



DEWATA

by Monsieur Spoon

INDONESIAN FINE FOODS



PORRIDGE

NEW

BUBUR AYAM CIANJUR

Traditional cianjur porridge, sous vide egg, chinese bread stick, fried soy bean, fragrant coconut broth.

55

NEW

BUBUR AYAM BALI

Traditional balinese chicken porridge, shredded chicken, lawar, urap vegetable, peanut, with spiced broth.

65

APPETIZER

NEW

IKAN GORENG CRISPY BALADO

Deep fried snapper slices served with sambal balado.

68

BAKWAN JAGUNG MANIS

Sweet corn fritters served with chili sauce & pickles on the side.

2PCS

4PCS

30

50

TAHU KIPAS

Deep fried tofu stuffed with prawn and vegetables.

65

APPETIZER

NEW

GADO-GADO KACANG ALMOND

Beans, potato, lettuce, tofu, boiled egg,
ribbon cucumber with almond sauce.

55

KERUPUK KULIT AYAM

Crispy fried chicken skin.

38

PARU SAPI GORENG

Marinated crispy fried beef lung.

55

APPETIZER

NEW

PISANG KIPAS SAMBAL ROA

*Deep fried banana served with house
made sambal roa.*

49

NEW

TEMPE MENDOAN

*Soft fried tempe dipped in spring onion
batter, served with sweet soy sambal.*

49

APPETIZER

NEW

GORENGAN TAHU ISI

*Stuffed fried tofu with rice noodle,
minced chicken, black ear mushroom
with sweet soy sambal.*

49



APPETIZER

LUMPIA UDANG

Marinated shrimps and vegetable spring roll served with housemade sweet and sour chili sauce.

50

ESCARGOT KECOMBRANG

Breaded escargot spiced with kecombrang sambal matah.

75

NEW SAYAP AYAM GORENG TANGKAP

Acehnese spiced fried chicken wings with green chili and curry leaf.

69

SIGNATURE

AYAM BETUTU

Betutu marinated chicken baked in banana leaf served with Balinese spiced cassava leaf, sambal matah, and betutu broth.

HALF

WHOLE

129

229

SIGNATURE

BEBEK GARING DEWATA

*Marinated crispy duck served with
three kinds of sambal.*

HALF

WHOLE

149

259

SIGNATURE

NASI BEBEK CAMPUR BALI

Steamed rice served with fried duck, Balinese style egg, chicken satay, vegetable, sambal ijo, and crackers.

119

NASI AYAM CAMPUR BALI

Steamed rice served with Balinese spiced chicken and egg, sate lilit, lawar vegetable, chicken skin crackers, and sambal matah.

109

NASI RAMES RENDANG SAPI

Steamed rice served with beef rendang, Balinese style egg, beef satay, urab vegetable, sambal, and chicken skin crackers.

109

SIGNATURE

NEW

NASI PINCUK OREM-OREM URAT SAPI

Beef tendon, tofu, cabbage, and boiled egg served on top of steamed rice with sambal bawang.

79

NEW

NASI PINCUK AYAM SUIR

Steamed rice on "pincuk" folded banana leaf topped with shredded chicken balado, chili tofu, pindang egg, sambal, prawn crackers.

59

NEW

NASI PINCUK KRENGSENGAN WAGYU

Steamed rice on "pincuk" folded banana leaf topped with wok fried wagyu beef plate in krengsengan spice, chili tofu, pindang egg, sambal, and prawn cracker.

79

SIGNATURE

NEW

NASI PINCUK AYAM SAMBEL BEJEK

Steamed rice on "pincuk" folded banana leaf topped with shredded chicken mixed with sambal bejek matah, pindang egg, fried peanut, and chicken skin crackers.

69

NEW

NASI PINCUK EMPAL GORENG

Steamed rice on "pincuk" folded banana leaf topped with empal beef, mashed potato fritters, chili tofu, pindang egg, sambal, and cracker.

79

NEW

NASI PINCUK AYAM RENDANG

Steamed rice on "pincuk" folded banana leaf with chicken rendang, cabbage orem2, spiced casava leaf, egg balado, cucumber, and sambal ijo.

79

FRIED RICE

NASI GORENG BABAT GONGSO

Babat gongso basmati fried rice served with fried egg, crackers, and pickles.

99



NASI GORENG KAMBING

Australian lamb leg basmati fried rice served with melinjo nut crackers and pickles.

99



NASI GORENG BEBEK TRUFFLE

Duck confit truffle basmati fried rice served with crackers and pickles.

109



FRIED RICE

NASI GORENG AYAM KECOMBRANG

Chicken kecombrang basmati fried rice served with pickles and shrimp crackers.

79

NASI GORENG IKAN ASIN

Salted fish basmati fried rice served with shrimp crackers and pickles.

69

INDONESIAN CROISSANT SANDWICH

AYAM BETUTU SAMBAL MATAH

*Steamed betutu chicken,
sambal matah, lettuce.*

65

CAKALANG SAMBAL BALADO

*Dry cakalang, sambal
balado, lettuce.*

72

CRISPY CHICKEN SAMBAL GEPREK

*Crispy fried chicken, fresh
sambal, and lettuce.*

65

SUIR AYAM SAMBAL KECOMBRANG

*Shredded chicken with sambal
kecombrang and lettuce.*

65

BEEF RENDANG SAMBAL IJO

*Beef rendang, sambal ijo,
lettuce.*

72

SATAY

SATE REMBIGA

US beef satay marinated with rembiga spices and served with sambal dabu-dabu.

6PCS

10PCS

89

139

SATE MARANGI

US beef satay marinated in house made marangi sauce and served with sambal kecap.

6PCS

10PCS

89

139

SATE AYAM

Chicken satay grilled a la minute served with house made peanut sauce.

6PCS

10PCS

60

95

SATE LILIT

Balinese style minced chicken and prawn satay served with kecombrang sambal matah.

6PCS

10PCS

65

99

PASTA

SPAGHETTI BEBEK SAMBAL MATAH

Kecombrang sambal matah spaghetti served with sous vide duck breast.

99

SPAGHETTI BRISKET SAPI SAMBAL IJO

Sambal ijo spaghetti served with smoked beef brisket.

89

PASTA

SPAGHETTI AYAM BUMBU BALI

*Balinese spiced spaghetti
served with spiced chicken
thigh and sate lilit.*

89

SPAGHETTI RENDANG SAPI

*Rendang spiced spaghetti served with
slow cooked beef rendang.*

89

SOTO & SOUP



SOTO TANGKAR

Slow cooked beef, tendon, and inners in mixed tangkap soup with potato, tomato, and spring onion. Add steamed rice +15

DAGING

CAMPUR

99

SOP BUNTUT

Slow cooked US oxtail soup served with melinjo nut crackers and sambal. Add steamed rice +15

175

SOTO & SOUP

NEW

SOP KEPALA IKAN SALMON + CRISPY SALMON FILLET

Deep fried salmon head in traditional Balinese spiced broth served with fried salmon and sambal bawang on the side. Add steamed rice +15

190



SOTO & SOUP

NEW

TONGSENG BRISKET WAGYU

Wok fried wagyu beef brisket with cabbage, green tomato, chili, fried shallot in tongseng broth.
Add steamed rice +15

99

SOP ASAM IGA DAGING SAPI

Braised Australian short rib in spicy and sour soup with potato, carrot, tomato, spring onion and sambal.
Add steamed rice +15

99



RAWON IGA DAGING SAPI

US beef short rib cooked in traditional Javanese rawon soup, served with salted egg and sambal.
Add steamed rice +15

99

SOTO & SOUP

SOTO AYAM KAMPUNG

Eastern Javanese style chicken soto, shredded "ayam kampung", koya, and sambal.

79



NEW

SOTO MIE BOGOR

Beef slices, spring roll, vermicelli, noodle, cabbage, tomato, and spring onion in clear chicken broth.

79

NEW

TONGSENG AYAM

Wok fried chicken fillet with cabbage, green tomato, chili, fried shallot in tongseng broth.

79

VEGETABLES

PLECING KANGKUNG

Steamed water spinach spiced with plecing sambal and topped with fried peanut.

50



LAWAR BALI

Julienne sliced young jack fruit mixed with base genep and sambal embe.

48



VEGETABLES

TERONG BAKAR BALADO

*Baked eggplant in balado sambal with
braised leeks.*

50

NEW

TAHU TEMPE BUMBU KUNING

*Twice cooked tofu and tempe with
cabbage & bean sprout in coconut
yellow broth.*

48

Sajian Tanah Minang

Gaining popularity worldwide for its bold and delicious flavors, Sajian Tanah Minang is known for using various spices to create rich flavors like no other.

Accompanied by condiments like sambal ijo and various options of vegetables, Sajian Tanah Minang has been a favorite Indonesian comfort food for decades.





Nasi Rames

- Nasi, Dendeng Batokok & Telur Dadar 79
- Nasi, Rendang & Telur Balado 69
- Nasi, Ayam Bakar & Telur Gulai 69
- Nasi, Ayam Gulai & Telur Balado 69

Include: Sayur Daun Singkong, Sambal Ijo, & Lodeh Padang

Tangga Dewata

Package A 150
(Pilihan menu utama A)

Package B 175
(Semua pilihan menu utama)

- 2 Pilihan Menu Utama
- 2 Pilihan Sayur dan Pendamping
- 2 Nasi Putih
- Sambal Ijo





À la carte

MENU UTAMA:

• Ayam Bakar	39
• Ayam Pop	39
• Ayam Goreng	39
• Ayam Gulai	39
• Rendang (1 pcs 2 pcs)	35 69
• Gulai Tunjang	42

TAMBAHAN:

• Nasi Putih	15
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• Gulai Ikan	52
• Gulai Cincang	52
• Ikan Bakar	52
• Udang Balado Petai	52
• Dendeng Batokok (Lado Ijo Balado)	52

• Sambal Ijo	22
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SAYUR DAN PENDAMPING

• Sayur Singkong Tumbuk	29
• Lodeh Padang	29
• Jangek (Kerupuk Kulit)	19
• Perkedel (2pcs)	19
• Kentang Balado	29
• Gulai Jengkol	29
• Telur Gulai (2pcs)	29
• Telur Dadar (2pcs)	29
• Telur Balado (2pcs)	29

A Selection Package A

Minuman Khas Tanah Minang

Iced
Aia Aka
(Green Grass Jelly)
40



Iced
Talua Coffee
46



Hot
Talua Coffee
42



Hot
Talua Tea
42



MAINS

AYAM KAMPUNG BAKAR TALIWANG

Grilled half Taliwang chicken served with
plecing kangkung and sambal taliwang.
Add steamed rice +15

119



NEW

AYAM KAMPUNG GORENG TANGKAP

Half country fried chicken in
Acehnese-style spices with curry leaf &
green chili. Add steamed rice +15

119



MAINS

AYAM KAMPUNG GORENG KALASAN

*Fried half chicken spiced ala kalasan, marinated
in coconut water and served with sambal oelek.
Add steamed rice +15*

119

MAINS



RENDANG DAGING SAPI

*Slow cooked Australian beef in
traditional rendang spices.*

109

MAINS

GULE SENGKEL KAMBING

Slow braised Australian lamb shank cooked in gulai spices served with mixed vegetables.
Add steam rice +15

198



NEW

GULAI AYAM REMPAH

Slow braised chicken fillet in gulai spiced broth with mixed vegetables.
Add steamed rice +15

79

NEW

GULAI BRISKET SAPI WAGYU

Slow braised wagyu brisket beef in gulai spiced broth with mixed vegetables.
Add steam rice +15

99

MAINS

TUNJANG ASAM PADEH

*Wok fried tunjang beef with asam padeh mixed spice.
Add steam rice +15*

95

NASI GANDUL

Slow cooked beef, tendon, and inners in gandul mixed spices served with steamed rice.

DAGING | CAMPUR

98

Add Perkedel & Telor Bebek +10

MAINS

NEW

IKAN GURAME PESMOL

Whole gourami fish cooked in pesmol spices with basil, spring onion, and west java curry.

159

NEW

IKAN SALMON ASAM PEDAS

Pan seared salmon fillet in hot and sour spices.

149

GULE IKAN SALMON

Slow braised salmon in gulai spiced broth with mixed vegetables.
Add steam rice +15

149

MAINS

NEW

IKAN GURAME NYAT-NYAT

Wok fried gourami spiced with rich
Balinese spices. Add steamed rice +15

159



IKAN BAKAR JIMBARAN

Grilled snapper fillet in Balinese spices
served with tomato sambal and sambal
matah. Add steamed rice +15

129

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

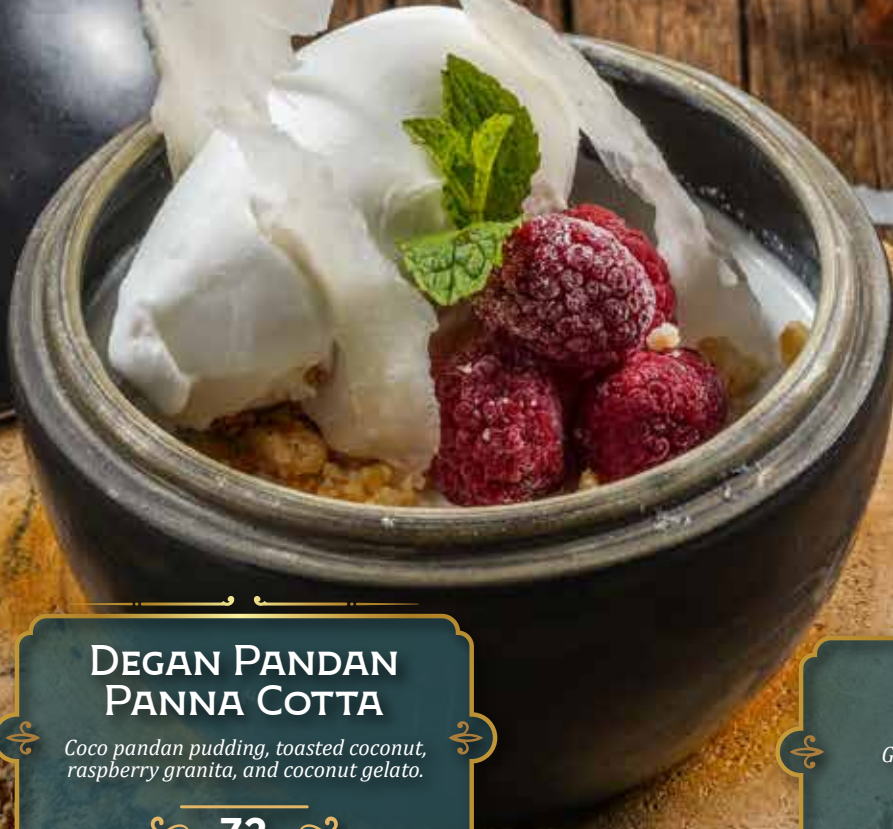
SAMBAL PENYET | 22

NASI PUTIH

Homecooked steam rice

15

DESSERTS



DEGAN PANDAN PANNA COTTA

Coco pandan pudding, toasted coconut, raspberry granita, and coconut gelato.

72



NANAS MADU BAKAR

Grilled honey pineapple, coconut lime gelato, palm sugar, and kemangi.

62

CHOCOLATE NEMESIS

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

69



DESSERTS

STICKY DATE PUDDING

*Date pudding with butter scotch sauce
and coconut ice cream.*

68



DEGAN MOUSSE CAKE

*Mousse in chocolate coconut
shaped shell with micro sponge,
coconut crumble, coconut pudding,
served with coconut gelato.*

72



GABIN TAPE

*Fermented cassava served
with coconut gelato and
creamy sauce.*

55

DESSERTS

ES TELER

Avocado, coconut, jackfruit, palm sugar, chia seeds.

45



GELATO

ONE SCOOP

Coconut • Raspberry • Coconut Lime

27



ES CAMPUR

Avocado, coconut, jackfruit, black grass jelly, rainbow jelly, and fermented cassava.

45

DRINKS

Traditional

- Es MELON SERUT SELASIH** 38
Pisang Ambon Syrup, Home Made Melon Syrup, Lime Juice, Grated HoneyDew, Basil Seeds.
- Es TIMUN SERUT SELASIH** 38
Lime Juice, Home Made Melon Syrup, Grated Cucumber, Basil Seeds
- Es CINCAU HIJAU** 38
Arenga Sugar, Crème De Coco, Green Grass Jelly
- Es JERUK KELAPA SELASIH** 43
Orange Juice, Grated Coconut, Basil Seeds
- Es KELAPA MUDA** 38
Coconut Water, Grated Coconut
- Es DEGAN GULA MERAH** 38
Arenga Sugar, Coconut Water, Grated Coconut
- Es TAMARIND FIZZ** 38
Tamarind Juice
- BEER PLETOK DEWATA** 38
Arenga Sugar, Cardamom, Star Anise, Nut Meg, Lemongrass, Lime Leaves, Pandan Leaves, Cinnamon Stick, Ginger, Clove, Sappan Wood

ES MELON SERUT SELASIH | 38



JAMU BUTTERFLY PEA ORANGE | 38



- Es ASINAN JERUK KIAMBOY** NEW 46
Kinkiet orange, kiamboy, homemade spicy simple syrup, lime, sliced strawberry, lychee, and pineapple chunks.
- Es KIAMBOY BUNGA TELANG** NEW 42
Kiamboy, butterfly pea, yuzu and lychee syrup, homemade spicy simple syrup, lime, and lychee chunks.
- Es RUJAK KEDONDONG** NEW 37
Amarella juice, home made spicy simple syrup, ginger ale, pineapple chunks.

Jamu

- JAMU BUTTERFLY PEA ORANGE** 38
Orange juice, tamarind juice, turmeric, curcuma, and butterfly pea.
- JAMU KUNYIT ASEM SODA** NEW 37
Homemade ginger syrup, tamarind juice, turmeric, ginger ale, lemon zest.
- Es KUNYIT ASEM** NEW 38
Tamarin juice, turmeric.
- JAMU TEMULAWAK SODA** NEW 37
Homemade ginger syrup, turmeric, curcuma, ginger ale, chopped lemongrass.
- HOT GINGER HONEY LEMONGRASS** 42
Homemade ginger syrup, lemongrass, honey. NEW
- HOT CHOCOLATE STMJ** NEW 42
Chocolate, fresh milk, kampung chicken's egg yolk, honey, ginger, cinnamon.

ICED KLEPON LATTE | 49



DRINKS

Signature Drinks

- ICED KLEPON LATTE** 49
Arenga Sugar, Pandan Syrup, Milk, Espresso, Crème De Coco
- ICED LIME BUTTERFLY PEA** 36
Lime, Butterfly Pea
- ICED HONEY LEMONADE JASMINE** 39
Honey, Lemon Slice, Jasmine Tea
- HOT GINGER LATTE** 42
Home made Ginger Syrup, Milk, Espresso
- ICED GINGER LATTE** 46
Home made Ginger Syrup, Milk, Espresso
- ICED STRAWBERRY COFFEE** 45
Strawberry Fruit, Strawberry Jam, Espresso
- AVOCADO COFFEE** 53
Avocado - Ice Cream Chocolate - Espresso
- DRAGON GO NUTS** 49
Mango - Coconut Water - Dragon Fruit

ICED STRAWBERRY COFFEE | 45



ICED LIME BUTTERFLY PEA | 36



DRINKS

Coffee

	 HOT	 COLD
CAFÉ CAPPUCCINO	39	43
CAFÉ OAT CAPPUCCINO	43	49
CAFÉ MOCHA	43	49
CAFÉ LONG BLACK	34	39
CAFÉ ESPRESSO	29	
CAFÉ PICCOLO	39	
CAFÉ MACCHIATO	39	
CAFÉ FLAT WHITE	39	
KOPI TALUA	42	46

Coffee, kampung chicken's egg yolk, ginger, honey.



CAFE CAPPUCCINO | 39



CRÈME BRÛLÉE LATTE | 41

DRINKS

Latte

	 HOT	 COLD
CAFE LATTE	39	45
VANILLA LATTE	43	49
CARAMEL LATTE	43	49
HAZELNUT LATTE	43	49
CRÈME BRÛLÉE LATTE	43	49
OAT LATTE	43	46
MAGIC LATTE	43	

DRINKS

JUICE

BALI MIX

Watermelon - Papaya - Melon

43

EXOTIC JUICE

Banana - Passion Fruit - Pineapple

44

PURE FRESHNESS

Orange - Watermelon - Mint Leaves - Lime

44

PURE ORANGE JUICE

100% Orange Juice

50

ORANGE VITAMIN

Carrot - Ginger - Orange - Turmeric - Lime

49

KEDONDONG KIAMBOY

Kedondong juice + kiamboy

47

CHOCOLATE

INDULGENT CHOCOLATE

 HOT  COLD

40 45

INDULGENT CHOCOLATE WITH OAT MILK

45 51

ICED TEA

ICED LYCHEE TEA

40

ICED PEACH TEA

40

ICED STRAWBERRY TEA

40

ICED LEMON TEA

40

ICED LYCHEE

40

LEMONGRASS GINGER

40

ICED WINTERMELON TEA NEW

34

ICED GINGER WINTERMELON NEW

37

ICED TEA

32

WATER

MINERAL WATER

35

SPARKLING WATER

37

INFUSED WATER

STRAWBERRY LEMON

35

HOT TEA

LEMON TEA

Fresh Lemon & Black Tea

39

ROYAL BREAKFAST

Black Tea - Full Bodied & Malt Tones

40

CHAMOMILE

Organic Green Tea & Chamomile - Mild Chamomile & Lavender

39

BERRYBISCOUS

Hibiscus & Berry - Fruity & Refreshing

39

NALESHA PEACH

Green Tea, Marigold & Peach - Sweet Floral Peach

40

WINTERMELON TEA NEW

32

UBUD GARDEN

Green Tea, Lemongrass & Mint - Lemongrass & Hint Mint

40

CLASSIC EARL GREY

Black Tea & Bergamot

40

JASMINE TEA

Jasmine Tea

40

LEMONGRASS TURMERIC

HONEY

Lemongrass, Turmeric, & Honey

40

ADDITIONAL

EXTRA MILK

5

EXTRA SHOT

10

HOT MILK SIDE

5

SOY MILK

10

OAT MILK

10

ALMOND MILK

20

EXTRA SYRUP

10

Vanilla - Caramel - Hazelnut

MADU

5

PASTRIES & DESSERTS



ES TELER TARTELETTE ^{NEW} 42

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

JACKFRUIT TARTELETTE ^{NEW} 40

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

SALTED CARAMEL TARTELETTE Mini 22 - 39

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

ÉCLAIR PATISSIER CHOCOLATE | VANILLA 37

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

MANGO & CALAMANSI LIME MOUSSE 49

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

ULTIMATE CHOCOLATE CAKE 47

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

LEMON CHEESECAKE ^{GF} 47

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

RASPBERRY AND ALMOND CAKE 47

A moist raspberry cake layered with a smooth almond cream.

OPERA 47

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

LEMON MERINGUE TARTELETTE Mini 22 - 40

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

STRAWBERRY TARTELETTE Mini 23 - 40

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

CHOCOLATE TARTELETTE Mini 22 - 39

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

ROYAL SPOON 47

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

MILLE-FEUILLE CHOCOLATE | VANILLA 39

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 ^{GF} 39

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

PURE ALMOND CAKE ^{GF} 42

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

VANILLA CAKE (FLAN PARISIEN) 40

Pure Vanilla Cake on layers of delicate puff pastry 48

^{GF} Gluten Free

SIGNATURE DESSERTS



TANGGA DEWATA

Enjoy your choice of favorite viennoiseries and mini tartelettes, 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 TARTELETTES

Lemon Meringue | Chocolate | Salted Caramel | Strawberry

1 SLICED CAKE

162



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