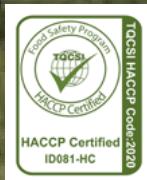




Ombak Restaurant

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 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

EDGE OF WILDNESS™

VEGETARIAN

VEGAN

SPICY

DAIRY

CONTAIN NUTS

CONTAIN PORK

CONTAIN SHELL FISH

GLUTEN FREE



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

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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

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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 todays 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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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 Rijsttafel

Rijsttafel 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

Lapis Legit

Traditional layer cake with coconut sorbet and mango coulis



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 fruit, 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

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

White

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| 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

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|--|---------|
| 2023 VINA VENTISQUERO, RESERVA, PINOT NOIR, CASABLANCA VALLEY, CHILE | RP. 270 |
| 2020 SUSANA BALBO, BEN MARCO, MALBEC, UCO VALLEY, ARGENTINA | RP. 320 |
| 2022 REMOLE, MARCHESI FRESCOBALDI, TUSCAN BLENDS, TOSCANA, ITALY | RP. 290 |
| 2023 BODEGA SEPTIMA, CABERNET SAUVIGNON, AGRELO, ARGENTINA | RP. 250 |

Dessert (75ml)

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|--|---------|
| 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 |



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