The Waking

Selamat Datang!

Harmony on the Plate:

The Warung Philosophy of Culinary Balance

Welcome to The Warung, where culinary excellence meets the essence of TRI DOSHA - the ancient Hindu philosophy of balance and harmony within oneself and the universe. Inspired by the fundamental principles of Ayurveda, our culinary creations embrace the intricate interplay of Vata, Pitta, and Kapha energies.

Just as Vata governs movement and creativity, our dishes dance with the vibrant flavors of Indonesian. With each bite, experience the airy essence of air and space encapsulated in our innovative presentations.

Like the fiery Pitta, our kitchen ignites with passion and precision, meticulously orchestrating flavors. Savour the transformative power of fire and water as our skilled chefs craft dishes that tantalize the palate and invigorate the soul.

Grounded in the stability of Kapha, The Warung exudes a sense of rootedness and authenticity. Amidst the earthy tones of our all-natural wood décor and the stability of Indonesian warung-inspired, immerse yourself in a dining experience that provides structure and nourishment to both body and spirit.

Step into The Warung, where the symphony of balance and flavor awaits, meticulously orchestrated by The Warung culinary artisans.

SCAN HERE TO EXPLORE
OUR LOOK BOOK MENU

The story behind congklak …

No journey to Indonesia is complete without sambal. To accompany your meal, we provide a variety of authentic Indonesian sambals served in a *congklak*. Feel free to inform our team if you would like us to tailor the level of spiciness. We have chosen 12 of our favourite sambals and serve them to you in our version of the congklak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of congklak, you need a congklak board and 98 small shells, seeds or stones. The object of the game is to get as many shells as you can into your store house.

Your store house is the hole at the end of the board on your left side. You win the game if you are the person with the most shells in your store house (MENANG BIJI) or if you are the last person to run out of shells on your side of the board (MENANG JALAN).

This is how the congklak is used traditionally and what inspired us. In our congklak, you will find two of the most important condiments in Indonesian cuisine sambal and kerupuk.



Selamat Makan!

Selamat Makan… *Enjoy your meal*



Megibung for two 1.700

The Megibung is a traditional Balinese experience in which people share a meal served on a banana leaf, especially during a festive feast. The purpose of the meal is to strengthen the social ties among people. Enjoy a variety of authentic Balinese dishes including ayam mekalas, sate lilit, babi panggang, bebek goreng, tongkol sambal matah, lawar and assorted sambals.

Sate Lilit Ikan – *Herbed minced fish skewer*
Lawar Udang – *Curried green papaya salad with prawns*
Lawar Ayam – *Curried yardlong bean salad with minced chicken*
Siap Base Kalas - *Boneless chicken legs in yellow coconut sauce*
Sambel Be Tongkol – *Grilled tuna flakes tossed in shallot and lemongrass relish*
Srombotan - *Balinese style vegetables salad tossed in peanut dressing*
Bebek Goreng – *Deep fried duck*
Babi Panggang – *Char-grilled pork ribs basted with sweet soy glaze*
Nasi Merah – *Tabanan heritage steamed red rice*

Es Puter – *Vegan coconut sorbet with mung bean and jack fruit*

Best with Wine …

Bottle of Sababay Magnolia, Sababay Ludisia, Sababay Fiorosa Brut or Sababay Ascaro – Indonesia 700
Bottle of Hatten Aga White or Hatten Aga Red – Indonesia 850

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: Item is vegan : Item contains nut : Item contains lactose : Item contains gluten
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Selamat Makan… *Enjoy your meal*

Makanan Pembuka *Something small to begin with…*

PERKEDEL JAGUNG – *all over Indonesia* 130
Indonesian spiced corn fritters

PECEL MADIUN – *Madiun, East Java* 155
Blanched Indonesian vegetables tossed in peanut dressing

BATAGOR CAMPUR– *Bandung, West Java* 170
Fried mackerel crispy dumpling, chicken siomay and tofu, cabbage, cabbage and boiled egg
served with spiced peanut sauce

TONGKOL GOHU – *all over Ternate Island* 170
Raw tuna loin marinated in herbs, spices and kemangi oil, served with '*rempeyek*'

LOENPIA SEMARANG – *Semarang, Central Java* 180
Fried spring roll with minced chicken, prawn, egg and bamboo shoot filling, served with tamarind sauce

PEPES IKAN KUNING– *all over Java* 210
Steamed marinated fillet fish in banana leaves, served with '*sambal kuning*' , and kemangi leaves

RUJAK POH UDANG – *Kesiman, East Denpasar Bali* 210
Poach sweet prawn, toasted with young mango, cucumber, young papaya, tomato
and tamarind palm sugar chili spices'

LAWAR KUWIR – *Tabanan, Bali* 210
Treat yourself to our Balinese spiced minced Muscovy duck salad served with sate. Taking care of his very own duck farm, Chef Harley's signature recipe satisfies the most discerning palates.

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Makanan Utama *The fond object for your appetite…*

THE WARUNG GULAI SAYUR – *Padang, West Sumatra* 200
Indonesian-style young jackfruit, chayote and yardlong bean simmered in spiced coconut curry

SOTO AYAM LAMONGAN – *East Java* 250
Javanese herbed chicken clear soup consisting of vegetables, glass noodles and egg,
served with lime and '*koya*'

BEBEK GORENG – *Ubud, Bali* 380
Crispy fried cured duck served with curried long beans salad and assorted Balinese sambal

SAMBAL GORENG SANTAN UDANG DAN PETAI – *Medan, North Sumatra* 385
Stir-fried tiger prawns and twisted cluster beans in Sumatran spicy sauce

IKAN KUAH ASAM – *Bajo, Nusa Tenggara Timur* 400
Delicate fish simmered in a tangy sour soup with sweet corn, green tomatoes,
and the distinctive flavor of "*belimbing buluh*" bilimbi fruit.

SOP BUNTUT – *all over Java* 400
Indonesian-style herbed oxtail soup infused with nutmeg

LIDAH & DAGING SAPI KALIO– *Minanngkabau, West Sumatra* 420
Tender Wagyu beef tongue and bolar blade, slow-braised for 72 hours, stir-fried
and coated in a bold, spicy "*Kalio sauce*".

BABI KETJAP– *Pontianak, West Kalimantan* 435
Succulent pork coated in a fragrant blend of five spices and soy sauce,
slow-cooked to perfection for a tender, flavorful experience.

KARI KAMBING – *Aceh, Northend Sumatra* 450
Savor the opulence of Succulent lamb shanks, slow-braised in aromatic Acehnese spices
and enveloped in a creamy coconut milk sauce.

My Mom's Recipe

RENDANG DAGING BUKIT TINGGI– *West Sumatra* 480
Savour our signature Rendang, a braised beef in Indonesian spices and coconut milk a recipe that has been passed through three generations. The dish is commonly served at Eid as one of the delicacy during Ramadhan festival

VEGETARIAN RENDANG – *Medan, North Sumatra* 250
Potato, green peas and carrot cutlets simmered in rendang sauce

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Bakaran *From the grill…*

SATE LILIT IKAN – *all over Bali* 220
Grilled fish sate wrapped on lemongrass stalk, served with '*sambal matah*'

SATE CAMPUR – *all over Indonesia* 280
Indonesian mixed grilled skewers of chicken, lamb and beef served with rice cakes and peanut sauce

AYAM BAKAR RICA – *Manado, South Sulawesi* 380
Half a succulent organic chicken, marinated in a spicy chili paste and chargrilled to perfection, served with vibrant Sambal Rica.

UDANG GALAH – *Lombok, Nusa Tenggara* 400
Exquisite Lombok Blue River prawns, grilled to perfection and complemented by a luxurious sweet and sour chili sauce.

IKAN BAKAR DABU DABU – *Manado, South Sulawesi* 420
Grilled catch of the day fish fillet served with Manadonese fresh chili, shallot, ginger blossom and tomato salsa

IGA BABI BAKAR KECAP – *Ubud, Bali* 430
Chargrilled pork ribs served with curried cassava leaves and '*sambal setan*' Indonesian spicy sambal

SE'I SAPI – *Kupang, East Nusa Tenggara* 830
Charred smoked wagyu MB6 striploin steak served with curried cassava leaves salad and '*sambal luat*'

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Sayur *Vegetables*

URAB -*Bandung, East Java* 110
Sundanese style mixed vegetables salad with grated coconut

PLECING KANGKUNG – *all over Bali* 110
Blanched water spinach tossed in '*sambal tomat*'

KACANG MEKALAS – *all over Bali* 110
Curried long beans with grated coconut

TERONG BALADO *Payakumbuh , West Sumatra* 110
Stir-fried eggplant in '*balado*' sauce

JUKUT KELOR MELIKLIK – *Singaraja, Bali* 110
Fragrant moringa leaves simmered in a savory curry, complemented by grated coconut and tender red beans.

Nasi dan Mie *Rice and noodles*

At The Warung, we cook rice the traditional Indonesian way using '*dandang*' and '*kukusan*',
a steamer made of bamboo.

NASI GORENG KAMPOENG – *all over Indonesia* 280
Choice Of Chicken/Seafood/Vegetarian
Traditional Indonesian fried rice served with prawn crackers and '*acar*'

NASI ODAH TAMBUN- *Badung, Bali* 285
Succulent Sibang Gede pork belly wok-fried with fragrant "*Sune Cekuh*" paste,
paired with traditional Balinese urutan pork sausage.

NASI GORENG KAMBING MAS RIDHO – *Batavia, West Java* 290
Batavia style curried lamb fried rice served with '*acar*' , '*emping*' and lamb satay.

BAKMIE GORENG/SIRAM– *Central Java* 280
Choice Of Chicken/Seafood/Vegetarian
Stir-fried egg noodles in Indonesian white spice paste and dried ebi powder

KWETIAU GORENG/SIRAM – *Riau, Central Eastern Sumatra* 285
Choice Of Chicken/Seafood/Vegetarian
Savory flat rice noodles stir-fried with a bold Indonesian red spice paste

Makanan Penutup *Here's to the sweet ending…*

ES PUTER – *Central Java* 95
Traditional Indonesian coconut sorbet with jackfruit and mung bean

PISANG GORENG – *all over Indonesia* 120
Deep-fried battered banana

DADAR GULUNG – *all over Indonesia* 120
Thin coconut crepe filled with grated coconut and palm sugar, served with coconut sorbet

FRUIT PLATTER 130
Selection of tropical fruits

PUDING KELAPA – *Semarang, Central Java* 150
Lush Indonesian leche coconut caramel flan paired with a zesty raisin and rum ice cream

KUE LAPIS PANDAN – *Surabaya, East Java* 150
Delicate layers of pandan cake, accompanied by fragrant pandan pearls
and refreshing coconut sorbet.

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Signature Cocktail

Wedang Mule 200
Vodka infused galangal, yuzu, palm sugar, ginger, and kecombrang

Kretek Old Fashioned 250
Busker Whisky, Tequila oro, kretek nectar, aromatic bitter

Cilembu Highball 200
Karusotju 38, yuzu, sweet potato syrup, grapefruit soda

Spicy Mango Margarita 280
Tamarind tequila, mango liqueur, tamarind reduction, earl grey, lemon

Marquisa 280
Andong Sochu litchi, Licor 43 Original, passion fruit, calamansi, yuzu, albumen

Sichuan River 200
Ming River baijiu, yuzu, calamansi, Andong sochu, Sichuan syrup, albumen

Oaked Negroni 300
Martin Miller's gin infused cacao, rosso vermouth, Campari

Meanwhile in Bali 280
Plantation Blanco Rum, Malibu, pineapple, pandan, yuzu, lime

Westpresso Martini 180
Ketel One vodka, Nusantara cold brew, Licor 43 Original, Javabica espresso



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Selamat Minum… *Enjoy your drink*

BEERS

Bintang	100
Albens	100
Heineiken	130
Kura Kura Lager	140
Kura Kura Island Ale	140
Hoegaarden	160
Corona	160

Non-Alcoholic

BEERS

Ginger Alila Root Beer (0% ABV)	80
Sarparilla Cap Badak	80

KOMBUCHA

Alila Kombucha	80

MOCKTAILS

Daluman 140
Organic grass jelly, coconut horchata palm syrup, coconut sorbet

Rosella Lemonade 140
Cold brewed rosella tea, rose syrup

Exotic Seaside 140
Blueberries, cranberry, strawberry passion, mango, peach

Kunyit Asam 140
Turmeric, tamarind, lime, ginger tonic, sea salt

Shiso Yuzu Mint Tea 140
Yuzu lemon, sencha tea, matcha mint, shiso leaf

JUICES 75
Orange / Strawberry / Cantaloupe
Honeydew / Watermelon

DESIRE LUSH 105
Yogurt Based Smoothie Crafted to Nourish
Pineapple / Coconut / Mango / Passion
Strawberry / Banana / Goji berry
Banana / Dates / Bali Cacao

MILK SHAKE 105
Vanilla / Chocolate / Coconut / Strawberry

MINERAL WATER

Aqua Reflection Still 330ml	60
Aqua Reflection Still 750ml	95
Aqua Reflection Sparkling 330ml	60
Aqua Reflection Sparkling 750ml	95

SOFTIES 65
Coke / Coke Zero / Sprite
Soda Water Schweppes Tonic

SELTZER 65
Lime / Lemon / Orange / Peach

FLAVORED TONIC 80
Atomic Tonic
Atomic Yuzu
Atomic Elderflower
Atomic Grapefruit

COLD BREW 100
Party Iced Tea
Orange juice, jasmine, mint, honey

Peach & Basil Iced Tea
Green tea, peach, basil, lemon

Pink Lemongrass Tea
Ginger, lemongrass, lychee strawberry, grapefruit

Blood Orange Americano
Espresso, blood orange, rosemary

Cabana Latte
House blend milk, espresso

HOT or ICED COFFEE

Piccolo / Macchiato	85
Cappuccino / Latte / Flat White	
Espresso / Long Black / American	75

ARTISANAL TEA 75
Earl Grey
Green Tea
Jasmine Green
Whole Peppermint Leaf
Whole Chamomile
Lemongrass & Ginger

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