

FOOD

M E N U

APPETIZERS

Local Reef Fish Tartar Served with beetroot and avocado	140
Menjaga Salad Bowl Choice of seasonal, revitalizing salads	120
Prawn Cocktail Steamed prawns chilled and served with chili mango dip	130
Tempura Style Seafood Calamari, fish and prawns with a choice of dips	160
Siomay Bandung Tofu filled with egg, bitter melon and cabbage, wrapped in wonton skin served with peanut sauce	120
Thai Shredded Beef Salad Shredded beef, snake beans, ginger, onion and mint served in a filo basket	120

MAIN COURSES

All mains are served with a choice of potato of the day or ying yang rice and seasonal vegetables

Catch of the day	180
Tenderloin Steak Grilled to perfection with a choice of sauce	260
Chicken Green Curry Thai specialty served with white rice and grilled eggplant	210

MAIN COURSES

Vegetarian Cous Cous with Silky Tofu	170
Seafood Platter Assorted seafood selected daily from our chefs direct from the seafood market, ask your server for details	280
Babi Panggang Roasted pork in tumeric paste served with sambal matah, kangkung and rice	200
Semur Cumi Isi Local calamari filled with minced fresh fish and tofu with a sweet soy, clove and nutmeg sauce, and served with yin yang rice and local veggies	180

DESSERTS

Es Kacang Merah Red bean with coconut jelly, avocado in coconut syrup	110
White Chocolate and Orange Mousse	120
Cheesecake With salted caramel apple glaze	120
Ice Cream and Sorbets	60
Cheese Platter Assorted cheeses and homemade crackers	120

Our dinner menu changes every night based on the availability of local products as well as our chef's inspiration. Here is an example of a menu that we have served.



MENJAGA BAY

price include 21%Tax and service