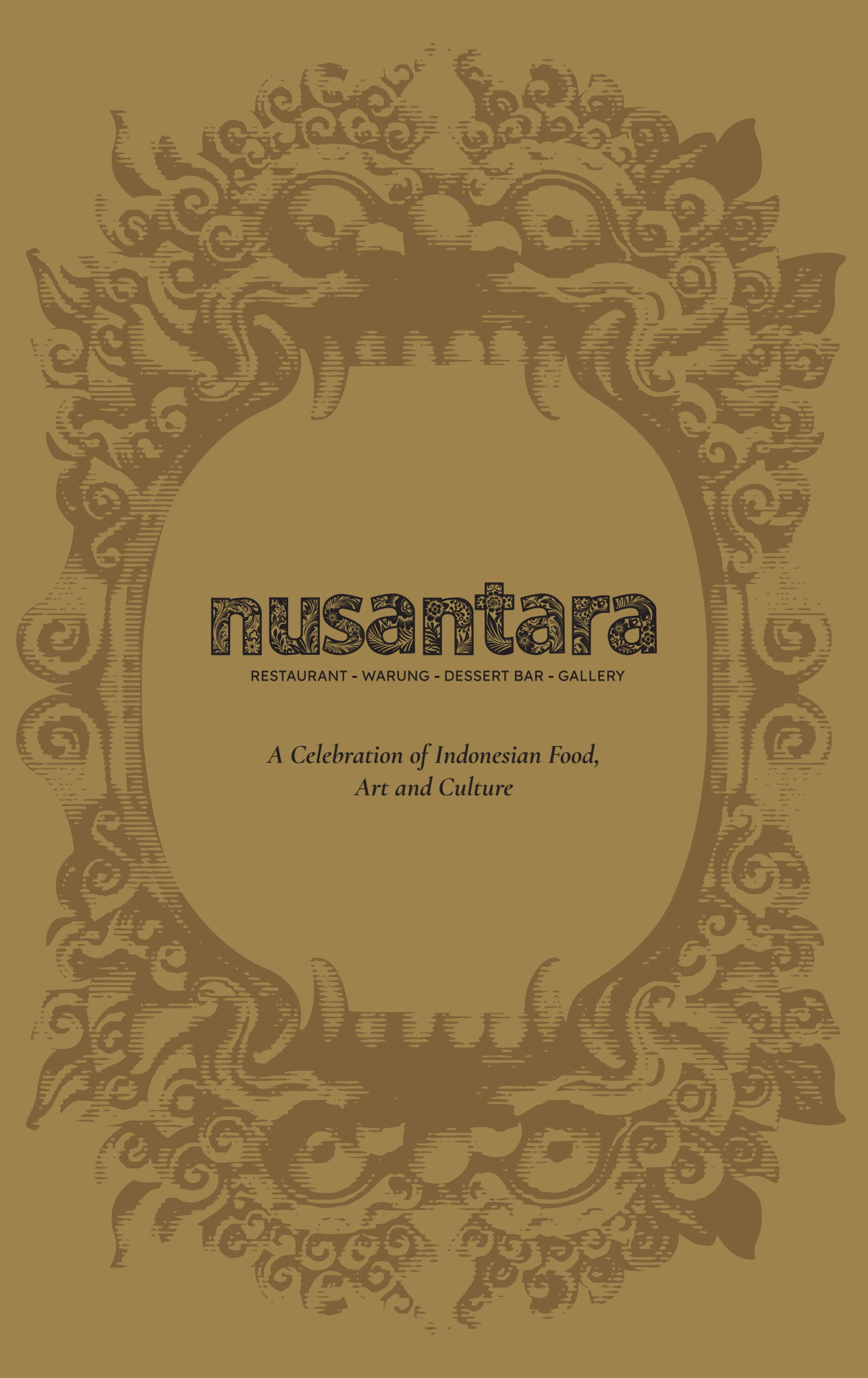




nusantara

RESTAURANT - WARUNG - DESSERT BAR - GALLERY

*A Celebration of Indonesian Food,
Art and Culture*

Nusantara sits inside Nuanu Creative City, on the quiet west coast of Bali. We built it in the middle of nature and left it that way. Trees where they stood, sides open, water a few steps away. Sustainability shaped how it was built, from the materials up, and Nuanu itself runs on the same idea.

There are four places here, each doing something different with Indonesian food and craft.

WARUNG 9
Nine Islands

Warung 9 Islands, where you're sitting, takes authentic cooking from nine island regions and gives it a modern twist. It's for long lunches, big tables and anyone who wants to eat their way across Indonesia in one sitting.



MEJA 36
— BY JAMES EPHRAIM —

Meja 36 is the elevated version, Indonesian cuisine taken close to fine dining. Book it when the evening matters. Birthdays, anniversaries, the dinner you want people to remember.

THE MANGROVE CAFÉ
Dessert Bar.

The Mangrove Cafe is a dessert bar, with modern coffees and teas built on local Indonesian ingredients. Go there when you're done here and don't want the afternoon to end.



THE GALLERY
— 999 — 666 —

The Gallery holds the work of French artist Pascal Morabito. Twenty minutes, a few steps from your chair.

*Eat here first.
Then go and see the rest.*

The background features four stylized, dark brown figures arranged in a circular pattern, facing each other. Each figure has an elongated, pointed snout and is adorned with intricate, swirling patterns on its head and body. Their limbs are crossed in a symmetrical fashion, creating a central diamond shape. In the center of this arrangement is a dark brown, horizontally-oriented rectangular label with rounded corners and a thin white border.

FOOD



LARGE PLATES

BEEF RENDANG (West Sumatra)	208
Padang style Australian wagyu beef cheek stew in chilli coconut sauce	
CHICKEN OPOR (Yogyakarta, Central Java)	120
Classic Javanese coconut chicken curry	
DUCK BETUTU (Bali)	165
Braised duck leg in bumbu basa genep, sambel matah	
CRAB SOKA (East Borneo)	158
Deep fried crispy soft shell crab in chilli coconut sauce	
PORK RICA-RICA (North Sulawesi)	140
Wok stir-fry pork belly in chilli and kemangi sauce	
CORAL FISH DABU-DABU (West Sumatra)	180
Grilled fresh whole coral fish served with dabu-dabu sambal	
CHICKEN TALIWANG (Lombok)	120
Grilled marinated spring chicken in spicy dried chilli sauce	
SE'I BEEF (East Nusa Tenggara)	220
Overnight marinated smoked Grilled slow cooked Australian beef brisket	
FISH KUAH KUNING (Papua)	138
Fresh seasonal fish cooked in fresh turmeric chilli broth	
GURAMI GORENG	160
Crispy gurami, asam manis sauce, sambal mangga	
 SPECIAL CHEF SELECTION	180
Warung Nasi Campur	
Indonesian flavourful coconut rice, meat, vegetables, eggs, tempeh, tofu, and spicy sambal	

SMALL BITES

PERKEDEL JAGUNG 40
Classic Indonesian crunchy corn fritter

TAHU ISI 40
Deep fried tofu stuffed with veggies and glass noodles

MARTABAK TELOR 58
Crispy flat bread stuffed with minced chicken, eggs, and green onion

LUMPIA UDANG 68
Umami prawn spring roll served with tauco sauce

SATE AYAM 58
Classic Madura chicken sate served with cashew nut sauce

SOUPS

SOTO AYAM 85
Classic Indonesian chicken noodle soup served with egg and koya

SOP BUNTUT 128
Slow-cooked rich flavour Indonesian beef oxtail soup

RAWON SAPI 128
Traditional Indonesian dark beef soup made from kluwek nut

SAMBAL

SAMBAL MATAH (Medium Spicy) 18

SAMBAL HIJAU (Medium Spicy) 18

SAMBAL GEPREK (Spicy) 18

SAMBAL BAJAK (Medium Spicy) 18

SAMBAL COLO-COLO (Medium Spicy) 18

VEGGIES

URAP SAYUR	68
Mixed blanched veggie tossed with seasoned grated coconut and fried shallot	
LAWAR NANGKA	68
Tossed blanched young jackfruit tossed with basa genep sauce and grated grilled coconut	
TUMIS BUNCIS	68
Sauteed green beans, minced with chilli garlic sauce	
BOK CHOY SAUS TIRAM	68
Sauteed green bok choy with oyster sauce	
TUMIS BROKOLI JAMUR	88
Wok stir-fry broccoli mushroom in soy sauce	
TERONG BALADO	68
Sauteed organic eggplant in chilli garlic sauce	

RICE & NOODLES

NASI PUTIH	20
Jatiluwi steamed rice	
NASI UDUK	30
Steamed aromatic coconut rice	
NASI GORENG KAMPUNG	65
Classic Indonesian anchovy egg fried rice	
MIE GORENG SEAFOOD	98
Indoensian style seafood egg fried noodles	
BIHUN GORENG AYAM	65
Wok stir-fry rice noodles with vegetables and chicken	
MIE TEK-TEK JAMUR	78
Street style blanched noodles served with soy chicken, mushroom, and soy egg	
NASI GORENG BABI	88
Balinese pork fried rice, pickle, pork crackling	
NASI AYAM LALAPAN	120
Indonesian marinated spice fried chicken served with sambal & fresh vegetables	

DRINKS

9 ISLAND SIGNATURE COCKTAILS

MANGGA ANDALIMA Fermented Mango, Mango Syrup, Espolon Blanco	130
JIM & JACK Fermented Jackfruit Milk, Passion Fruit, Jackfruit Seeds, Falernum, Jim Beam Black	130
KAYU REMPAH HIGHBALL Pasak Bumi Soda, Arenga Syrup, Jameson Irish Whiskey	130
SUNDA BEREUM Kalamansi, Green Cardamom Syrup, Berem Liqueur, Espolon Blanco	130
BANDA VOYAGE Vetiver Soda, Snake Fruit, East Indies Banda Spice Gin	120
BANANA & BLACK RICE Black Rice Foam, Spice Syrup, Berem Liqueur, Rum-Infused Grilled Banana	120
SPICE CITRUS COOLER Tangerine Agave Soda, Simple Syrup, Lemongrass Foam, Arak Selaka Ning	120
BEER PLETOK Pletok Soda, Fresh Lime, Luxardo Del Santo, Arak Palwana	120
TAMARIND HONEY Passion Fruit, Turmeric Honey Syrup, Tamarind Tonic, Mezcal, Espolon Tequila	130

NUSANTARA CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Orange, Prosecco, Soda	130
LYCHEE MARTINI Skyy Vodka, Lemon, Lychee	120
PINA COLADA Bacardi Spiced Rum, Coconut Rum, Colada Mix	120
TOMMY'S MARGARITA Espolon Tequila, Agave, Lime	130
NUSANTARA LONG ISLAND Espolon Tequila, Vodka, Rum, Gin, Rosella-Infused Cherry Brandy	130

MOCKTAILS

KECICANG BERRY Kecicang (Ginger Flower), Berries Tonic, Lemongrass Espuma	55
SALAK BALI Vetiver Soda, Snake Fruit Clarified, Homemade Spiced	55
MADU ASAM Passion Fruit, Turmeric Honey Syrup, Tamarind Tonic	55
SPARKLING COCONUT WATER	45

WHITE WINE

M. CHAPOUTIER MARIUS VERMENTINO

(France, 2024)

Glass 155 | Bottle 750

SPARKLING

RIUNITE PROSECCO BRUT

(Veneto, Italy, NV)

Glass 160 | Bottle 755

ROSE

MARIUS ROSE D'OC

(France, 2024)

Glass 155 | Bottle 750

RED WINE

LES JAMELLE MERLOT

(Languedoc, France)

Glass 155 | Bottle 750

PRIMA VOCE NEGROAMARO

(Puglia, Italy, 2022)

Glass 160 | Bottle 775

BEERS

Island Brew Pilsner Draught
75

Heineken Draught
75

SOFT DRINKS

Coca Cola
35

Coke Zero
35

Sprite
35

Ice Tea
35

Tonic
35

WATER

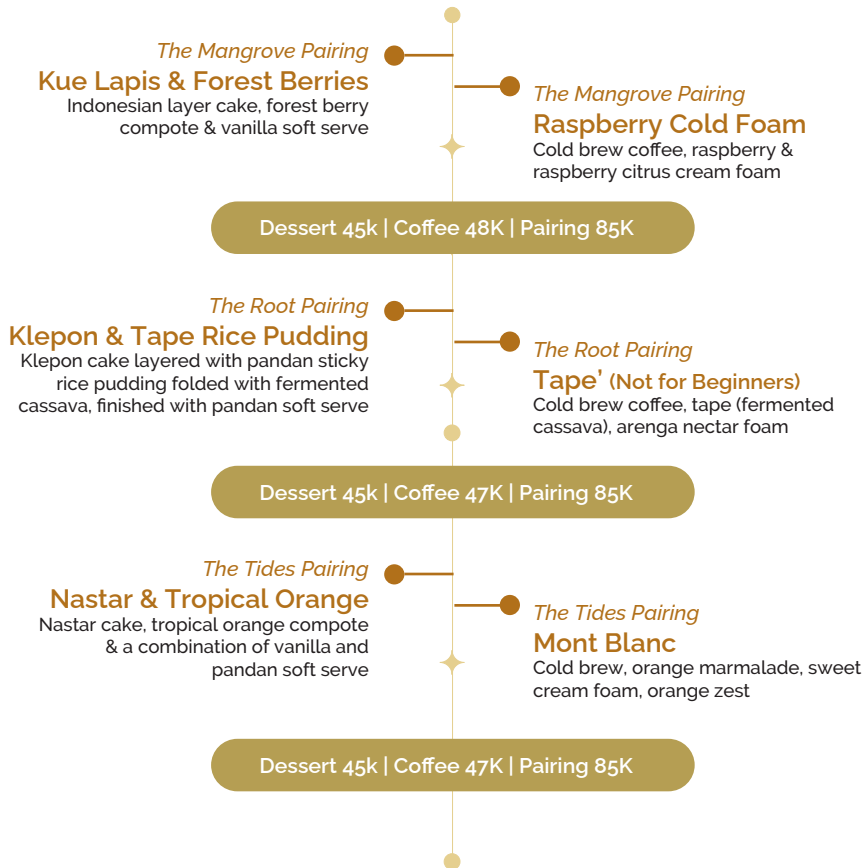
BALIAN STILL
Small 35 | Large 55

BALIAN SPARKLING
Small 35 | Large 55

INFUSED WATER
Small - | Large 50

SWEET
INDULGENCE

THE MANGROVE PAIRING



BUILD YOUR OWN DESSERT

Create Your Own Three-Layer Dessert, Your Way

STEP 1

Choose Your Cake

Kue lapis | Klepon | Nastar

STEP 2

Choose Your Compote

Forest berries | Tropical orange | Seasonal selection

STEP 3

Choose Your Soft Serve

Vanilla | Pandan | Seasonal selection

Build your own dessert 45K

Build your own pairing 85K

PRICES ARE IN INDONESIAN RUPIAH EXCLUDING 16.1% GOVERNMENT TAX, VENUE FEE, AND 6% SERVICE CHARGE

JAJANAN PASAR

Klepon

Glutinous rice balls filled with liquid palm sugar and coated with fresh grated coconut

8

Kue Putu

Steamed rice cake filled with palm sugar, served with freshly grated coconut

8

Dadar Gulung

Pandan crepes filled with sweet grated coconut and palm sugar

8

Lapis Legit

Traditional Indonesian thousand-layer butter cake, delicately spiced with cinnamon

8

Sumping Waluh

Steamed pumpkin and rice flour cake with coconut milk

8

Laklak

Balinese rice flour pancakes flavoured with pandan, served with grated coconut and palm sugar syrup

8

Caramel Cake

Soft caramel sponge cake with a rich burnt sugar flour

8

Wajik

Sweet sticky rice cooked with palm sugar and pandan leaves

8

Ongol-Ongol

Soft cassava cake with coconut milk, coated in freshly grated coconut

8

Kue Lempog

Traditional Balinese glutinous rice cake with coconut

8

Palm Sugar Custard

Creamy custard infused with Indonesian palm sugar and finished with a rich caramel sweetness

8

CAKE

American Chocolate Cake 45

Pandan Cake 35

Classic Carrot Cake 35

Chocolate Hazelnut 55

Matcha Mango Opera 45

Palm Sugar Mousse 40

ICE CREAM

Soft Ice Cream 50K

With choices of flavours:

Kopyor and vanilla, pandan and chocolate, palm sugar and strawberry

Signature Soft Serve Ice Cream 50K

Pandan soft serve, palm sugar, klepon, caramelized pineapple

MODERN COFFEE

NUSANTARA COLD FOAM

Mont Blanc 47

Cold brew, orange syrup, sweet cream foam, orange zest

Raspberry Cold Foam 48

Cold brew coffee - raspberry & raspberry citrus cream foam

Black Guava 47

Cold brew coffee, guava, honey guava foam

Tape' (*not for beginners*) 47

Cold brew coffee, tape (fermented cassava), arenga nectar foam

Arum Manis Cold Foam 48

Cold brew coffee, mango, mango cold foam

DOLCE & FREDDO

Cola Freddo 45

Homemade clarified coke, vanilla & topped with espresso freddo

Spiced Freddo 45

Cranberries, kecapang, espresso freddo, top lemongrass foam

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CLASSIC COFFEE

Espresso

Shot of short black

25

Ristretto/Double Espresso

Double shot of short black

28

Americano

Short of ristretto mixed with hot or cold water

35

Long Black

Double ristretto mixed with hot or cold water

35

Piccolo Latte

Small frothed milk with thin foam and a shot of espresso

35

Caffe Latte

Frothed milk with thin foam and a shot of ristretto

35

Cappuccino

Frothed milk, cacao dust top foam & shot of ristretto

35

Mocaccino

Frothed milk mixed, shot of ristretto & premium dark chocolate

35



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FLAVOURED COFFEE

Cafe Latte Vanilla Double ristretto, vanilla flavoured, fresh milk	45
Cafe Latte Salted Caramel Double ristretto, caramel flavoured, fresh milk	45
Cafe Latte Hazelnut Double ristretto, hazelnut flavoured, fresh milk	45
Dirty Latte Double ristretto, caramel, distilled milk, cocoa	45
Choose your add-ons:	
Syrup: Vanilla Caramel Hazelnut	10
Milk: Oat Soy Fresh	10

SINGABERA TEA

Earl Grey	35
Pure Chamomile	35
Java Breakfast	35
Moroccan Mint	35
Krakatau Sunrise	35
Jasmine Green Sencha	35

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Indonesian Heritage Comes Alive
Through Food, Art, and Culture