



# 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.



## Salads

### GADO – GADO

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

### CAESAR

Romaine lettuce, croutons, boiled egg, bacon and parmesan

### GREEN LEAF ORGANIC

Garden greens with honey mustard dressing

### CHOP

Romaine, avocado, cherry tomato, capsicum, onion, cucumber, pomegranate with homemade ranch dressing

### GREEK SALAD

Tomato, cucumber, capsicum, onion, feta, olive oil, oregano, sour dough

## Western Starters

### SPICED PUMPKIN SOUP

Pumpkin, ginger, coconut milk

### CEVICHE

Soy, ginger, radish, chili oil and lime zest, lavosh crackers

### TUNA CARPACCIO

Avocado, fennel, orange, micro greens and capers

### SMOKED TOMATO SOUP

Burned butter, smoked tomato, basil, celery, garlic confit bread

### HIPPIE SHRIMP

Citrus poached prawn, pickled cucumber, tomato, avocado, caviar

### VEGETABLE MOUSSAKA

Zucchini, eggplant, potato, tomato sauce, bechamel, cheese

### CROQUETTE

Potato, ham, cheese, nutmeg, sweet chili mayo



## 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

### TEMPURA 🌿

Prawn and zucchini, bell pepper with Yuzu aioli and ponzu sauce

### LUMPIA 🌿 🥥 🌿

Vegetable spring roll with sweet chili and peanut sauce

### TUNA SAMBAL MATAH 🌿 🌿

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

### BAKWAN JAGUNG 🌿

Indonesian vegetable fritters and corn, sweet chili sauce

### PEMPEK

South Sumatra fish cake, cucumber, egg noodles, "cuko" brown sugar vinegar sauce

### PRAWN POMELO 🌿 🌿

Marinated grilled prawn with coriander & garlic, pomelo, fried shallot, sweet & sour dressing



## Indonesian Mains\*

### TERONG SANTAN

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

### GULAI JAGUNG

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

### SATE CAMPUR

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

### BEEF RENDANG

Sumatra beef curry, tamarind, lemongrass, ginger and chili

### VEGETARIAN NASI CAMPUR

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

### BABI PANGGANG

Chargrilled pork belly served with tomato and ginger flower salsa, andaliman sambal

### BAKMI GORENG

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

### AYAM PANGGANG KLATEN

Grilled chicken with a classic taste typical of "Klaten" - central Java, spice and coconut milk, slice of cucumber and tomato, sambal bawang, steam rice

### IKAN WOKU

Grilled catch of the day with Indonesian spices, sauteed spinach, dabu-dabu sambal

### NASI GORENG KAMBING

Traditional lamb flavored fried rice, Emping crackers, pickled acar, lamb

### "ARSIK" FISH

Aromatic fish curry from North Sumatra "Arsik", andaliman, sautéed long beans

### BALINESE CRISPY DUCK

Marinated duck in Indonesian spices, vegetable urap, sambal matah, sambal embe

\* 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

### GRILLED FRESH CATCH 🌾

Fennel slaw with salsa verde, cauli flower purée

### GNOCCHI 🌿

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

### BEEF BRISKET 🌾

30-hour BBQ brisket, chimichurri, gherkin  
Option || Truffle fries or roasted potato wedges

### SEAFOOD PASTA\*\* 🐟

White wine, prawns, fish, garlic, chili flakes, parsley, tomato, fennel

\*\* Gluten free pasta is available upon request;

### GREEN MUSSEL 🐟

Fennel, tomato, parsley, white wine, seafood bisque, sour dough

### LAMB CHOP

Lamb cutlets, pumpkin puree, tabouleh, lamb jus

## 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



## Western Sides

### POMME PARIS

Creamy mash potatoes

### ROAST EGGPLANT

Local sea salt, laban, cumin and za'atar spiced

### ASPARAGUS

Gremolata, garlic cream and lemon

### ZUCCHINI FRITTI

Shallow fried, chili salt, aioli and lemon

### BABY CARROTS

Honey glazed, yogurt and pistachio

### BUTTER VEGGIE

Local vegetables sauteed in butter with garlic confit and parsley

## 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

Buttered grilled corn with chili and lime



## From the Grill

### OCTOPUS 🌱 🔄

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

### FIRE GRILLED HALF CHICKEN 🌱

Lemon, herb and cumin rub, tahini yogurt

### 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, yogurt, za'atar spice and crushed hazelnut

### FIRE ROASTED BUTTERNUT SQUASH 🍂 🌱

Coconut yogurt, pomegranate

### CHARGRILLED STEAK OF TODAY\*\* 🌱

Thyme potato gratin and red wine jus, lemon dressed arugula

\*\* See blackboard for today's offering

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🌱 VEGETARIAN

🌱 VEGAN

🍄 CONTAIN NUTS

🐟 CONTAIN SHELL FISH

🌱 GLUTEN FREE

🔥 SPICY

🔄 CONTAIN PORK



## To Share\*\* *for 2 person or more*

### SOUTHERN ROCK LOBSTER

Local grilled rock lobster, lemon garlic baby potatoes, chargrilled asparagus, baby romaine lettuce, 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 roasted 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\*

200 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 hidangan 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

### LAPIS LEGIT

Traditional layer cake with coconut sorbet and mango coulis

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## Desserts

### MANJARI CHOCOLATE LAVA

Manjari dark chocolate, raspberry coulis, vanilla gelato, pecan crumble

### S'MORES COOKIES

Nihi chocolate cookies, vanilla gelato, hazelnut sauce, biscoff crumble

### BAILEYS TIRAMISU

Vanilla sponge, sumba coffee syrup, hazelnut crumble, mascarpone cream, baileys gelato

### BAKED ALASKA

Flourless chocolate cake, passion fruit sorbet, jivara milk chocolate semifreddo, mango passion gel, banana brulee, burn meringue, grand manière

### VANILLA PROFITEROLE

Choux craquelin, pecan praline, vanilla gelato, salted caramel, popcorn, vanilla chantilly, hazelnut sauce

### SYMPHONY BERRIES

Meringue, lime chantilly, strawberry compote, raspberry pomegranate sorbet, almond crumble, raspberry coulis

### BURNT CHEESECAKE

Vanilla cheese cake brulee, raspberry coulis, pistachio gelato, candied pistachio, fresh berries, dried raspberry

### EXOTIC SUNDAE

Coconut sorbet, mango sorbet, mango and passion fruit compote, salted caramel, meringue, candied cashew nut, mango gel, brownies

### ICE CREAM

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

### SORBET

Raspberry pomegranate, raspberry, mango, passion, coconut, yuzu, lemon, sour soup, dragon fruit, strawberry, banana

### TROPICAL SLICED FRUIT

Selection of local fruit with sorbet

### CHEESE BOARD

Assorted artisanal cheese, lavosh honey and grapes



## Wine by the glass (125ml)

### *Sparkling*

NV LA GIOIOSA, PROSECCO TREVISO, ITALY	RP. 300
NV DUVAL-LEROY, BRUT, RÉSERVE, CHAMPAGNE, FRANCE	RP. 750

### *White*

2021 FANTINEL, BORGO TESIS, PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY	RP. 290
2019 OHAU GRAVELS, SAUVIGNON BLANC, SINGLE VINEYARD, NEW ZEALAND	RP. 300
2023 ANDREW PEACE, MASTERPEACE, CHARDONNAY, AUSTRALIA	RP. 280

### *Rosé*

2023 FONTAINE ROSE, DOMINIQUE PORTET, YARRA VALLEY, AUSTRALIA	RP. 330
2023 MAISON SAINT AIX, OTEAUX D'AIX-EN-PROVENCE, FRANCE	RP. 380

### *Red*

2021 LUIS FELIPE, EDWARDS, RESERVA, PINOT NOIR, MAULE VALLEY, CHILE	RP. 280
2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, ARGENTINA	RP. 320
2020 LE GRAND NOIR, CABERNET SAUVIGNON, FRANCE	RP. 240
2022 JJ. MCWILLIAM, SHIRAZ, AUSTRALIA	RP. 230

### *Dessert (75ml)*

2017 VIÑA AROMO, ARTEMISA, LATE HARVEST, MUSCAT OF ALEXANDRIA, ITATA VALLEY, CHILE	RP. 230
2015 DOW'S, LATE BOTTLED VINTAGE, PORT, DOURO, PORTUGAL	RP. 440

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## Non-Alcoholic Elixirs

### DR. JUICE

Beetroot, orange, carrot, cardamom

### EDEN GARDEN

Cucumber, mint, basil, celery, coconut water, lime

### SPICY BOOSTER

Jasmine iced tea, pineapple, ginger, soda water

### MELLOW DRAGON

Watermelon, dragon fruit, orange, grenadine, mint

### PANDANIHI

Pandan tea, turmeric, lime, soda water

### FRESH JUICES

Tangerine, watermelon, pineapple, dragon fruit

## Classic Cocktails

### CAIPIROSKA

RP. 230

Smirnoff Vodka, lime, white sugar

### MARGARITA

RP. 230

El Jimador, Cointreau, fresh pressed lime juice, simple syrup

### APEROL SPRITZ

RP. 230

Aperol, prosecco, soda water

### OLD FASHIONED

RP. 230

Jim Beam, bitters, simple syrup

### COSMOPOLITAN

RP. 230

Smirnoff Vodka, Cointreau, cranberry juice, pressed lime juice

### WHISKEY SOUR

RP. 230

Jim Beam, fresh pressed lime juice, simple syrup, egg white/vegan foam

## Signature Cocktails

### SHAMAN DANCE

RP. 300

Bombay Sapphire infused Kemangi, lemongrass, kemangi, lemon juice, simple syrup, ginger ale

### ICE ROEJAK

RP. 300

Tequila infused chili, pineapple, lime juice, mango puree, tabasco

### COCO PEDAZ

RP. 300

Spice Gold Rum, coconut puree, lime juice, cinnamon syrup, soda water

### BREAKFAST AT NIHI

RP. 300

Gordon's Gin, peanut butter, dry vermouth, orange juice, watermelon, lime juice

### SUMBA 75

RP. 300

Gordon's Gin, lime juice, hibiscus syrup, prosecco

### EARLY CHRISTMAS

RP. 300

Spiced Gold rum, Hypocras, lemon juice, simple syrup

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