

Welcome to



MENU

WIN - Taste of Bali
2285 Peachtree Road NE, Unit 100,
Atlanta, GA 30309
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  [@wintasteofbali](https://www.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.

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

★ SMALL PLATES

■ SPT. **SMALL PLATES TASTING**

#22

choose any three kinds,
recommended for sharing



vegetarian

slightly spicy

peanut

gluten friendly

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 guarantee against all possible cross-contamination.



■ SP1. **VEGETABLE SPRING ROLLS** 

Lumpia Sayur

• 8

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



■ SP2. **CRISPY CORN FRITTERS** 

Bakwan Jagung

• 8

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



■ SP3. **CURLY CORN** 

Jagung Keriting

• 7

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



■ SP4. CHARGRILLED
TOFU BITES

7

firm tofu cubes, drizzled with spiced
'kecap manis'

■ SP5. PATATAS BRAVAS

Kentang Goreng

7

tender and crispy baby potatoes,
served with homemade sambal alici



■ SP6. BRUSSEL SPROUTS
TEMPURA

8

crispy brussel sprout tempura,
served with sweet and sour dip

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■ SP7. **CHICKEN & EGG PILLOWS**
Martabak Telur

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

49



■ SP8. **PORK WONTONS**
Pangsit Goreng

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

49

■ SP9. **'KREMES' CRISPY CHICKEN**
Ayam Goreng Kremes

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

49



★ SMALL PLATES OF THE SEA

■ SS6. PADANG SOFT SHELL CRAB TEMPURA 12

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



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■ SS1. SHRIMP RICA-RICA

Udang Bakar Bumbu Bali

\$10

popular Bali style chargrilled shrimp
glazed with savory balinese spices



■ SS3. FISH TEMPURA

Ikan Goreng Tepung

\$10

crispy battered white fish fingers served
with homemade sambal aioli



■ SS2. **BALI ROASTED FISH** • ₩10

Ikan Bakar Bumbu Bali

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



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■ SS4. **CRUNCHY CALAMARI** \$10

Cumi Goreng Tepung

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



■ SS5. **SEA SCALLOPS DABU-DABU** \$10

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



■ SST. **SMALL PLATES OF THE SEA TASTING** \$28

choose any three kinds, recommended for sharing

✿ SATÉ BAR
• SIX SKEWERS •

SBT. SATÉ TASTING

#32

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recommended for sharing



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■ SB1 PLANT BASED SATÉ

#10

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



■ SB2 CHICKEN SATÉ

Sate Ayam

#10

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



■ SB3. 'MARANGGI' BEEF SATÉ

Sate Sapi Maranggi

#12

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



■ SB4. LAMB SATÉ

Sate Kambing

#12

succulent lamb marinated with aromatic herbs and chargrilled to perfection

✿ SOUPS & SALADS

■ SA1. INDONESIAN CHICKEN SOUP
Soto Ayam

#7

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



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■ SA2. AROMATIC MUSHROOM SOUP 
Soto Jamur

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



7



■ 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 |

89

✿ SHAREABLE SIDES
& SAMBAL



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SHAREABLE SIDES

■ SH1. FRIED RICE

\$5

'Nasi Goreng' fried rice
with egg and fragrant mild
sambal paste



■ SH5. STEAMED RICE

\$3

fluffy steamed
jasmine rice



■ SH2. YELLOW RICE

\$5

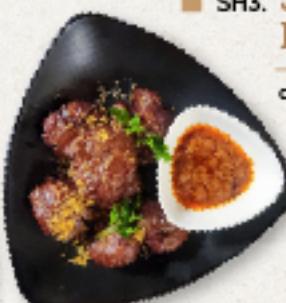
'nasi kuning' savory
coconut rice



■ SH3. SMASHED POTATO

\$5

crispy smashed potatoes



■ SH4. SAUTÉED VEGGIES

\$5

seasonal choice
of vegetables



■ SH6. SHRIMP CRACKERS

\$3

■ SH7. PITA BREAD

\$3

soft flat breads perfect
for dipping or as wrap
for sandwiches



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 chili peppers

✿ NASI RAMES

• RICE PLATE •

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

\$15

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



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■ NR1. PLANT BASED
RENDANG RICE
PLATE

\$15

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



■ NR3. YELLOW CHICKEN
CURRY RICE PLATE

Ayam Gulai

\$13

chicken thigh in mild creamy yellow
curry sauce

■ NR4. CRISPY CHICKEN
RICE PLATE
Ayam Kremes

•13

crispy chicken sprinkled with savory
'kremes' tempura bits



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■ NR5. **BALI STYLE BRAISED PORK RICE PLATE** \$14

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



■ NR7. **SHRIMP SAMBAL RICE PLATE** \$15

shrimp sautéed in savory chilli jam with aromatic herbs

■ NR6. **FISH CURRY RICE PLATE** \$15

white fish fingers tempura, light and zesty curry sauce



Signatures

■ SG1. BEST RIBS IN TOWN

\$21

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 of side:
steamed rice / fried rice / yellow coconut rice /
crispy smashed potato



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Signatures

■ SG2. THE FLYING FISH

\$29

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



■ SG3. JIMBARAN SEAFOOD PLATTER

\$28

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



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Signatures

■ SG4. BALI CRISPY DUCK

\$29

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!

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



■ SG5. BALI ROASTED LAMB LOIN CHOP \$29

'KAMBING GULING'

roasted marinated lamb encrusted in fragrant crushed coriander seed and black pepper, served with 'kecap manis' sambal sauce

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



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■ SG6. RIJSTTAFEL

\$30

(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

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

'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

cucumber, carrots and red bell pepper in light pickle brine

PEANUT SAUCE

■ SG6V. PLANT BASED RIJSTTAFEL

\$30

(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 harmony and please allow 30 minutes of preparation time



✿ RIJSTTAFEL
LARGE PLATES
• FOR SHARING •

■ RL1. GRILLED BEEF
RENDANG SAUCE

\$22

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



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■ RL2. GRILLED CHICKEN RICA-RICA

Ayam Rica-Rica

\$18

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



■ RL4. GRILLED FISH FILLET PESMOL SAUCE

Ikan Bakar Pesmol

\$20

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



■ RL5. GRILLED SHRIMP WOKU

Udang Bakar Woku

\$20

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



✿ LUNCH SPECIALS

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 \$13
- Plant Based  \$13
- Shrimp \$15
- Lamb \$15
- Beef \$15



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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■ 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 \$13
- Plant Based  \$13
- Shrimp \$15
- Lamb \$15
- Beef \$15



POWER LUNCH \$15
TWO-COURSES

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



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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

- LD1. HOMEMADE SORBET ● +\$3
- LD2. CRÊPE ROLLS *Dadar Gulung* +\$5
- LD3. SARIKAYO BRÛLÉE +\$6
- LD4. KOLAK PANNA COTTA +\$6

DESSERT

■ PD3. CRÊPE ROLLS 
Dadar Gulung

\$8

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



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■ PD1. HOMEMADE SORBET

\$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

\$9

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



■ PD4. SARIKAYO BRÛLÉE

\$8

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



■ PDS. KOLAK PANNA COTTA

\$8

coconut cream panna cotta and caramelized banana in a brown sugar sauce



* COCKTAILS
Signatures

■ BALI SUNSET

\$11

vodka, peach schnapps,
orange juice, pineapple
juice, grenadine



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■ BALI JITO

\$11

white rum, fresh lime juice,
strawberries & basil mojito



■ BALI ESPRESSO
MARTINI

\$11

Bali espresso, coffee liqueur,
irish cream and hints of caramel



■ LYCHEE MARTINI

\$11

vodka, fresh lychee juice,
elderflower, citrus

■ BALI 75

\$11

gin, passionfruit,
citrus, prosecco



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■ MANGGARITA

\$11

tequila, lime juice,
mango puree, triple sec



■ NANAS COLADA

\$11

coconut rum, coconut milk,
lime juice, pineapple juice



■ KUNO FASHIONED

\$11

bourbon, simple syrup & bitters
with pandan extract

✿ COCKTAILS
ZERO
• NON-ALCOHOLIC •

\$10

■ BLUE 17000 ISLANDS

lemon, lime and blue curaçao
topped with soda over ice



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■ TOBA SUNRISE

mango, orange, pineapple,
cranberry topped with lime soda



■ NUSA COLADA

iced shaken pineapple,
coconut milk and lime



■ MANGGALIKA

mango puree, lime, and
topped with soda over ice

★ COFFEE TEA & OTHERS

Our Bali Kintamani coffee comes from an area that's located in the northern highlands of Bali, where all the right factors needed for the perfect coffee production process are found, including a cool climate and rich volcanic soil. The land between two main volcanoes, Batukaru and Agung, is where most of the Kintamani coffee cultivation is carried out. The Balinese brew is a 100% Arabica, single-origin specialty coffee with an incredibly smooth body. Its signature citrus and spice tasting notes really shine thanks to the handful of family farmers who take the time to pick only the ripest coffee cherries one-by-one.

Our coffee beans are specialty grade and brewed according to the rigorous standards of Specialty Coffee Association of America (SCAA)

COFFEE by Dua Coffee DC

	Hot 8 oz	Iced 16 oz	<i>Signatures</i>
BALI ESPRESSO SINGLE Bali Kintamani single origin	\$2.50		
BALI ESPRESSO DOUBLE Bali Kintamani single origin	\$3.00		
BALI AMERICANO Bali Kintamani single origin	\$3.00	\$3.50	
BALI SWEET COCO LATTE Bali espresso, milk & coco syrup	\$3.75	\$4.25	
BALI LATTE original, vanilla, hazelnut or caramel	\$3.50	\$4.00	
BALI CAPPUCCINO Bali espresso, 150°F steamed milk	\$3.50		

WIN COFFEE BEANS

Bring A Taste Of Bali To Your Home & Office

BALI KINTAMANI BEANS	\$14/8 oz
FLORES KOMODO BEANS	\$14/8 oz

FLAVORED ICED TEA

<i>Signatures</i>	(16 oz)
Iced LYCHEE TEA	\$4.00
Iced PEACH TEA	\$4.00

INDONESIAN TEA served hot

	(8 oz)
GREEN TEA	\$4.00
JASMINE TEA	\$4.00
CINNAMON TEA	\$4.00

SODA & OTHERS

SAN PELLEGRINO Sparkling Natural Mineral Water	\$5/25 oz
ACQUA PANNA Still Natural Mineral Water	\$5/34 oz
ICED TEA	\$3
ICED SWEET TEA	\$3
COKE/DIET COKE/SPRITE/ LEMONADE/GINGER ALE	\$3

COCKTAILS ZERO Non-Alcoholic

BLUE 17000 ISLANDS	\$10
lemon, lime and blue curaçao topped with soda over ice	
TOBA SUNRISE	\$10
mango, orange, pineapple, cranberry topped with lime soda	
NUSA COLADA	\$10
iced shaken pineapple, coconut milk and lime	
MANGGALIKA	\$10
mango puree, lime, and topped with soda over ice	

★ ALCOHOLIC BEVERAGES

DUTCH BEERS

AMSTEL LIGHT, Light Lager	\$6
pale golden, rich and hoppy, light bitterness. Netherlands (3.5%)	
HEINEKEN, Pale Lager	\$6
clear pale golden, light bodied and balanced. Netherlands (5%)	

ATLANTA CRAFT BEERS

MONDAY NIGHT BREWING - Blood Orange IPA	\$8
punchy blood orange notes, an overall juicy hop bomb (7.4%)	
JEKYLL BREWING - Southern Juice IPA	\$8
grapefruit and bright citrus nose, hazy with juicy hops (6.3%)	
CREATURE COMFORTS - Tropicália IPA	\$8
balanced, soft and juicy, fruity with citrus and ripe passion fruit (6.6%)	

BALI VIBES Happy Hour

MONDAY – FRIDAY 4:30 - 6:30 PM

Selected Cocktails and Wines \$6, Beers \$3

COCKTAILS

all cocktails at WIN are hand-crafted with top liquor brands, and elevated with tropical fruits and spices to bring you the vibrant flavors of late-night Bali and Amsterdam vibes. It's definitely the perfect way for you to unwind after a day at work or when relaxing with your loved ones or friends.

<i>Signatures</i>	
BALI JITO	\$11
white rum, fresh lime juice, strawberries & basil mojito	
BALI 75	\$11
gin, passionfruit, citrus, prosecco	
BALI ESPRESSO MARTINI	\$11
Bali espresso, coffee liqueur, Irish cream and hints of caramel	
BALI SUNSET	\$11
vodka, peach schnapps, orange juice, pineapple juice, grenadine	
LYCHEE MARTINI	\$11
vodka, fresh lychee juice, elderflower, citrus	
MANGGARITA	\$11
tequila, lime juice, mango puree, triple sec	
NANAS COLADA	\$11
coconut rum, coconut milk, lime juice, pineapple juice	
KUNO FASHIONED	\$11
bourbon, simple syrup & bitters with pandan extract	

WHITE & ROSÉ WINES

Glass Bottle

PROSECCO SPARKLING, La Marca, Italy	\$10	\$34
mid dry, light body, mid-high acidity		
PINOT GRIGIO, Maso Canali, Italy	\$10	\$36
mid dry, mid-light body, mid-high acidity		
SAUVIGNON BLANC, Souverain, California	\$9	\$32
mid dry, mid-light body, bright acidity		
CHARDONNAY, William Hill, California	\$10	\$36
mid dry, medium body, medium acidity		
RIESLING, St. Urbans-Hof, Germany	\$9	\$32
off-dry, light body, bright acidity		
ROSÉ, Sofia, California	\$11	\$40
mid dry, medium body, bright acidity		

RED WINES

Glass Bottle

PINOT NOIR, Chateau Souverain, California	\$9	\$32
mid dry, medium body, low tannins, mid-high acidity		
MERLOT, Frei Brothers, California	\$11	\$40
mid dry, medium body, low tannins, mid acidity		
MALBEC, Gascon, Argentina	\$11	\$40
mid dry, mid body, mid tannins, mid-low acidity		
CABERNET SAUVIGNON, Bonanza, California	\$10	\$36
mid dry, full body, mid-high tannins, mid acidity		

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.

TASTE ADVENTURE OF THE 17.000 ISLANDS OF INDONESIA

WEST SUMATERA

Padang

Nasi Rames: **YELLOW CHICKEN CURRY RICE PLATE**

Rijsttafel Large Plates: **GRILLED BEEF RENDANG SAUCE**

Nasi Rames: **BEEF RENDANG RICE PLATE**

Rijsttafel Large Plates: **GRILLED LAMB LEG GULAI SAUCE**

Desserts: **SARIKAYO BRÛLÉE**

Desserts: **KOLAK PANNA COTTA**

SPECIAL CAPITAL REGION OF JAKARTA

Jakarta

Signatures: **FLYING FISH**

Signatures: **RIJSTTAFEL**

WEST JAVA

Purwakarta

Seti Bar: **MARANGGI BEEF SATÉ**

Bandung

Desserts: **DADAR GULUNG CRÊPE ROLLS**

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

CENTRAL JAVA

Tegal

Small Plates: **CHICKEN & EGG PILLOWS**

Semarang

Small Plates: **VEGETABLE SPRING ROLLS**

Lunch Specials: **NASI GORENG**

Klaten

Desserts: **ES PUTER SORBET**

SPECIAL REGION OF YOGYAKARTA

Yogyakarta

Small Plates: **AYAM KREMES**

Lunch Specials: **MIE GORENG**



NORTH SULAWESI			
Manado			
Small Plates	CRISPY CORN FRITTERS	Small Plates of The Sea	Big Plates Large Plates
		SEA SCALLOPS DABU-DABU	GRILLED CHICKEN RICA-RICA



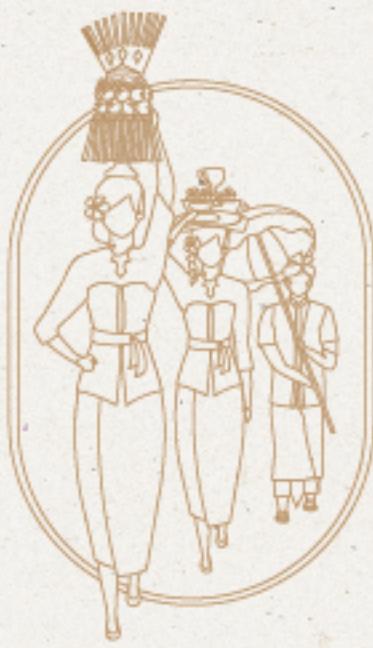
BALI

Signatures JIMBARAN SEAFOOD PLATTER	Signatures BALI BABY BACK RIBS	Nasi Rames BALI BRAISED PORK RICE PLATE
Signatures BALI LAMB LOIN CHOP	Signatures BALI CRISPY DUCK	Small Plates of The Sea BALI ROASTED FISH

EAST JAVA

Lamongan	Madura
Soups & Salads CHICKEN SOTO	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!