

# edibles



## bites and small plates

woodfired flatbread	90
charred bell pepper dip	80
whipped tuna dip	95
warm hummus	80
wagyu sando + truffled big mac sauce + Q onions	160 fm
butter scroll + mudcrab + chilli hollandaise	140
folded mortadella + tomato flatbread	110
folded stracciatella + pistachio + flatbread	110 fm
trevally crudo + coconut + pomelo + local lime	180 fm
aged tuna sashimi + lemongrass & ginger blossom sambal	180

## yakitori & things on sticks

*2 pcs per serve*

chicken & leek	95
chicken thigh & skin	95 fm
umami mushroom	85
wagyu beef	120
lamb meatball	120 fm
pork & calamari	120
prawn & pork	120
waatu mixed grill plate   assorted yakitori & best cuts	520

## waatu feed me

let us take care of things with a selection of our best 850 pp

## woodfired oven

300gr stockyard ribeye MB5 + Balinese long pepper gravy	690
whole roasted market fish + green mango salad	240 fm
wood roast baby chicken + tangerine sauce	260
pork loin chop + sweetcorn + black vinegar	280
octopus + potatoes + bell pepper yoghurt + crack salt	200

## sides

wood fired fried rice + pork & scallop xo	110 fm
fern cooked over coals + ponzu lime butter	85
chilled watercress + snake bean + garden herb salad	80 fm
crunchy cucumber + labneh & toasted sesame salad	75

## after

passionfruit curd pie + burnt meringue	90
whipped chocolate + coconut + salted milk caramel	100
burnt pineapple granita + whiskey dulce de leche	90
this weeks waatu cornetto	90 fm

# drinkables



just in for drinks? 290

**yakitori + cocktail**  
*choose one of our yakitori & cocktail 1*

## cocktail

<b>truffle on the rock</b> blended whiskey truffo + yuzu + red peppercorn	170
<b>katsuri</b> pisco + vin de liqueur + calamansi + muscat tincture + yuzu + honey	180
<b>watukaru</b> dry gin + sweet potato shochu + umeshu + sencha shochu	190
<b>embun</b> vodka + bianco vermouth + matoa + grapefruit seltzer	190
<b>danke</b> tequila cheese fatwashed + aperol + prosecco	190
<b>father of diplomatico</b> bee's wax dark rum + amaro + vermouth + campari + olives	200
<b>taliwang</b> cupreata mezcal + campari + waatu taliwang powder	190
<b>kopi gayo</b> blended islay origin whisky + coffee + crème + waatu candy	180
<b>baraa</b> espadin mezcal + rosso vermouth + campari + amaro	190
<b>samudera</b> Irish wakame singlemalt + cuko + lime + aromatic bitter	180
<b>mega mendung</b> gin neptunia + dry vermouth + yuzu + ponzu + lime + saline solution	180
<b>boni di kano</b> gin neptunia + dry vermouth + boni sea grapes + yuzu	170

## after

<b>amaretto sour</b> amaretto liqueur + amaretto syrup + lime + yuzu + saline	180
<b>pandan nastar</b> light rum + pineapple + pandan + saline + coconut liqueur	180

## zero

<b>temulawak</b> temulawak roots + turmeric + ginger + honey + tamarind	80
<b>daluman</b> coconut milk + organic jelly grass + toasty coconut sorbet + palm syrup	80
<b>apzero</b> rosella + cranberries + grapefruit + waatu seltzer	80

## beer

bintang	70
bintang crystal	70
san miguel	70
corona	120

**expat. coffee** h/i 60

**twg tea** h/i 60

English breakfast | vanilla bourbon | chamomile | French earl grey  
royal darjeeling | jasmine queen | Moroccan mint | sencha

**juices + softies** 50

watermelon | pineapple | strawberry | orange | tamarind  
young coconut | coca cola | sprite | coke zero

## kombucha

summer berries	100
lychee	100

**water** 750ml

balian still	80
balian sparkling	80

Prices are in thousands of Indonesian Rupiah and subject to 21% government tax & service