



Here you are in the Island of the Gods, curious about the local dishes or missing your home food.

The Long Table restaurant serves traditional local delicacies and International classical cuisine. With the elegant ambience and design which makes the Peranakan design stand out, we want to take you back to Indonesia's royal heritage and satisfy your curious taste buds. Or you might prefer to journey through our romantic classical Western cuisine. Last, you could even provide us your personal recipe or menu for us to try to cook it for you. Experience your home away from home, only at The Long Table restaurant.

## AWARTA SIGNATURES

### Nasi Goreng Awarta

Traditional Indonesian Fried rice served with sunny side up, fried chicken, beef & chicken satay, beef floss, and crackers on the side. **175**

### Nam-Jim-Jaew Grilled Beef

Thailand fusion of grilled Australian tenderloin slices with Awarta's famous nam-jim-jaew sauce. **250**

### The Awarta Burger

Homemade seasoned Australian beef with toasted brioche bun, melted mozzarella cheese, bacon, egg, gherkins, lettuce and mayonnaise served with potato allumette. **200**

### 'Rossini' style 200g US Beef Tenderloin

Served with foie gras, mashed potatoes, crown mix salad and shallot balsamic dressing. **390**

### Black Ink Risotto

Topped with baby squid, and crispy soft shell crab. **250**



Spicy

## APPETIZER

### Indonesian Savories

Samplers of gado-gado roll, satay lilit, bakwan jagung and bitterballen. **110**

### Schmacon Wrapped Prawn

King tiger prawn wrapped in crispy Beef schmacon, served with Balinese avocado salsa. **130**

### Asian Platter

Samplers of spring roll, samosa, and fried dumplings served with Thai chili dipping. **110**

### Bruschetta Tray

Baguette slices topped with tomato avocado salsa, olive tapenade and sunflower basil pesto. **95**

### Calamari Rings

Battered calamari rings with tar-tar dipping sauce. **110**

### Tuna Tartar

Diced yellow fin tuna with wasabi crème fraiche, mango and avocado salsa. **115**

### Seared Scallops

Ocean fresh scallops and rustic hash brown come with mango and capsicum coulis. **135**



Spicy

## SALAD

### Gado-Gado

Traditional classic Indonesian poached vegetables served with hard-boiled egg, peanut dressing and prawn crackers.

95

### Mediterranean Mixed Seafood Salad

Grilled seasoned squid, shrimp, fish, zucchini and sun-dried tomato topped with bed of lettuce and shallot vinaigrette dressing.

125

### Caesar Salad

Romaine lettuce with homemade anchovy dressing, 4-minutes boiled egg, and parmesan shavings and crispy bacon bits.

95

Extra toppings:

Grilled chicken +25

Marinated Tasmanian Salmon +35

## SOUP

### Tomato Soup

Smooth and creamy served with thin crisp croutons.

95

### Wild Mushroom

Served with thin crisp croutons.

95

### Tom Yum

Thailand spicy & sour broth with tiger prawns, ginger, lemongrass.

155



Spicy

## PERANAKAN & INDONESIAN TASTE

### Nasi Goreng Awarta

Fried rice served with sunny side up on the top, fried chicken, beef & chicken satay, beef floss, and crackers on the side.

175

### Rendang Spiced Beef

Classic Indonesian beef curry with traditional spices, served with cassava leaves and steamed rice.

250

### Grilled "Rica-Rica" Chicken

Half-spring chicken marinated in chili, basil, lemongrass and kafir lime served with steamed rice and woku fern tip.

220

### Grilled "Rica-Rica" Barramundi

Marinated in chili, basil, lemongrass and kafir lime served with steamed rice and woku fern tip.

250

### Nam-Jim-Jaew Grilled Beef

Thailand fusion of grilled Australian tenderloin slices with Awarta's famous nam-jim-jaew sauce.

250

### Tuna Sambal Matah

Balinese style shredded tuna with sambal matah and urap vegetables.

195

### Penang Laksa

Malaysian seafood curry pot with vermicelli rice noodle, tiger prawns, egg tofu, fish cake and boiled quail egg.

195

### Soto Ayam

Javanese traditional chicken soup served with warm steamed rice.

105



Spicy

## WESTERN SELECTION

### The Awarta Burger

Homemade seasoned Australian beef with toasted brioche bun, melted mozzarella cheese, bacon, egg, gherkins, lettuce and mayonnaise served with potato allumette.

200

### Awarta's Signature Club Sandwich

Toasted homemade walnut bread, grilled chicken, bacon, lettuce, avocado, egg mayonnaise and tomato served with potato of your choice (fries, mashed or allumette).

135

### Salmon in Paradise

Seared Atlantic salmon fillet with orange hollandaise sauce, crown salad and colcannon mashed potatoes.

295

### Barramundi by the Beach

With a choice of pesto or truffle dressing served with grilled vegetables.

290

### 'Rossini' style 200g US Beef Tenderloin

Served with foie gras, mashed potatoes, crown mix salad and shallot balsamic relish.

390

### Lebanese Marinated Chicken

Served with pilaf rice, hummus and salad.

195



Spicy

## PASTA

### Black ink Risotto

Topped with baby squid, and crispy soft shell crab.

250

### Spaghetti Aglio e Olio

Tossed in garlic, black olive, chilli flake and extra virgin olive oil, with grilled tiger prawns.

185

### Smoked Salmon Risotto

Creamy Arborio rice risotto with smoked salmon, dill and wilted spinach.

225

### Spaghetti Carbonara

With crispy bacon pieces, mushroom and grated Parmigiano Reggiano.

165



Spicy

## DESSERTS

### Indonesian Delights

Classic traditional Indonesian 'Jajanan Pasar': dadar gulung, lapis legit, and bubur injin. **95**

### Dark Cacao Marquise

Chocolate cake served with tamarind ganache, orange compote and refreshing mandarin sorbet. **95**

### Crème Brûlée

Caramelized vanilla crème, poppy seed vanilla ice cream and crispy honey tuiles. **95**

### Cheese Cake from the Island

With strawberry coulis, and caramelised banana. **95**

### Ice Cream and Sorbet

Ice cream selection: Vanilla, Chocolate Chip, Chocolate, Strawberry **35**  
Sorbet: Pineapple Sorbet, Raspberry Sorbet, Coconut Sorbet.  
(price per scoop)

### Fruit Platter

Seasonal fresh tropical fruits. **85**



## THE AWARTA AFTERNOON TEA

500 / couple

Pandan Pannacotta

Banana Fritters / Pisang Goreng

Scones with Strawberry Jam and Cream on the side

Pie Susu

Cantik Manis / Pink Pearl Cake

Sticky Rice Cake with Javanese Sugar Cream

Onde-Onde with Melted Salted Egg

Bakpao with Char Siu Chicken

Cassava Casserole

Chicken Sambal Matah on Sliced Cucumber

## CLASSIC AFTERNOON TEA

500 / couple

Valrhona Chocolate Mousse

Lemon Meringue Tart

Scones with Strawberry Jam and Cream on the side

Earl Grey crème brûlée

Raspberry Choux au Craquelin

Assorted Cookies: double chocolate chip, oatmeal raisin & almond

Chicken Croissant Sandwich

Ham & Cheese sandwich

Spinach Mushroom Quiche

## KIDS MENU

### Spaghetti Bolognese

Soft spaghetti with minced beef, bolognese sauce, and grated parmesan cheese.

85

### Fish & Chips

Crumbed snapper fish and golden fries with tomato and tar-tar sauce on the side.

95

### Grilled Cheese Sandwich

Grilled white toast with melted mozzarella cheese.

85

### Cheesy French Fries

Seasoned french fries with melted mixed cheese and bacon bits. 65

### Sweet Corn Soup

Sweet corn soup with egg whites, served with a warm bowl of steamed rice. 65