



DEWATA

by Monsieur Spoon



INDONESIAN FINE FOODS



APPETIZER

BAKWAN JAGUNG MANIS

Sweet corn fritters, chili mayo, chili pickles.

45

SAYAP AYAM GORENG BUMBU

Double cooked Moroccan spiced chicken wings, chimichurri sauce, chili pickles.

65

IKAN GORENG ASAM MANIS

Sweet and sour fried fish, pineapple, onion, lime leaf, coriander, limo.

75

SAPI WAGYU GORENG

Deep-fried chunky crispy wagyu beef, plum chili sauce, asian herb.

75

LUMPIA UDANG

Marinated shrimps and vegetables wrapped in springroll with chili sambal.

45

APPETIZER



ESCARGOT KECOMBRANG

*Breaded escargot on kecombrang
sambal matah.*

70



TAHU KIPAS

*Double cooked fried tofu, prawn, carrot,
chili sauce, acar.*

60

PARU SAPI GORENG

*Crispy beef lung twiced cooked served
with sambal ijo.*

45

KERUPUK KULIT AYAM

Crispy fried chicken skin.

35

SIGNATURE

AYAM BETUTU

Country chicken baked in banana leaf with balinese marination, cassava leaf, betutu broth.

HALF

WHOLE

120

210

SIGNATURE

BEBEK GARING DEWATA

*Crispy fried duck marinated in mixed
spices, served with trio sambal.*

HALF

WHOLE

130

220



SIGNATURE

NASI RAMES RENDANG SAPI

*Beef Rendang • Telur Bumbu Bali •
Sate Daging • Urab Sayur • Steam Rice •
Crackers • Sambal Dewata •
Kacang Goreng.*

95



SIGNATURE

NASI BEBEK CAMPUR BALI

*Bebek Goreng • Telur Bumbu •
Sate Ayam • Lalapan Sayur • Steam
Rice • Kerupuk • Sambal Ijo •
Kacang Goreng.*

110

NASI AYAM CAMPUR BALI

*Ayam Bali • Telur Bumbu Bali • Sate Lilit •
Lawar Sayur • Steam Rice • Kerupuk Kulit
Sambal Matah • Kacang Goreng.*

95

FRIED RICE

NASI GORENG KAMBING

Fried basmati rice with Australian lamb leg, curry leaf, nut crackers, pickle.

85

NASI GORENG BEBEK TRUFFLE

Fragrant truffle basmati fried rice, duck confit, crackers, chili pickles.

90

NASI GORENG AYAM KECOMBRANG

Chicken fried basmati rice with kecombrang, fried shallot, cracker.

75

NASI GORENG BABAT GONGSO

Babat gongso fried basmati rice with gongso spiced, fried egg, cracker, pickles.

80

NASI GORENG IKAN ASIN

Fried basmati rice salty fish with spiced mixed, pickles, cracker.

65

PASTA

SPAGHETTI AYAM BUMBU BALI & SATE LILIT

Spaghetti cooked in Balinese spices and served with chicken thigh and sate lilit.

80

SPAGHETTI BEBEK SAMBAL MATAH

Spaghetti sambal matah kecombrang with sous vide duck breast.

85

SPAGHETTI RENDANG SAPI

Spaghetti cooked in creamy coconut with slow cooked beef rendang.

75

SPAGHETTI BRISKET SAPI SAMBAL IJO

Spaghetti with spicy sambal ijo and house smoked beef brisket.

75

SATAY

SATE REMBIGA

US Beef satay marinated with rembiga spices, chili sauce.

6PCS

10PCS

85

135

SATE LILIT

Balinese style lilit satay with minced chicken & prawn.

6PCS

10PCS

60

95

SATE MARANGI

Black angus beef satay marinated with marangi spices, chili sauce.

6PCS

10PCS

85

135

SATE AYAM

Chicken chunky on skewer grilled ala minute, house peanut sauce.

6PCS

10PCS

60

95

SOTO & SOUP

SOTO TANGKAR

Slow cooked beef meat, tendon and beef inners on mixed tangkar spices, potato, tomato, spring onion. Add steamed rice +15

DAGING

CAMPUR

85

85

SOP BUNTUT

Slow cooked US oxtail soup, melinjo nut cracker, sambal. Add steamed rice +15

145

SOTO & SOUP

RAWON IGA SAPI

*US beef short rib cooked in Javanese rawon spices, salted egg, sambal oelek.
Add steamed rice +15*

85



SOP IGA ASAM

*Braised Australian short rib soup served with cube potato, carrot, spring onion, sambal.
Add steamed rice +15*

90

SOTO AYAM

*Slow cooked chicken soup in Eastern Javanese style, sliced country chicken, sambal, koya.
Add steamed rice +15*

65

VEGETABLES

PLECING KANGKUNG

Steam water spinach, limo, plecing sambal.

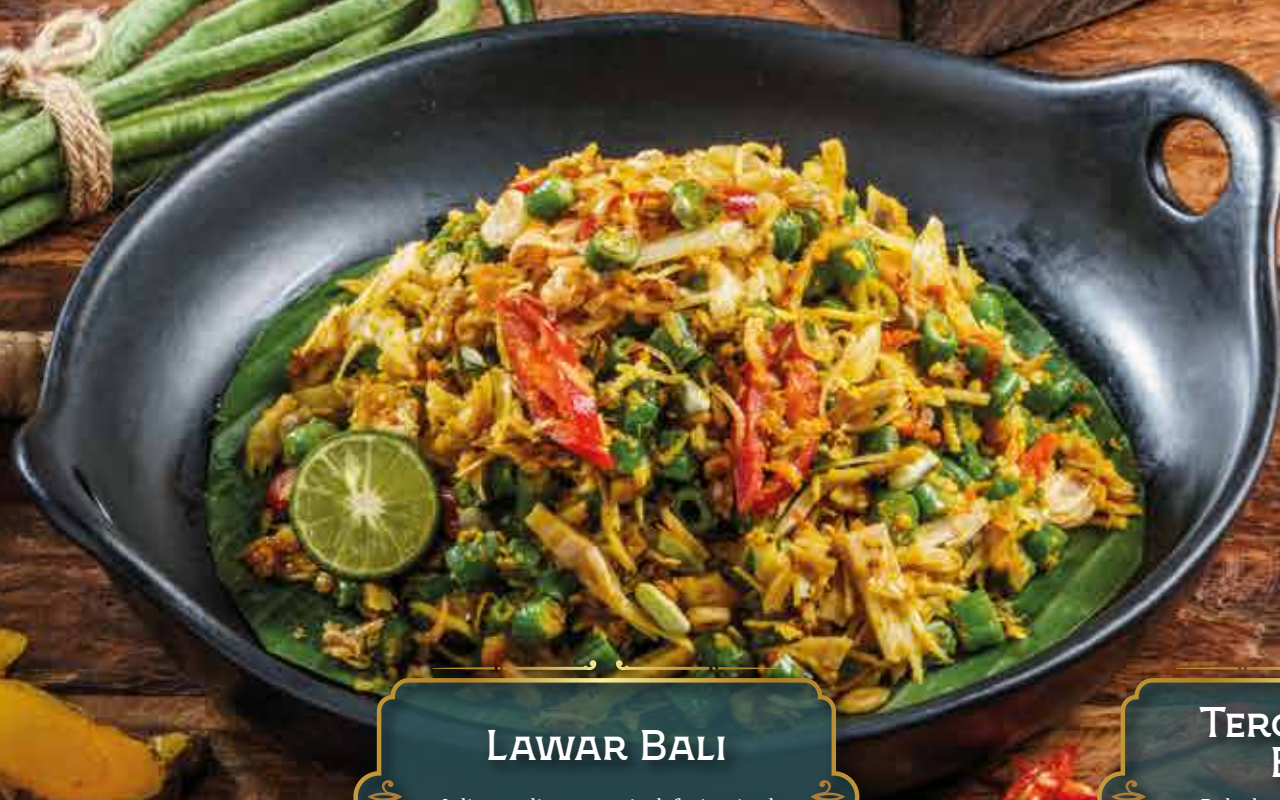
50



LAWAR BALI

Julienne slice young jack fruit mixed with base genep, chili embe.

45



TERONG BAKAR BALADO

Baked eggplant on balado sauce, braised leek, kafir lime leaf.

50



MAINS

IKAN BAKAR JIMBARAN

Grilled snapper fillet, tomato sambal,
sambal matah. Add steamed rice +15

120



IKAN SALMON TINORANGSAK

A manadonese tinorangsak style fish
dish with salmon fillet.

135

IKAN KAKAP TINORANGSAK

A manadonese tinorangsak style fish
dish with snapper fillet.

105

MAINS

NASI GANDUL

Slow cooked beef meat, tendon and inners on gandul mixed spices, serve with rice.

DAGING

CAMPUR

85

85



RENDANG DAGING SAPI

*Slow cooked australian beef in rendang spiced, with potato & sambal ijo.
Add steamed rice +15*

95

TUNJANG ASAM PADE

Wok fried tunjang beef with asam pade mixed spice. Add steamed rice +15

95

AYAM KAMPUNG GORENG KALASAN

Crispy half fried chicken deep in kalasan spiced mixed in coconut water, sambal penyet. Add steamed rice +15

95

MAINS



AYAM KAMPUNG BAKAR TALIWANG

Grilled half country chicken taliwang style,
plecing kangkung, sambal taliwang.
Add steamed rice +15

95



IKAN KUKUS DALAM GARAM BATU

Our signature dish, steam fish fillet wrap on
banana leaf in lokal spiced cooked in rock salt.
- Allow to cook min. 20 mins -
Add steamed rice +15

140

MAINS

GULE SENGKEL KAMBING

Slow braised Australian lamb shank on gule spiced with mixed vegetables, gule broth. Add steam rice +15

145



GULAI IKAN KAKAP

Slow stew snapper fillet cooked in aromatic spice broth with sour belimbing. Add steamed rice +15

110

GULAI IKAN SALMON

Slow stew salmon fillet cooked in aromatic spice broth with sour belimbing. Add steamed rice +15

140

ANEKA SAMBAL

SAMBAL EMBE | 22

SAMBAL MATAH | 22

SAMBAL DABU-DABU | 22

SAMBAL KECAP | 22

SAMBAL BAJAK | 22

SAMBAL ROA | 22

SAMBAL IJO | 22

SAMBAL KECOMBRANG | 22

SAMBAL PENYET | 22

NASI PUTIH

Homemade steam rice

15

DESSERTS

DEGAN PANDAN PANNA COTTA

*Coco pandan pudding, toasted coconut,
raspberry granita, coco gelato.*

70

PUDDING KURMA DENGAN GELATO KELAPA

*Sticky date pudding, coconut gelato,
butter scotch sauce.*

65

CHOCOLATE NEMESIS

*Melted chocolate fondant, meringue,
peanut cream, raspberry gelato.*

65

DESSERTS

NANAS MADU BAKAR DENGAN GELATO KELAPA LIME

*Grilled honey pineapple, coconut lime
gelato, aren sugar, kemangi.*

60



GABIN TAPE DENGAN GELATO KELAPA

*Cassava fermentation served with coconut
gelato, creamy sauce.*

55



DESSERTS

ES TELER

*Avocado, Coconut, Jack Fruit, Sugar
Palm Fruit, Basil Seeds.*

42

ES CAMPUR

*Avocado, Coconut, Jack Fruit, Black
Grass Jelly, Rainbow Jelly, Cassava Tape.*

42

GELATO

25

Coconut • Raspberry • Coconut Lime

DRINKS

Traditional

Es MELON SERUT SELASIH 35

Pisang Ambon Syrup, Home Made Melon Syrup, Lime Juice, Grated HoneyDew, Basil Seeds

Es TIMUN SERUT SELASIH 35

Lime Juice, Home Made Melon Syrup, Grated Cucumber, Basil Seeds

Es CINCAU HIJAU 35

Arenga Sugar, Crème De Coco, Green Grass Jelly

Es JERUK KELAPA SELASIH 40

Orange Juice, Grated Coconut, Basil Seeds

Es KELAPA MUDA 35

Coconut Water, Grated Coconut

Es DEGAN GULA MERAH 35

Arenga Sugar, Coconut Water, Grated Coconut

Es TAMARIND FIZZ 35

Tamarind Juice

Es TAMARIND TURMERIC 35

Tamarind Juice, Turmeric

BEER PLETOK DEWATA 35

Arenga Sugar, Cardamom, Star Anise, Nut Meg, Lemongrass, Lime Leaves, Pandan Leaves, Cinnamon Stick, Ginger, Clove, Sappan Wood

JAMU BUTTERFLY PEA ORANGE 35

Orange Juice, Tamarind Juice, Tumeric, Curcuma, Butterfly Pea

Es MELON SERUT SELASIH 35



JAMU BUTTERFLY PEA ORANGE 35



Es TIMUN SERUT SELASIH 35



ICED KLEPON LATTE | 42



DRINKS

Signature Drinks

ICED KLEPON LATTE 42

Arenga Sugar, Pandan Syrup, Milk, Espresso, Crème De Coco

ICED LIME BUTTERFLY PEA 35

Lime, Butterfly Pea

ICED HONEY LEMONADE JASMINE 38

Honey, Lemon Slice, Jasmine Tea

HOT GINGER LATTE 38

Home made Ginger Syrup, Milk, Espresso

ICED GINGER LATTE 42

Home made Ginger Syrup, Milk, Espresso

ICED STRAWBERRY COFFEE 40

Strawberry Fruit, Strawberry Jam, Espresso

AVOCADO COFFEE 48

Avocado - Ice Cream Chocolate - Espresso

DRAGON GO NUTS 45

Mango - Coconut Water - Dragon Fruit

COCO JACK 45

Jackfruit - Coconut Water - Dragon Fruit

ICED STRAWBERRY COFFEE | 40



ICED LIME BUTTERFLY PEA | 35



DRINKS

Coffee

	 HOT	 COLD
CAFE CAPPUCCINO	35	38
CAFE OAT CAPPUCCINO	40	43
CAFE MOCHA	38	42
CAFE LONG BLACK	30	35
CAFE ESPRESSO	25	
CAFE PICCOLO	35	
CAFE MACCHIATO	35	
CAFE FLAT WHITE	35	



CAFE CAPPUCCINO | 35



CRÈME BRÛLÉE LATTE | 38

DRINKS

Latte

	 HOT	 COLD
CAFE LATTE	35	38
VANILLA LATTE	38	42
CARAMEL LATTE	38	42
HAZELNUT LATTE	38	42
CRÈME BRÛLÉE LATTE	38	42
OAT LATTE	40	43
MAGIC LATTE	38	

DRINKS

JUICE

BALI MIX

Watermelon - Papaya - Melon

EXOTIC JUICE

Banana - Passion Fruit - Pineapple

PURE FRESHNESS

Orange - Watermelon - Mint Leaves - Lime

PURE ORANGE JUICE

100% Orange Juice

ORANGE VITAMINE

Carrot - Ginger - Orange - Turmeric - Lime

KEDONDONG KIAMBOY

Kedondong juice + kiamboy

CHOCOLATE

INDULGENT CHOCOLATE

INDULGENT CHOCOLATE WITH OAT MILK

ICED TEA

ICED LYCHEE TEA

ICED PEACH TEA

ICED STRAWBERRY TEA

ICED LEMON TEA

ICED LYCHEE

LEMONGRASS GINGER

ICED TEA

HOT TEA

LEMON TEA

Fresh Lemon & Black Tea

ROYAL BREAKFAST

Black Tea - Full Bodied & Malt Tones

CHAMOMILE

Organic Green Tea & Chamomile - Mild Chamomile & Lavender

BERRYBISCOUS

Hibiscus & Berry - Fruity & Refreshing

NALESHA PEACH

Green Tea, Marigold & Peach - Sweet Floral Peach

ADDITIONAL

EXTRA MILK

EXTRA SHOT

5

10

SOY MILK

OAT MILK

10

10

EXTRA SYRUP

Vanilla - Caramel - Hazelnut

10

BOTTLED

KOPI BALI

Iced Milk Coffee with arenga palm sugar

HONEY LEMON

Fresh lemon juice with natural honey and metacubano syrup

VITAMIN C BOOSTER

Fresh orange juice, lemon juice, metacubano syrup

IMMUNE BOOSTER

Orange - Carrot - Pineapple

MOOD ENHANCER

Pineapple - Caisim - Lime

MEXICAN KOMBUCHA

Traditional Mexican fermented pineapple skin



HOT



COLD

35 40

40 45

WATER

MINERAL WATER

SPARKLING WATER

INFUSED WATER

STRAWBERRY LEMON

30

35

35

35

UBUD GARDEN

Green Tea, Lemongrass & Mint - Lemongrass & Hint Mint

CLASSIC EARL GREY

Black Tea & Bergamot

JASMINE TEA

Jasmine Tea

LEMONGRASS TURMERIC

HONEY

Lemongrass, Turmeric, & Honey

HONEY LEMON

Honey, Lemon

38

38

38

38

38

38

PASTRIES & DESSERTS



ES TELER TARTLET NEW 38

A sweet pastry tartlet filled with avocado, coconut, jackfruit, and cream coconut patisserie.

JACKFRUIT TARTLET NEW 38

A flaky pastry tartlet filled with caramelised Jackfruit on top of cream coconut patisserie.

SALTED CARAMEL TARTLET Mini 20 - 38

Soft set salted caramel, chocolate ganache and roasted hazelnuts in a buttery shell.

DARK CHOCOLATE MOUSSE 38

A light, fluffy Valrhona chocolate mousse...so yummy you would not believe that it is low in sugar.

ÉCLAIR PATISSIER CHOCOLATE | VANILLA 35

The traditional éclair made with a delicious combination of crisp choux pastry, filled with a luscious cream, and traditionally iced.

MANGO & CALAMANSI LIME MOUSSE 45

A light, intensely flavored mango mousse bursting with calamansi lime on a thin, delicate crust of dacquoise biscuit.

ULTIMATE CHOCOLATE CAKE 45

Heavenly moist and spongy yet devilishly decadent, pure Valrhona chocolate cake.

LEMON CHEESECAKE 45

A zesty lemon cheesecake with a brightly coloured dragon fruit topping.

RASPBERRY AND ALMOND CAKE 45

A moist raspberry cake layered with a smooth almond cream.

LEMON MERINGUE TARTLET Mini 20 - 38

A flaky pastry tartlet with house-made lemon and lime curd filling, adorned with a fluffy meringue cloud.

STRAWBERRY TARTLET Mini 20 - 38

The classic combination of strawberries and cream. Sweet, buttery short-crust pastry with a fresh vanilla cream, decorated with fresh strawberries. Bon appetit!

CHOCOLATE TARTLET Mini 20 - 38

The chicest of French tarts! An elegant, sweet pastry crust with an intense dark Valrhona chocolate ganache.

ROYAL CHOCOLATE 45

A thin crust of crispy hazelnut feuilletine with a dark Valrhona chocolate Mousse. Deliciously moreish!

MILLE-FEUILLE CHOCOLATE | VANILLA 38

The traditional 1000 layer, caramelised, crisp puff pastry oozing with a fresh vanilla cream. Beware of falling flakes... this delicate patisserie is notoriously crumbly.

CINNAMON APPLE CRUMBLE 38

Cinnamon-spiced apples baked with raspberries and a sweet brown sugar topped with a thick layer of finely textured crumb. Yum!

PURE ALMOND CAKE 38

The little rectangular almond cake is also known as Financiers. A firm, crust surrounds a soft, moist, almond interior.

VANILLA CAKE (FLAN PARISIEN) 38

Pure Vanilla Cake on layers of delicate puff pastry.

OPERA 45

A deliciously moist almond sponge thinly layered with chocolate ganache and coffee cream.

 Gluten Free

SIGNATURE DESSERTS



TANGGA DEWATA

Enjoy your choice of favorite viennoiseries and mini tartlets, presented like beautiful candles to light up your mood. Such a perfect way to spend your afternoon with close friends and loved ones!

You will get:

2 VIENNOISERIES

Butter Croissant | Chocolatine
Black Croissant | Black Chocolatine

2 MINI TARTLETS

Lemon Meringue | Chocolate | Salted Caramel | Strawberry

1 SLICED CAKE

150



DEWATA

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INDONESIAN FINE FOODS

SARINAH