



# Nio Beach Restaurant

LUNCH MENU




EDGE OF WILDNESS™

Please do inform the waiter/waitress of your special preferences or any allergies & dietary intolerances. Ingredients are sourced locally and subject to availability may can change without notice.

MENU UPDATED ON JULY 29, 2024




## Small Plates

**CHARGRILLED CALAMARI SKEWERS**   
Chili butter and mint salsa verde



**LEMON AND LIME TUNA TATAKI**  
Ponzu, sesame and spring onion

**SOFT SHELL CRAB**    
Green mango, cashew and coriander salad

**KOREAN STYLE CHICKEN WINGS**  
Sweet sour cabbage and sesame slaw




**LOBSTER & PRAWN BRIOCHE**   
Tomato-chili concasse, salmon roe, dill and spring onion

## Wellness Options


**MISO SOUP**    
Tofu, spring onion and seaweed in a miso broth



**POKE BOWL**  
Sushi rice, nahm jim, tamari, cucumber, fennel, seaweed, broad beans and avocado


*OPTION // today's fresh catch or tofu & tempe* 

**GREEN PAPAYA SALAD**     
Peanuts, chili, coriander, tomato with a zesty lime dressing





**QUINOA SUPER FOOD SALAD**    
Chick peas, fire roast greens, orange and wild rocket


**SUMBA ORGANIC GARDEN SALAD**   
With lemon dressing and hand torn sourdough croutons



**MOZZARELLA SALAD**    
Tomato, buffalo mozzarella and basil chimichurri



**BUDDHA BOWL**   
Roast local pumpkin, selected garden vegetables, couscous, kangkung, spring onions, lemon zest and extra virgin olive oil


## Asian Inspired

**INDONESIAN PRAWN CURRY**      
Lime leaf, galangal, tumaric, coconut, cream curry

**AYAM TALIWANG**   
Spiced and grilled half chicken, chop cucumber, string bean and tomato salad with lime dressing

**NASI GORENG**    
Chicken and prawns, sate, prawn cracker with fried egg and peanut sauce

**MIE GORENG**    
Chicken and prawns, sate, prawn cracker, with fried egg and peanut sauce

**"UNAGI" DON**   
Sweet sesame and soy glazed & grilled eggplant and spring onion

**ZUCCHINI**   
Miso glazed zucchini and spring onion

EDGE OF WILDNESS™

 VEGETARIAN  VEGAN  CONTAIN NUTS  CONTAIN SHELL FISH  GLUTEN FREE  SPICY  CONTAIN PORK



## Wood Oven Pizza & Pasta

### PRAWN TAGLIATELLE 🍤

Cherry tomatoes, rosemary, ginger, chili and garlic

### GARLIC PIZZA BREAD 🍷

Garlic, olive oil and mozzarella

### MARGARITA PIZZA 🍷

Tomato, mozzarella and basil

### PEPPERONI PIZZA 🍷

Tomato base, mozzarella, pepperoni and basil

### SEAFOOD PIZZA 🍤

Spicy tomato base, mixed fresh seafood and mozzarella

## Flame Grilled\*

### DOUBLE SMASH BEEF BURGER

Fried onions, homemade pickles, American cheese and fries

### NIO CLASSIC BEEF BURGER 🍷

lettuce, tomato, pickles, bacon, American cheese, tomato ketchup, fries and crispy onion rings

### CHARGRILLED CHICKEN BURGER

lettuce, tomato, pickles, caramelized onion jam, fries and crispy onion rings

\* All burgers are served in a toasted brioche bun

### PERI PERI HALF GRILLED CHICKEN 🍷🍷

With cauliflower and onion creme

### CHARGRILLED OCTOPUS 🍷

With citrus potato, sunblush tomato and olive salad

### TOMAHAWK STEAK\*\* 🍷

1.5kg aged black angus beef, truffle fries, corn on the cob, grilled asparagus and beef jus

\*\* Rp 1,300++ surcharge to your room.

Please allow 30min preparation time

## Hand Pressed Flour Tacos\*

### SLOW COOKED BBQ PORK SHOULDER 🍷

Sweet n' spicy cabbage salad, lettuce and jalapeno

### FRESH FISH OF THE DAY

Cajun spiced yogurt, pickle red onion and cabbage slaw with coriander

### HONEY BBQ SHREDDED JACKFRUIT 🍷

Shredded red cabbage, coriander and jalapeno

### CHARGRILLED CHICKEN

Sweetcorn, chili, shredded cabbage with chipotle mayo

\* All Tacos are served with guacamole and horseradish soured cream

### EDGE OF WILDNESS™

🍷 VEGETARIAN

🌱 VEGAN

🥜 CONTAIN NUTS

🍤 CONTAIN SHELL FISH

🍷 GLUTEN FREE

🔥 SPICY

🍷 CONTAIN PORK





## Sides

**CHARGRILLED CORN 'RIBS' BLACK MAYO**  
Parmesan and lime

**GRILLED ASPARAGUS**  
With tonnato sauce, capers and shallots

**STEAMED WHITE RICE**

**GLAZED BABY CARROTS**    
Date and maple coconut yoghurt, toasted  
pine nuts and sage

**FRENCH FRIES**


**TRUFFLED PARMESAN FRENCH FRIES**


## Little Hatchlings

Panko Chicken Tenders with Fries



Little Margarita Pizza 

Crispy Battered Fish Goujons with Fries

Baked Mac & Cheese 

Scramble Egg on toast 

Cheese Toasty 

Mashed or Diced Steamed Vegetables  

## Wellness Juices & Smoothies

**ENERGIZER SHOT**  
Carrot, ginger, lime and turmeric

**BEET BLAST**  
Beetroot, ginger, orange and local honey

**SUMBA BREEZE**  
Papaya, orange and local honey

**SOURSOP SMOOTHIE**  
Yogurt, milk, soursop and local honey

**NIHI BANANA LASSI**  
Yogurt, milk, local honey, lime juice and turmeric powder

**FRESH FRUIT JUICES**  
Orange, pineapple, watermelon, papaya, carrot or  
young coconut

## Desserts

**KEY LIME PIE BAR**   
Pomegranate sorbet and basil

**SALTED CARAMEL & CHOCOLATE SUNDAE**   
Ice cream, brownies, hazelnut praline and sea-salt

**CLASSIC PISANG GORENG**   
White chocolate ice cream and cinnamon sugar

**EDGE OF WILDNESS™**

**CRÈME BRULÉE**   
Ginger and lime leaf burnt cream

**HOMEMADE ICE CREAM OR SORBET**  
Chocolate, vanilla, raspberry, coconut, mango,  
pistachio and hazelnut

**HOT COOKIE DOUGH**   
Vanilla ice cream and biscoff crumble