

Bambu Indah Kitchen

MORNINGS

Bambu Indah Classics

Green in Yellow Toast 95K

Turmeric sourdough bread topped with avocado, pink pepper goat feta cheese (vegan option: tofu), and sautéed kale

Orange Pancake Stack 85K

Rice flour and pumpkin pancake served with slices of fresh pineapple, seasonal fruits, and cashew cream cheese

Rosemary & Passionfruit Yogurt 75K

Homemade yogurt infused with rosemary and butterfly pea flower (when in season). Served with fresh passion fruit and homemade granola

Seasonal Smoothie Bowl 75K

Pineapple and banana smoothie (seasonal: papaya and dragon fruit) topped with fresh fruit slices, homemade granola, and grated fresh coconut

Sweet Breakfast Porridge 65K

Warm porridge made with coconut milk, Jatiluwih heritage red rice, and Malang apples. Spiced up with ginger and cinnamon and served with snake fruit caramel

Traditional Bubur Bali 65K

A classic Balinese breakfast! Savoury rice porridge featuring Urab (seasonal vegetables with Balinese spices), blanched long green beans, peanuts, and shallots

Free Range Eggs

Omelette 85K

A not-your-average omelette stuffed with oyster mushrooms, local mozzarella, leek, and parsley. Comes with sourdough toast and a side of our seasonal leafy greens

Poached Duck Egg 85K

Flavorful duck egg on a bed of taro root hash brown, mashed smoked eggplant, blanched bok choy, and seasonal leafy greens

Scrambled Eggs 75K

Bambu Indah's classic scramble served with grilled tomato, blanched asparagus, seasonal leafy greens, dill olive oil, and sourdough toast

Scrambled Tofu 75K

A vegan alternative to the breakfast classic. Organic tofu mixed with mushroom, tomato, and bok choy. Garnished with dill olive oil, leek, micro greens, and mushrooms

Sides

Garden Salad	40K
Local Bacon (3 pcs)	60K
Sautéed Mushrooms	40K
Sourdough Toast (2 pcs) + Butter and Jam	40K
Taro Root Hash Brown (2 pcs)	40K
Two Eggs Any Style	50K

 Contains Nuts  Dairy Free  Gluten Free  Hardy Family Favorite
 Local  Lactin Free  Sugar Added  Sugar Free  Vegan

All prices are in IDR (thousands) and subject to 11% tax and 10% service

Bambu Indah Kitchen

MADE TO SHARE

Fresh

Cauliflower Hummus 75K

A chickpea-free hummus made of cauliflower and sesame seeds, topped with olive oil, paprika, and fresh parsley. Served with an option of emping or flaxseed crackers

Local Guacamole 75K

Fresh avocado mashed with coriander and red chili. Served with raw jicama (sweet crunchy radish) chips

Raw Summer Rolls 75K

Rice paper rolls filled with a fresh mix of cabbage, carrots, lettuce, and avocado. Served with a peanut and tamarind dipping sauce

Rujak 75K

A traditional Balinese mix of flavors. Seasonal fruits marinated with a blend of tamarind and chili sauce. (Vegan option available)

Sautéed

Ayam Sisit 75K

Shredded organic chicken sautéed with signature Balinese spices

Broccoli & Herbs 75K

Organic broccoli roasted in herb butter (vegan option: olive oil). Served with a slice of lime for extra zest

Oyster Mushrooms 75K

Simply sautéed with fresh garlic and chili

Rustic Pumpkin 75K

Sautéed roasted local pumpkin garnished with rosemary and ginseng

Crispy

Binahong 75K

Fried ceylon spinach tossed with sesame seeds, salt, and pepper

Cassava 75K

Fried local root vegetable served with celery and coriander aioli

Okra 75K

A rich flowering fruit, fried and seasoned with curry powder, lime juice, and cayenne

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Fresh Bowls SALADS

Bambu Indah "Burger" 140K

Soto-marinated grilled chicken medallion, fresh lettuce, avocado, coriander, and crispy garlic in a cabbage wrap; served with crispy taro noodles and sambal. (Regular bread bun option available)

Morning Harvest 85K

Fresh seasonal leafy greens, beansprouts, beetroot, carrot, avocado, with a ginger dressing

Pumpkin & Goat Cheese 100K

Fresh seasonal leafy greens, grilled pumpkin, goat feta cheese with black pepper, roasted almonds, sunflower and pumpkin seeds, with a balsamic dressing

Simply Arugula 100K

Freshly harvested arugula (rocket) with chopped garlic and local parmesan, simply dressed with lime and olive oil

Hot Bowls SOUPS

Cauliflower Cream 95K

Rich roasted cauliflower, cream, garlic, leek, and olive oil (Vegan option available)

Grilled Mushroom 85K

Grilled button mushrooms, cream, garlic, and leek; topped with grilled oyster mushroom (Vegan option available)

Kale Lime Broth 95K

Organic chicken broth (vegan option: vegetable broth) with seasonal vegetables, kale, and lime

Spiced Pumpkin 75K

Roasted local pumpkin, rosemary, garlic, and coconut milk

Super Green 75K

Broccoli, seasonal leafy greens, onions, garlic and celery (Vegan option available)

Traditional Mains

Lalapan Ayam 140K

Juicy deep fried chicken with a side of white rice, sambal, and raw vegetables (white cabbage, fresh tomato, long beans, lemon basil, and cucumber slices)

Nasi Campur 150K

Marinated organic chicken, vegetable urab, corn fritters, grated toasted coconut, hard-boiled egg, pulled young jackfruit, sweet tempeh, and roasted peanuts; all piled around a serving of steamed heritage white rice

Nasi Goreng 125K

Fried white rice with organic chicken, carrots, white cabbage, and greens of the day. Topped with fried egg, crispy shallots, emping crackers. Served with sambal matah on the side. (Vegan option available)

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Sweet Endings

Bambu Indah Truffles 60K

Three varieties of homemade chocolate truffles: chocolate, chocolate + peanut, and chocolate + coconut. Served with a shot of fresh coconut milk

Banana "Cheesecake" 80K

Vegan cheesecake made with coconut, banana, and cashews. Held together by a delicious almond crust and served with Balinese caramel

Carrot Cake 85K

A classic, moist homemade carrot cake paired with organic brown sugar cream cheese and grated coconut. (Vegan option: pair it with our cashew and cocoa butter "cream cheese")

Chocolate Cake 90K

An indulgent flourless chocolate cake served à la mode; with vanilla ice cream

Dadar Gulung 75K

Green pandan leaf pancakes filled with caramel and grated coconut; served with a scoop of the ice cream of the day

Fresh Fruits 60K

A selection of our fresh seasonal fruits served with a slice of lime

Tropical Fruit Cocktail 70K

Homemade mint ice cream topped with diced seasonal fruits

From our Friends

Ice Cream & Sorbet

1 scoop 40K // 2 scoops 60K // 3 scoops 75K

Artisan gelato made with natural ingredients from our friends at *Gaya Gelato*

Chocolate	Coconut	Lime
Vanilla	Strawberry	Mint
Coffee	Panna Cotta	Mango

Local Cheese Tasting 130K

An exclusive tasting of four varieties of local cheese made by different farms all across Indonesia. Ask for this week's features!

Tree of Chocolate Tasting 95K

A very special tasting of seven different kinds of organic, vegan chocolate made with raw cacao and coconut milk by *Tree of Chocolate*

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DRINKS

Fresh Juices 45K

Coconut Water (Glass or Whole Coconut) 25K | 45K

Cool Me Down

Cucumber, mint, lime, and ginger

Kebun Juice 🍹

Special garden greens selection, lime, and honey

Turmeric Jamu 🍹

Turmeric, lime, and honey

Smoothies 45K

Love Fusion 🍹

Banana, cocoa, and coconut milk spiced up with cinnamon and chili

Morninga 🍹

Moringa (when not in season: kale), banana, nutmeg, and coconut milk

Pisang Gila 🍹

A simple blend of banana and peanuts

Sunshine 🍹

Pineapple, banana, and basil combo

Sweet n' Green 🍹

Garden greens, papaya, banana, and coconut milk

Kombucha 65K

Bamboo Leaf Tea

Holy Basil

Red Java Chai

Rosellamon

Turmeric Beer (non-alcoholic)

Tea Selection 35K

Black Teas

English Breakfast | Earl Grey

Garden Teas

Ginger | Lemongrass | Mint

Iced Garden Teas

Lemon | Lemongrass | Rosella

Organic Coffee

Americano 35K

Bali Coffee 35K

Cappucino 50K

Coconut Affogato 60K

Double Espresso 40K

Espresso 35K

Iced Coffee 55K

Latte 50K

Macchiato 40K

🍹 Honey Added 🌿 Ask for our fresh, homemade coconut milk

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Mocktails

Basil Cooler 50K

Basil, lime, lemongrass, and tonic water

Ginger Ale 40K

Ginger Fizz 40K

Fresh ginger, lime, and sparkling water

Lime Squash 40K

Lime, lemongrass, and sparkling water

Refresher 50K

Cucumber, lime, mint, and ginger ale

Tonic Water 40K

Beers & Ciders

Alben's Cider 60K

Locally crafted cider. Choice of original, mango, and strawberry

Heineken 65K

San Miguel 65K

Stark 55K

Locally crafted beer. Choice of wheat, dark wheat, and lager

Cocktails

Arak Madu 65K

Arak, mint, lime, and honey

Bambu Indah Mojito 75K

Arak, mint, lime, palm sugar, and soda water

Gin & Tonic 85K

Hidden Paradise 130K

Tequila, lime, palm sugar, ginger, and lemongrass

Margarita 95K

Tequila, Cointreau, lime, and a salt rim

Mojito 85K

Rum, mint, lime, palm sugar, and soda water

Scotch Whiskey 155K

Glenlivet, 15 years

Vodka Soda 85K

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WINE & CHAMPAGNE

Champagne

Billecart-Salmon Brut Réserve (France) bottle: 2,200K

Billecart-Salmon Brut Rosè (France) bottle: 2,600K

Moët & Chandon Impèrial Brut (France) bottle: 2,200K

Reds

Mauro Molino Barolo Gallinoto (Italy, 2013) bottle: 1,100K

Moda Talamonti Montepulciano d'Abruzzo (Italy, 2016) glass: 160K bottle: 800K

Naked Range Pinot Noir (Australia) glass: 145K bottle: 725K

Sababay Reserve (Indonesia) glass: 70K bottle: 300K

Ventisquero Reserva Pinot Noir (Chile, 2015) glass: 120K bottle: 600K

Rose

Cape Discovery (Margaret River, Australia, 2014) bottle: 250K

Whites

Attems Pinot Grigio (Friuli-Venezia Giulia, Italy, 2016) glass: 195K bottle: 760K

Montes Alpha Chardonnay (Casablanca Valley, Chile, 2016) glass: 195K bottle: 760K

Naked Range Sauvignon Blanc (Australia) glass: 145K bottle: 725K

Sababay White Velvet (Indonesia) glass: 70K bottle: 300K