

ROOMAH

FOOD MENU

SMALL PLATES

TURMERIC LENTILS SOUP - 90

Three lentils soup with turmeric, cumin, garlic croutons

TAJIK PELMENI SOUP WITH CHICKEN BROTH - 80

Homemade pelmeni chicken dumpling in clear soup

TOM YUM TALAY - 110

Thai seafood broth with tom yum paste, mushroom, cherry tomato, fresh coriander, lime

CHICKEN SPRING ROLLS - 75

Asian chicken mince mint served with homemade sweet chili

WASABI PRAWN TEMPURA - 110

Tempura fried prawn with wasabi and spicy mayonnaise, tobiko, spring onion, sesame seed

BALINESE PORK MEAT BALLS - 100

Pork meatball served with sriracha hoisin sauce, chives, sesame seed

ARABIC COLD MEZZEH - 105

Hummus, baba ganoush, tabbouleh, moutabal, chamandar and served with crunchy pita bread

CLASSIC FATTOUSH SALAD - 85

Classic mediterranean salad with homemade pita chips, fresh mint, radishes, lettuce, sumac, tomatoes, pomegranate molasses and lemon dressing

SIDES

ARUGULA SALAD - 60

Lemon dressing, parmesan cheese, sunflower seeds, croutons

SAUTEED BABY POTATO - 55

Aioli dressing

FRENCH FRIES - 55

Tomato ketchup

STEAMED RICE - 15

PROTEIN ON SIDE

Grilled Chicken Breast - 65

Fried Tofu & Tempeh - 45

Grilled Salmon Fillet - 90

Halloumi Cheese - 55

NIKKEI – SEI

(FUSION OF JAPANESE & PERUVIAN ELEMENTS)

SALMON CRUDO - 145

Homemade cured salmon with herb mayonnaise, green chili, fresh coriander, sesame

CHICKEN CRISPY TACOS - 125

Gyoza shell with cajun chicken, cheese, guacamole

NI-SEI BEEF TARTARE - 145

Fine chopped beef tossed with sriracha mayo, avocado, nori crisp

SPICY GARLIC EDAMAME - 60

Steamed edamame with homemade chili sauce

BIG CLASSICS

NEW YORK CHEESE BURGER - 130

Grilled beef patty with barbeque sauce, cheddar cheese, streaky bacon, and caramelised onion

GRILLED HALLOUMI FOCACCIA - 115

Focaccia bread with halloumi cheese, sun dried tomato pesto, avocado, mozzarella cheese

FETTUCCINE PASTA AL CARTOCCIO - 125

Fettuccine with seafood, tomato sauce, fresh basil, fresh chili

LINGUINE PASTA AGLIO OLIO - 115

Vegan linguine tossed with fresh basil, pine nuts, garlic confit, chili flakes

BAKED ZUCCHINI PARMIGIANA - 105

Layered roast zucchini, marinara sauce, mozzarella cheese, grana padano served with mushroom ragu, bechamel sauce

FISH & CHIPS - 140

Tempura batter fried fish served with mushy peas, tartare sauce and lemon wedges

LEMON BUTTER SKILLET CHICKEN - 160

Wine and rosemary marinated chicken served with mashed potato, kale, lemon caper sauce

ASIATIC

CANTONESE BEEF MEDALLIONS - 170

Pan fried sliced tenderloin with cantonese sauce, served with broccoli, pineapple, shallot, Holland chili, tomatoes confit

SINGAPORE CHILI PRAWN - 140

Wok fried prawns with Singaporean chili sauce, egg, capsicum, bok choy

KUNG PAO CHICKEN - 120

Deep fried chicken in kung pao sauce, baby corn, dried chili, bell pepper, cashewnuts

RICE NOODLE STIR FRY - 90

Egg and fresh herb, fried tofu, tempeh, rempe crackers, pickled acar

KINTAMANI VEGETABLE CURRY - 110

Fresh vegetables, local spices, coconut cream, tofu, beancurd

BALINESE AYAM BETUTU - 140

Slow cooked free range chicken, Balinese bumbu genap, steamed red rice, lawar kacang, sambal matah, fried peanut

NASI KAPAU KHAS MINANGKABAU - 155

Rijsttafel Padang food from beef rendang, chicken curry, rice, gulai kapau, sambal balado, krecek, cassava leave, egg barendo

NASI GORENG KAMPOENG NELAYAN - 155

Seafood fried rice, grilled fish, tempura calamari, prawns, crackers, pickled acar

NASI CAMPUR CANGGU - 140

Steamed rice served with sate lilit, ayam betutu, urap sayur, fried peanut, fried boiled egg, sambal matah

ROOMAH CHICKEN WRAP - 140

Slow cooked chicken, Balinese bumbu genap, gem lettuce, tomato, cheese, avocado

DESSERTS

ALMOND MILK COFFEE PANNA COTA - 80

Almond milk, coffee, mixed berry compote

SALTED CARAMEL BANANA - 65

Baked banana caramel with ginger, vanilla flavors, strawberry ice cream

PARIS-BREST PISTACHIO - 125

Served with pistachio butter cream, berries

MANDARIN BAKED CHEESE CAKE - 90

Baked cheese cake with strawberry coulis, sesame tuile

BALINESE FRUITS PLATTER - 65

Ask for the selection of the day

All prices in thousand rupiah and subject to prevailing tax and service charge



Vegetarian



Nuts



Gluten free



Pork



Egg



Chili



Vegan



Alcohol



Lactose



Contain Seafood

ROOMAH

BEVERAGE MENU

BUBBLES

Louis Perdrier Champagne, FR	150	850
Undurraga Espumante Demi Sec, CH	155	900
Fantinel Prosecco Extra Dry, IT	175	950
Veuve Clicquot Brut, FR		6.000
Two Island Reserve Sparkling, ID		1.000

WHITE WINE

Chardonnay Two Island Reserve, ID	175	850
Sauvignon Blanc Woodbridge, US	190	950
Ugni Blanc B&G Cuvee speciale Vin Blanc, FR	155	750
Chardonnay, Hardys Varietal Range, AU		1000
Riesling Villa Maria Private Bin, NZ		1.500
Chardonnay, Monkey Puzzle, CH		1.100
Pinot Grigio Le Rime Banfi, IT		1.300

RED WINE

cabernet Sauvignon Monkey Puzzle, CH	175	850
Malbec Norton Collection, AR	185	900
Shiraz Two Island Reserve, ID	165	800
Cabernet Penfold Max's, AU		1.650
Merlot Cabernet Villa Maria Private Bin		1.450
Carmenere, Anakena Nuna, CH		1.000
Beaujolais Superior, FR		1.600

BEERS

Bintang	60
Bintang Radler	60
Bintang Crystal	60
Heineken	75
San Miguel	75

COCKTAILS

CLASSICS

Negroni	155
Gin, campari, sweet vermouth	
Cosmopolitan	125
Vodka, triple sec, lemon, cranberry	
Margarita	125
Tequila, triple sec, lemon	
Mojito	135
Rum, lime, mint, sugar, soda	
Long Island	145
Vodka, tequila, rum, gin, triple sec, coke	

FAVORITES

Smokey Basil	135
Whiskey, basil, orange, honey, lemon	
1001 Nights	125
Vodka infused coffee, kahlua, orange bitter, fresh milk	
Passionita	125
White rum, lychee, lime, passion fruit, brown sugar	
Tropicalize Cocktail	145
Tequila, triple-sec, pineapple, passion fruit, soda water	
Gin & Tea	125
Gin infused butterfly pea tea, lemon juice, tonic water	

GIN

Gordon	115	1.700
Tanqueray	135	1.950
Bombay	145	2.100
Wint & Lila	185	2.850
Hendrick	200	2.900
Suntory Roku Gin	225	3.250
Monkey 47	250	3.600

VODKA

Skyy	120	1.750
Smirnoff Red	110	1.600
Belvedere	200	2.900
Grey Goose	175	1.950
Ketel One	135	1.950
Absolut Blue	135	1.950

RUM

Bacardi Carta Blanca	110	1.800
Captain Morgan Spiced	110	1.800
Havana Club	110	1.950
Myers's Dark Rum	145	2.100

TEQUILA

Jose Cuervo	135	1.950
Olmeca Reposado	125	1.800
1800 Silver	200	2.900
Don Julio Reposado	250	3.600
Patron Silver	210	3.050

APERITIF

Jägermeister Ice Cold	145
Baileys	135
Campari	135
Aperol	155

WHISKY

Bell's Whisky	110	1.600
Jim Beam	135	1.950
Jack Daniel's	155	2.250
Johnnie Walker Red	125	1.800
Johnnie Walker Black	155	2.250
Chivas Regal 12 YO	200	2.900
Jameson	145	2.100
Old Bushmills	135	1.950
Canadian Club	200	2.900
Glen Muray Peated	175	2.700
Singleton 12 YO	220	3.200
Macallan 12 YO	375	5.400

MOCKTAILS

Mrs. Pink	85
Pineapple, maraschino cherry, coconut cream, lemon, grenadine	
Tropical Spritzer	85
Mango, peach, and lemon soda	
Passionate	85
Passion fruit, orange, simple syrup, coconut water	
Kiwi Cooler	85
Kiwi, lemon, mint syrup, sprite	
Lychee Freeze	85
Lychee, mint leave, honey, fresh milk	

FRESH JUICES

Choose up to 3: watermelon, orange, dragon fruit, mango, pineapple, cucumber, ginger, lemon	70
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Young Coconut	70
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CHILLED JUICE

Apple Guava Cranberry	60
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SHAKE & SMOOTHIES

Chocolate Strawberry Vanilla	65
Salted Vanilla Mango & Peach Kiwi Mint	75

WATER & SODAS

Aqua Reflection Natural	45	75
Aqua Reflection Sparkling	50	80
Coca - Cola Diet Coke Sprite		35
Soda Tonic Water Ginger Ale		45
Redbull		75

COFFEE

Espresso	40
Americano Long Black	40
Cappuccino Latte Flat White Skinny Latte	50
Hot Chocolate	50
Mochaccino	60
Iced Drink & Alt Milk (Almond Oat Soy)	+5

TEA

English Breakfast, Traditional Oolong	40
Peppermint, Green, Chamomile	40
Iced Tea: Lemon Mint Lychee Peach	60