

· menu ·







Selamat Makan

ENJOY YOUR MEAL

WIN, which stands for Wonderful Indonesia showcases the truest forms of cuisine, coffee, drinks and culture from Indonesia. Our chefs elevate traditional Indonesian cuisine into modern Gastrobar delicacies, ranging from our flavorful tapas style small plates to our iconic Signatures and world famous Dutch-Indonesian Rijsttafel (rice table).

While you're here, don't forget to dip into our homemade selection of sambals, whether you like it mild, medium, or flaming hot, there is something for everyone. **Enjoy** the very best **Taste of Bali** only at **WIN**, expertly crafted by our chefs.





SP1. VEGETABLE SPRINGROLLS

Lumpia 💋



spring rolls of shiitake mushroom and veggies, sweet and sour dip





SP2. CRISPY CORN FRITTERS

Bakwan Jagung 💋



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



SP3. CURLY CORN

Jagung Keriting 💋



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



SP4. CHARGRILLED **TOFU BITES**

cubes of firm tofu, served with 'kecap manis' and spices drizzle



SP5. PATATAS BRAVAS

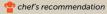
fried tender baby potatoes, served with homemade sambal aioli













SP6. BRUSSEL SPROUTS TEMPURA

crispy charred brussel sprout, served with sweet and sour dip



SP7. CHICKEN & EGG PILLOWS

Martabak

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



SP9. CRISPY CHICKEN KREMES

Ayam Goreng Kremes

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



SP8. PORK WONTONS

Pangsit Goreng

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



SP10. BALI ROASTED PORK

Babi Guling

crispy pork belly, served with 'sambal matah' relish



SPT. SMALL PLATES TASTING

choose any three kinds, chef's recommendation for sharing among three persons









SS1. RICA RICA SHRIMP AL AJILLO 65

chargrilled shrimp with rica rica marinate, drizzled with savory garlic sauce



\$9

SS2. BALI BEACHSIDE GRILLED SHRIMP ©

popular Bali style chargrilled shrimp glazed with savory balinese spices



crispy battered white fish fingers served with homemade sambal aioli







SS4. BALI ROASTED FISH @

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



SS5. GOHU TUNA CARPACCIO @ 👕





thinly sliced tuna loin, tangy and vibrant moluccas island vinaigrette

SS6. CRUNCHY CALAMARI

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



SS7. SEA SCALLOPS DABU DABU @



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

SS8. PADANG SOFT SHELL CRAB TEMPURA

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

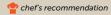














Six Skewers

SB1. VEGETARIAN SATÉ 💋 💷



skewers of plump mushrooms, chargrilled to perfection, drizzle of 'kecap manis' and crispy shallots



SB2. CHICKEN SATÉ 🥒



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

SB3. BALI STYLE PORK SATÉ

popular Bali style skewers of tender pork, marinated with spices and brown sugar, chargrilled to perfection, drizzle of 'kecap manis'





tender cubed beef skewers in a crust of powdered coriander seeds and brown sugar, chargrilled to perfection, drizzle of 'kecap manis'





SB5. LAMB SATÉ

succulent skewers of boneless lamb, marinated with aromatic herbs and chargrilled to perfection, drizzle of 'kecap manis' and crispy shallots

SB6. BALI STYLE SEAFOOD SATÉ @

traditional Bali 'sate lilit' skewers of minced fish and shrimp combined with grated herbs and spices, served with 'sambal matah' relish





SBT. SATÉ TASTING

choose any three kinds, chef's recommendation for sharing among three persons











chef's recommendation





SA1. INDONESIAN CHICKEN SOUP

Soto Ayam

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

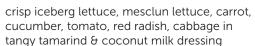
Soto Jamur 💋 💷



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

SA3. ARCHIPELAGO SALAD 🥖 💷





protein choices:

• Chicken Saté +\$3 +\$5 • Shrimp • Beef Saté +\$5





SA4. GRILLED PINEAPPLE SALAD 🥖 💷



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

protein choices:

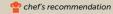
• Chicken Saté +\$3 +\$5 • Shrimp • Beef Saté +\$5













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) 9 GF



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



SH1. FRIED RICE 🥖 💷





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

SH2. YELLOW RICE 🥖 💷



'nasi kuning' savory coconut rice

SH3. SMASHED POTATO P



crispy smashed potatoes

SH4. SAUTÉED VEGGIES 🥏 💷



seasonal choice of vegetables

SH5. STEAMED RICE 9 65

fluffy steamed jasmine rice

SH6. SHRIMP CRACKERS

SH7. PITA BREAD

soft flat breads perfect for dipping or as wrap for sandwiches











all rice plates are served with Yellow Savory Coconut Rice, two 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

NR1. PLANT BASED RENDANG RICE PLATE © ©

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





NR2. BEEF RENDANG RICE PLATE @ *

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

NR3. YELLOW CHICKEN CURRY © RICE PLATE

Ayam Gulai grilled chicken thigh in mild creamy yelllow curry sauce





NR4. CRISPY CHICKEN RICE PLATE

Ayam Kremes

crispy chicken sprinkled with savory 'kremes' tempura bits

NR5. BALI STYLE BRAISED PORK RICE PLATE

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



\$14

NR6. FISH CURRY RICE PLATE

white fish fingers tempura, light and zesty curry sauce

NR7. SHRIMP SAMBAL RICE PLATE @F

shrimp sautéed in savory chilli jam with aromatic herbs

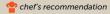


















SG1. BEST RIBS IN TOWN

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 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

SG3. **JIMBARAN SEAFOOD PLATTER**

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:

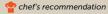
steamed rice / fried rice / yellow coconut rice / crispy smashed potato













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!

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



SG5. BALI ROASTED LAMB

'KAMBING GULING' ON THE BONE

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



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 GE



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 🥖 🥒





(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







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** 🥖 📴





PD3. CRÊPE ROLLS

Dadar Gulung 💋 👕





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



PD4. SARIKAYO BRÛLÉE 🥖



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

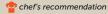
















Signatures

BALI JITO

white rum, fresh lime juice, strawberries & basil mojito



BALI 75

gin, passionfruit, citrus, prosecco



BALI ESPRESSO MARTINI

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



BALI SUNSET

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



LYCHEE MARTINI

vodka, fresh lychee juice, elderflower, citrus



MANGGARITA

tequila, lime juice, mango puree, triple sec



NANAS COLADA

coconut rum, coconut milk, lime juice, pineapple juice



KUNO FASHIONED

bourbon, simple syrup & bitters with pandan extract









gluten friendly

