



WILD GINGER RESTAURANT PREMIUM MENU

APPETIZER & SOUP

Pizza Tono crispy tortilla - pickle daikon - marinated tuna - avocado pure	160
Gohu Ikan Ternate Indonesian tuna ceviche - lemon basil - kefir lime	180
Salmon Confit Tasmanian salmon - roasted beet root - spicy seaweed	200
Poach Prawn langoustine - marinated avocado - chili emulsion - pickle daikon wakame	190
Beetroot Ravioli pickle fresh beetroot - cashew cheese - balsamic reduction	185
Roasted Beetroot Salad marinated beets - goat cheese - cherry tomato toasted nut - avocado puree	170
SOUP	
Truffle Mushroom Soup farm mushroom - truffle oil - parmesan foam - crostini	190
Sweet Corn Veloute corn puree - chicken ballotine - chili oil	190

MAIN COURSE

Wagyu Short Rib 48 hours slow cooking - spiced sweet soy reduction - peanut mousse potato "Mustofa"	450
Wagyu Beef Rendang one of famous Indonesian stewed beef - crispy cassava leaves rice cake	400
Crusted Rack of Lamb baby bean - butter nut squash puree - pomegranate bordelaise spicy burger - Moroccan carrot	390
Smoked BBQ Pork Ribs sweet honey BBQ sauce - young papaya salad - steamed rice	350
Roasted Duck Breast pan seared duck - black garlic puree - pesto sauce caramelized pumpkin	355
Bebek Timbungan Ubud royal food - urab vegetable - steamed rice - trio sambal	350
Langoustine Seafood Curry river prawn - scallop - fish - tomato fragrant broth steamed rice	375
Potato Sea Bass crispy potato - baby vegetable - almondine sauce	350
Salmon "Menyatnyat" cured salmon - vegetables - light kalasan sauce - rice cake	350
Truffle Lobster Tagliatelle half coral lobster - sun dried tomato - fresh basil	325

PREMIUM STEAK

T-BONE STEAK (350GR)	625
WAGYU RIB EYE A3 (200GR)	650
AU STRIPLOIN A4 (200GR)	470
SURF AND TURF	650
TASMANIAN SALMON (200GR)	470

SELECTION SAUCE

Black Pepper Sauce
Creamy Mushroom Sauce
Bordelaise

All Steak Come with Truffle Potato Fries, Sauteed Baby Bean and
Micro Green Salad

SIDE

Truffle Potato Wedges	105
Truffle Sweet Potato Fries	85
Truffle Cassava Fries	85

NASI JINGGO ONE HUNDRED DOLLARS

RECOMMENDED FOR 2 PERSONS TO SHARE - \$ 100



Nasi Jinggo is Balinese authentic ready-to-eat streetfood which is very popular since the 80s. More than 40 years, the existence of Nasi Jinggo still become an affordable food and easy to find along Bali Street.

Nandini's Nusantara Fusion Masterpiece, Chef Gustu, brings this concept by his magical hands turning this traditional food into a five-star luxury dish that you will not find anywhere else. "Nasi Jinggo One Hundred Dollars" the one and only ultimate Nasi Jinggo in Bali by Nandini Jungle Resort and Spa includes aromatic steam rice wrapped in banana leaves, prawn crackers, vegetables pickle, sambal lobster, ayam panggang madu, beef and calamari satay. The finished rice is served together with grilled pork ribs with peanut soy sauce, pan seared tuna with kecombrang salsa, pepes ikan kemangi completing your Bali journey with the best of eat

**All process is in Indonesian rupiah "000"
and subject to 11% government tax and 10% service charge
please let us know of any dietary preferences of food allergies we should be aware of in
the preparation of your needs**

