

A decorative graphic consisting of several overlapping, wavy, light brown lines that create a sense of movement and depth, resembling a stylized wave or a textured surface. The lines are centered horizontally and extend across the width of the text.

RIVER WARUNG
MENU

STARTERS

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

SOUP

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

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MAIN COURSE

Pork Chop (GF) (CD)	225	*Grilled Lobster/ 100 gram (GF)(SF)(CN)	160
<i>Grandma's Kitchen charcoal grilled honey ginger pork chop, sauteed vegetable, roasted sweet potato wedges, barbeque sauce.</i>		<i>Marinated with suna cekuh, served with steamed rice, fern shoot urap, sambal matah and sambal embe on the side.</i>	
Lalapan Ayam (GF)(CN)	150	Jack Fruit Steak (VE)(GF)(CN)	150
<i>Coconut oil deep fried probiotic chicken, fragrant rice, mixed cabbage, sambal matah, and sambal lalapan.</i>		<i>Grilled garden grown jackfruit, yellow rice, sayur urap, balinese taro fritter, bumbu bali.</i>	
Pepes Local Snapper (GF)(CN)	180	Chicken Satay (GF)(CN)	185
<i>Charcoal grilled local snapper wrapped in banana leaves, sayur lalapan, lemon basil, yellow rice, sambal matah and sambal lalapan.</i>		<i>Grilled probiotic chicken skewer accompanied steamed rice, sayur urap, emping cracker, sambal matah, sambal embe, peanut sauce.</i>	
ORGANIC WRAPPED	150	VEGAN SATAY (GF)(VE)(CN)	150
Probiotic Chicken (GF)(CN)		Vegetables Satay	
<i>Pan fried minced chicken.</i>		<i>Onion, button and shitake mushroom, leek</i>	
or		or	
Mushroom (GF)(VE)(CN)		Mushroom Satay	
<i>Pan fried minced oyster mushroom.</i>		<i>Oyster mushroom skewer</i>	
		<i>Steamed rice, sayur urap, sweet walnut tempe, sambal matah, sambal embe, peanut sauce.</i>	
<i>Red cabbage, avocado, coriander, lettuce, onion, taro chips, sambal matah and red sambal.</i>		Jackfruit Rendang (VE)(GF)(CN)	150
Nasi Goreng (GF)(CN)	150	<i>Garden grown jackfruit simmered in bumbu rendang and coconut milk, yellow rice, Balinese taro fritter, sayur urap, sambal matah and sambal embe.</i>	
<i>Balinese style fried rice in bumbu suna cekuh, fried egg, taro chips, chicken satay, sambal matah and sambal embe.</i>		Nasi Campur (GF)(V)	160
Papaya Steak (VE)(GF)(CN)	150	<i>A hearty meal with a combination of yellow rice and accompanied sweet walnut tempe, sayur urap, Balinese taro fritter, boiled egg, sambal embe, sambal matah with mushroom satay</i>	
<i>Basa genep grilled young papaya, yellow rice, balinese taro fritter, urap, sambal matah</i>		SOTO (CHOOSE ONE)	150
Curry Leaf Grilled Chicken (GF) (CN) (CD)	185	Vegetable (CN)	
<i>Grilled probiotic chicken, sautéed mix vegetable, yellow rice, curry leave sauce.</i>		or	
Barramundi (GF) (CD)	180	Probiotic Chicken (CN)	
<i>Grilled barramundi, sautéed mix vegetable, mashed sweet potato, lemon butter garlic sauce.</i>		<i>Indonesian style broth, cabbage, oyster mushroom, shirataki noodle, spinach, yellow rice, boiled egg, taro chip with chili sambal.</i>	
Pork Ribs (GF) (CD)	175	Laksa (choose one)	
<i>Grilled pork, sautéed mix vegetables, roasted sweet potato wedges, miso sauce.</i>		Probiotic Chicken (GF)(CN)	
*Stewed River Prawn (GF)(SF)	385	Prawn (GF)(CN)	
<i>With Balinese gochujang and fermented bok choy, served with steam rice</i>		Vegetable (VE)(CN)(GF)	150
		<i>Mild spicy coconut milk-based broth, shirataki noodle, cabbage, bean sprout, lemon basil, carrot, coriander, yellow rice.</i>	

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SIDES

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

DESSERTS

Carrot Cake (CD)(CN)	115
<i>A timeless classic, made with freshly grated carrots pineapple, walnut, coconut oil, egg and brown sugar, creating a wonderfully moist and flavorful.</i>	
Almond Lemon Cake (GF)(CD)(CN)	115
<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>	
Chocolate Cake (GF)(CD)	115
<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>	
Seasonal Fruit (VE)(GF)	75
<i>A variety of fresh fruit, sliced and whole from our garden.</i>	
Banana Fritter (VE)	95
<i>Deep-frying ripe banana slices with gelato.</i>	
Gelato	50
<i>A selection home-made gelato</i>	
<i>Pistachio</i>	
<i>Vanilla</i>	
<i>Chocolate</i>	
<i>Strawberry</i>	
<i>Coconut</i>	
<i>Lime Sorbet</i>	
<i>Stracciatella</i>	
<i>Cinnamon</i>	

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KIDS MENU

STARTER

Chicken and Vegetable Soup (GF)(SF) **80**
A light nourishing soup with tender chicken and fresh vegetable in a flavorful broth.

MAIN COURSE

PAN FRIED (GF)(CD) **105**

Fish

or

Probiotic Chicken

Mashed sweet potato and sautéed mix vegetables

Spaghetti Tomato Sauce (CD) **85**

Spaghetti with home-made tomato sauce, parmesan cheese

Grilled Cheese Sandwich (CD) **95**

Brown toast, Emmental cheese, green salad, casava fries

Mini Club Sandwich (CD) **100**

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

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