

The Wakung

Selamat Datang!



Harmony on the Plate:

The Warung Philosophy of Culinary Balance

Welcome to The Warung, where culinary excellence meets the essence of TRI DOSHA - the ancient Hindu philosophy of balance and harmony within oneself and the universe. Inspired by the fundamental principles of Ayurveda, our culinary creations embrace the intricate interplay of Vata, Pitta, and Kapha energies.

Just as Vata governs movement and creativity, our dishes dance with the vibrant flavors of Indonesian. With each bite, experience the airy essence of air and space encapsulated in our innovative presentations.

Like the fiery Pitta, our kitchen ignites with passion and precision, meticulously orchestrating flavors. Savour the transformative power of fire and water as our skilled chefs craft dishes that tantalize the palate and invigorate the soul.

Grounded in the stability of Kapha, The Warung exudes a sense of rootedness and authenticity. Amidst the earthy tones of our all-natural wood décor and the stability of Indonesian warung-inspired, immerse yourself in a dining experience that provides structure and nourishment to both body and spirit.

Step into The Warung, where the symphony of balance and flavor awaits, meticulously orchestrated by Chef Ananta Putra and The Warung culinary artisans.

#THEWARUNG

Implement Hygiene menu pledge for all restaurant & bars – (We commit that our food & beverage venues are HACCP certified, internationally recognised as the highest food safety management system).

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The story behind congklak ...

No journey to Indonesia is complete without sambal. To accompany your meal, we provide a variety of authentic Indonesian sambals served in a *congklak*. Feel free to inform our team if you would like us to tailor the level of spiciness. We have chosen 12 of our favourite sambals and serve them to you in our version of the congklak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of congklak, you need a congklak board and 98 small shells, seeds or stones. The object of the game is to get as many shells as you can into your store house.

Your store house is the hole at the end of the board on your left side. You win the game if you are the person with the most shells in your store house (MENANG BIJI) or if you are the last person to run out of shells on your side of the board (MENANG JALAN).

This is how the congklak is used traditionally and what inspired us. In our congklak, you will find two of the most important condiments in Indonesian cuisine – sambal and kerupuk.

This is the kerupuk udang (prawn cracker) and kerupuk emping (bean cracker)



Selamat Makan!



Megibung for two 1.500

The Megibung is a traditional Balinese experience in which people share a meal served on a banana leaf, especially during a festive feast. The purpose of the meal is to strengthen the social ties among people. Enjoy a variety of authentic Balinese dishes including ayam mekalas, sate lilit, babi panggang, bebek goreng, tongkol sambal matah, lawar and assorted sambals.

Sate Lilit Ikan – *Herbed minced fish skewer* 🌿

Lawar Udang – *Curried green papaya salad with prawns* 🌿

Lawar Ayam – *Curried yardlong bean salad with minced chicken* 🌿

Siap Base Kalas - *Boneless chicken legs in yellow coconut sauce* 🌿

Sambel Be Tongkol – *Grilled tuna flakes tossed in shallot and lemongrass relish*

Srombotan - *Balinese style vegetables salad tossed in peanut dressing* 🌿 🌿 🌿

Bebek Goreng – *Deep fried duck* 🌿

Babi Panggang – *Char-grilled pork ribs basted with sweet soy glaze* 🌿 🌿

Nasi Merah – *Tabanan heritage steamed red rice* 🌿

Es Puter – *Vegan coconut sorbet with mung bean and jack fruit* 🌿 🌿

Best with Wine ...

Bottle of Sababay Magnolia, Sababay Ludisia, Sababay Fiorosa Brut or Sababay Ascaro – Indonesia 700

Bottle of Minuty M Rose Grenache - Cotes de Province, France 1.500

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Makanan Pembuka Something small to begin with...

PECEL MADIUN – Madiun, East Java 🍴 🌿 🌾	155
Blanched Indonesian vegetables tossed in peanut dressing	
BATAGOR – Bandung, West Java 🍴 🌿 🌾	170
Fried mackerel dumpling and tofu served with spiced peanut sauce	
TONGKOL GOHU – all over Ternate Island 🍴 🌿 🌾	170
Raw tuna loin marinated in herbs, spices and kemangi oil, served with ‘rempeyek’	
LOENPIA SEMARANG – Semarang, Central Java 🍴 🌿 🌾	180
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce	
TUM UDANG – all over Bali 🍴 🌿	210
Two pieces steamed marinated prawns in banana leaves, served with ‘sambal bongkot’	
LAWAR KUWIR – Tabanan, Bali 🍴 🌿	210
Treat yourself to our Balinese spiced minced Muscovy duck salad served with sate. Taking care of his very own duck farm, Chef Harley’s signature recipe satisfies the most discerning palates.	
SATE LILIT IKAN – all over Bali 🍴 🌿	220
Grilled fish sate wrapped on lemongrass stalk, served with ‘sambal matah’	

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Makanan Utama The fond object for your appetite...

THE WARUNG GULAI SAYUR – Padang, West Sumatra  	200
Indonesian-style young jackfruit, chayote and yardlong bean simmered in spiced coconut curry	
SOTO AYAM LAMONGAN – East Java 	250
Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg, served with lime and 'keoya'	
LIDAH SAPI SAMBAL IJO – Minangkabau, West Sumatra	280
Stir-fried 8 hours slow braised beef tongue in spicy 'sambal ijo'	
BEBEK GORENG – Ubud, Bali 	380
Crispy fried cured duck served with curried long beans salad and assorted Balinese sambal	
SAMBAL GORENG SANTIAN UDANG DAN PETAI – Medan, North Sumatra 	380
Stir-fried tiger prawns and twisted cluster beans in Sumatran spicy sauce	
SOP BUNTUT – all over Java  	400
Indonesian-style herbed oxtail soup infused with nutmeg	

My Mom's Recipe

RENDANG DAGING BUKIT TINGGI – West Sumatra 480





Savour our signature Rendang, a braised beef in Indonesian spices and coconut milk a recipe that has been passed through three generations. The dish is commonly served at Eid as one of the delicacy during Ramadhan festival

VEGETARIAN RENDANG – Medan, North Sumatra 250

Potato, green peas and carrot cutlets simmered in rendang sauce

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Bakaran From the grill...

SATE CAMPUR – <i>all over Indonesia</i> 🍴 🌱	280
Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce	
URUTAN & ORET – <i>Gianyar, Bali</i> 🍴	280
Traditional Balinese grilled pork and blood sausages served with assorted Balinese sambals	
PUYUH TALIWANG – <i>Talimang, Lombok</i> 🍴	300
Famous Lombok chargrilled whole quail marinated in chili paste, served with ‘ <i>beberuk</i> ’ and ‘ <i>sambal tomat</i> ’	
IGA BABI BAKAR KECAP – <i>Ubud, Bali</i> 🍴 🌱	420
Chargrilled pork ribs served with curried cassava leaves and ‘ <i>sambal setan</i> ’ Indonesian spicy sambal	
IKAN BAKAR DABU DABU – <i>Manado, South Sulawesi</i>	420
Grilled whole baby snapper served with Manadonese fresh chili, shallot and tomato salsa	
SE'I SAPI – <i>Kupang, East Nusa Tenggara</i> 🍴 🌱	830
Charred smoked premium rib eye steak served with curried cassava leaves salad and ‘ <i>sambal luak</i> ’	

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Sayur Vegetables

URAB 🌱	110
Sundanese style mixed vegetables salad with grated coconut	
PLECING KANGKUNG	110
Blanched water spinach tossed in 'sambal tomat'	
KACANG MEKALAS	110
Curried long beans with grated coconut	
TERONG BALADO 🌱	110
Stir-fried eggplant in 'balado' sauce	
PERKEDEL JAGUNG	120
Indonesian spiced corn fritters	

Nasi dan Mie Rice and noodles

At The Warung, we cook rice the traditional Indonesian way using 'dandang' and 'kukusan', a steamer made of bamboo.

NASI PUTIH	80
Steamed jasmine rice	
NASI KUNING	80
Turmeric and coconut milk flavored steamed rice	
NASI MERAH	80
Steamed Tabanan heritage red rice	
LONTONG	80
Steamed rice cake wrapped in banana leaves	
NASI GORENG KAMPOENG – all over Indonesia 🌱	280
Choice Of Chicken/Seafood/Vegetarian Traditional Indonesian fried rice served with prawn crackers and 'acar'	
NASI GORENG KAMBING MAS RIDHO – Batavia, West Java	280
Batavia style curried lamb fried rice served with 'acar' and 'emping'	
BAKMIE GORENG – Central Java 🌱 🌱	280
Choice Of Chicken/Seafood/Vegetarian Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder	

Makanan Penutup Here's to the sweet ending...

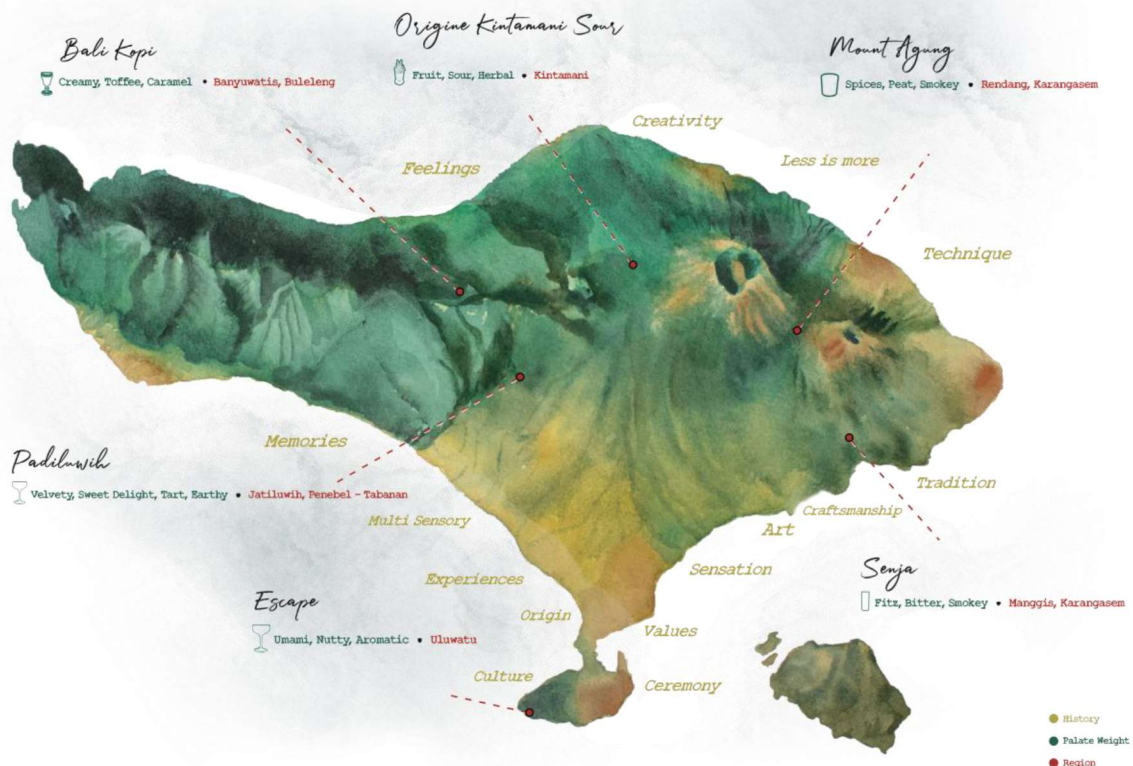
ES PUTER – Central Java 🌱 🌱	95
Traditional Indonesian coconut sorbet with jackfruit and mung bean	
PISANG GORENG – all over Java 🌱	120
Deep-fried battered banana	
DADAR GULUNG – all over Java 🌱	120
Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet	
FRUIT PLATTER	130
Selection of tropical fruits	
'THE EGG' 🌱 🌱	150
Coconut mousse, mango core, cacao butter sphere, kataif pastry, edible gold	

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Sip on the essence of local allure with our exclusive cocktail collection crafted for 'Flavors Meet Traditions'. Each concoction is a tribute to the vibrant flavors and rich heritage of our region, blending tradition with innovation in every sip. Embark on a journey of taste and culture as you indulge in these specially crafted libations, celebrating the essence of our land in every glass.

Mount Agung 190

Utilizing some rare citrus ingredients, this delicious cocktail will enhance your escape experience in the mountain.
Iwak Arumery Berries, ginger, honey liqueur, yuzu, ginger beer, kefir lime, lava rock candy.

Kintamani Sour 190

Inspired by the blend of authentic Balinese freshness with Bali Kintamani Orange.
Iwak Arumery Ameritha, Soju green grape, calamansi, orange juice, yuzu, lime juice, tuile

Padiluwih 190

By name that means more than just rice.
Iwak Ameritha, Sake Superior Daiginjo, Horchata, almond milk, maca powder, egg white, yuzu, padi

Senja 190

It's name means Sunset, where this drink is designed for it.
Iwak Arumery Mangoestin infused parmesan cheese, pomelo, Aperol, grapefruit soda and grapefruit

Iwak Escape 190

Be locally inspired by the blend of authentic Balinese, aromatic leaves, tropical fruit and coconut that you enjoy the freshness while you are in Bali
Iwak Arumery Ameritha, pandan nectar, fresh honey pineapple, orgeat tincture, saline solution, coconut liqueur, pomelo bitter, aromatic bitter

Bali Kopi 190

Banyuwatis is a representation of where Balinese coffee grows a lot and produces the best coffee in the area, and we serve it in this cocktail
Iwak Arumery Avenge, Nusantara coffee liqueur, black coffee, saline solution, palm sugar, crème.

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BEERS

Kencur Alila Root Beer (0% ABV)	80
Ginger Alila Root Beer (0% ABV)	80
Bintang	90
Heineken	130
Lion Island Lager	130
Lion Pale Ale	130
Canard Kolsch	130
Canard Strawberry Gose	130
Canard Session IPA	130
Kura Kura Lager	130
Kura Kura Island Ale	130

MOCKTAILS

Daluman	140
<i>Organic grass jelly, coconut borbata, palm sugar, coconut sorbet</i>	
Rosella Lemonade	140
<i>Cold brewed rosella tea, rose syrup, Rose blossom</i>	
Exotic Seaside	140
<i>Blueberries, cranberry, strawberry, Passion fruit, mango, peach</i>	

NON-ALCOHOLIC

FRESH JUICES

Orange, Strawberry, Cantaloupe	75
Honeydew, Watermelon	

SMOOTHIES

Pineapple Coconut	105
Mango Passion Fruit	105

MILKSHAKES

Vanilla	105
Chocolate	105
Coconut	105
Banana	105

NON-ALCOHOLIC

SELTZER

Lime, Lemon, Orange, Peach	60
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SPECIAL TEAS

Party Iced Tea	100
<i>Orange juice, green tea, mint, honey</i>	

Lychee Iced Tea	100
<i>Lychee water, Black Tea, Lychee fresh</i>	

Alila Kombucha – West Java Chai	80
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Alila Kombucha – Digestive Wellness	80
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SOFTDRINK

Coke, Coke Zero, Sprite, Soda Water	65
Schweppes Tonic	

Atomic Tonic	80
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Atomic Elderflower Tonic	80
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MINERAL WATER

Aqua Reflection Still 330ml	60
Aqua Reflection Still 750ml	95
Acqua Panna 750ml	125

Aqua Reflection Sparkling 330ml	60
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Aqua Reflection Sparkling 750ml	95
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San Pellegrino 750ml	125
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COFFEES

Espresso, Long Black, Americano	75
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Piccolo, Macchiato	
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Cappuccino, Latte, Flat White	85
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ARTISANAL BREW ME TEA

Assam Breakfast	75
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Earl Grey	75
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Green Tea	75
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Jasmine Green	75
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Whole Peppermint Leaf	75
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Whole Chamomile	75
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Lemongrass & Ginger	75
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