

*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 The Warung culinary artisans.



SCAN HERE TO EXPLORE  
OUR LOOK BOOK MENU

### *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.



*Selamat Makan!*



*Megibung* for two 1.700

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 Hatten Aga White or Hatten Aga Red – Indonesia 850

#THEWARUNG

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Makanan Pembuka *Something small to begin with...*

<b>PERKEDEL JAGUNG</b> – <i>all over Indonesia</i> 🌾	130
Indonesian spiced corn fritters	
<b>PECEL MADIUN</b> – <i>Madiun, East Java</i> 🌱 🌾	155
Blanched Indonesian vegetables tossed in peanut dressing	
<b>BATAGOR CAMPUR</b> – <i>Bandung, West Java</i> 🌱 🌾	170
Fried mackerel crispy dumpling, chicken siomay and tofu, cabbage, cabbage and boiled egg served with spiced peanut sauce	
<b>TONGKOL GOHU</b> – <i>all over Ternate Island</i> 🌱 🌾	170
Raw tuna loin marinated in herbs, spices and kemangi oil, served with ‘ <i>rempeyek</i> ’	
<b>LOENPIA SEMARANG</b> – <i>Semarang, Central Java</i> 🌾	180
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce	
<b>PEPES IKAN KUNING</b> – <i>all over Java</i> 🌱	210
Steamed marinated fillet fish in banana leaves, served with ‘ <i>sambal kuning</i> ’ , and kemangi leaves	
<b>RUJAK POH UDANG</b> – <i>Kesiman, East Denpasar Bali</i> 🌱	210
Poach sweet prawn, toasted with young mango, cucumber, young papaya, tomato and tamarind palm sugar chili spices’	
<b>LAWAR KUWIR</b> – <i>Tabanan, Bali</i> 🌱	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.	

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Makanan Utama The fond object for your appetite...

<b>THE WARUNG GULAI SAYUR</b> – Padang, West Sumatra 🌿🥥	200
Indonesian-style young jackfruit, chayote and yardlong bean simmered in spiced coconut curry	
<b>SOTO AYAM LAMONGAN</b> – East Java 🍲🥥	250
Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg, served with lime and ‘keoya’	
<b>BEBEK GORENG</b> – Ubud, Bali 🍗🥥	380
Crispy fried cured duck served with curried long beans salad and assorted Balinese sambal	
<b>SAMBAL GORENG SANTAN UDANG DAN PETAI</b> – Medan, North Sumatra 🍤🥥	385
Stir-fried tiger prawns and twisted cluster beans in Sumatran spicy sauce	
<b>IKAN KUAH ASAM</b> – Bajo, Nusa Tenggara Timur	400
Delicate fish simmered in a tangy sour soup with sweet corn, green tomatoes, and the distinctive flavor of “belimbing buluh” bilimbi fruit.	
<b>SOP BUNTUT</b> – all over Java 🍲🥥	400
Indonesian-style herbed oxtail soup infused with nutmeg	
<b>LIDAH &amp; DAGING SAPI KALIO</b> – Minangkabau, West Sumatra 🍖🥥	420
Tender Wagyu beef tongue and bolar blade, slow-braised for 72 hours, stir-fried and coated in a bold, spicy “Kalio sauce”.	
<b>BABI KETJAP</b> – Pontianak, West Kalimantan 🍖🍲	435
Succulent pork coated in a fragrant blend of five spices and soy sauce, slow-cooked to perfection for a tender, flavorful experience.	
<b>KARI KAMBING</b> – Aceh, Northend Sumatra	450
Savor the opulence of Succulent lamb shanks, slow-braised in aromatic Acehnese spices and enveloped in a creamy coconut milk sauce.	

My Mom’s Recipe

<b>RENDANG DAGING BUKIT TINGGI</b> – 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	
<b>VEGETARIAN RENDANG</b> – Medan, North Sumatra 🌿🍲🍲	250
Potato, green peas and carrot cutlets simmered in rendang sauce	

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Bakaran *From the grill...*

<b>SATE LILIT IKAN</b> – <i>all over Bali</i> 🍃 🌰	220
Grilled fish sate wrapped on lemongrass stalk, served with ‘ <i>sambal matah</i> ’	
<b>SATE CAMPUR</b> – <i>all over Indonesia</i> 🍃 🌰	280
Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce	
<b>AYAM BAKAR RICA</b> – <i>Manado, South Sulawesi</i> 🍃 🌰	380
<i>Half a succulent organic chicken, marinated in a spicy chili paste and chargrilled to perfection, served with vibrant Sambal Rica.</i>	
<b>UDANG GALAH</b> – <i>Lombok, Nusa Tenggara</i>	400
<i>Exquisite Lombok Blue River prawns, grilled to perfection and complemented by a luxurious sweet and sour chili sauce.</i>	
<b>IKAN BAKAR DABU DABU</b> – <i>Manado, South Sulawesi</i>	420
Grilled catch of the day fish fillet served with Manadonese fresh chili, shallot, ginger blossom and tomato salsa	
<b>IGA BABI BAKAR KECAP</b> – <i>Ubud, Bali</i> 🍃 🌰	430
Chargrilled pork ribs served with curried cassava leaves and ‘ <i>sambal setan</i> ’ Indonesian spicy sambal	
<b>SE’I SAPI</b> – <i>Kupang, East Nusa Tenggara</i> 🍃 🌰	830
Charred smoked wagyu MB6 striploin steak served with curried cassava leaves salad and ‘ <i>sambal luat</i> ’	

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Selamat Makan... Enjoy your meal

Sayur Vegetables

<b>URAB</b> -Bandung, East Java 🍃	110
Sundanese style mixed vegetables salad with grated coconut	
<b>PLECING KANGKUNG</b> – all over Bali	110
Blanched water spinach tossed in ‘sambal tomat’	
<b>KACANG MEKALAS</b> – all over Bali 🍃	110
Curried long beans with grated coconut	
<b>TERONG BALADO</b> Payakumbuh , West Sumatra	110
Stir-fried eggplant in ‘balado’ sauce	
<b>JUKUT KELOR MELIKLIK</b> – Singaraja, Bali 🍃	110
Fragrant moringa leaves simmered in a savory curry, complemented by grated coconut and tender red beans.	

Nasi dan Mie Rice and noodles

At The Warung, we cook rice the traditional Indonesian way using ‘dandang’ and ‘leukusan’, a steamer made of bamboo.	
<b>NASI GORENG KAMPOENG</b> – all over Indonesia 🍲	280
Choice Of Chicken/Seafood/Vegetarian Traditional Indonesian fried rice served with prawn crackers and ‘acar’	
<b>NASI ODAH TAMBUN-</b> Badung, Bali 🍲 🍃	285
Succulent Sibang Gede pork belly wok-fried with fragrant “Sune Cekuh” paste, paired with traditional Balinese urutan pork sausage.	
<b>NASI GORENG KAMBING MAS RIDHO</b> – Batavia, West Java 🍲	290
Batavia style curried lamb fried rice served with ‘acar’ , ‘emping’ and lamb satay.	
<b>BAKMIE GORENG/SIRAM</b> – Central Java 🍲	280
Choice Of Chicken/Seafood/Vegetarian Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder	
<b>KWETIAU GORENG/SIRAM</b> – Riau, Central Eastern Sumatra 🍲	285
Choice Of Chicken/Seafood/Vegetarian Savory flat rice noodles stir-fried with a bold Indonesian red spice paste	

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

<b>ES PUTER</b> – Central Java 🍷	95
Traditional Indonesian coconut sorbet with jackfruit and mung bean	
<b>PISANG GORENG</b> – all over Indonesia 🍷🍲	120
Deep-fried battered banana	
<b>DADAR GULUNG</b> – all over Indonesia 🍲	120
Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet	
<b>FRUIT PLATTER</b>	130
Selection of tropical fruits	
<b>PUDING KELAPA</b> – Semarang, Central Java 🍮	150
Lush Indonesian leche coconut caramel flan paired with a zesty raisin and rum ice cream	
<b>KUE LAPIS PANDAN</b> – Surabaya, East Java 🍲 🍮	150
Delicate layers of pandan cake, accompanied by fragrant pandan pearls and refreshing coconut sorbet.	

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SIGNATURE COCKTAIL

Jamu Punch	250
<i>Clarification of galanggal Vodka, betel leaf gin, ginger rum, turmeric curacan, tamarind tequila, green tea</i>	
Betel Highball	200
<i>Betel gin, lime, sugar, soda water</i>	
Pinang Sirih Apertivo	300
<i>Betel gin, betel palm vermouthe, Campari</i>	
Tamarind Mango Margarita	280
<i>Tamarind tequila, mango liqueur, tamarind reduction, earl grey, lemon, chili oil</i>	
Markisa Sour	200
<i>Ginger rum, passion fruit, lemon, egg white</i>	
Pandan Spritz	300
<i>Gin, lime, pandan, Cocci Aperitivo, prosecco</i>	
Wedang Mule	200
<i>Aromatic ginger vodka, yuzu, palm sugar, wedang reduction</i>	
Old Pandan	250
<i>Bourbon whiskey, pandan, angostura bitters</i>	
Secang Espresso Martini	280
<i>Vodka, secang wood, cold brew liqueur</i>	



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BEERS		NON-ALCOHOLIC	
Kencur Alila Root Beer (0% ABV)	80	<b>SELTZER</b>	
Ginger Alila Root Beer (0% ABV)	80	Lime, Lemon, Orange, Peach	65
Badak	80		
Bintang	100	<b>COFFEE &amp; TEA SIGNATURE</b>	
Heineiken	130	Party Iced Tea	100
Lion Session IPA	140	<i>Orange juice, green tea, mint, honey</i>	
Lion Pale Ale	140		
Lion Lager	140	Peach & Basil Iced Tea	100
Kura Kura Lager	140	<i>Green tea, peach, basil, lemon</i>	
Kura Kura Island Ale	140		
Hoegaarden	160	Pink Lemongrass Tea	100
Corona	160	<i>Ginger &amp; lemongrass tea, lychee, strawberry, grapefruit</i>	
<b>MOCKTAILS</b>			
Daluman	140	Blood Orange Americano	100
<i>Organic grass jelly, coconut borchata, palm sugar, coconut sorbet</i>		<i>Espresso, blood orange, rosemary</i>	
Rosella Lemonade	140	Cabana Latte	100
<i>Cold brewed rosella tea, rose syrup, Rose blossom</i>		<i>House blend milk, espresso</i>	
		<b>SOFTDRINK</b>	
Exotic Seaside	140	Coke, Coke Zero, Sprite, Soda Water	65
<i>Blueberries, cranberry, strawberry, Passion fruit, mango, peach</i>		Schweppes Tonic	
		Atomic Tonic	80
<b>NON-ALCOHOLIC</b>		Atomic Elderflower Tonic	80
<b>FRESH JUICES</b>		<b>MINERAL WATER</b>	
Orange, Strawberry, Cantaloupe	75	Aqua Reflection Still 330ml	60
Honeydew, Watermelon		Aqua Reflection Still 750ml	95
<b>SMOOTHIES</b>		Aqua Reflection Sparkling 330ml	60
Pineapple Coconut	105	Aqua Reflection Sparkling 750ml	95
Mango Passion Fruit	105		
		<b>COFFEES</b>	
<b>MILKSHAKES</b>		Espresso, Long Black, Americano	75
Vanilla	105	Piccolo, Macchiato	
Chocolate	105	Cappuccino, Latte, Flat White	85
Coconut	105		
Banana	105	<b>ARTISANAL TEA &amp; KOMBUCHA</b>	
		Assam Breakfast	75
		Earl Grey	75
		Green Tea	75
		Jasmine Green	75
		Whole Peppermint Leaf	75
		Whole Chamomile	75
		Lemongrass & Ginger	75
		Alila Kombucha – West Java Chai	80
		Alila Kombucha – Digestive Wellness	80

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