

# FOOD MENU

## SHARING PLATES

CHIPS AND DIP Green lentil hummus, charred eggplant baba ganoush, tomato relish, served with crispy sweet potato, and cassava chips	70K
CRISPY CHICKEN Topped with Japanese peppers and served with Japanese aioli	70K
CHILLI SQUID Topped with leek and garlic served with Japanese aioli	80K
GOLDEN FRIES Shoestring potatoes, parmesan, Japanese aioli	70K
CHEESE CROQUETTES Aioli, lemon	70K
BEEF SLIDERS Beef patty, caramelized onions, aioli	115K
CRISPY CHICKEN SLIDERS Japanese crispy fried chicken, japanese aioli, pickled slaw	100K
DUCK BAO BUNS Duck confit, hoisin sauce, cucumber pickle and peanuts	85K
PORK BELLY BAO BUNS Roasted pork belly, mango chili slaw, nam jim	80K
COCONUT KARAAGE JACKFRUIT (V) Crunchy karaage jackfruit, togarashi pepper, Balinese bbq sauce, vegan mayonnaise	65K
SAN CHOI BAO Stir fried minced chicken, romaine lettuce, cashew nuts	70K
VEGAN SAN CHOI BAO Stir fried shitake mushroom, water chestnut, minced soy bean, romaine lettuce, cashew nuts	70K
MEXI LOADED FRIES (GF, V) Paprika dusted fries, Mexican black beans, jalapeno', pico de gallo, crushed avocado, cashew nut cheese	75K

## SALADS

FALAFEL COUSCOUS SALAD (V) Green lentil falafel, honey roasted pumpkin, olives, cherry tomato, cucumber, rocket lettuce, red onion, pumpkin seed, feta, mint with black olive dressing	75K
GRILLED CHICKEN SALAD (GF) Salsa verde marinated chicken, avocado, cherry tomatoes, red onion, cucumber, pomelo, rocket, romaine lettuce and bean sprout	75K
THAI BEEF SALAD WITH MANGO (GF) Seared steak, young mango, Thai basil, cucumber, coriander, kaffir, lime, cashew nuts, with Thai dressing	85K
THAI SALAD WITH GARLIC SQUID (V, GF) Pomelo, Asian herbs, iceberg lettuce, bean sprouts, cherry tomatoes, crushed peanuts with tangy dressing	75K
HERB ROASTED PUMPKIN WITH QUINOA (V, GF) Crunchy paprika chickpeas, maple roasted pumpkin, roasted beetroot, quinoa, watercress, salsa verde with balsamic dressing	75K
BURRATA Rosemary garlic flatbread, avocado, tomato cherry, watercress and red onion	120K
TUNA TARTARE Avocado, smoked chili, tortilla flour chips	80K

## TACOS AND NACHOS

PRAWN TACOS (DF) Grilled king prawn, red cabbage, avocado, mango, cashew nut, Japanese aioli	90K
SOFT SHELL CRAB TACOS (DF) Fried soft shell, pomelo, tomato cherry, fried garlic, and nahm jihm dressing	85K
FYSH TACOS (V) Beer battered Nori fysh, jalapeño mango sauce, pico de gallo, crushed avocado, coleslaw	90K
PORK BELLY TACOS (DF) Roasted pork belly, pineapple, young mango, cashew nuts and aioli	80K
NACHOS (GF) Pico de gallo, romaine lettuce, sour cream, cheese, jalapeno, mashed avocado	85K
<b>+add</b> - Barbacoa pulled beef short rib	105K
- Grilled chicken with salsa verde	95K

## BURGERS

ULUWATU BURGER Grilled Australian beef patty, bacon, fried egg, tomato relish, caramelized onion, gherkin, romaine lettuce, aioli, fries, served on milky bun	120K
SHORT RIB BEEF BURGER Slow braised beef short rib, coleslaw, cheese, romaine lettuce, tomato, jalapeno, coriander and lime aioli, fries, served on milky bun	120K
CLASSIC BEEF BURGER Grilled australian beef patty, tomato relish, caramelized onion, gherkin, romaine lettuce, aioli, fries, served on milky bun	115K
KARAAGE CHICKEN BURGER Japanese crispy fried chicken, pickled slaw, red onion, tomato, romaine lettuce, sriracha mayo, fries, served on milky bun	100K
FISH BURGER Bintang beer battered barramundi, apple fennel slaw, tomato, romaine lettuce, Japanese aioli and fries, served on milky bun	100K
WIPEOUT BURGER (V) Crispy fried 'chikn', pickled coleslaw, iceberg lettuce, tomato, Balinese bbq sauce, vegan mayonnaise, vegan brioche	100K
BULK UP YOUR BURGER :	
- Beef patty	55K
- Bacon	15K
- Cheese	15K
- Fried Egg	10K

\*V- Vegan / GF - Gluten Free / DF - Dairy Free"

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## PIZZAS

MARGARITA Napoli sauce, mozzarella, basil	95K
ROASTED PUMPKIN PIZZA Roast maple pumpkin, cashew pesto, red onion, basil, feta, rucola, mozzarella, garlic	110K
SPICE LAMB Slow cooked Maroccan lamb, caramelized onion, chili passata, rucola and sumac	115K
THE SINGLE FIN Salsa verde grilled chicken, roasted capsicum, onion, mushroom, Napoli sauce, mozzarella, basil	115K
HAM PINEAPPLE Shaved leg ham, pineapple, Napoli sauce, onion, mozzarella, oregano	115K
PEPPERONI Pepperoni, salami, mozzarella, Napoli sauce	115K
SEAFOOD BASIL (V) Vegan prawns, vegan squid, red capsicum, cashew nut cheese, rocket, basil sauce	115K
CHILLI PRAWN Chili prawns, olive oil, rosemary, rucola, shaved pecorino, garlic	125K

## PASTA

SPICED SHORT RIBS RIGATONI Slow roasted short rib, smoked chili, feta, English spinach	120K
CHILLI PRAWN LINGUINI Chili prawn, fine herbs, charred tomato, shaved parmesan, English spinach	125K

## MAINS

PORK RIBS (GF,DF) Lacquered glazed braised pork ribs, roasted baby potato, herb salad	135K
CHICKEN KEBAB (GF,DF) Chicken skewer, salsa verde, green salad, roasted baby potato	105K
RIB EYE STEAK Shoestring fries, béarnaise sauce	170K
NASI GORENG CHICKEN (GF,DF) Stir fried rice, chicken, chicken satay, egg, pickle, house chili sauce	105K
NASI GORENG (V) Traditional stir-fried rice, acar, sambal matah, scrambled tofu, satay 'chikn', contains peanuts	95K

## SEAFOOD

CRISPY BABY SNAPPER Papaya salad, chili sambal, cashew nuts, nahm jihm	120K
SINGLE FIN FISH AND CHIPS Bintang battered barramundi, pea puree, tartare and lemon	110K
GRILLED LOCAL BARRAMUNDI Charred asparagus, warm tomato and olive salad, romesco, salsa verde	140K
NASI GORENG SEAFOOD Fried rice, prawn, calamari, ebi furai, shrimp crackers	115K
CHARRED GRILLED LOCAL PRAWN Jumbo king prawns, coconut sambal, lime	220K

## KIDS MENU

BEEF SLIDER Grilled beef patties on milky bun, fries	55K
FISH AND CHIP Deep fried battered tilapia fish fillet, fries	55K
CRUNCHY CHICKEN Japanese style fried chicken crispy, fries	55K
SPAGHETTI NAPOLITANA Spaghetti pasta with tomato pasta and parmesan cheese	55K
NASI GORENG AYAM Chicken fried rice with crispy fried chicken	55K
PIZZA MARGARITA Tomato sauce and mozzarella cheese	55K

## SWEETS

SALTED CARAMEL CHOCOLATE BROWNIE Strawberry or Vanilla gelato	75K
PANDAN CAKE Coconut gelato	65K
VANILLA PANNA COTTA Salted caramel sauce, raspberry sorbet and strawberry	70K
PASSION FRUIT TART Chantilly crème, fresh passion fruit	70K

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*Single Fin*  
ULUWATU - BALI