



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

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

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

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

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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

PLECING KANGKUNG

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

50



LAWAR BALI

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

48



NEW

TAHU TEMPE BUMBU KUNING

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

48

TERONG BAKAR BALADO

Baked eggplant in balado sambal with braised leeks.

50



MAINS

AYAM KAMPUNG BAKAR TALIWANG

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

119

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

MAINS

GULE SENGKEL KAMBING

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

198

GULAI AYAM REMPAH

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

79

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 psmol 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

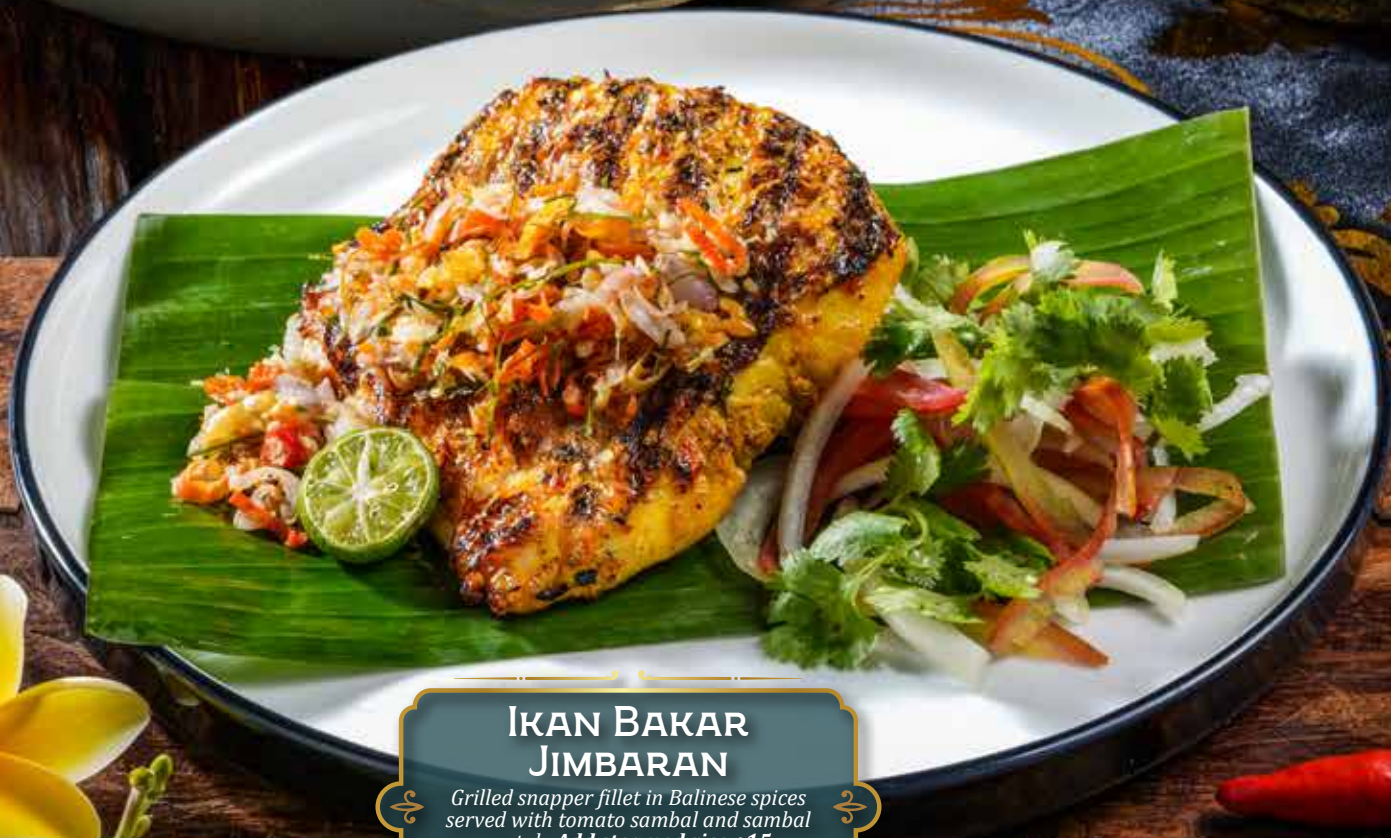
MAINS

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

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, lichee, 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

EXOTIC JUICE

Banana - Passion Fruit - Pineapple

PURE FRESHNESS

Orange - Watermelon - Mint Leaves - Lime

PURE ORANGE JUICE

100% Orange Juice

ORANGE VITAMIN

Carrot - Ginger - Orange - Turmeric - Lime

KEDONDONG KIAMBOY

Kedondong juice + kiamboy

42

42

42

46

46

42

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

TROPICAL ORANGE

Orange - Carrot - Pineapple

40

42

42

42

CHOCOLATE

INDULGENT CHOCOLATE

INDULGENT CHOCOLATE WITH OAT MILK

 HOT  COLD

38 43

43 49

ICED TEA

ICED LYCHEE TEA

ICED PEACH TEA

ICED STRAWBERRY TEA

ICED LEMON TEA

40

40

40

40

ICED LYCHEE

LEMONGRASS GINGER

ICED WINTERMELON TEA NEW

ICED GINGER WINTERMELON NEW

ICED TEA

40

34

37

32

WATER

MINERAL WATER

SPARKLING WATER

32

37

INFUSED WATER

STRAWBERRY LEMON

35

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

39

40

40

39

CLASSIC EARL GREY

Black Tea & Bergamot

JASMINE TEA

Jasmine Tea

HONEY LEMON

WINTERMELON TEA NEW

40

40

42

32

ADDITIONAL

EXTRA MILK

EXTRA SHOT

5

10

SOY MILK

OAT MILK

10

10

EXTRA SYRUP

Vanilla - Caramel - Hazelnut

10

PASTRIES & DESSERTS



ES TELER TARTELETTE ^{NEW} 42

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

JACKFRUIT TARTELETTE ^{NEW} 40

A flaky pastry tartelette 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 ^{GF} 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 tartelette 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 chicest 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 ^{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

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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