



RESTAURANT

ALL DAY DINING MENU

ENTREES

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|---|-------------|
| PRAWN FRITTERS | 110K |
| Crispy coconut prawns mixed salads homemade chili garlic sauce | |
| FISH AND CHIPS | 95K |
| Soy fish French fries homemade chili garlic sauce tartar sauce | |
| JACKFRUIT MUSHROOM SPRING ROLL | 90K |
| Jackfruit mushroom cabbage jicama bamboo shot onion carrot creamy dips homemade chili garlic sauce | |
| VIETNAMESE ROLL 🌿🥥 | 90K |
| Rice paper romaine lettuce coriander mint tomato purple cabbage cucumber carrot sprout cashew nut nuoc cham dip | |
| NACHO AND DIP 🌿 | 95K |
| Corn tortilla purple potato chip cassava chip guacamole homemade chili garlic sauce | |
| GADO - GADO 🌿🥥 | 85K |
| Blanched season vegetables fried tempe and tofu cucumber roll aromatic peanut sauce | |
| COBB SALAD | 105K |
| Romaine lettuce iceberg cherry tomato cucumber corn avocado kidney bean crispy tempe coconut bacon cheddar cheese Tzatziki dressing | |
| GREEK SALAD 🥗 | 105K |
| Romaine lettuce arugula onion cucumber cherry tomato feta cheese black kalamata olive capers pita bread Greek dressing | |
| TANGI CAESAR SALAD 🥥 | 105K |
| Romaine lettuce iceberg red onion cherry tomato avocado cucumber roll red radish coconut bacon crispy wonton basil pesto Tangi caesar dressing | |

SOUP

WONTON SOUP 👍

85K

Mushroom | tofu | bok choy | cabbage | herbs | chili oil | aromatic ginger broth

THAI SWEET POTATO SOUP

85K

Sweet potato puree | carrot | ginger | onion | curry | coconut milk | coconut flakes | toasted canai

MORINGA SOUP 👍

95K

Moringa and zucchini puree | garlic | vegetable broth | canai

BALINESE MUSHROOM SOUP 🌿

85K

Plaga farm mushroom | tomato | cabbage | rice noodle | aromatic Balinese broth | cem-cem leaves

TOMATO LENTIL SOUP 🌿

85K

Tomato | lentil | bell pepper | onion | garlic | tofu | coriander | ginger broth

MAIN COURSE

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| ASIAN WOK VEGETABLES 🌱 | 145K |
| Cauliflower carrot broccoli shimeji mushroom green peas cabbage bok choy soy sauce Jatiluwih white rice | |
| GRILLED FRAGRANT RICE 🌱 | 165K |
| Wrapped yellow rice in banana leaf Plaga oyster mushroom Balinese spices crispy stuffed tofu grilled tempe eggplant balado vegetable urab | |
| RED CURRY EGGPLANT 🌱 | 145K |
| Grilled spiced eggplant chili galangal coconut broth Balinese spinach curry tofu fragrant yellow rice | |
| TANGI FRIED RICE 🍴 | 145K |
| Wok style fried rice seasonal vegetables tempe crispy coconut prawn tofu Melinjo crackers cashew nut pickle sambal balado | |
| THAI GREEN CURRY 🌱 | 145K |
| Thai eggplant broccoli green bean cauliflower tofu sprout green curry spices Jatiluwih brown rice | |
| TOFU MASALA CURRY | 145K |
| Tofu potato carrot lentil onion cauliflower green bean masala curry spices toasted canai | |
| WOK FRIED CHICKEN CASHEW 🌱 🍴 | 165K |
| Soy chicken chili bell pepper cashew nut spring onion soy sauce Jatiluwih white rice | |
| TANGI YELLOW LAKSA | 145K |
| Plaga mushroom carrot broccoli cherry tomato rice noodle yellow spiced coconut gravy | |
| TANGI BURGER 🍴 | 125K |
| Steamed charcoal bun cashew spread black bean patty crispy mushroom avocado lettuce pickled cucumber French fries | |
| LATIN BOWL 🌱 🍴 | 165K |
| Mix lentil cauliflower pumpkin seed cashew nut pan seared banana quinoa salad romaine lettuce tomato avocado jalapeno red cabbage corn red bean Latin dressing | |
| TERIYAKI ZEN BOWL 🌱 | 165K |
| Jatiluwih brown rice cauliflower avocado edamame purple cabbage zucchini curry sauce nori wakame Teriyaki dressing | |
| TANGI BEEFLESS STEAK 🍴 👍 | 185K |
| Grilled jackfruit beefless steak mushroom reduction sauteed seasonal vegetable mashed potato confit tomato | |
| SPAGHETTI CREAMY MUSHROOM 🌱 | 165K |
| Gluten free spaghetti crispy bacon Plaga mushroom coconut cream sauce garlic bread | |

SIDE DISH

SAUTEED VEGETABLES (Please choose) 

45K

Carrot | broccoli | spinach | cauliflower | cabbage

SAUTEED BEAN 200Gr (Please choose) 

55K

Black bean | red kidney bean | gravy

POTATO WEDGES 

45K



Parsley | garlic | olive oil | salt and pepper

MASHED POTATO 

45K

Potato puree | garlic | parsley | coconut milk | salt and pepper

DESSERT

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| CHOCOLATE OAT BROWNIE  | 150K |
| Oat dark chocolate orange zest strawberry sauce caramel coconut ice cream | |
| STICKY RICE MANGO  | 125K |
| Jatiluwhi sticky rice mango pandan coconut sauce coconut ice cream | |
| BUBUH SUMSUM | 125K |
| Rice flour porridge with pandan and chocolate palm sugar coconut reduction chickpea meringue | |
| PANNA COTTA | 125K |
| Coconut panna cotta passion fruit fresh fruit compressed watermelon caviar crumble | |
| CHOCOLATE TRUFFLE | 125K |
| Topped with sesame seed almond peanut coconut | |
| SORBET (Include two scoops) | 105k |
| Selection of coconut, chocolate, raspberry, lime, orange cookies caramel | |

Tangi Restaurant is open from 6.30 am to 11.00 pm. All prices are represented in thousand rupiahs and will be subject to prevailing government tax and service charge of 21%.
Please advise your restaurant staff should you have a dietary restriction.



GLUTEN FREE



NUT FREE



CONTAIN NUT