Welcome to



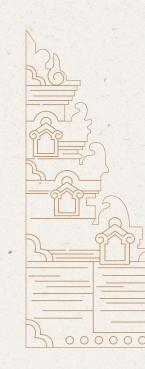
MENU

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WIN - Taste of Bali 2285 Peachtree Road NE, Unit 100, Atlanta, GA 30309 404-709-2525

www.wintasteofbali.com contact@wintasteofbali.com **() @ wintasteofbali**





WIN - TASTE OF BALI, THE CONCEPT

At WIN - Taste of Bali, husband and wife Robert and Fify Manan share their love for the history, culture, and food from our Wonderful Indonesia. WIN reflects the long history of spice routes from Indonesia to the Netherlands and to the world. This shapes the concept of WIN in showcasing the truest forms of cuisine rich with spices and culture from the vast 17.000 islands of Indonesia.

Our menu is curated by Indonesia Culinary Institute (ICI), consisting of Indonesian master chefs and gastronomes. ICI was one of the initiators for the Indonesia Spice Up The World program by the Indonesian government in 2021. Our chefs elevate traditional Indonesian and Balinese cuisine into modern delicacies, ranging from our world-famous Rendang, Rijsttafel, Saté to our Signature Bali Ribs, Duck and Seafood. Taking inspiration from the vibrant beach clubs and the cultural heritage of Arak liquor in Bali, our bartenders created a sensational cocktail list with a unique Balinese twist on classic favorites. Indulge in our Signature cocktails Bali Jito, Espresso Martini, Bali Sunset and Bali 75. Let every sip transport you to the paradise island of Bali.

Whether you're looking for a place to eat, drink or chill with friends, family, colleagues or even if you're to indulge in an intimate meal with someone special, WIN - Taste of Bali is the place to be.

Enjoy the very best exquisite cuisine and drinks of Wonderful Indonesia here at WIN - Taste of Bali. Expertly crafted by our chefs and bartender, we promise you a dining experience not less than in Bali or Amsterdam.



Selamat Makan, Enjoy Your Meal.

Robert & Fify Manan WIN - Taste of Bali Owners



A Perfect Venue for Various Events



A Best Site for Romantic Dinner



A Favorite Spot for Hangout



A Cozy Place for Lunch & Dinner



A Great Experience for Happy Hour



nnatures

■ SG1. BEST RIBS IN TOWN



\$21

served with brussel sprouts and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato

sg2. THE FLYING FISH

CRISPY WHOLE RED SNAPPER

crispy whole red snapper fried to perfection, best enjoyed hands-on and with our homemade sambals

served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato

💋 vegetarian

neanut 🛛 📴 gluten friendly

🥖 slightly spicy

^{\$}29





GRILLED SCALLOPS, FISH FILLET, SHRIMP AND CALAMARI

experience our most complete Bali seafood experience, including sea scallops, fish, plump shrimp and calamari grilled to perfection with our iconic signature Jimbaran glaze

served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato

SG4. BALI CRISPY DUCK

HALF DUCK CONFIT ON THE BONE

the iconic unmistakably Bali 'rice fields' style marinated crispy duck. fragrant with spices and fall off the bone tender, sliced for your convenience and perfect paired with sambal matah!

\$29

served with grilled pineapple salad and your choice of side: steamed rice / fried rice / yellow coconut rice / crispy smashed potato

💋 vegetarian 🧳 slightly spicy 🥔 peanut

GF gluten friendly

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 20% service charge may be added to parties of 6 or more.



sg5. BALI ROASTED LAMB CHOP

'KAMBING GULING' roast manis' sambal sauce

served with grilled pineapple salad and your choice of side: steamed rice / fried rice / yellow coconut rice / crispy smashed potato



sg6. RIJSTTAFEL

\$29

(RICE TABLE - DINE IN ONLY)

Dutch word that literally translates to rice table, a festive meal of nine scrumptious small dishes paired with aromatic fried rice in perfect harmony

BEEF RENDANG world-famous tender braised beef in rich coconut cream and warm spices

CHICKEN SATÉ *J* grilled seasoned chicken breast saté

BALI STYLE BRAISED PORK Bali style tender pork cubes slowly braised in brown sugar and spices

FISH CURRY white fish fingers tempura, light and zesty curry sauce

SHRIMP SAMBAL shrimp sautéed in sweet and savory chilli jam with aromatic herbs GADO GADO SALAD iceberg lettuce, tofu, red bell pepper, cherry tomato, light peanut dressing

\$**30**

'LODEH' VEGGIE STEW 💋 📾 squash and carrot braised in light coconut broth

FRIED RICE Nasi Goreng 💋 🐨 fried rice with hen egg and fragrant mild sambal paste

PICKLED VEGGIES *Acar* **2** cucumber, carrots and red bell pepper in light pickle brine

PEANUT SAUCE 💋 🥒

SG6V. PLANT BASED RIJSTTAFEL



(VEGETARIAN RICE TABLE - DINE IN ONLY)

GF gluten friendly

available upon request, a festive meal of chef's selection plant-based dishes accompanied with aromatic fried rice in perfect harmony and please allow 30 minutes of preparation time

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🥔 peanut

slightly spicy

🥏 vegetarian





SG7. MALUKU 'COLO-COLO' GRILLED JUMBO SHRIMP



lightly chargrilled lump jumbo shrimp with sweet and savory glaze, served with 'Colo-Colo' style mild shallot, chili and tomato salsa, served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato





LOBSTER 'NASI GORENG' FRIED RICE

whole lobster tail paired with decadent Indonesian spiced fried rice with eggs, vegetables and your choice of protein:

Chicken	\$27
Plant Base 💋	\$27
Shrimp	\$29
Beef	\$29
Lamb	\$29

💋 vegetarian 🥖 slightly spicy 🥔 peanut

GF gluten friendly





SG9. BORNEO LOBSTER 'MIE GORENG' FRIED NOODLES

whole lobster tail paired with decadent Indonesian spiced fried noodles with eggs, vegetables and your choice of protein:

Chicken	^{\$} 27
• Plant Base 🥖	\$27
Shrimp	\$29
• Beef	\$29
• Lamb	\$29

SG10. PAPUA GRILLED EUROPEAN SEA BASS

chargrilled sea bass with sweet glaze, topped with fresh mild red chili and tomato salsa, served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato

💋 vegetarian

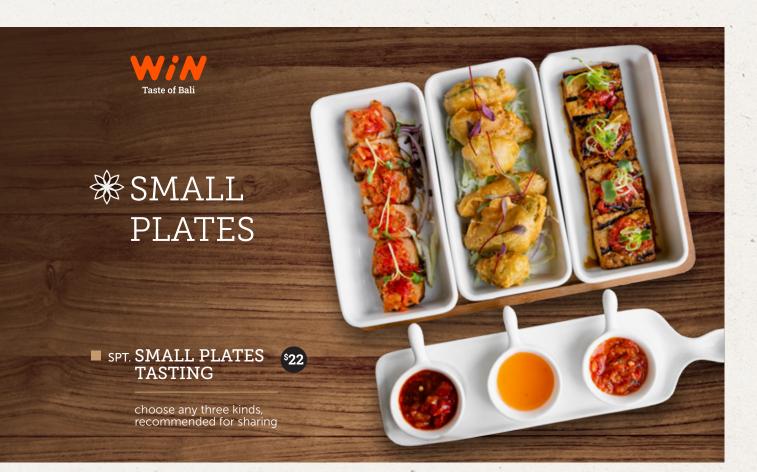
slightly spicy

^{\$29}

GF gluten friendly

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🥔 peanut





SP1. VEGETABLE SPRING ROLLS Lumpia Sayur

spring rolls of mushroom and veggies, served with sweet and sour dip



charred 'curly' corn on the cob, savory crispy crumbles

💋 vegetarian

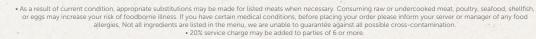




crispy and plump fritters of whole sweet corn kernels, mild chilli sambal dip



• GF gluten friendly



🥔 peanut

slightly spicy

\$8



SMALL PLATES



tender and crispy baby potatoes, served with homemade sambal aioli



firm tofu cubes, drizzled with spiced 'kecap manis'





SP6. BRUSSEL SPROUTS S TEMPURA Ø

crispy brussel sprout tempura, served with sweet and sour dip





SP8. PORK WONTONS Pangsit Goreng

crispy wontons of marinated pork mince, served with sweet and sour dip



SP7. CHICKEN & EGG PILLOWS Martabak Telur

> crispy pillows of chicken, egg and spring onion, served with a tangy relish



SP9. 'KREMES' CRISPY CHICKEN Ayam Goreng Kremes

> crispy chicken sprinkled with savory 'kremes' tempura bits, mild sambal dip

💋 vegetarian 🧳 slightly spicy

🥟 peanut 💿 🕞 gluten friendly

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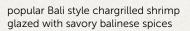


SMALL PLATES OF THE SEA

SS6. PADANG SOFT SHELL CRAB TEMPURA

whole soft shell crab tempura, mild chilli and coconut padang sauce











crispy battered white fish fingers served with homemade sambal aioli



💋 vegetarian 🥜 slightly spicy 🥔 peanut 💿 gluten friendly

\$12

^{\$}10



SMALL PLATES OF THE SEA



\$10

crunchy hand-breaded calamari, sambal mayo sauce, mixed salad



SS5. SEA SCALLOPS DABU-DABU @



pan seared sea scallops, dabu-dabu relish of tomato, shallot, red radish and lime





pan roasted seasonal white fish fillet with Bali spices, 'Dabu-Dabu' relish of shallots, lemongrass, red bell pepper and lime

SST. SMALL PLATES OF THE SEA TASTING



choose any three kinds, recommended for sharing







💋 vegetarian 🧳 slightly spicy 🥔 peanut 💿 💿 gluten friendly

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tender beef skewers in a crust of coriander

💋 vegetarian

seeds and brown sugar

succulent lamb marinated with aromatic herbs and chargrilled to perfection

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slightly spicy

🥔 peanut

• GF gluten friendly



RIJSTTAFEL LARGE PLATES

RL1. GRILLED BEEF RENDANG SAUCE

tender savory chargrilled beef, caramelized coconut sauce on a bed of yellow or fried rice



RL2. GRILLED CHICKEN RICA-RICA Ayam Rica-Rica

grilled chicken thigh, rica-rica tomato sauce on a bed of. yellow or fried rice



RL4. GRILLED FISH FILLET PESMOL SAUCE Ikan Bakar Pesmol

boneless fillet of white fish, Indonesian herb sauce on a bed of yellow or fried rice

💋 vegetarian





Kambing Bakar Bumbu Gulai

boneless succulent lamb leg, creamy coconut sauce on a bed of yellow or fried rice





GF gluten friendly



chargrilled shrimp with a red pepper and tomato sauce on a bed of yellow or fried rice

🥔 peanut

slightly spicy

18





13

* NASI RAMES

all rice plates are served with **Yellow Savory Coconut Rice**, three sides consisting of **'Lodeh' Veggie Stew** chayote and carrot braised in light coconut broth, **Caramelized Tofu & Potato** 'orek' style in aromatic herbs and sweet soy glaze, and light pickles

NR2. BEEF RENDANG RICE PLATE

world-famous tender braised beef in rich coconut cream and spices

■ NR1. PLANT BASED RENDANG RICE PLATE Ø ©



^{\$}15

world-famous tender braised jackfruit in rich coconut cream and spices

NR3. YELLOW CHICKEN CURRY RICE PLATE Ayam Gulai

chicken thigh in mild creamy yelllow curry sauce



💋 vegetarian



🥔 peanut

gluten friendly

slightly spicy



NASI RAMES



NR5. BALI STYLE BRAISED PORK RICE PLATE

Bali style tender pork cubes slowly braised in 'kecap manis' and spices



NR4. CRISPY CHICKEN RICE PLATE Ayam Kremes

> crispy chicken sprinkled wit savory 'kremes' tempura bit

■ NR6. FISH CURRY RICE PLATE



white fish fingers tempura, light and zesty curry sauce



💋 vegetarian

■ NR7. SHRIMP SAMBAL RICE PLATE ⓓ



shrimp sautéed in savory chilli jam with aromatic herbs



🥔 peanut

• GF gluten friendly

slightly spicy





🛞 SOUPS & SALADS



aromatic light chicken soup with slices of chicken breast, egg, thin glass noodles and shredded cabbage, served with shrimp cracker crumble, perfect with a squeeze of lime

SA2. AROMATIC MUSHROOM SOUP Soto Jamur

aromatic soup with medley of mushrooms, glass noodles, shredded cabbage, lime





SA3. GRILLED PINEAPPLE SALAD 🖉 🗊



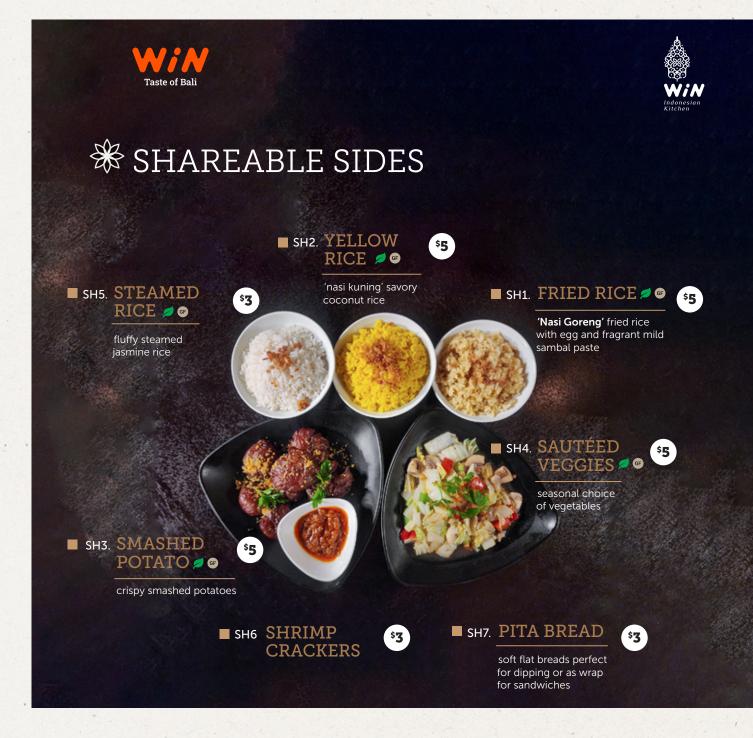
grilled pineapple, mixed salad, cherry tomatoes, light and tangy apple vinaigrette

protein choices:	
Chicken Saté	+\$3
Shrimp	+\$5
Beef Saté	+\$5

+\$3
+\$5
+\$5

💋 vegetarian slightly spicy 🥔 peanut gluten friendly

\$7



* SAMBAL

HS1. 'TERASI' SAMBAL (Mild)

savory dip of mild red bell peppers blended with fragrant shrimp paste

HS2. BALI SAMBAL 'MATAH' (Mild) 💋 🚳

fragrant relish dip of shallots, lemongrass, red bell pepper mixed with lime vinaigrette

HS3. KECAP MANIS SAMBAL (Med)

sweet soy dipping sauce with mild red bell peppers, shallots, and lime juice

HS4. CANDLENUT SAMBAL (Hot) 💋 🕼

savory dip of exotic candlenuts combined with medium chilli peppers

💋 vegetarian 🧳 slightly spicy

🥟 peanut 💿 🚱 gluten friendly

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* DESSERT



crêpe rolls with caramelized coconut and brown sugar filling, homemade coco sorbet



PD1. HOMEMADE SORBET Ø @ 54



one scoop of homemade Indonesian 'Es Puter' sorbet of coco milk

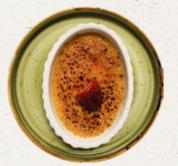
- flavor choices:
- original coconut
- es teler: jackfruit, coconut and avocado
- klappertaart: rum & raisin



PD2. SORBET TASTING 2 G

one scoop each of homemade Indonesian 'Es Puter' sorbet of coco milk in original coconut, es teler and klappertaart

🥖 vegetarian



PD4. SARIKAYO BRÛLÉE



exotic spices infused crème brûlée Indonesian islands style, crispy top layer

slightly spicy

GF gluten friendly

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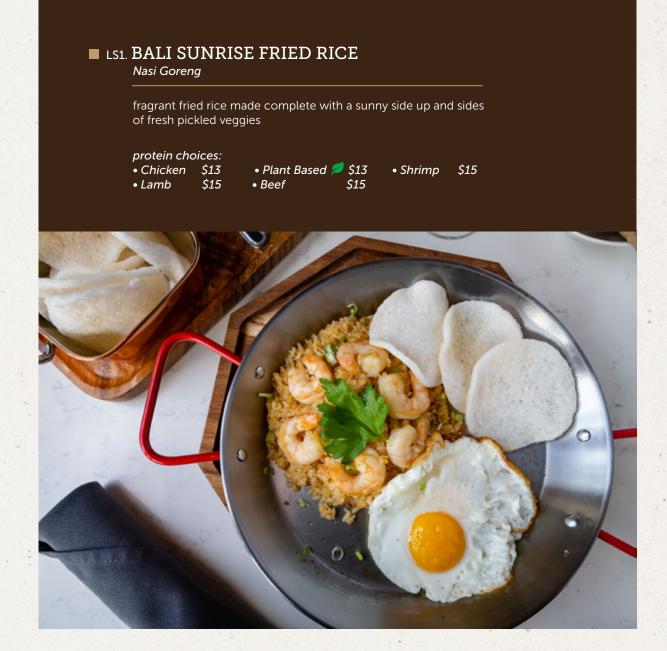
🥔 peanut

Must be 21 years or older to consume alcohol. Warning: Drinking spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and during pregnancy, can cause birth defects. Drinking excessively will cause harm to your body and mind. Please drink mindfully. Seek help from a professional if you have a problem, or if you think you might have one.



* LUNCH SPECIALS

MON TO SAT 11:30AM - 2:30PM



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peanut

GF gluten friendly

j slightly spicy

💋 vegetarian



* LUNCH SPECIALS

MON TO SAT 11:30AM - 2:30PM

LS2. BALI SUNRISE FRIED NOODLES

Mie Goreng

fragrant fried noodles made complete with a sunny side up and sides of fresh pickled veggies

Shrimp

\$15

protein cho	oices:			
 Chicken 	\$13	 Plant Based 	d 💋 \$13 👘	•
• Lamb	\$15	• Beef	\$15	



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peanut

GF gluten friendly

slightly spicy

💋 vegetarian





MON TO SAT 11:30AM - 2:30PM AVAILABLE FOR DINE IN ONLY

COURSE ONE (SELECT ONE)

- LA1. INDONESIAN CHICKEN SOUP Soto Ayam
- LA2. MUSHROOM SOUP Soto Jamur 💋 💷
- LA3. GRILLED PINEAPPLE SALAD 💋 💷
- LA4. CURLY CORN Jagung Keriting 💋
- LA5. BRUSSEL SPROUTS TEMPURA 💋
- LA6. PATATAS BRAVAS Kentang Goreng 💋
- LA7. CHARGRILLED TOFU BITES 🧖

COURSE TWO (SELECT ONE)

LM1.	YELLOW CHICKEN CURRY RICE PLATE Ayam Gulai	
LM2.	CRISPY CHICKEN RICE PLATE Ayam Kremes	
LM3.	CHICKEN SATÉ with yellow rice 🥒	
LM4.	PLANT BASED SATÉ with yellow rice 🥖 💷	
LM5.	PLANT BASED RENDANG RICE PLATE 🧔 💿	+\$2
LM6.	BEEF RENDANG RICE PLATE	+\$2
LM7.	BALI STYLE BRAISED PORK RICE PLATE	+\$2
LM8.	FISH CURRY RICE PLATE	+\$2
LM9.	'MARANGGI' BEEF SATÉ with yellow rice	+\$2
LM10	LAMB SATÉ with yellow rice	+\$2

DESSERTS

💋 vegetarian

LD1. HOMEMADE SORBET	and the second second	+\$3
LD2. CRÊPE ROLLS Dadar Gulung		+\$5
LD3. SARIKAYO BRÛLÉE		+\$6

🥔 peanut

slightly spicy

GF gluten friendly



TASTE ADVENTURE OF THE 17.000 ISLANDS **OF INDONESIA**

Signatures **BORNEO LOBSTER** 'MIE GORENG' **FRIED NOODLES**

KALIMANTAN Pontianak

Signatures **BORNEO LOBSTER** 'NASI GORENG' FRIED RICE



Sumatera

WEST SUMATERA

Padang

Nasi Rames Nasi Rames YELLOW CHICKEN **BEEF RENDANG** CURRY RICE PLATE RICE PLATE



Rijsttafel Large Plates

GRILLED BEEF

RENDANG SAUCE



Desserts

SARIKAYO

Rijsttafel Large Plates GRILLED LAMB LEG GULAI SAUCE





SPECIAL CAPITAL REGION OF JAKARTA

Jakarta

Signatures FLYING FISH RIJSTTAFEL

Signatures





Purwakarta Saté Bar MARANGGI **BEEF SATÉ**



Bandung Desserts DADAR GULUNG **CRÊPE ROLLS**

Rijsttafel Large Plates **GRILLED FISH FILLET PESMOL SAUCE**

Java



Small Plates

CENTRAL JAVA

Tegal

Small Plates CHICKEN & **EGG PILLOWS**



Klaten Desserts ES PUTER SORBET



Small Plates VEGETABLE SPRING ROLLS

Semarang

Lunch Specials NASI GORENG



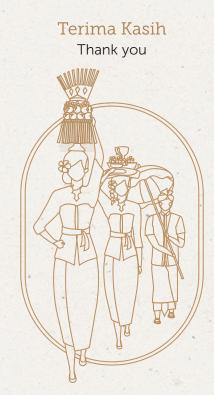
SPECIAL REGION OF YOGYAKARTA Yogyakarta

Lunch Specials AYAM KREMES



MIE GORENG





Sampai berjumpa lagi See you soon



ENJOYED YOUR BALI IN ATLANTA EXPERIENCE?

A review on our Google Page will be greatly appreciated!