



# RIVER WARUNG

## Menu

## STARTERS

|                                                                                                                                                                       |           |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Guacamole and Jicama (V)(GF)</b>                                                                                                                                   | <b>85</b> |
| <i>Mashed ripe avocados, zesty lime, fresh cilantro, garlic, and a hint of heat from chili, combined with ajardinière of carrots and sliced jicama.</i>               |           |
| <b>Summer Rolls (V)(GF)</b>                                                                                                                                           | <b>80</b> |
| <i>Crisp and vibrant, raw leaves wrapped in rice paper with carrot, red and white cabbage, avocado, green lettuce, spring onion, mint, and a tangy tamarind sauce</i> |           |
| <b>Riverside Garden Salad (GF)(V)(VE)</b>                                                                                                                             | <b>95</b> |
| <i>Arugula, kale, lettuce, avocado, carrot, and beet root silk, tossed together with a mustard dressing.</i>                                                          |           |
| <b>Kale and Bean Sprouts Salad (GF)(V)(VE)</b>                                                                                                                        | <b>95</b> |
| <i>The earthy richness of tender kale combined with the crunchy texture of fresh bean sprouts, and a tangy lime dressing.</i>                                         |           |
| <b>Shirataki Noodle Salad (GF)</b>                                                                                                                                    | <b>95</b> |
| <i>Chewy and rubbery gelatinous Japanese konjac noodles tossed with crispy red and white cabbage, cilantro, and lime dressing.</i>                                    |           |
| <b>Pumpkin and Goat Cheese Salad (GF)</b>                                                                                                                             | <b>95</b> |
| <i>Arugula and parsley paired with roasted pumpkin, feta cheese, splashed of shallot-ginger dressing.</i>                                                             |           |
| <b>Arugula Salad with Parmesan Cheese (GF)</b>                                                                                                                        | <b>95</b> |
| <i>Peppery arugula leaves paired with the rich, nutty flavor of parmesan cheese and a refreshing burst of lime dressing.</i>                                          |           |

## SOUP

|                                                                                                                                            |            |
|--------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Broccoli (V)</b>                                                                                                                        | <b>115</b> |
| <i>Earthy flavor of broccoli with smooth, velvety textures. With a hint of garlic, onion and a slight sourness of the sourdough bread.</i> |            |
| <b>Pumpkin (V)</b>                                                                                                                         | <b>110</b> |
| <i>A pumpkin with deeply flavour of aromatic spices of garlic, onion, cumin seed powder and a sourdough.</i>                               |            |
| <b>Leek and Cauliflower (VE)</b>                                                                                                           | <b>95</b>  |
| <i>Cauliflower combines an onion-like flavor of leek, basil pesto and sourdough.</i>                                                       |            |
| <b>Mushroom (VE)</b>                                                                                                                       | <b>150</b> |
| <i>Umami flavor of mushrooms. Blended to a perfection, with a touch of garlic and herbs, aside a sourdough.</i>                            |            |
| <b>Kale Lime Broth (V)(GF)</b>                                                                                                             | <b>150</b> |
| <i>Earthy flavours of kale with the bright, zesty punch of garlic lime.</i>                                                                |            |

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Dishes marked in asterisk (\*) is not included in the HB / FB package

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## ENTRÉES

### Pork Chop (GF) 225

Grandma's Kitchen charcoal grilled honey ginger pork chop, sauteed vegetable, roasted sweet potato wedges, barbeque sauce.

### Lalapan Ayam (GF)(CN) 150

Coconut oil deep fried probiotic chicken, yellow rice, mixed cabbage, sambal matah, and sambal lalapan.

### Pepes Local Snapper (GF)(CN) 180

Charcoal grilled local snapper wrapped in banana leaves, sayur lalapan, lemon basil, yellow rice, sambal matah and sambal lalapan.

### Organic Wrapped Probiotic Chicken (GF)(CN) 150

Pan fried minced chicken.

or

### Mushroom (GF)(V)(CN)

Pan fried minced oyster mushroom.

Red cabbage, avocado, coriander, lettuce, onion, taro chips, sambal matah and red sambal.

### Nasi Goreng (GF)(CN) 150

Balinese style fried rice in bumbu suna cekuh, fried egg, taro chips, chicken satay, sambal matah and sambal embe.

### Papaya Steak (V)(GF)(CN) 150

Basa genep grilled young papaya, yellow rice, corn fritter, urap, sambal matah.

### Curry Leaf Grilled Chicken (GF) 185

Grilled probiotic chicken, sautéed mix vegetable, yellow rice, curry leave sauce.

### Barramundi (GF) 180

Grilled barramundi, sautéed mix vegetable, mashed sweet potato, lemon butter garlic sauce.

### Pork Ribs (GF) 175

Grilled pork, sautéed mix vegetables, roasted sweet potato wedges, miso sauce.

### \*Grilled Lamb Chops (GF)(SF)(CN) 385

Served with gulai sauce, grilled gulai cauliflower, asparagus, baby carrots, and mashed sweet potato.

### \*Stewed River Prawn (GF)(SF) 285

With Balinese gochujang and fermented bok choy, served with steamed rice.

### \*Grilled Lobster/100 gram (GF)(SF)(CN) 160

Marinated with suna cekuh, served with steamed rice, fern shoot urab, and sambal matah & sambal embe on the side.

### Jack Fruit Steak (V)(GF)(CN) 150

Grilled garden grown jackfruit, yellow rice, corn fritter, sayur urap, bumbu bali.

### Chicken Satay (GF)(CN) 185

Grilled probiotic chicken skewer accompanied steamed rice, sayur urap, emping cracker, sambal matah, sambal embe, peanut sauce.

### Vegetarian Satay (GF)(V)(CN) 150

#### Vegetable Satay

Onion, button and shitake mushroom, leek

Or

#### Mushroom Satay

Oyster mushroom skewer

Steamed rice, sayur urap, sweet walnut tempe, sambal matah, sambal embe, peanut sauce.

### Jackfruit Rendang (V)(GF)(CN) 150

Garden grown jackfruit simmered in bumbu rendang and coconut milk, yellow rice, corn fritter, sayur urap, sambal matah and sambal embe.

### Nasi Campur (VE)(GF) 160

Traditional Indonesia dish, often served as a hearty meal with a combination of yellow rice and accompanied sweet walnut tempe, sayur urap, corn fritter, boiled egg, sambal embe, and sambal matah.

### Soto (choose one) 150

#### Vegetable (CN)

Or

#### Probiotic Chicken (CN)

Indonesian style broth, cabbage, oyster mushroom, shirataki noodle, spinach, yellow rice, boiled egg, taro chip with chili sambal.

### Laksa (choose one) 150

#### Probiotic Chicken (CF)(CN)

#### Prawn (GF)(CN)

#### Vegetable (VE)(CN)

Mild spicy coconut milk-based broth, shirataki noodle, cabbage, bean sprout, lemongrass, lemon basil, carrot, coriander, yellow rice.

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## SIDES

|                                                                                                                            |           |
|----------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Cassava (V)(GF)</b><br><i>Boiled and coconut oil deep-fried cassava</i>                                                 | <b>80</b> |
| <b>Sauteed Cabbage (V)(GF)</b><br><i>Red and white cabbage sauteed in coconut oil</i>                                      | <b>80</b> |
| <b>Sweet Mashed Potato (V)(GF)</b><br><i>Mashed and creamy boiled sweet potato</i>                                         | <b>80</b> |
| <b>Sauteed Spinach (V)(GF)</b><br><i>Spinach sauteed with garlic and seasoned with pepper and spices</i>                   | <b>80</b> |
| <b>Binahong (V)(GF)</b><br><i>Deep-fried Ceylon spinach in the chef's signature spices</i>                                 | <b>80</b> |
| <b>Taro Chips (V)(GF)</b><br><i>Coconut oil deep-fried thin sliced Taro roots accompanied sambal matah and sambal ulek</i> | <b>80</b> |

## DESSERTS

|                                                                                                                                                                                                                |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Carrot Cake</b><br><i>A timeless classic, made with freshly grated carrots pineapple, walnut, coconut oil, egg and brown sugar, creating a wonderfully moist and flavorful.</i>                             | <b>115</b> |
| <b>Almond Lemon Cake (GF)</b><br><i>Gluten-free cake boasts a delicate crumb, infused with fresh citrus zest and juice for a tangy sweetness it's equally at home.</i>                                         | <b>115</b> |
| <b>Chocolate Cake (GF)</b><br><i>A rich decadent chocolate cake made without gluten. This moist, indulgent dessert is perfect for those with gluten sensitivities or anyone looking for a delicious treat.</i> | <b>115</b> |
| <b>Seasonal Fruit (V)(GF)</b><br><i>A variety of fresh fruit, sliced and whole from our garden.</i>                                                                                                            | <b>75</b>  |
| <b>Banana Fritter</b><br><i>Deep-frying ripe banana slices with vanilla gelato</i>                                                                                                                             | <b>95</b>  |
| <b>Gelato</b><br><i>A selection home-made gelato</i>                                                                                                                                                           | <b>50</b>  |
| <i>Pistachio</i>                                                                                                                                                                                               |            |
| <i>Vanilla</i>                                                                                                                                                                                                 |            |
| <i>Chocolate</i>                                                                                                                                                                                               |            |
| <i>Strawberry</i>                                                                                                                                                                                              |            |
| <i>Coconut</i>                                                                                                                                                                                                 |            |
| <i>Lime Sobet</i>                                                                                                                                                                                              |            |
| <i>Stracciatella</i>                                                                                                                                                                                           |            |
| <i>Cinnamon</i>                                                                                                                                                                                                |            |

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## Kids Menu

### STARTER

#### Chicken and Vegetable Soup

80

*Chicken and vegetables clear broth*

### ENTRÉES

#### Pan Fried (GF)

105

#### Fish

Or

#### Probiotic Chicken

*Mashed sweet potato and sautéed mix vegetables*

#### Spaghetti Tomato Sauce

85

*Spaghetti with home-made tomato sauce, parmesan cheese*

#### Grilled Cheese Sandwich

95

*Brown toast, Emmental cheese, green salad, casava fries*

#### Mini Club Sandwich

100

*Probiotic chicken, boiled egg, bacon, lettuce, cheddar cheese, casava fries*

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