



# 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

## 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.*

68

# 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

249

# 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

# 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

# FRIED RICE

## NASI GORENG BABAT GONGSO

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

98



## NASI GORENG KAMBING

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

98



## NASI GORENG BEBEK TRUFFLE

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

105



# 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

# 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

# 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

# PASTA

## SPAGHETTI BEBEK SAMBAL MATAH

*Kecombrang sambal matah spaghetti served with sous vide duck breast.*

95

## SPAGHETTI BRISKET SAPI SAMBAL IJO

*Sambal ijo spaghetti served with smoked beef brisket.*

89

# 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

185





# 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

95

## SOP BUNTUT

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

175

# 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

# 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

98

## 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

98



## RAWON IGA DAGING SAPI

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

98

# 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

# 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



# SAJIAN TANAH MINANG



## 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
--------------	----

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

• Sambal Ijo	22
--------------	----

### 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

## URAT SAPI OREM-OREM

*Slow cooked beef tendon with arem-arem  
spices in yellow turmeric broth.*

95

NEW

# 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*

**98**

# 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

95

*Add Perkedel & Telor Bebek +10*

# MAINS

NEW

## IKAN GURAME PESMOL

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

159



NEW

## IKAN SALMON ASAM PEDAS

Pan seared salmon fillet in  
hot and sour spices.

139

NEW



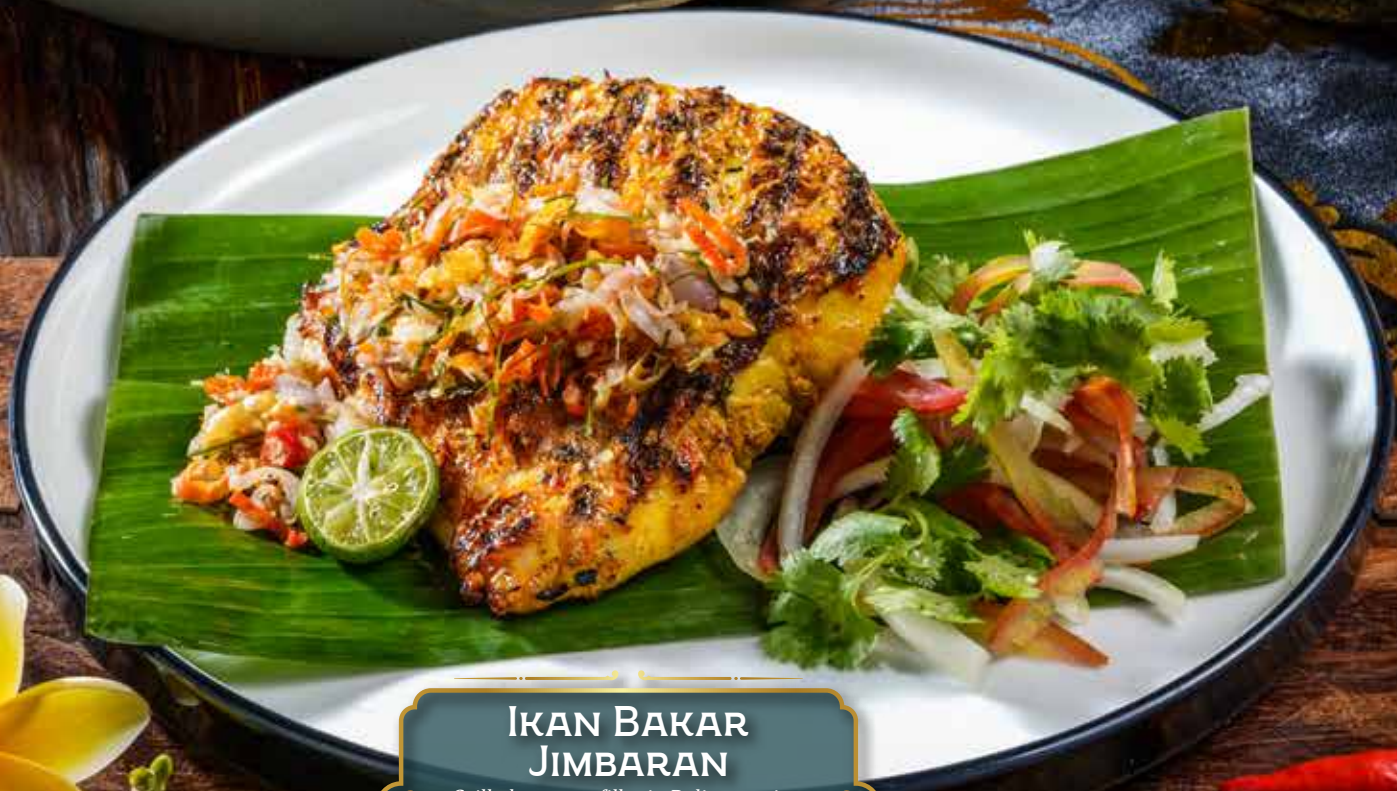
# MAINS

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

NASI PUTIH

*Homecooked steam rice*

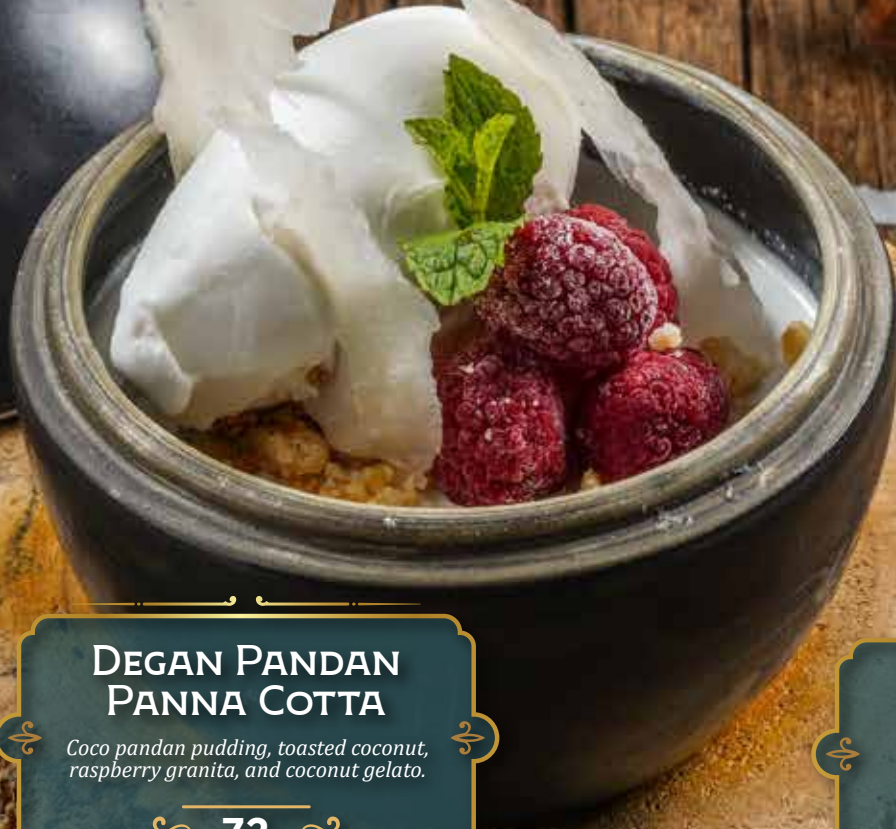
15

SAMBAL PENYET | 22

Prices are in thousand rupiah, subject to governmental tax & service



# DESSERTS



## DEGAN PANDAN PANNA COTTA

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

72



## GABIN TAPE

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

55

## CHOCOLATE NEMESIS

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

67



# DESSERTS

## NANAS MADU BAKAR

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

62



## STICKY DATE PUDDING

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

68



# 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 37

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

### ES TIMUN SERUT SELASIH 37

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

### ES CINCAU HIJAU 37

*Arenga Sugar, Crème De Coco, Green Grass Jelly*

### ES JERUK KELAPA SELASIH 42

*Orange Juice, Grated Coconut, Basil Seeds*

### ES KELAPA MUDA 37

*Coconut Water, Grated Coconut*

### ES DEGAN GULA MERAH 37

*Arenga Sugar, Coconut Water, Grated Coconut*

### ES MELON SERUT SELASIH 37



### JAMU BUTTERFLY PEA ORANGE 37



### ES ASINAN JERUK KIAMBOY NEW 46

*Kimkiet 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

*Ambarella juice, home made spicy simple syrup, ginger ale, pineapple chunks.*

## Jamu

### JAMU BUTTERFLY PEA ORANGE 37

*Orange juice, tamarind juice, turmeric, curcuma, and butterfly pea.*

### HOT GINGER HONEY LEMONGRASS 42

*Homemade ginger syrup, lemongrass, honey. NEW*

ICED KLEPON LATTE | 46



# DRINKS

## Signature Drinks

**ICED KLEPON LATTE** 46

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

**ICED LIME BUTTERFLY PEA** 36

*Lime, Butterfly Pea*

**ICED HONEY LEMONADE JASMINE** 41

*Honey, Lemon Slice, Jasmine Tea*

**HOT GINGER LATTE** 41

*Home made Ginger Syrup, Milk, Espresso*

**ICED GINGER LATTE** 45

*Home made Ginger Syrup, Milk, Espresso*

**AVOCADO COFFEE** 54

*Avocado - Ice Cream Chocolate - Espresso*

**DRAGON GO NUTS** 48

*Mango - Coconut Water - Dragon Fruit*

ES TIMUN SERUT SELASIH | 37



ICED LIME BUTTERFLY PEA | 36



# DRINKS

## Coffee

	 HOT	 COLD
CAFÉ CAPPUCCINO	37	40
CAFÉ OAT CAPPUCCINO	43	46
CAFÉ MOCHA	40	45
CAFÉ LONG BLACK	32	37
CAFÉ ESPRESSO	27	
CAFÉ PICCOLO	37	
CAFÉ MACCHIATO	37	
CAFÉ FLAT WHITE	37	



CAFE CAPPUCCINO | 37



CRÈME BRÛLÉE LATTE | 41

# DRINKS

## Latte

	 HOT	 COLD
CAFE LATTE	37	40
VANILLA LATTE	41	45
CARAMEL LATTE	41	45
HAZELNUT LATTE	41	45
CRÈME BRÛLÉE LATTE	41	45
OAT LATTE	43	46

# DRINKS

## JUICE

### BALI MIX

Watermelon - Papaya - Melon

42

### EXOTIC JUICE

Banana - Passion Fruit - Pineapple

42

### PURE FRESHNESS

Orange - Watermelon - Mint Leaves - Lime

42

### PURE ORANGE JUICE

100% Orange Juice

46

### ORANGE VITAMIN

Carrot - Ginger - Orange - Turmeric - Lime

46

### KEDONDONG KIAMBOY

Kedondong juice + kiamboy

42

## CHOCOLATE

### INDULGENT CHOCOLATE

 HOT  COLD

38 43

### INDULGENT CHOCOLATE WITH OAT MILK

43 49

## ICED TEA

### ICED LYCHEE TEA

40

### ICED PEACH TEA

40

### ICED STRAWBERRY TEA

40

### ICED LEMON TEA

40

### ICED LYCHEE

LEMONGRASS GINGER 40

ICED WINTERMELON TEA NEW 34

ICED GINGER WINTERMELON NEW 37

ICED TEA 32

## WATER

### MINERAL WATER

32

### 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

40

### BERRYBISCOUS

Hibiscus & Berry - Fruity & Refreshing

39

### CLASSIC EARL GREY

Black Tea & Bergamot

40

### JASMINE TEA

Jasmine Tea

40

### HONEY LEMON

42

WINTERMELON TEA NEW 32

## ADDITIONAL

### EXTRA MILK

5

### SOY MILK

10

### EXTRA SYRUP

10

### EXTRA SHOT

10

### OAT MILK

10

Vanilla - Caramel - Hazelnut

# PASTRIES & DESSERTS



## ES TELER TARTELETTE <sup>NEW</sup> 42

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

## JACKFRUIT TARTELETTE <sup>NEW</sup> 40

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

## SALTED CARAMEL TARTELETTE Mini 22 - 40

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 52

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 <sup>GF</sup> 47

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

## RASPBERRY AND ALMOND CAKE 49

A moist raspberry cake layered with a smooth almond cream.

## OPERA 48

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 22 - 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 - 40

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 40

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 <sup>GF</sup> 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 <sup>GF</sup> 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

<sup>GF</sup> 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



**DEWATA**

by Monsieur Spoon



INDONESIAN FINE FOODS