



Tales *of* Ulekan.

An ulekan is a traditional stone mortar and pestle used to make sambal and bumbu, central in every Indonesian kitchen. We proudly work with small-scale farmers and fishermen to source produce from all over Bali by choosing local ingredients harvested and prepared in their traditional ways. We help create value in remote communities while preserving ancient agricultural wisdom.

Our goal is to bring these tales of the ulekan to our restaurant and elevate awareness of Indonesian flavours as one of the most culturally and historically significant cuisines in the world.

Selamat makan.

The *Ulekan* Experience.

A journey through the flavours of Indonesia,
featuring our selection of Ulekan's most-loved dishes.
Choose your starter, main, rice, side, sambal and dessert
to experience the very best of Ulekan.

350 / person
Two person minimum

Complimentary kerupuk and iced tea to begin
Select one per course

Starters

Sate Ayam Madura, Sate Tahu, Perkedel Jagung

Mains

Rendang Sapi, Rendang Terong, Pepes Ikan,
Gulai Ayam Padang, Kare Nangka

Rice

Nasi Putih, Merah, Kuning

Side

Lawar Ulekan, Urap Urap, Jagung Bakar Pantai Cangu

Sambals

Sambal Ulekan, Matah, Ijo, Embe, Pedas

Dessert

Beng Beng Cheesecake, Es Teler Ulekan

Starter.

URUTAN ASAP Heritage bali black pig sausage, plaga lettuce cups, local herbs, house pickles, sambal matah [P]	90
TUNA NANIURA Yellowfin tuna tartar, bumbu ulekan, andaliman peppers, torch ginger flower, betel leaves [*GF, N]	35 ea
WOOD ROASTED CLAMS Jimbaran style clams cooked over coconut coals, crispy fried garlic, lime zest	50
LUMPIA UDANG Crispy chicken and prawn spring rolls, sambal ulekan	85
LUMPIA SAYUR Crispy vegetable and ginger spring rolls, sambal ulekan [V]	65
PERKEDEL JAGUNG Crispy sweet corn fritters, kaffir lime leaves, sambal rawit ijo [V]	45

Sate Sate.

Cooked over sustainably sourced rambutan & coffee plantation wood.

SATE AYAM MADURA Chicken sate, roasted peanut sauce, kecap manis, chili, shallots [N]	75
SATE BABI SAMCAN Marinated pork belly, caramelized lontar glaze, red chili, sea salt [N, P]	85
SATE LILIT TEJAKULA King mackerel, coconut parut, bumbu ulekan, kemangi, lemo [N]	75
SATE TAHU Lombok tofu, long pepper glaze, roasted peanut sauce [VE, N]	50

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MAKAN PAGI

Breakfast.

NASI KUNING Fried chicken balado, tempe, fragrant yellow coconut rice, kampung egg, pickled cucumber	85
LONTONG SAYUR Javanese coconut vegetable curry, rice cake, kampung egg, fresh herbs, sambal pedas, emping	75
BUBUR AYAM Sulawesi spiced aromatic chicken, cakwe, long bean, kampung egg, emping [V*, N]	65
NASI GORENG ULEKAN Oyster mushroom & sweet corn, fried rice, bumbu bali, fried egg, acar pickles, chicken satay, emping [*V, *VE, *N, *GF]	75
GADO GADO ULEKAN Steamed vegetables, lombok tofu, roasted peanut sauce, kampung egg, emping [V, *VE, *GF, N]	50
MARTABAK KEJU COKELAT Indonesian fluffy pancakes, crushed peanuts, sweetened condensed milk	50
MARTABAK PISANG GORENG Indonesian fluffy pancakes, coconut caramel	50
DADAR GULUNG Rolled pandan pancake, grated coconut, brown sugar	25

Add Ons.

CHOICE OF TWO EGGS	35	SAMBAL JOURNEY	
POACHED		SAMBAL ULEKAN	20
FRIED		SAMBAL MATAH	20
SCRAMBLED		SAMBAL IJO	20
		SAMBAL EMBE	20
		SAMBAL PEDAS	25
SATAY PER SKEWER		RICE	
SATE AYAM	15	NASI PUTIH	20
SATE BABI SAMCAN	25	NASI MERAH KUNING	25
SATE LILIT TEJAKULA	15		
SATE TAHU	10		

MAKAN SIANG

Rice & Noodles.

NASI CAMPUR ROYAL A great way to try our favorite dishes in one plate [*N, *GF] vegetarian [VE] non vegetarian	90 120
BAKMI ULEKAN Egg noodles, bok choy, bean sprouts, scallions, hot broth, glazed tofu [*V] bbq pork belly [P]	80 110
SOTO AYAM Slow cooked chicken broth, rice noodles, bean sprouts, cabbage, kampung egg, potato crisps [*GF]	90
NASI GORENG ULEKAN Oyster mushroom & sweet corn fried rice, bumbu bali, fried egg, acar pickles, emping [*V, *VE, *N, *GF] add chicken sate +30	75

Sharing.

RENDANG SAPI Tender beef cheek in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [N]	170
AYAM BETUTU Fire roasted chicken in balinese spices bumbu rajang, peanuts, sambal matah, sambal embe [*N]	150
GULAI AYAM PADANG Sumatran coconut chicken curry, turmeric, palm sugar, lemongrass, kaffir lime, lemon basil	120
AYAM BAKAR BELACAN Wood roasted chicken, sundanese bumbu of red chili paste, galangal, garlic, shrimp paste [*GF]	120
BEBEK GORENG Balinese crispy duck marinated in bumbu ulekan, garlic crumb, lemon basil, assorted sambals	145
PEPES IKAN Banana leaf wrapped barramundi, grilled with bumbu bali, green tomatoes, lemongrass, lemon basil [N]	140
RENDANG TERONG Eggplant in a rich padang curry of coconut, coriander, cinnamon, clove & star anise aromatics [VE, N]	90
KARE NANGKA Jackfruit curry, long beans, hand pressed coconut milk, lemongrass, turmeric, salam leaf, picked herbs [VE]	90
CHAR-GRILLED PORK RIBS Bumbu bali, pickled shallots, garlic chips, assorted sambals [N]	200

MAKAN SIANG

Vegetables.

LAWAR ULEKAN Long pepper leaves, green papaya, burnt coconut, sambal embe, bumbu gede, kaffir lime	60
URAP URAP Long beans, young papaya leaves, casava leaves, shredded coconut, sambal ulekan, fried shallots [VE]	60
GENJER BLACAN Stir fried velvet leaves, shrimp paste, palm sugar, shallots, chili, lemongrass, aromatic salam leaf [*VE, *GF]	50
JAGUNG BAKAR PANTAI CANGGU Chargrilled corn off the cob, smoked chili butter, fried shallots, sea salt [V, *VE]	50
GADO GADO ULEKAN Steamed vegetables, lombok tofu, roasted peanut sauce, kampung egg, emping [V, *VE, *GF, N]	50

Sambal Journey.

SAMBAL ULEKAN a deep red sambal of tomatoes, red chili, shallots, garlic, palm sugar [VE]	20
SAMBAL MATAH finely sliced shallots, torch ginger, chili, tejakula sea salt, coconut oil [VE]	20
SAMBAL IJO fried green chili, green tomatoes, shallots, garlic, kaffir lime leaves [VE]	20
SAMBAL EMBE golden fried shallots, crispy garlic, red chillies & fragrant, shrimp paste	20
SAMBAL PEDAS shallots, spices chili, garlic, tejakula sea salt [VE, S]	25

Our Rice Story.

We support local farmers in their transition to organic farming.
Our single origin rice is sourced from Subak Uma Lambing,
a farming area in the heart of Bali with a cooperative of over 250 farmers.
*We donate 5% of all rice sales to support the Bali Street Mums Project.



NASI PUTIH Organic balinese steamed white rice	20
NASI MERAH Heritage balinese steamed red rice	25
NASI KUNING Fragrant yellow rice with coconut, lemongrass & salam leaf	25

MAKAN MALAM

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PAHA DOMBA Slow braised lamb shank in a thick sumatran curry, baby potatoes, fried curry leaves [N]	290
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KARE NANGKA Jackfruit curry, long beans, hand pressed coconut milk, lemongrass, turmeric, salam leaf, picked herbs [VE]	90
PEPES IKAN Banana leaf wrapped barramundi, grilled with bumbu bali, green tomatoes, lemongrass, lemon basil [N]	130
KARE SARI LAUT Fresh tiger prawns, clams & fish in balinese coconut curry, turmeric, fried curry leaves	160
SOTO AYAM Slow cooked chicken broth, rice noodles, bean sprouts, cabbage, kampung egg, potato crisps [*GF]	90
CHAR-GRILLED PORK RIBS Bumbu bali, pickled shallots, garlic chips, assorted sambals [N]	200
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MANISAN

House Desserts.

MAS BALINESE BANOFFEE PIE Whipped coconut, mas banana, palm caramel, cinnamon crumb, organic bali chocolate	65
BEDUGUL BERRIES AND CREAM Strawberries, raspberry sauce, meringue, whipped vanilla cream	60
BENG BENG CHEESECAKE Inspired by indonesia’s favorite candy bar, toasted peanuts, valrhona chocolate, shortbread	65
ES TELER ULEKAN A medley of colorful fruits & textural jellies, over coconut milk, palm sugar & crushed ice	75
PISANG GORENG Crispy ambon banana with bali vanilla & white sesame batter, served with coconut ice cream & chocolate sauce “cuvée de bali”	65
DADAR GULUNG Rolled pandan pancake, grated coconut, brown sugar	25

Local Digestives. (50ml)

TRADITIONAL ARAK Made by pak jero yudi	85
BREM LIQUEUR Black rice liqueur	80
KARUSOTJU 38 Japanese style sotju from batukaru	160
PINO DE BALI Sweet dessert wine	80

After Dinner Drinks.

NUSANTARA ESPRESSO MARTINI Kintamani cold brew liqueur, blackrock, espresso, baileys	140
WHITE RUSSIAN IN BALI Blackrock, coffee liqueur, coconut cream, nutmeg	130

COCKTAILS

Signature.

	PALOMADE Espolon blanco, traditional arak, pink pomelo soda, lime juice, salt rim	140
	SALAK SONATA Three peaks gin, lemongrass, kaffir, vanilla, salak liqueur, lime	130
	EAST INDIES, SOUTH UNDIES East indies gin, st. germain elderflower, absinthe, cucumber, white foam	140
	ARAK MADU Traditional arak, wild forest honey, fresh lime juice, sparkling house soda	120
	BATUKARU HIGHBALL Karusotju 38, dry sake, sweet & sours	150
	BEDUGUL SPRITZ Strawberry sous vide gin, framboise liqueur, lemon basil essence, prosecco	160
	MUNDUK MULE Nusa cana spiced rum, muddled ginger, lime, vanilla, aromatic bitters, ginger beer	140
	OLD MAN KRETEK Clove smoked maker's mark old fashioned, orange zest, aromatic clove bitters	140

COCKTAILS

Classic.

NUSANTARA ESPRESSO MARTINI Kintamani cold brew, blackrock, coffee liquor, baileys	140
HOUSE SANGRIA	140
THREE PEAKS GIN & FEVER-TREE TONIC Island aromatics & citrus zest	130
APEROL or CAMPARI SPRITZ The perfect drink before a meal	140
MARGARITA ON THE ROCKS Tequila, agave, citrus, salt rim	130
PASSION FRUIT CAIPIRISMA Nusa cana rum, passion fruit, lime, sugar	130
WHISKEY SOUR Whiskey, bitters, white foam, sours	140
CLASSIC NEGRONI Three peaks gin, campari, sweet vermouth	140
WHITE NEGRONI Four pillars rare gin, st. germain, dry vermouth	150

Brunch Cocktails.

ULEKAN MIMOSA Orange juice, prosecco, coconut sorbet	140
BLOODY MARY Pepper vodka, house mary mix, tomato juice	130
WATERMELON CRUSH Vermouth, watermelon, strawberry, lemon, soda	120

WINE

Our extensive wine list is carefully curated to complement the rich flavours of Indonesian cuisine. We believe all good food should be accompanied with even greater wine. It takes a global list to marry our very local menu.

Bubbles.

It's always a good time to pop a cork and celebrate something or someone special	BTL GLS
PET NAT BIODYNAMIC & ORGANIC bali, indonesia	720
SPARKLING OF THE MONTH	780 140
BISOL JEIO PROSECCO ROSÉ veneto, italy	850
POMMERY ROYAL BRUT NV champagne, france	2,200
POL ROGER BLANC DE BLANCS champagne, france	3,300

Whites.

Born from a love of aromatic white wines for aromatic food our list follows lighter more dry, delicate and softer mineral whites to a slightly off dry riesling before finishing with medium bodied chardonnays.

BABY DOLL SAUVIGNON BLANC marlborough, new zealand	700 150
FANTINI PINOT GRIGIO italy	680 140
LEO BURING DRY RIESLING eden valley, australia	790
DECOY SAUVIGNON BLANC sonoma county, usa	950
SEPP MOSER ‘CLASSIC STYLE’ GRUNER VELTLINER weinland, austria	850
CANTINA NEGRAR SOAVE CLASSICO DOC soave, italy	740
PETE’S PURE CHARDONNAY murray darling, aus	680
PLAN B CHARDONNAY frankland river, aus	860
SHAW + SMITH CHARDONNAY adelaide hills, aus	1,200
VILLARD EXPRESSION CHARDONNAY casablanca valley, chile	860

Rosé.

Typically dry and mineral with delicate fruits and light to medium body. Our list of pale pinks pair well with snacks & starters or enjoyed on a balmy bali afternoon.

	BTL GLS
THE LUNAR COLLECTION maures provence, france	680 140
CAPRICE ROSÉ provence, france	650

WINE

Reds.

Starting off with some delightfully delicate pinot noirs before hitting medium tannins and elegant medium bodied italians to big supple reds.

LA REVOLUTION CABERNET SAUVIGNON	central valley, chile	620 130
BABY DOLL PINOT NOIR	marlborough, new zealand	700 150
VILLARD EXPRESSION PINOT NOIR	casablanca valley, chile	990
PIO CESARE IL NEBBIO LANGHE DOC	nebbiolo, italy	1,300
MI TERRUÑO UVAS SYRAH	mendoza, argentina	680
LA LA LAND TEMPRANILLO	murray darling, australia	720
VINI FRANCHETTI PASSO ROSSO ‘NERO MASCALESE’	sicily, italy	1,500
MICHAEL DAVID PETITE SYRAH	lodi california, usa	2,100
TORBRECK ‘THE STRUIE’ SHIRAZ	barossa valley, australia	1,800
GAJA ‘SITO MORESCO’ NEBBIOLO, CABERNET SAUVIGNON MERLOT	piemonte, italy	2,300
ST HENRI SHIRAZ	south australia	3,700

Sweet.

Slightly sweet juicy wines.

SWEET ALEXANDRIA	bali, indonesia	470
NIVOLE MOSCATO D’ASTI	italy	550

SPIRITS

Spirits.

VODKA	S	D
ABSOLUT	110	200
GREY GOOSE	140	250
BLACKROCK	110	200
ARAK (50ML)		
ARAK BY PAK JERO	85	150
BREM LIQUOR	80	130
KARUSOTJU 38	160	300
GIN		
THREE PEAKS	110	200
EAST INDIES	110	200
TANQUERAY	120	220
PEDDLERS	120	220
FOUR PILLARS RARE	130	240
COGNAC		
HENNESSY VSOP	220	400
RUM		
NUSA CANA RUM	110	180
DIPLOMATICO MANTUANO	140	260
DIPLOMATICO 12 RESERVA	140	260
TEQUILA		
ESPOLON BLANCO	120	220
CODIGO ANEJO	260	500
PATRON SILVER	220	420
PATRON REPOSADO	250	480
PATRON XO CAFE	250	480
WHISKEY		
JIM BEAM	110	200
MAKER’S MARK	140	260
BULLEIT RYE	130	240
JAMESON IRISH	110	200
CHIVAS REGAL 12	150	280
GLENFIDDICH 12	220	420
HIBIKI JAPANESE HARMONY	280	

BOTTLE AVAILABLE UPON REQUEST

SPIRITS & BEERS

Mixers.

FEVER-TREE TONIC	45
FEVER-TREE GINGER ALE	45
COCA COLA	35
COKE ZERO	35
SPRITE	35
SODA WATER	35

Beers.

KURA KURA LIMITED RELEASE	85
KURA KURA LAGER	85
KURA KURA ISLAND ALE	95
KURA KURA SESSION HAZY	85
KURA KURA IPA	120
GINGER KID GINGER BEER 4,5% ALC	65
BINTANG	45
IOI BRUT LAGER	80
STARK LYCHEE ALE	60

NON ALCOHOLIC

Teas.

ES TEH ULEKAN Hibiscus flower, lime, 5 spice syrup	60
ES TEH MELATI Green tea, mint, strawberry	60
ES TEH LYCHEE Lychee, lime & lemon, basil essence	60
FINE TEAS ENGLISH BREAKFAST EARL GREY CHAMOMILE	55
GRAND JASMINE SENCHA MAROCCAN MINT	55

Coffee.

COFFEE BALI “Kintamani single origin”	40
ESPRESSO LONG BLACK MACCHIATO	35
PICCOLO MOCHA CAPPUCCINO	40
LATTE FLAT WHITE MAGIC	40
ALTERNATIVES & EXTRAS EXTRA SHOT EXTRA LARGE	15
OAT MILK ALMOND MILK	12
VANILLA CARAMEL	15
NOT COFFEE CEREMONIAL MATCHA LATTE	55

Healthy Juices.

CLEAN GREEN Green apple, cucumber, lime, mint	60
ENDLESS SUMMER Orange, pineapple, mint, ginger	60
PURPLE PLEASE Green apple, carrot, beetroot, turmeric, lime	60
REFRESHING WATERMELON JUICE	55
PURE ORANGE JUICE	65

NON ALCOHOLIC

Mocktails.

PIÑA COLADA Pineapple, lime, coconut	75
STRAWBERRY MOJITO Strawberry, mint, soda	75
GOLDEN BLOOM Elderflower, lychee, caramel, fruit tea soda	75
LEMON LIME BITTERS Lemon, lime, soda, bitters	60

Granitas.

ORANGE & PASSION FRUIT	65
LYCHEE & COCONUT	65
STRAWBERRY & GUAVA	65

Sodas.

FEVER-TREE GINGER ALE	45
FEVER-TREE TONIC	45
COCA COLA COKE ZERO	35
SPRITE	35
SODA WATER	35

Wellness Drinks.

HOMEMADE JAMU KUNYIT ASAM Turmeric, tamarind, lime, honey	65
WATER (sml / lge) REFLECTIONS STILL or SPARKLING	35 65
COCONUT WATER	
COCONUT ORANGE	35
WHOLE YOUNG COCONUT	40