



Here you are in the Island of the Gods, with a curious palate about the local dishes or missing your home food.

The Long Table restaurant serves traditional local delicacies and International classical cuisine. With the elegant ambience and design which makes the Peranakan design stand out, we want to take you back to Indonesia's royal heritage and satisfy your curious taste buds. Or you might prefer to journey through our wide variety of our International cuisine. Last, you could even provide us your personal recipe or menu for us to try to cook it for you. Experience your home away from home, only at The Long Table Restaurant.

## APPETIZER

### Indonesian Savouries

Samplers of gado-gado roll, satay lilit, bakwan jagung, and bitterballen.

150

### Schmacon Wrapped Prawn

King tiger prawn wrapped in crispy beef schmacon, served with Balinese avocado salsa.

190

### Asian Platter

Samplers of spring roll, samosa, and fried dumplings served with Thai chilli dipping.

150

### Bruschetta Tray

Baguette slices topped with tomato avocado salsa, olive tapenade and sunflower basil pesto.

120



### Calamari Rings

Battered calamari rings with tar-tar dipping sauce.

160

### Tuna Tartar

Diced yellow fin tuna with wasabi crème fraîche, mango and avocado salsa.

160

### Salmon Carpaccio

Sliced seared salmon served with lemon wasabi sauce and petit salad.

180



### Awarta Sliders

Mini burger slider, chicken karaage, and potato wedges served with sour cream and chives on the side.

190



CHEF'S RECOMMENDATION



SPICY

## SALAD

### Gado-Gado

Traditional classic Indonesian poached vegetables served with hard-boiled egg, peanut dressing and belinjo crackers

120



### Mediterranean Mixed Seafood Salad

Grilled seasoned squid, shrimp, fish, zucchini, and sun-dried tomato topped with bed of lettuce and shallot vinaigrette dressing.

220



### Caesar Salad

Romaine lettuce with homemade anchovy dressing, 4-minutes boiled egg, grated parmesan and crispy bacon bits.

150

Extra toppings:

Grilled chicken +50

Marinated Tasmanian Salmon +70

## SOUP

### Tomato Soup

Smooth and creamy served with croutons.

120

### Wild Mushroom

Served with croutons.

120

### Parsley Soup

Creamy parsley soup served with croutons.  
Add smoked salmon to enhance the flavours +35

120



### Tom Yum

Thailand spicy & sour broth with tiger prawns, ginger, and lemongrass.

250











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SPICY

## PERANAKAN & LOCAL TASTE

	<p><b>Nasi Goreng Awarta</b> Fried rice served with sunny side up on the top, fried chicken, beef &amp; chicken satay, beef floss, and crackers on the side.</p>	220		<p><b>Javanese Fried Noodle</b> Served with prawn crackers, boxing chicken acar, and sambal ulek.</p>	220
	<p><b>Rendang Spiced Beef</b> Classic Indonesian beef curry with traditional spices, served with cassava leaves and steamed white rice.</p>	300	 	<p><b>Tuna Sambal Matah</b> Balinese style shredded tuna with sambal matah and urap vegetables.</p>	250
 	<p><b>Grilled "Rica-Rica" Chicken</b> Half-spring chicken marinated in chilli, basil, lemongrass, and kafir lime served with steamed rice and woku fern tip.</p>	300		<p><b>Soto Ayam</b> Javanese traditional chicken soup served with warm steamed rice.</p>	220
	<p><b>Grilled "Rica-Rica" Barramundi</b> Marinated in chilli, basil, lemongrass, and kafir lime served with steamed rice and woku fern tip.</p>	300		<p><b>Crispy Pork Belly</b> Balinese crispy pork belly with sambal matah served with urap and steamed white rice.</p>	280



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## MAIN COURSE

### The Awarta Burger

Seasoned Australian beef patty with homemade toasted bun, melted cheddar cheese, bacon, gherkin, lettuce and mayonnaise served with potato allumette.

300

### Poulet à l'estragon

Braised chicken leg with herbs, white wine, and creme fraîche.

350



### Awarta's Signature Club Sandwich

Toasted homemade walnut bread, grilled chicken, bacon, lettuce, avocado, egg mayonnaise, and tomato served with potato allumette.

220

### Lebanese Marinated Chicken

Served with pilaf rice, hummus, and salad.

250

### Salmon in Paradise

Seared Atlantic salmon fillet with orange hollandaise sauce, crown salad, and colcannon mashed potatoes.

350



### Tempura Udon

Japanese udon noodles served with a tempura set.

300

### Barramundi by the Beach

With pesto dressing served with grilled vegetables.

350



### Nam-Jim-Jaew Grilled Beef

Thailand fusion of grilled Australian tenderloin slices with Awarta's famous nam-jim-jaew sauce.

300



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## STEAK SELECTIONS

*select your meat, sauce, kind of potato and add a side dish to enhance your palate.*

**MEAT** — *grilled and served with your choice of potato & sauce:*

**US Tenderloin, 200g** 500

**Australian Black Angus, 180g** 500

**Rib Eye, 250g** 380

## SAUCE SELECTIONS

Red Wine Sauce

Parsley Butter & Mustard

Shallot & Balsamic

Black Pepper Sauce

Mushroom Sauce

## POTATO CHOICES

French Fries

Potato Wedges

Mashed Potato

Baked Potato

Potato Mousse

Potato Allumette

## SIDE DISH

+ 80

Garden Salad

Creamed Spinach

Sautéed Asparagus

Sautéed Mushroom



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## PASTA & PIZZA



### Black Ink Risotto

Topped with baby squid and crispy soft shell crab.

350

### Smoked Salmon Risotto

Creamy Arborio rice risotto with smoked salmon, dill, and wilted spinach.

300



### Risotto Capesante

Creamy Arborio rice risotto with truffle oil and seared scallops.

480

### Seafood Penne

Penne pasta with mixed seafood and rich tomato sauce.

300

### Wild Mushroom Ravioli

Homemade wild mushroom ravioli with creamy sauce.

260

### Spaghetti Aglio e Olio

Tossed in garlic, black olive, chilli flake, and extra virgin olive oil with grilled tiger prawn.

280

### Spaghetti Carbonara

With crispy bacon pieces, mushroom, and grated Parmigiano Reggiano.

260

### Quatro Formaggi Pizza

Mozzarella, Parmesa, Gruyere, and Ricotta cheeses.

280

### Prosciutto Pizza

Prosciutto di Parma and fresh arugula lettuce on top.

280



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## VEGETARIAN

### Madras Curry

Braised mixed vegetables in madras curry broth.

120

### Vegetable Tempura

Japanese fried crispy vegetables served with shoyu sauce.

120



### Zucchini Lasagna

Grilled zucchini and eggplant served with tomato coulis, herbs, parmesan and mozzarella cheese.

125

### Crispy Polenta

Polenta with mixed brunoise vegetables and truffle oil.

120

### Zucchini Pasta

Julienne zucchini on pesto sauce, with feta cheese and cherry tomatoes

125



### Japanese Braised Tofu and Eggplant

Japanese style marinated eggplant and silken tofu.

125



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## DESSERTS

### Indonesian Delights

Classic traditional Indonesian 'Jajanan Pasar':  
dadar gulung, lapis legit, and bubur injin.

120

### Cheese Cake from the Island

With strawberry coulis and caramelised banana.

120

### Dark Cacao Marquise

Chocolate cake served with tamarind ganache,  
orange compote and refreshing mandarin sorbet.

150

### Ice Cream and Sorbet

Ice cream selection: Vanilla, Chocolate Chip, Chocolate, Strawberry  
Sorbet selection: Pineapple Sorbet, Raspberry Sorbet, Coconut Sorbet.  
(price per scoop)

50

### Crème Brûlée

Caramelized vanilla crème, poppy seed vanilla ice cream  
and crispy honey tuiles.

150

### Fruit Platter

Seasonal fresh tropical fruits.

120



## THE AWARTA AFTERNOON TEA

250 / person

Pandan Pannacotta

Banana Fritters / Pisang Goreng

Scones with Strawberry Jam and Cream on the side

Sticky Rice Cake with Javanese Sugar Cream

Onde-Onde with Melted Salted Egg

Bakpao with Char Siu Chicken

Cassava Casserole

Chicken Sambal Matah on Sliced Cucumber

## CLASSIC AFTERNOON TEA

280 / person

Valrhona Chocolate Mousse

Lemon Meringue Tart

Scones with Strawberry Jam and Cream on the side

Earl Grey crème brûlée

Raspberry Choux au Craquelin

Assorted Cookies: double chocolate chip, oatmeal raisin & almond

Chicken Croissant Sandwich

Ham & Cheese Sandwich

Spinach Mushroom Quiche



## KIDS MENU

### Spaghetti Bolognese

Soft spaghetti with minced beef, bolognese sauce, and grated parmesan cheese.

120

### Cheesy French Fries

Seasoned french fries with melted mixed cheese and bacon bits.

100

### Fish & Chips

Crumbed snapper fish and golden fries with tomato and tar-tar sauce on the side.

135

### Alphabet Soup

Tomato soup with soft alphabet pasta.

90

### Grilled Cheese Sandwich

Grilled white toast with melted mozzarella cheese.

100

### Pizza Margherita

A Neapolitan pizza with fresh tomato, mozzarella, and basil.

120