Welcome to

TAPAS BAR & RESTAURANT

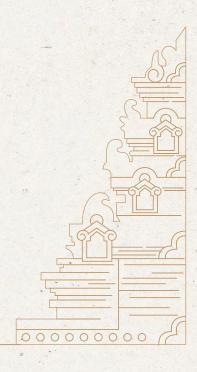


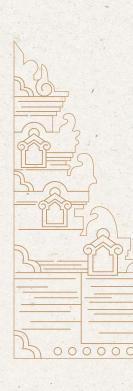
Dinner Menu

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

www.wintasteofbali.com contact@wintasteofbali.com

◎ ① ② 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.

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



Taste of Bali

gnatures

SG1. BEST RIBS IN TOWN

BALI GRILLED PORK BABY BACK RIBS

beachside style juicy chargrilled baby back ribs with aromatic herbs, brown sugar and sweet soy glaze

served with brussel sprouts and your choice

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



■ SG3. JIMBARAN SEAFOOD \$30 **PLATTER**

GRILLED SCALLOPS, FISH FILLET, AND SHRIMP

experience our most complete Bali seafood experience, including sea scallops, fish, and plump shrimp 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

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

\$30

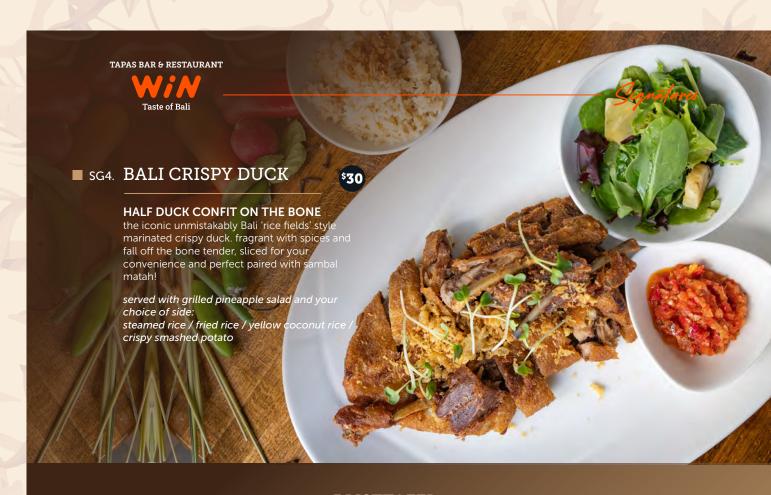








gluten friendly





■ SG6. RIJSTTAFEL

(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

world-famous tender braised beef in

CHICKEN SATÉ

grilled seasoned chicken breast saté

BALI STYLE BRAISED PORK

Bali style tender pork cubes slowly

FISH CURRY

white fish fingers tempura, light and zesty curry sauce

SHRIMP SAMBAL

shrimp sautéed in sweet and savory

GADO GADO SALAD 💋

iceberg lettuce, tofu, red bell pepper, cherry tomato, light peanut dressing

\$30°

'LODEH' VEGGIE STEW 💋 🐵

light coconut broth

FRIED RICE Nasi Goreng 💋 🐵

fried rice with hen egg and fragrant mild sambal paste

PICKLED VEGGIES Acar 💋 🕕

cucumber, carrots and red bell

PEANUT SAUCE 🥖



SG6V. PLANT BASED RIJSTTAFEL



(VEGETARIAN RICE TABLE - DINE IN ONLY)

available upon request, a festive meal of chef's selection plant-based dishes accompanied with aromatic fried rice in perfect









TAPAS BAR & RESTAURANT



Signatures





■ SG5. BALI ROASTED LAMB CHOP

^{\$}30

'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

SG9. BORNEO LOBSTER 'MIE / S30
NASI GORENG' FRIED
NOODLES / RICE

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

- Without Lobster Tail
- Chicken / Plant Based \$21
- Beef / Lamb / Shrimp \$23

Carbs Choice: Noodle or Rice



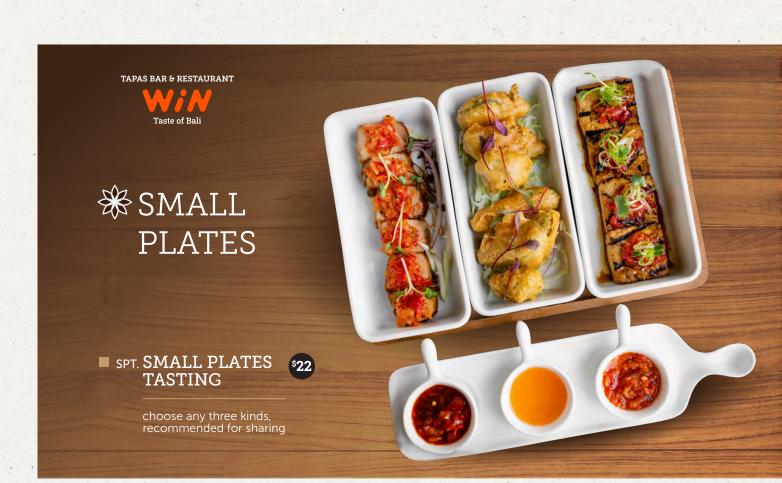


SG10. PAPUA GRILLED EUROPEAN SEA BASS

\$30

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





SP1. VEGETABLE SPRING ROLLS

Lumpia Sayur

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

SP3. CURLY CORN

Jagung Keriting

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



■ SP2. CRISPY CORN FRITTERS ■

Bakwan Jagung

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













■ SP5. PATATAS BRAVAS 🥒 👣



Kentang Goreng

tender and crispy baby potatoes, served with homemade sambal aioli

■ SP4. CHARGRILLED TOFU BITES



firm tofu cubes, drizzled with spiced 'kecap manis'



■ SP6. BRUSSEL SPROUTS \$8 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 \$9 **CHICKEN**

Ayam Goreng Kremes

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











SS1. SHRIMP RICA-RICA ©

Udang Bakar Bumbu Bali

popular Bali style chargrilled shrimp glazed with savory balinese spices



■ SS3. FISH TEMPURA

Ikan Goreng Tepung

crispy battered white fish fingers served with homemade sambal aioli







■ SS4. CRUNCHY CALAMARI

Cumi Goreng Tepung

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



vegetarian

slightly spicy

peanu

• GF gluten friendly









■ SS5. SEA SCALLOPS DABU-DABU 69

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



SS2. BALI ROASTED FISH (a) Ikan Bakar Bumbu Bali



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



■ SS7. LOBSTER TEMPURA

crispy battered whole lobster with petit salad and sweet chili



\$28

choose any three kinds, excluding SS6 & SS7. Recommended for sharing.





















SBT. SATÉ TASTING



• SIX SKEWERS •

choose any three kinds,









■ SB1. PLANT BASED SATÉ 🥥 🙃



■ SB2. CHICKEN SATÉ 🎤 Sate Ayam

chargrilled mushrooms, drizzle of 'kecap manis' and crispy shallots



chicken breast glazed with 'kecap manis' and spices, paired with creamy peanut sauce and crispy shallots



SB3. 'MARANGGI' BEEF SATÉ

Sate Sapi Maranggi

tender beef skewers in a crust of coriander seeds and brown sugar

■ SB4. LAMB SATÉ



Sate Kambing

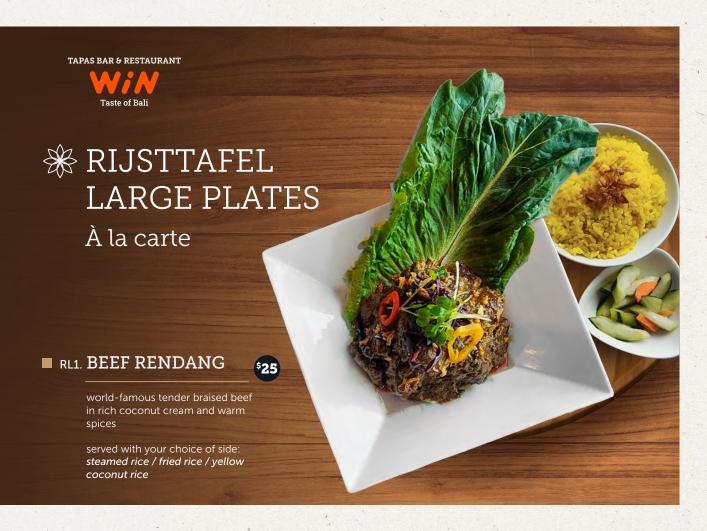
succulent lamb marinated with aromatic herbs and chargrilled to perfection















■ RL2. YELLOW CHICKEN CURRY



RL3. BALI STYLE BRAISED PORK



chicken breast in mild creamy yelllow curry sauce

served with your choice of side: steamed rice / fried rice / yellow coconut rice Bali style tender pork cubes slowly braised in brown sugar and spices

served with your choice of side: steamed rice / fried rice / yellow coconut rice











■ RL4. GRILLED SALMON BALADO



fillet of salmon with Indonesian herb sauce on a bed of yellow or fried rice

served with your choice of side: steamed rice / fried rice / yellow coconut rice



RL5. SHRIMP SAMBAL



shrimp sautéed in sweet and savory chilli jam with aromatic herbs

served with your choice of side: steamed rice / fried rice / yellow coconut rice



RL6. FISH CURRY



white fish fingers tempura, light and zesty curry sauce

served with your choice of side: steamed rice / fried rice / yellow coconut rice



RL7. PLANT BASED RENDANG





served with your choice of side: steamed rice / fried rice / yellow coconut rice













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

wegetarian

slightly spicy







* SAMBAL OF INDONESIA

■ 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 ■ HS4. CANDLENUT SAMBAL (Hot) savory dip of exotic candlenuts combined with medium chilli peppers savory dip of exotic candlenuts combined with medium chilli peppers







■ PD3. CRÊPE ROLLS **Ø**

Dadar Gulung

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



■ PD1. HOMEMADE SORBET 🥒 @

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 @

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

■PD4. SARIKAYO BRÛLÉE

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.

TAPAS BAR & RESTAURANT

Taste of Bali

TASTE ADVENTURE OF THE 17.000 ISLANDS OF INDONESIA

KALIMANTAN

Pontianak

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

Java



WEST SUMATERA

Nasi Rames YELLOW CHICKEN BEEF RENDANG CURRY RICE PLATE RICE PLATE

Nasi Rames







Desserts* SARIKAYO BRÛLÉE









SPECIAL CAPITAL REGION OF JAKARTA

Jakarta

Signatures FLYING FISH RIJSTTAFEL

Signatures





WEST JAVA

Purwakarta

Saté Bar **MARANGGI BEEF SATÉ**



Bandung

DADAR GULUNG **CRÊPE ROLLS**



CENTRAL JAVA

Tegal

Small Plates **CHICKEN & EGG PILLOWS**



Semarang

Small Plates **VEGETABLE** SPRING ROLLS



Lunch Specials **NASI GORENG**



SPECIAL REGION OF YOGYAKARTA

Yogyakarta

Small Plates **AYAM KREMES**



Lunch Specials MIE GORENG



Klaten

Desserts **ES PUTER SORBET**



EAST JAVA

Lamongan

Soups & Salads **CHICKEN SOTO**



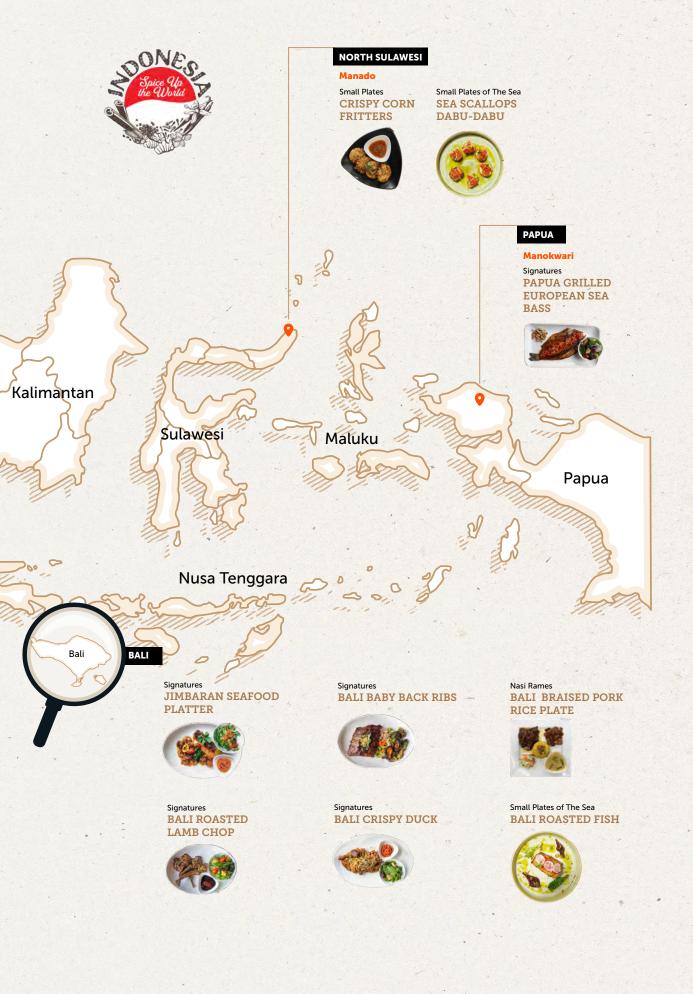
Madura

Saté Bar **CHICKEN SATÉ**

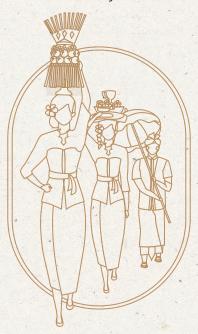


Saté Bar LAMB SATÉ





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!