

PANTAI WARUNG

Marina Bay City, Lombok, Indonesia

MENU

You are welcome to peruse the menu of our restaurant.
The prices of the dishes will be announced

MENU

STARTERS & SMALL BITES

SATE LILIT BALI

Grilled minced fish skewers wrapped around lemongrass sticks, marinated in Balinese spice paste

CHICKEN SATAY WITH PEANUT SAUCE

Grilled chicken skewers served with creamy peanut sauce, rice cakes, and cucumber

PERKEDEL JAGUNG

Sweetcorn fritters served with sambal mayo

AYAM GORENG WINGS

Crispy spiced chicken wings glazed in tamarind-chili sauce

GADO-GADO SALAD

Warm vegetable salad with peanut sauce, tofu, boiled egg, and crackers

TAHU & TEMPE MENDOAN

Lightly battered tofu and tempeh with soy-lime dipping sauce

MENU

MAINS – INDONESIAN CLASSICS

NASI CAMPUR BALI

A full Balinese-style mixed rice plate with grilled meats, sate, spicy egg, veggies, and sambal

BEEF RENDANG (PADANG STYLE)

Slow-cooked beef in rich coconut curry, spiced with lemongrass, chili, and galangal — fall-apart tender

MIE GORENG JAWA

Wok-fried noodles with chicken, prawns, veggies, sweet soy, and crispy shallots

NASI GORENG SPECIAL

Signature Indonesian fried rice with chicken, shrimp, fried egg, satay skewers, and pickles

AYAM BETUTU

Traditional Balinese roasted chicken in banana leaf, spiced and slow-cooked for hours

BEBEK GORENG BALI

Crispy duck leg with sambal matah, rice, and seasonal greens

MENU

MAINS – INDONESIAN CLASSICS

SEAFOOD JIMBARAN PLATTER

Grilled prawns, squid, fish, and clams served with sambal, garlic butter, and rice

KARI AYAM PADANG

Creamy Sumatran chicken curry with aromatic spices and coconut milk

IGA BAKAR

Indonesian-style BBQ beef ribs glazed in kecap manis, served with rice and sambal

VEGETARIAN & VEGAN FAVORITES

VEGAN NASI CAMPUR

Includes spicy eggplant, tofu curry, urap, yellow rice, and sambal trio

TEMPEH RENDANG

Vegan twist on rendang — tempeh slow-simmered in spiced coconut gravy

SAYUR URAP

Steamed veggies with spiced grated coconut

MENU

SIDES & RICE

KERUPUK UDANG

Shrimp Crackers

NASI KUNING

Yellow Coconut Rice

SAMBAL TRIO

Matah, Terasi,
and Hijau

PLECING KANGKUNG

Water spinach with
Lombok-style chili
sambal

STEAMED JASMINE RICE

DESSERTS

DADAR GULUNG

Pandan coconut crepes
filled with melted palm
sugar

PISANG GORENG

Crispy banana fritters
served with caramel
coconut sauce

ES CAMPUR

Shaved ice dessert with
fruit, jelly, and sweet
syrup

STICKY BLACK RICE PUDDING

Served warm with
coconut cream and
fresh mango

MENU

SIGNATURE DRINKS & MOCKTAILS

TAMARILLO SMASH

Tamarillo, lime, mint,
and crushed ice

TROPICAL SUNRISE

Mango, orange,
grenadine

HOUSE- MADE JAMU

Turmeric, ginger,
tamarind tonic

LEMONGRASS ICED TEA

COCONUT & PANDAN COOLER

Coconut water, pandan syrup,
cucumber

COCKTAILS

ARAK MOJITO

Balinese arak, mint,
lime, soda

BALI COLADA

Coconut, pineapple,
and local rum

SAMBAL BLOODY MARY

Classic with sambal heat