



Ombak Restaurant

DINNER 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



Indonesian Starters

SOP IKAN 🍷🌱

Lemongrass fish broth, fresh fish, lime, cherry tomato and coriander

SOTO AYAM 🌱

Turmeric chicken broth, shredded chicken, boiled egg, glass noodles and celery leaf

SOP MORINGA 🌱🌱

Sumbanese soup with moringa leaf, ginger, lemongrass, galangal and coconut milk

GADO – GADO 🌱🥥🌱

Blanched vegetables, peanut sauce, hard-boiled egg, tofu and fresh tempeh

TUNA SAMBAL MATAH 🌱🌱

Lime cured tuna, lime leaf, shallot, lemongrass, chili and coconut oil

SATE BEBEK 🥥🌱

Duck satay, green papaya salad and peanut sauce

LUMPIA 🌱🥥🌱

Vegetable spring roll with sweet chili and peanut sauce

Western Starters

CEVICHE

Soy, ginger, radish, chili oil and lime zest

TUNA CARPACIO 🌱

Avocado, fennel, orange, micro greens and capers

AGED BEEF CARPACCIO 🥥

Pistachio crusted beef fillet, truffle oil, parmesan and arugula

TEMPURA 🍷

Prawn and zucchini with Yuzu aioli and ponzu sauce

HALOUMI 🌱

Pan fried halloumi cheese, burnt lemon, garden herb salad

SPICED PUMPKIN SOUP 🌱🌱

Pumpkin, ginger, coconut milk

GAZPACHO 🌱🌱

Tomato, cucumber, red pepper with basil and lemon oil



Indonesian Mains*

TERONG SANTAN

Eggplant curry, Indonesian red spice paste, lemongrass and coconut milk

“ARSIK” FISH

Baked aromatic North Sumatra “Arsik”, Andaliman, sautéed long beans

GULAI KAMBING

Lamb curry, green Indonesian paste, lemongrass, coriander and chili oil

GULAI JAGUNG

Tofu, corn, yellow curry, lime leaf, torch ginger, cherry tomato and chili

SATE CAMPUR

Traditional Indonesian mixed satay (chicken, pork, beef and prawn) with peanut sauce

DUCK MARANGI

Slow cooked and chargrilled duck with, garlic and cashew nut crumble, pickled mooli, carrot and cucumber

BEEF RENDANG

Sumatra beef curry, tamarind, lemongrass, ginger and chili

VEGETARIAN NASI CAMPUR

Tempe manis, terong bastan, nasi kuning, urab sayur, tofu and sambal

NASI GORENG

Traditional Indonesian fried rice, prawn, chicken satay and peanut sauce

BABI PANGGANG

Crispy pork belly served with tomato and kecombrang salsa, pickled acar

* Indonesian mains come with choice of rice and selection of sambals and Indonesian condiments:

Rice Selection

NASI PUTIH || steamed white rice


NASI KUNING || turmeric yellow rice


NASI MERAH || organic red rice




Western Mains

BRAISED BEEF SHORT RIBS 
Garlic mash, baby carrots, shallot
and gremolata




MUSHROOM TORTELLINI 
Homemade pasta, porcini salt, sautéed
mushroom, olive oil and basil


SEAFOOD LINGUINE** 
Prawns, fish, garlic, chili flakes, parsley,
olive oil and basil

** Gluten free pasta is available upon
request;

BEEF BRISKET 
30 hour bbq brisket, home made pickles,
braised cabbage and chard

GRILLED FRESH CATCH 
Fennel Verde Slaw, Cauli Flower Purée


CUMIN WOOD ROASTED TOFU 


Spice rubbed with cauliflower cream
and hazelnuts

GNOCCHI 
Pan seared potato gnocchi, parmesan foam,
mushroom ragout and roasted pumpkin

WOOD OVEN PIZZA
See the blackboard for today's pizza specials

Vegan

OYSTER MUSHROOM "WINGS"
Korean buffalo glaze, spring onions
toasted sesame

BEETROOT CARPACCIO 
Capers, fresh and crispy shallots, torched
orange, pistachio

**TEMPURA ORGANIC
GARDEN VEGETABLES**
Eggplant, peppers, zucchini,
sesame soy sauce

**CHICKPEA AND
CAULIFLOWER CURRY**
Fire baked roti, coconut cream, crispy
shallots, chives

ORGANIC BUDDHA BOWL
Quinoa, roast butternut squash,
hummus, crispy chick peas, micro greens,
cucumber, chili


JACKFRUIT RENDANG
Pickled carrot and cucumber



EDGE OF WILDNESS™


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








Western Sides



POMME PARIS  
Creamy mash potatoes

ASPARAGUS  
Gremolata and lemon


BABY CARROTS  
Honey glazed, yogurt and pistachio

GREENS  
Broccoli, green beans, garlic confit and parsley



ROAST EGG PLANT   
Butterbean and confit garlic, chili oil, sumac spice

CUMIN WOOD ROAST TOFU  
Spice rubbed with cauliflower cream and hazelnuts

Salads

CHARRED CHINESE CABBAGE 
Korean gochujang, sesame and crispy onions

CAESAR
Romaine lettuce, croutons, boiled egg, bacon and parmesan

GREEN LEAF ORGANIC  
Garden greens with honey mustard dressing




Indonesian Sides

RUJAK   
Local fruits with peanut-tamarind sauce

OSENG OSENG   
Green beans, garlic, tomato and oyster sauce

KANGKUNG  
Water spinach, garlic, chili and ginger

CUSIN KUKUS  
Bok choy, ginger and garlic

JAGUNG BAKAR   
Chili lime buttered grilled corn

STIRFRY TOFU
Ginger, garlic chives and coriander



From the Grill

OCTOPUS

Chargrilled, white bean and garlic purée, lemon, gremolata, chili oil

FIRE GRILLED HALF CHICKEN

Lemon, herb and cumin rub, tahini yoghurt

COFFEE WOOD SMOKED

PORK RIBS

Apple fennel slaw, skin on fries, BBQ glaze

FIRE BAKED FISH

Check the blackboard for today's baked fish options

WOOD FIRE PIZZA

Check the blackboard for today's pizza specials

FIRE BAKED JUMBO PRAWNS

Butterflied jumbo prawns, lemon garlic butter, mango, pineapple and red onion salsa

WOOD ROASTED WILD

MUSHROOMS

Cumin herb spiced, yoghurt, za'atar spice and crushed hazelnut

FIRE ROASTED

BUTTERNUT SQUASH

Coconut yoghurt, pomegranate

CHARGRILLED STEAK OF TODAY**

Thyme potato gratin and red wine jus, lemon dressed arugula

** See blackboard for today's offering



To Share** *for 2 person or more*

SOUTHERN ROCK LOBSTER*

Local grilled rock lobster, lemon garlic baby potatoes, char grilled asparagus, baby romaine salad, lemon, tomato and mango salsa

* Please allow Rp. 700 ++
to be added to your room charge

TOMAHAWK*

1.5 kg Black Angus bone in rib steak, garlic roast baby potatoes, romaine dressed salad, grilled asparagus, grilled corn on the cob, chimichurri and beef thyme jus

* Please allow Rp. 1,300 ++
to be added to your room charge

KAGOSHIMA A5*

250 gr of Sirloin A5, sautéed vegetables, local spinach, red wine jus, truffled mash potato

* Please allow Rp. 1,900 ++
to be added to your room charge

** Prices are in Indonesian Rp., in thousands and subject to 21% Government Tax and Service Charge.

Sumbanese Rijstaffel

Rijstaffel is a Dutch word that literally translates to “rice table”. This is an Indonesian elaborate meal adapted by the Dutch following the *hidang* presentation of *nasi padang* from the Padang region of West Sumatra. It consists of many side dishes served in small portions, accompanied by rice prepared in several different ways.

DAUN UBI TUMBUK

Cassava leaf soup with coconut milk, ginger, lemongrass and galangal

A family style and to share food:

Nasi Jagung

Rice corn

Tumis Bunga Pepaya

Sautéed papaya blossom

Ayam Patau 'ni

Braised chicken in coconut milk infused with local spices

Kaboku Hatunu

Grilled catch of the day with local yellow paste

Sambal Teri

Salted small fish sambal

Sambal Jeruk Purut

Kaffir lime skin and chili sambal

Sambal Terong

Eggplant and chili sambal

COCONUT SORBET

Home made from locally foraged coconuts

KLEPON ONDE ONDE

Sweet Indonesian rice snack

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 VEGETARIAN

 VEGAN

 CONTAIN NUTS

 CONTAIN SHELL FISH

 GLUTEN FREE

 SPICY

 CONTAIN PORK



Desserts

MANJARI CHOCOLATE LAVA

Dark chocolate fondant, hazelnut and tahiti vanilla ice cream

SALTED CARAMEL AND CHOCOLATE SUNDAE

Vanilla ice cream, salted caramel ice cream, hazelnut caramelized, hazelnut praline, soft brownies, chocolate fudge sauce, salted caramel, vanilla tuille, whipped cream

BAILEYS TIRAMISU

Lady finger soak with Baileys espresso, mascarpone cream, Baileys ice cream

COCONUT SEMIFREDDO

Coconut rum parfait, mango rum jel and white chocolate cream

NIHI PAVLOVA

Coconut meringue, lychee sorbet, pineapple lime compote, lime gel

PISANG GORENG

Indonesian fried banana, cinnamon sugar with coconut sorbet and palm sugar syrup

BANANA CHOCOLATE

Banana soft cake, peanut salted caramel, manjari chocolate sauce, coconut sorbet

ICE CREAM

Vanilla, dark chocolate, strawberry, pistachio, hazelnut chocolate, baileys, coconut, biscoff, durian ice cream

SORBET

Raspberry, lemon, strawberry, mango, passion, coconut, Yuzu

TROPICAL FRUIT

Pineapple, papaya, melon, watermelon, passion fruit, dragon fruit

CHEESE BOARD

Assorted artisanal cheese, lavosh honey and grapes