Welcome to

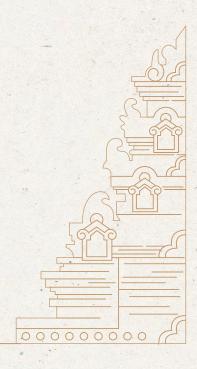
TAPAS BAR & RESTAURANT

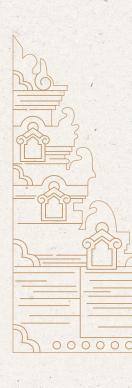


Lunch Menu

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

www.wintasteofbali.com contact@wintasteofbali.com







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.

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.

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 Balinese and Indonesian cuisine into modern delicacies, ranging from our world-famous Rendang, Rijsttafel, Saté to our Signature Bali Ribs, Duck and Seafood. 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.





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



■ NR1. PLANT BASED RENDANG RICE PLATE



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













NASI RAMES

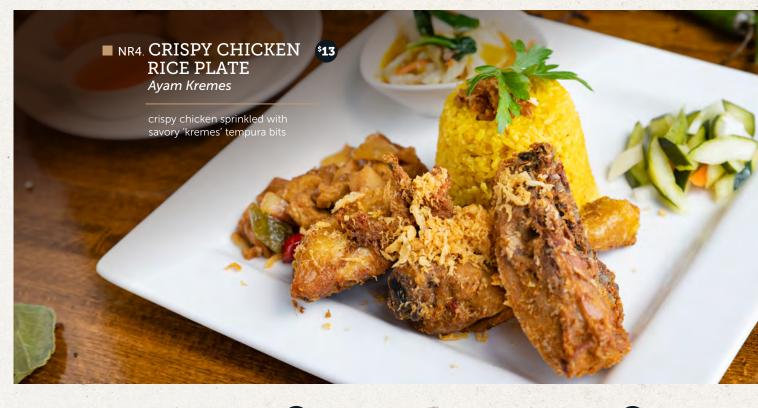


■ NR5. BALI STYLE BRAISED PORK RICE PLATE

\$14

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





NR6. FISH CURRY RICE PLATE



white fish fingers tempura, light and zesty curry sauce

■ NR7. SHRIMP SAMBAL RICE PLATE □



shrimp sautéed in savory chilli jam with aromatic herbs

















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

protein choices:

- Chicken / Plant Based \$14 Beef / Lamb / Shrimp \$16







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

■ LS1. BALI SUNRISE FRIED RICE

Nasi Goreng

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

protein choices:

- Chicken / Plant Based \$14
 Beef / Lamb / Shrimp \$16





COURSE ONE (SELECT ONE)

ΙΔ1	INDONES	TANCH	CKEN	SOLID	Soto Avam
LAI.	TINDOMES	TUIN CIT.	ICIVEIN '	SOUF	SOLO AVAIII

LA2. MUSHROOM SOUP Soto Jamur 2 6

LA3. GRILLED PINEAPPLE SALAD 🧖

LA4. CURLY CORN Jagung Keriting 🥖

LAS. 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.	PLANT BASED RENDANG RICE PLATE 🥦 🙃	+\$2
LM4.	BEEF RENDANG RICE PLATE @	+\$2
LM5.	BALI STYLE BRAISED PORK RICE PLATE	+\$2
LM6.	FISH CURRY RICE PLATE	+\$2

DESSERTS

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



SA2. AROMATIC MUSHROOM SOUP # 6

Soto Jamur

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





■ SA3. GRILLED PINEAPPLE SALAD = G



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

protein choices:

• Chicken Saté +\$3

• Shrimp

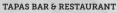
+\$5 +\$5 • Beef Saté

wegetarian .

slightly spicy



gluten friendly







PD3. CRÊPE ROLLS Dadar Gulung

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



■ PD1. HOMEMADE SORBET Ø © \$4



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 Ø @



■ PD4. SARIKAYO BRÛLÉE



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

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



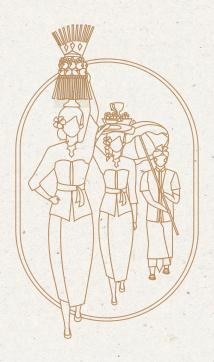






As a result of current condition, appropriate substitutions may be made for listed meats when necessary. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have certain medical conditions, before placing your order please inform your server or manager of any food allergies, Not all ingredients are listed in the menu, we are unable to quarantee against all possible cross-contamination.
 An automatic gratuity of 18% will be added to all parties up to 4 and 20% parties of 5 or more.

Terima Kasih Thank you



Sampai berjumpa lagi See you soon



ENJOYED YOUR BALI IN ATLANTA EXPERIENCE?

A review on our Google Page will be greatly appreciated!