



SMALL PLATES *(recommended 2-3 to share)*

Edamame <i>chili salt (V)</i>	50	Tuna Carpaccio <i>daikon - ginger flower - soy bouillon</i>	90
Green Vegetable Gazpacho <i>cucumber - coconut - green sambal (V)</i>	65	Tartar Of White Fish <i>pineapple - lemon grass - kemangi</i>	90
Home Made Crispy Spring Rolls <i>shiitake - bean sprouts - sweet chili dip (V)</i>	75	House Pickled Sardines <i>crispy rice - ginger flower</i>	60
Grilled Mushrooms <i>garlic butter (V)</i>	65	Crispy Prawns <i>chili sauce - prawn mayonnaise</i>	90
Fried Tempe Salad <i>salad- bean spout-house dressing (V)</i>	80	Panko Fried Squid <i>garlic - mayonnaise</i>	80
Crab Meat I Crispy Tempura <i>crab meat - pepper fruit - sweet chili - ginger</i>	90	Crispy Soft Shell Crab <i>curry cream - herbs</i>	120
Gado-Gado <i>cabbages - green bean - egg - peanut sauce</i>	75	Indonesian Made Chorizo & Peppers Sausage <i>pickles - bread</i>	110
Barramundi Ceviche <i>citrus - licorice</i>	95	Chicken Satay <i>mango - coconut - peanut sauce</i>	75
Tuna Tartar <i>young mango - mint - curry mayonnaise</i>	90	Chicken Liver Parfait <i>pickled pumpkin - crispy chicken skin</i>	95

LARGE PLATES

Black Tiger Prawns - cauliflower - lemon - peanut sauce - Signature dish	265
Grilled Mahi Mahi - roasted creamy rice - sauce bumbu kuning - shiitake mushroom	220
Seafood In Spicy Coconut Soup - spring onion - Kintamani lime - coconut	225
Whole Grouper - fried silky tofu - black bean sauce	220
Today's catch from Jimbaran fish market - confit lemon - tomato compote - potato cream <i>(ask your server what type of fish)</i>	225
Thai Style Green Fish Curry - pea eggplants - coconut cream - long bean	200
Dark Vinegar Fish - pepper fruit - cucumber - onion herb infusion	195
Sautéed Barramundi - bacon - broccoli - garlic - squash	225
Steamed South Asian Turbot - soy bouillon - daikon - celery - ginger flower - Signature dish	225
Kari Ayam - coconut milk - lemon grass - kemangi	180
Crispy Mango Chicken - young mango - sweet chili - lemon grass	195
Chicken With Banana Leaf - banana flower - potato - banana leaf sauce - Signature dish	225
Sautéed Duck - pumpkin - Kecap manis - coconut	240
Grilled Spice Marinated Pork Neck-young papaya-palm sugar	185
Indonesian Spiced Pork Ribs - water spinach - Acah	195
Asian Steamed Buns - coriander dah - mushroom (V)	170
Broccoli Edamame - roasted coconut oil - cucumber - coconut (V) Signature dish	170

SIDES

<i>Steamed Bali organic red and white rice</i>	25
<i>Creamy mashed potato</i>	55
<i>Sautéed Asian greens with garlic, ginger, Kecap manis</i>	45
<i>Green salad with house dressing</i>	45

Prices are in thousands Rupiahs.

Subject to 10% service charge & 11% Government tax

Suarga is a registered Forest Stewardship Council™ applicant for FSC™ Chain of Custody Full Project Certification and are building with predominantly recuperated wood and FSC™ materials