



MEJA 36
— BY JAMES EPHRAIM —

Elegantly Indonesian





BOTTOMLESS DINING

90 MINUTES | 599K

4 GLASSES OF BEVERAGES | 650K

Let Our Bar Team Choose Our Favorites "Same For All Tables"

9 ISLAND SIGNATURE COCKTAILS

MANGGA ANDALIMA

Fermented Mango - Mango Syrup - Espolon Blanco

JIM & JACK

Fermented Jackfruit Milk - Passion Fruit - Jackfruit Seeds - Falernum - Jim Beam Black

KAYU REMPAH HIGHBALL

Pasak Bumi Soda - Arenga Syrup - Jameson Irish Whiskey

SUNDA BEREUM

Kalamansi - Green Cardamom Syrup - Berem Liqueur - Espolon Blanco

BANDA VOYAGE

Vetiver Soda - Snake Fruit - East Indies Banda Spice Gin

BANANA & BLACK RICE

Black Rice Foam - Spice Syrup - Berem Liqueur - Rum-Infused Grilled Banana

SPICE CITRUS COOLER

Tangerine Agave Soda - Simple Syrup - Lemongrass Foam - Arak Selaka Ning

BEER PLETOK

Pletok Soda - Fresh Lime - Luxardo Del Sant - Arak Palwana

TAMARIND HONEY

Passion Fruit - Turmeric Honey Syrup - Tamarind Tonic - Mezcal - Espolon Tequila

BARTENDER SELECTION

KECICANG BERRY

Cranberry - Kecicang Flower - Tonic Water - Arak Lemon

GOD OF ISLAND

Spice Syrup - Banana - Black Rice Foam - White Rum

JACK MARTINI

Clarified Jackfruit Milk - Pandan - Vodka

CITRUS COOLER

Kintamani Orange Soda - Arenga Nectar - Arak Selaka Ning

SERPENT WHISPER

Snake fruit Water - Tonic Water - Arak Palwana

WHITE WINE

M. CHAPOUTIER MARIUS VERMENTINO
(FRANCE, 2024)

SPARKLING

RIUNITE PROSECCO BRUT
(VENETO, ITALY, NV)

ROSE

MARIUS ROSE D'OC
(FRANCE, 2024)

RED WINE

LES JAMELLE MERLOT
(LANGUEDOC, FRANCE)

PRIMA VOCE NEGROAMARO
(PUGLIA, ITALY, 2022)

BEERS

ISLAND BREW PILSNER DRAUGH

HEINEKEN DRAUGH

WATER

BALIAN STILL

BALIAN SPARKLING

INFUSED WATER

MOCKTAILS

KECICANG BERRY MOCKTAILS

Kecicang (Ginger Flower) - Berries Tonic - Lemongrass Espuma

SALAK BALI

Vetiver Soda - Snake Fruit Clarified - Homemade Spiced

MADU ASAM

Passion Fruit - Turmeric Honey Syrup - Tamarind Tonic

SPARKLING COCONUT WATER



RAW

FRESH OYSTERS – “ON ICE”

Kalamansi Citrus Dressing - Salmon Caviar

BEEF RENDANG CARPACCIO

Mushroom Vierge Tuile - Cheese Bubbles

YELLOWTAIL TUNA TARTARE

Lemongrass - Rujak - Garden Herbs - Betel Leaves

SWORDFISH BELLY

Local Fruits - Soya - Ginger Sesame Scorch

RICE & NOODLES

INDIAN OCEAN LOBSTER

Fresh Egg Noodles - Laksa - Sambal Kecicang

SLOW-COOKED BEEF SHORT RIB RAWON

Udon Noodles - Lemongrass - Kaffir

CHICKEN KALIO

Potato Fritters - Sambal Hijau

MEJA 36 SPECIAL FRIED RICE

CRISPY

TEMPURA TIGER PRAWN

With Balinese Bumbu Basa Gede Espuma

BEEF RENDANG CROQUETTE

Sambal Hijau - Coconut Rice

DUCK BETUTU SPRING ROLLS

AYAM GORENG

Coconut Rice “Tempe Geprek”

CRISPY PORK BELLY

Sambal - Tamarind - Garden Herbs

SINGKONG FRIES BUMBU BASA GEDE

GARDEN SALAD

TEMPE AND MANGO SALAD

Spicy Dressing - Kemangi - Garden Leaves

FRESH JACKFRUIT

AND LOCAL BEAN SALAD

With “Bumbu Basa Gede”

SLIDERS (PER PIECE)

BLACK RICE BREAD - SEARED TUNA -

SMOKED SALMON - PAPAYA - MUSTARD

“CHEF’S FAVORITE”

CRISPY SNAPPER FISH - SEAWEED BREAD -

TARTAR SAUCE - SAMBAL LEMONGRASS

SAMBAL PORK BELLY BAO - PICKLED

CUCUMBER - CORIANDER

DUCK BETUTU BAO - SAMBAL MATAH -

KEMANGI SALAD

GRILLED

“IKAN” JIMBARAN

Butter Sauce - Lime - Sambal Matah

SEARED SLOW COOKED BEEF SHORT RIB

Sambal Hijau - Coconut Lontong

SMOKED DUCK BREAST

Sambal Matah - Betutu Ju - Casava Leaves

SCORCHED TIGER PRAWN

Dabu-dabu Lemon Basil

DESSERT

CITRUS DESSERT FAVORITE

Lemon cream, passion fruit sauce, chilli crumble, lemon grass sorbet

MEJA CHOCOLATE TEXTURES

Ginger flower gelato, raspberry, roses

