



# KARANG

## Food Menu

### Appetizer

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**Tuna Sambal Bawang | 160**

*Indonesian tuna salad with cucumber, long bean, sweet corn, tomato, chili, shallot, garlic, eggplant and lemon basil sauce*

**Pecel Madiun | 135**

*Classic original Indonesian dish from Madiun, East Java. Boiled vegetable salad served with peanut sauce, fried free range egg, tempeh, tofu, lemon basil and rempeyek kacang*

**Gado-Gado Jakarta | 135**

*Assorted blanched garden vegetables tossed in peanut dressing, served with boiled free range egg, fried tofu, fried shallot and garlic crackers*

**Rujak Kuah Pindang Jimbaran | 90**

*Raw salad of seasonal sliced fruits, chili and spicy fish dressing*

### Soto – Soup

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**Asem-Asem Iga | 260**

*Javanese savory and sour beef rib soup with belimbing wuluh, red and green tomato*

**Soto Betawi | 265**

*Hearty slow cooked beef soup consisting of meat and offal in coconut milk broth*

**Soup Buntut | 255**

*Hearty beef oxtail soup infused with fresh Indonesian spices, diced vegetables and emping crackers*

**Labajo Soup | 225**

*Spiced clear seafood soup, carambola and tomato*

**Soto Ayam Lamongan | 180**

*Our version of soto Lamongan using garlic koya broth with shredded chicken, glass noodles, tomato, fried shallot and soft boiled egg*

**Binte Biluhuta | 175**

*Traditional fish corn soup with spinach, fresh lemon basil and originally from Gorontalo, Sulawesi Island*

★ All items will be served with steamed rice and sambal selections

**VISIT AYANA FARM** | Reserve your spot on the AYANA app

Experience AYANA Farm and see where some of our fresh ingredients are grown! Hotel guests can join a free tour daily at 9 AM, or special add-on experiences such as a Traditional Herbal Remedies Workshop, Farm-to-Bar Class, or Afternoon Tea.



Chef's recommendation Vegetarian option available Contains pork Spicy Gluten free option available Contains nuts  
 Contains Shellfish Contains Dairy

Prices are quoted in "000" rupiah and subject to 10% service charge and 11% government tax



# KARANG

## Food Menu

### Signature Dishes

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**Guling Samsam (for sharing) | 495**

*Slow-cooked Balinese roasted pork belly with Balinese spices, long bean salad, spiced green papaya soup with marinated chicken meatballs, Balinese sausage, and spiced minced chicken satay, pork crackers, served with steamed rice and sambal selections*

**Bebek Betutu (for sharing) | 395**

*Slow-roasted marinated whole duck with Balinese spices, long bean salad, spiced green papaya soup with marinated chicken meatballs, minced chicken satay, spiced boiled egg, fried peanuts, served with steamed rice and sambal selections*

**Nasi Campur Segara | 320**

*Steamed rice with minced fish satay, Sanur-style squid salad with young papaya, prawn with spicy tomato sauce, fried fish, and octopus with garlic and aromatic ginger, served with Balinese fish soup and raw Balinese sambal*

### Main Course

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**Rendang Daging | 270**

*Traditional West Sumatran spiced braised beef, cassava leaf and coconut milk*

**Babi Kecap Bali | 205**

*Balinese braised pork belly with sweet soy sauce and fried shallot*

**Ikan Woku Manado | 190**

*Spiced braised fish, tomato, lemon basil, pandan leaf and leek*

**Ayam Pop Padang | 170**

*Braised spiced chicken with white curry sauce and cassava leaf*

**Rendang Nangka Muda | 150**

*Traditional West Sumatran spiced braised jackfruit, cassava leaf and coconut milk*

**★ All items will be served with steamed rice and sambal selections**



# KARANG

## Food Menu

### From the Grill

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**Konro Bakar | 330**

*Grilled spicy beef ribs from Makassar, Sulawesi Island, served with rice cake and sambal colo-colo*

**Iga Babi | 265**

*Balinese-style grilled barbecue pork ribs with long bean salad*

**Sate Campur Nusantara | 215**

*Mix chicken and beef satay served with peanut sauce and pickled vegetables*

**Ayam Bakar Taliwang Lombok | 190**

*Spiced grilled half chicken, mixed vegetables and spiced grated coconut*

★ All items will be served with steamed rice and sambal selections

### From the Wok

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**Nasi Goreng Cumi | 295**

*Squid ink fried rice with kaffir lime, baby squid satay, raw Balinese sambal and rice crackers*

**Nasi Goreng | 235**

*Indonesian fried rice, shredded chicken, fried egg, chicken satay, fried chicken, pickled vegetables and crackers*

**Mie Goreng | 235**

*Indonesian fried egg noodles, shredded chicken, fried egg, chicken satay, fried chicken and crackers*

**Tongseng Ayam | 190**

*Indonesian sweet and savory chicken broth with white cabbage, served with steamed rice and sambal selections*

**Mie Godog Jogja | 180**

*Traditional Javanese egg noodle soup, caisim, carrot, tomato, poached egg and sliced chicken breast*



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## Food Menu

### Street Food

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**Bakso Malang | 155**

*Beef meatballs in clear beef broth with bok choy, egg noodles, boiled egg, fried tofu and crispy wonton*

**Martabak Telur | 155**

*Fried pancake stuffed with minced chicken, duck egg and vegetables*

**Gorengan | 90**

**Tahu Isi | Tempeh | Bakwan Jagung | Lumpia Sayur**

*Platter of fried vegetable-stuffed tofu, tempeh, corn fritters, fried vegetable spring rolls served with green bird's eye chili and sambal terasi*

### Dessert

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**Wingko Babat | 150**

*Coconut cake, jackfruit mango compote and coconut sorbet*

**Es Podeng | 150**

*Jackfruit compote, avocado mousse, peanut chunks, injin black sticky rice, sago pearls and coconut sorbet*

**Klappertart | 150**

*Coconut raisin custard, mango compote, coconut crumble and mango sorbet*

**Kue Tapai | 150**

*Fermented cassava cake, cocoa tuille, whipped ganache, jackfruit compote, coconut crumble and coconut sorbet*

**Sliced Fruit | 130**

*Seasonal sliced fruit with lime*

**Assorted Indonesian Ice Cream | 90**

*Choice of durian, kopyor coconut, jackfruit or mango*

# KARANG

## SET MENU

### APPETIZERS

#### PECEL MADIUN

Classic Indonesian boiled vegetable salad served with peanut sauce, fried free range egg, tempe, tofu, lemon basil and peyek kacang

or

#### TUNA SAMBAL BAWANG

Indonesian tuna salad with cucumber, long bean, sweet corn, tomato, chili, shallot, garlic, eggplant, and lemon basil sauce

or

#### RUJAK KUAH PINDANG JIMBARAN

Raw salad of seasonal sliced fruits, chili and spicy fish dressing

### SOUPS

#### BINTE BILUHUTA

Gorontalo style corn soup, spinach and fresh lemon basil

or

#### SOTO AYAM LAMONGAN

Our version of soto Lamongan using garlic koya broth with shredded chicken, glass noodles, tomato, fried shallot and soft-boiled egg

### MAIN COURSES

#### SATE CAMPUR NUSANTARA

Indonesian chicken and beef satay with peanut sauce and pickled vegetables

or

#### RENDANG NAGKA MUDA

Traditional West Sumatran spiced braised jackfruit, cassava leaf and coconut milk

or

#### BABI KECAP BALI

Balinese braised pork belly with sweet soy sauce and fried shallot

### DESSERTS

#### WINGKO BABAT

Coconut cake, palm sugar anglaise, jackfruit compote and coconut ice cream

or

#### ES PODENG

Coconut jack fruit panna cotta, avocado curd, peanut chunk and sago pearl

or

#### KLAPPERTAART

Coconut raisin custard, mango compote, meringue

3 courses	500
4 courses	600



Chef recommendation



Vegetarian option available



Contain pork



Contain traces of nuts



Spicy

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# KARANG

## Beverage Menu

### Archipelago Cocktails | 230

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*Our cocktails are crafted using 100% ingredients sourced from the Indonesian archipelago, from roots to flower petals, offering unique flavors that capture the essence of Nusantara.*

#### Turmeric Sour creamy, sour, refreshing, bitter

*Turmeric-infused East Indies Archipelago Gin, coconut, calamansi, tamarind*

#### Sereh Bali sour, refreshing, spicy notes

*Lemongrass-infused tequila, local lemon, passion fruit, saline solution, spicy citrus rim*

#### Pulau Kayu Manis sweet, citrus, spices

*Nusa Cana Spiced Rum, cinnamon honey, local lemon, Kintamani tangerine*

#### Kamandalu fizzy, refreshing, fruity

*Arak beras infused with pandan, carbonated pineapple, calamansi, passion fruit*

#### Bali Tropic refreshing, fruity, creamy, spices

*Vodka, Palapa Nutmeg Liqueur, pineapple, passion fruit, coconut foam, Angostura bitters*

#### Jeruk Bali fruity, citrus, refreshing, sour

*East Indies Archipelago Gin, Limo Aperitivo, pomelo tangerine cordial, local lemon, lime leaf*

### Archipelago Mocktails | 100

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*Our mocktails are crafted with 100% ingredients sourced from the Indonesian archipelago, including fresh tropical fruits commonly found in our traditional pasar (markets).*

#### Mangga Madu

*Mango juice, local lemon, pandan syrup, coconut, passion fruit*

#### Pomelo Fizz

*Fresh pomelo, local lemon, butterfly pea syrup, lemongrass, soda*

#### Karang Refresher

*Soursop juice, guava, local lemon, Kintamani tangerine, pandan syrup*



# KARANG

## Beverage Menu

### Specialty Iced Tea | 100

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*With freshly picked ingredients from AYANA Farm, these are sure to refresh your day.*

#### Lemongrass Ginger Iced Tea

*Fresh lemongrass, ginger and lemon, pandan syrup*

#### Bunga Telang Iced Tea

*Butterfly pea, calamansi, pandan syrup*

### Classic Cocktails

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#### Old Fashioned | 220

*Bourbon, brown sugar syrup, dash of Angostura bitters*

#### Dark and Stormy | 220

*Dark rum, citrus, ginger beer*

#### Whisky Sour | 220

*Bourbon, citrus, sugar emulsified foam*

#### Mojito | 200

*White rum, fresh mint, sugar and fresh lime juice*

#### Margarita | 200

*Tequila Gold, orange liqueur, agave nectar, fresh lime, salt*

#### Pina Colada | 200

*White rum, coconut liqueur, pineapple juice, coconut milk, syrup*

### Chilled Juices | 85

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*Orange, guava, lemon, apple, cranberry*

### Fresh | 95

*Red dragon fruit, avocado, honeydew melon, watermelon, pineapple, mango (seasonal), papaya*

### Young Coconut | 95

### Soft Drinks | 75

*Coke, Coke Zero, Sprite, tonic water, soda water*



# KARANG

## Beverage Menu

### Still – Sparkling Water

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Equil Natural or Sparkling [760 ml] | 90

Equil Natural or Sparkling [380 ml] | 60

### Hot Selections

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#### Coffee Specialties

Café Latte | 80

Freshly Brewed Coffee or Decaffeinated Coffee | 80

Espresso, Double Espresso, Cappuccino | 80

#### Organic Teas | 75

*English Breakfast, Earl Grey, peppermint, chamomile*

### Beers | 125

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Pilsner	Bintang – Indonesia
	Bintang Radler – Indonesia
	Bintang Crystal – Indonesia
Stout	Guinness Smooth – Ireland
Lager	Heineken – The Netherlands
	Bali Hai – Indonesia
Craft	IOI Lager – Bali, Indonesia
	IOI Padi Luwih – Bali, Indonesia
	Kura-Kura Ale – Bali, Indonesia
	Kura-Kura Lager – Bali, Indonesia



# KARANG

## Beverage Menu

### Spirits (including one mixer)

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*Regular [40ml]*

Rum	Diplomatico Mantuano   220
	Myers Dark   200
	Bacardi Light Rum   185
Gin	Hendrick's   280
	Tanqueray   220
	Bombay Sapphire   220
	East Indies Gin   195
	Gordon's Gin   185
Vodka	Belvedere   320
	Ciroc   250
	Grey Goose   250
	Smirnoff Vodka   185
Tequila	Don Julio Reposado   350
	Don Julio Blanco   330
	Jose Cuervo Gold   195
Tennessee	Jack Daniel's   230
American	Wild Turkey 81   220
	Maker's Mark   220
	Bulleit Bourbon   220
Scotch	Chivas Regal 12 Years   230
	JW Black Label 12 Years   230
	Monkey Shoulder   230
	JW Red Label   200
Single Malt	Singleton 12 Years   300
	The Glenlivet 12 Years   300
	Glenfiddich 12 Years   300
Cognac	Hennessy – VSOP   350
Liqueur	Baileys   200
	Jägermeister   200
	Kahlua   200
	Nusantara Cold Brew Coffee   185



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## Beverage Menu

### Champagne & Sparkling

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	750 ml	150 ml
Taittinger, Reserve, Brut, France	2,500	
Prestige Des Sacres, Brut Prestige, France	2,300	
Aaccademia Prosecco, Spumante, Italy	1,000	210
Louis Perdrier Brut Excellence Ugni Blanc, France	950	200
Hatten Jepun Rose Sparkling, Indonesia	750	

### White Wines

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#### Sauvignon Blanc

	750 ml	150 ml
Chateau Los Bolosdos, Tradition Réserve, Chile	1,100	230
Vina Ventisquero Reserva, Chile	950	
Woven Stone - Ōhau, New Zealand	900	
Doña Dominga Clásico De Familia, Chile	950	
Tall Horse, South Africa	850	
Two Island, Indonesia	750	

#### Chardonnay

Johnnie Q Quarisa, South Australia	1,000
B&G Réserve, Languedoc-Roussillon, France	1,000
Mcguigan Signature Series, South Eastern Australia	1,000
Eaglehawk, Wolf Blass, South Eastern Australia	950
Doña Dominga Clásico De Familia, Chile	950

#### Blended & Other White Grape Variety

Seaglass, California, USA (Riesling)	1,500
Traboccheto Pecorino, Talamonti, Italy (Zweigelt)	1,400
Yalumba Y Series, South Australia (Viognier)	1,150
Schieferkopf Trocken-Sec, Baden, Germany (Riesling)	1,150
B&G Petite Nancy, Bordeaux, France (Semillon, Sauvignon Blanc)	1,050
Piccini Bianco Di Toscana IGT, Italy (Trebbiano, Vermentino, Chardonnay)	1,000
Two Island, Indonesia (Pinot Grigio)	750



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## Beverage Menu

### Wines

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#### Rosé Wines

		750 ml	150 ml
Bobal, Vicente Gandía, Utiel-Requena, Valencia, Spain		1,400	
B&G Tourmaline Cotes De Provence, France		1,350	
Mirabeau, Cote De Provence, France		1,100	
Black Cottage, Marlborough, New Zealand		1,100	230

#### Red Wines

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##### Pinot Noir

Villa Maria Private Bin, New Zealand		1,700
Pascal Jolivet Attitude Pinot Noir, Loire, France		1,500
Matua Marlborough, New Zealand		1,400
B&G Réserve, Corsica, France	210	1,000

##### Merlot

Beringer Founders' Estate, USA		1,300
De La Chapelle Merlot, Languedoc, France		1,000
Wolf Blass Eagle Hawk, Australia		950
Doña Dominga Clásico De Familia, Chile		950

##### Cabernet Sauvignon

Chateau Los Boldos Tradition Réserve, Chile		1,100	230
Johnnie Q Quarisa, South Australia		1,000	
Argento, Mendoza, Argentina		950	
Monkey Puzzle, Central Valley, Chile		950	

##### Shiraz

19 Crimes, South Eastern Australia		1,150
Johnnie Q, Quarisa Shiraz, South Australia		1,000
Mcguigan Signature Series, South Eastern Australia		1,000
Banrock Station, South Eastern Australia		900



# KARANG

## Beverage Menu

### Red Wines

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#### Blended & Other Red Grape Variety

750 ml    150 ml

Thomas Barton Réserve Bordeaux, France (Merlot, Cabernet Sauvignon)	1,300
Fantini Montepulciano D'abruzzo Doc, Italy (Montepulciano)	1,100
Sensi Collezione Primitivo Igt, Puglia, Italy (Primitivo)	1,100
Kaiken, Mendoza, Argentina (Malbec)	1,050
Felline Pietraluna, Salento Igp, Puglia, Italy (Negroamaro)	1,000
Piccini Rosso Di Toscana Igt, Italy (Sangiovese, Ciliegiolo, Malvasia)	1,000
I Muri Negroamaro, Puglia, Italy (Negroamaro)	1,050
Two Island, Indonesia (Cabernet, Merlot)	750



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# Kid's Menu

## Cheese and Chicken Quesadillas

Tortilla cheese quesadilla with French fries  
salad or poached vegetables

90

## Spaghetti Bolognase

Spaghetti with homemade beef ragout and tomato

90

## Mac and Cheese

Gratinated macaroni and cheese

90

## Fish and Chips

Deep fried battered fish fillet served with  
French fries, salad or poached vegetables

90

## Chicken Fingers

Fried chicken strips with tomato dipping sauce,  
French fries, salad or poached vegetables

90

## Mini Beef Burger

Mini beef burger served with French fries,  
salad or poached vegetables

90

## Nasi Goreng or Mie Goreng

Indonesian fried rice or noodles with  
egg omelet and chicken

90

## Fruit Bowl

Mixed seasonal fruit with orange juice

70

## Two scoops of ice cream

Please ask our service team for available flavours

70

Vegetarian option available

Vegetarian

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and 11% government tax.