

# MOONLITE

KITCHEN AND BAR

## APPETIZER

<b>Spiced Coconut Calamari</b>	95
Roasted cashew nut, green rucola, garlic, Malay chili dip, and grilled lemon	
<b>Crispy Pork Belly</b> 🌿🐷	115
Roasted pork belly with pumpkin puree, sambal matah, and chilli oil, served with watercress salad	
<b>Soft Shell Crab</b>	115
Deep fried Softshell Crab served with som tum salad, cherry tomato, organic lettuce, and sweet chilli dressing	
<b>Grill Tiger Prawn</b>	155
Salted egg butter sauce tiger prawns, expertly wok-fried, paired with a delectable salted egg butter sauce—Singapore style	
<b>Chef's Platter</b> 🍴	225
Make your own pancake with juicy chicken, succulent duck, and crispy pork belly, all topped with fresh vegetables	
<b>Half Dozen Oyster</b> 🍷🐚	240
Half dozen oyster fresh local oysters served with a vibrant dressing featuring staple ingredients from the South East Asian region	

## SNACK

<b>Corn Fritters</b> 🌿🍷🐷	85
Indulge in crispy corn fritters, accompanied by chickpea custard, serundeng, and sunflower seeds	
<b>Balinese Babi Guling</b> 🍷🐷🌿	98
Experience the rich flavors of the famous babi guling, encapsulated in a delightful bun	
<b>Tuna Sesame</b> 🍷🐷🌿	165
Shared rare tuna with crunchy fennel, daikon, umami, orange jell and salmon roe	
<b>Pork Jowl and Prawn Bánh Xèo</b> 🍷🐷🌿	98
A crispy bánh xèo base topped with pork jowl, prawns, and nuoc mam sauce, finished with a sprinkle of herbs	
<b>Black Angus and Macadamia Satay</b> 🍷🌿	185
Grilled Australian black angus beef paired with macadamia satay and a refreshing bilimbing sambal	

## SOUP

<b>Corn Soup</b> 🌿	90
Sweet corn and lime leaf with crab dumplings	
<b>Tom Yum Goong</b>	118
Aromatic tom yum goong with prawns, wild Mushrooms, lemongrass, and julienne tomato	

## MAIN COURSE

<b>Jack Fruit Rendang</b> 🌿🍷🐷🌿	155
Slow-braised young jack fruit in a rich coconut milk broth with lemongrass, ginger, chili, kaffir lime, turmeric, and shallots, served with stir-fried cassava leaf and steamed rice	
<b>Isarn Baby Chicken Guiyang</b> 🍷🌿	175
Grilled spring chicken accompanied by a corn sauce and som tum with a delightful twist of apples and grapes	
<b>Le Vietnam Rare Beef</b> 🍷🐷🌿	175
Pho tartare featuring tender rare beef tossed in fish sauce, bone marrow, and pickled onions served with pho jelly, a velvety egg yolk, crispy potatoes, and fresh herbs	
<b>Pad Thai</b> 🌿	185
Flat rice noodles with sautéed vegetables, nuts, tofu, and fresh Jimbaran prawns	
<b>Beef Rendang</b>	188
Slow-braised beef in a rich coconut milk broth with lemongrass, ginger, chili, kaffir lime, turmeric, and shallots, served with stir-fried cassava leaf and steamed rice	

## MAIN COURSE

<b>Five Spice Duck Breast</b>	225
Marinated for 24 hours with pureed sweet potato, fennel confit, sweet soya gastrique, watercress and grape sauce	
<b>Butter Chicken</b> 🍷	175
Rich and velvety, slow-cooked to perfection and served with flaky roti parata	
<b>Nasi Goreng Lap Chiong</b> 🌿	135
Mouth-watering blend of pork fat and lap chiong spice in aromatic fried rice	
<b>Ayam Mekalas</b> 🍷	175
Grilled Balinese chicken breast rubbed with local spices, Penebel vegetables, pilaf rice, and aromatic coconut sauce	
<b>Barbeque Pork Ribs</b> 🍷	350
Slow-cooked pork ribs with zesty rica rica sauce, paired with pickled vegetables for a perfect balance	

## FROM THE GRILL

<b>Beef Tenderloin (200 gr)</b>	398
<b>Beef Sirloin (250 gr)</b>	398
Australian beef infused with bumbu mustard, green pepper sauce, and an Asian herb salad for a flavourful delight	

## SIGNATURE DISH

<b>Balinese Crispy Duck</b>	330
Chef-style two-way cooked half duck (mom's recipe) on duck rice served with three options of tantalizing sambal & crumbs	
<b>Australian T-Bone Steak</b>	650
T-bone steak with bumbu mustard, green pepper sauce, and an aromatic Asian herb salad	

## LARGE MAIN COURSE

<b>Celebration of Bebek Bali</b>	550
Featuring succulent duck rice, comforting duck soup, and a tantalizing sambal crafted from duck egg, horseradish, and hija chili	

## SIDES

<b>Wok Fried Garlic Kailan</b>	85
<b>Roti Canai</b>	75
<b>Steamed Rice</b>	30
<b>Cashew Garlic and Wild Mushroom</b>	85
<b>Organic Mixed Veggies</b>	85

## DESSERT

<b>Pisang Goreng</b>	
Banana split fritters, white chocolate, peanut butter, and rosella	
<b>Moonlite's Oasis</b>	90
Mangosteen, mango, snake fruit, mandarin, mango sorbet, honey yoghurt specification, coconut mousse, and sliced almonds	
<b>Warm Chocolate Cake</b>	90
Javanese chocolate cake with strawberry coulis, coconut sorbet, and chocolate tuille	
<b>Vanilla Panacota</b>	90
Vanilla panacota with tamarilo and strawberry coulis and coconut sorbet	
<b>Bounty</b>	90
Guanaja chocolate bar, coconut cream filling, cococnut sorbet, joconde biscuit and banana paste	

 Gluten-Free
  Contain Pork
  Dairy Free
  Shellfish Free  
 Vegetarian/can be made vegetarian
  Nut Free

All prices are in '000 Indonesian Rupiah and subject to 11% government tax & 10% service charge

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