTATØ DUMPLING, PALM SUGAR

INCLUSIVE OF ONE GLASS OF WHITE OR RED BALINESE WINE

I, 100 PER PERSON