

Lumbung
RESTAURANT

FOOD MENU



Appetizer

Tuna Gohu (S)	125.000
Yellowfin tuna, pickled shallot, kemangi oil, kaffir lime	
Bakwan Jagung (VG)	85.000
Sweet corn fritter, leek, shallot, sambal emulsion	
Tahu Gejrot (V)	85.000
Sumedang tofu, tamarind dressing, palm sugar, chili	
Kepiting Base Manis (S)	145.000
Mud crab, moringa leaves, young coconut, green mango, coconut spice curry	
Lumpia Goreng Semarang	95.000
Chicken, seasonal vegetables, garlic, palm sugar sauce	

Soup & Noodle

Jukut Kelor Mesantan (VG)	95.000
Moringa leaves, Balinese spices, coconut milk, crispy shallot	
Sayur Lodeh (VG)	110.000
Spiced coconut broth, chayote, long beans, galangal	
Soto Betawi	160.000
Slow-cooked beef, coconut milk broth, potato, crispy shallot	
Soto Ayam	140.000
Aromatic chicken broth, rice noodles, free-range egg, celery	
Laksa Medan (F,S) 🍑	210.000
Tiger prawns, clams, yellow spice broth, coconut milk, torch ginger, egg noodles	
Bihun Bebek 🍑	135.000
Slow-cooked free-range duck, aromatic broth, coriander, spiced oil, garlic crumbs	
Mie Aceh (G)	145.000
Stir-fried yellow noodles, heritage beef, Acehnese curry spices, tomato, cabbage, scallion	

(V) Vegetarian (VG) Vegan (G) Gluten (D) Dairy (P) Pork (N) Nut (S) Seafood (F) Fish 🍑 Chef's Recommendation

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Main Course

Kepiting Soka (S) Deep-fried crispy soft-shell crab with torch ginger sambal	165.000
Nasi Goreng Suna Cekuh (P) Balinese spiced fried rice, aromatic ginger, pork skewer, sambal embe	170.000
Nasi Goreng Balakutak (S) Cuttlefish fried rice with shrimp paste and long beans, served with sunny side up egg, squid satay, pickles, and prawn crackers.	185.000
Nasi Goreng Udang Pete (S) Tiger prawns, stink beans, sambal, and melinjo crackers.	185.000
Rendang Minang Beef Rendang, served with cassava leaves, coconut milk, and green chili coulis	285.000
Ikan Bakar Dabu-Dabu (F,S) Grilled barramundi, sambal bakaran, cassava leaves, kemangi oil, dabu-dabu salsa	195.000
Tuna Sambal Matah Grilled tuna steak, served with torch ginger sambal matah and sautéed pak choy.	190.000
Bebek Betutu Slow-roasted Balinese duck, base genep, cassava leaves, aromatic jus	230.000
Ayam Bakar Taliwang Sous-vide free-range chicken, Lombok chili paste, kaffir lime, sweet soy glaze	175.000
Sate Ayam Madura Charcoal-grilled chicken skewers, peanut sauce, sweet soy, crispy shallot	190.000
Sate Maranggi 🍷 Grilled beef skewers, coriander, palm sugar, sambal kecap	260.000
Se'i Babi (P) Smoked pork belly, sambal lu'at, cassava leaves, compressed cucumber	265.000
Terong Balado (V) Crispy eggplant, West Sumatran chili sambal, tomato, shallot	120.000
Gado-Gado Betawi (N,V) Seasonal vegetables, tofu, tempeh, lontong, peanut dressing	150.000
Udang Bakar Balado (S) Grilled tiger prawns, balado emulsion, kemangi oil	220.000

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Side Dish

Nasi Putih Steam jasmine rice	45.000
Nasi Bira Steamed Balinese rice, Base Gede, torch ginger	65.000
Lontong Traditional rice cake	45.000
Singkong Goreng Crispy cassava, garlic, coriander	80.000
Urap Sayur Steamed vegetables, spiced grated coconut, kaffir lime leaf	70.000
Jukut Cantok Balinese mixed vegetables, peanut-kencur sauce, fried shallot	75.000
Lawar Kacang Long beans, Balinese spices, kaffir lime, crispy shallot	70.000

Dessert

Colenak Bandung (VG,D) 👍 Grilled fermented cassava, palm sugar coconut sauce	120.000
Bubur Injin Black glutinous rice pudding, coconut milk	110.000
Dadar Gulung Pandan crêpe, coconut and palm sugar filling, vanilla ice cream	120.000
Pisang Goreng (D) 👍 Crispy fried banana, palm sugar caramel, coconut crumble, vanilla ice cream	120.000
Bubur Sumsum Nangka Sweet rice porridge with coconut milk, jackfruit, sago pearls, and palm sugar.	95.000