

MOONLITE

KITCHEN AND BAR


APPETIZER

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

SNACK

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

SOUP

Corn Soup 	90
Sweet corn and lime leaf with crab dumplings	
Tom Yum Goong	118
Aromatic tom yum goong with prawns, wild mushrooms, lemongrass, and julienne tomato	

SIGNATURE DISH

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

MAIN COURSE

Jack Fruit Rendang    	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	
Isarn Baby Chicken Guiyang  	175
Grilled spring chicken accompanied by a corn sauce and som tum with a delightful twist of apples and grapes	
Le Vietnam Rare Beef   	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	
Pad Thai 	185
Flat rice noodles with sautéed vegetables, nuts, tofu, and fresh Jimbaran prawns	
Beef Rendang	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	
Five Spice Duck Breast	225
Marinated for 24 hours with pureed sweet potato, fennel confit, sweet soya gastrique, watercress and grape sauce	
Butter Chicken 	175
Rich and velvety, slow-cooked to perfection and served with flaky roti parata	
Nasi Goreng Lap Chiong 	135
Mouth-watering blend of pork fat and lap chiong spice in aromatic fried rice	
Ayam Mekalas 	175
Grilled Balinese chicken breast rubbed with local spices, Penebel vegetables, pilaf rice, and aromatic coconut sauce	
Barbeque Pork Ribs 	350
Slow-cooked pork ribs with zesty rica rica sauce, paired with pickled vegetables for a perfect balance	

SIDES

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

DESSERT

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