

# FROM THE TUGU BISTRO

## SALAD

### **TUGU CAESAR SALAD 90**

Crisp romaine lettuce, poached egg, loloroso, rucola, grated parmesan cheese, garlic crouton, olive oil and lime juice, Tugu caesars dressing with roast garlic and virgin olive oil

with choice of grilled chicken **125**  
or grilled prawns **150**

### **ROASTED BEETROOT SALAD 90**

Roasted beet root, rucola, avocado and grapefruit, mint herbs balsamic vinaigrette dressing

### **ASIAN-STYLE TUNA & AVOCADO SALAD 115**

Japanese-style seared Ahi tuna, avocado, bean sprouts, soy bean cake, bok choy, cherry tomato, rucola, sesame seeds, tamarind dressing

### **ROASTED DUCK SALAD 110**

Roasted Peking duck, rucola, purple cabbage, orange chunk, raisin, chestnut, sesame soy dressing

### **QUINOA & KALE SALAD 100**

Quinoa, kale, grape fruit, feta, sunflower seed, lemon honey mustard dressing

### **THAI STYLE SEAFOOD SALAD 125**

Grilled squid, grilled prawn, pineapple, green papaya, carrot, red onions, kaffir limes and nuts, Thai ginger chili dressing

### **GOAT CHEESE & PUMPKIN SALAD 110**

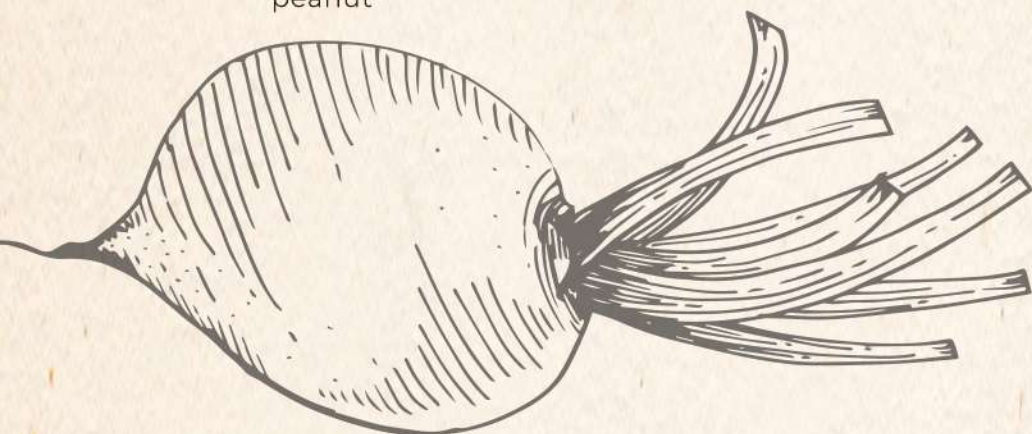
Goat cheese, roast pumpkin, crispy soya bean cake and rocket lettuce, house dressing

### **AEGEAN FARMER'S LUNCH 115**

Grilled chicken, bacon, lettuce, mizuna, avocado, boiled egg, chives and plum tomato, olive mustard lemon dressing

### **GOHU IKAN TUNA 100**

Indonesian tuna ceviche with home-grown spices of basil, red onion, mild red pepper, lime and crusted peanut



## SOUP

### **CLASSICAL SOTO AYAM 90**

Turmeric soup with slices of roast chicken, boiled eggs, crispy potato chips, glass noodles, celery and bean sprouts

### **TOM YAM SOUP - LOMBOK STYLE 95**

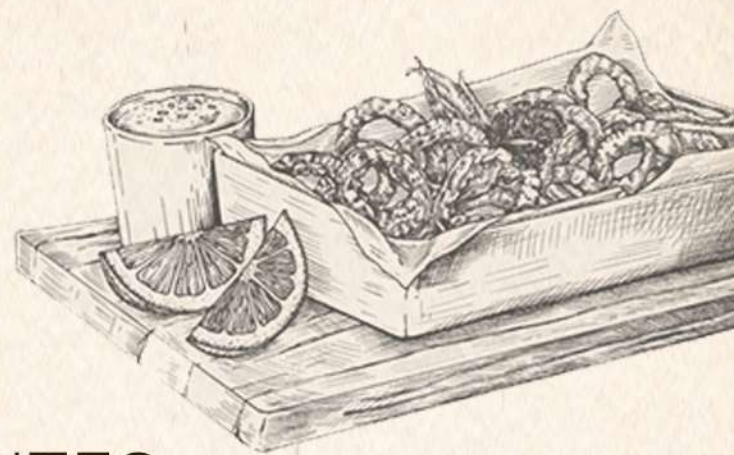
Fillet of snapper, squid and shrimps in a clear soup of garlic, red onion, lemongrass, kaffir lime leaf, ginger, galangal and coriander

### **SPANISH GAZPACHO 85**

Spanish-style chilled refreshing soup of tomato with sides of cucumber, green & red peppers, garlic croutons and chopped fresh vegetables

### **WONTON SOUP 95**

Steamed dumplings filled with chicken, shrimps and shiitake mushroom with green cabbages



## BITES

### **TUGU SPRING ROLLS 90**

Stuffed with bamboo shoots, shrimps, chicken, ginger plum sauce

### **CALAMARI FRITTI 100**

Deep fried baby calamari served with garlic aioli dip

### **CORN FRITTERS 85**

Indonesian corn fritters, local herbs, avocado salsa

### **SIOMAY 90**

Babah-style steamed prawn dim sum dumplings, served with sweet & sour sauce





## SANDWICHES

### **LOMBOK TALIWANG ROAST CHICKEN WRAP 145**

With organic cassava leaves and Taliwang sauce, home-made potato chips

### **CLUB SANDWICH TUGU STYLE 150**

Triple-decker with marinated roast chicken, cheese, crispy bacon, lettuce, tomato, cucumber, homemade potato chips

### **TUGU FARM CHEESE BURGER 180**

Grilled minced beef, cheese, cole slaw salad, French fries

## PIZZA

### **PIZZA MARGHERITA 175**

Tomato sauce, mozzarella, fresh oregano, basil

### **WHITE TRUFFLE PIZZA 175**

White pizza, rucola, white mushroom, truffle oil, mozzarella, goat cheese, oregano

### **HAM, RICOTTA & MOZZARELLA PIZZA 190**

Tomato sauce, ricotta, mozzarella, and ham

## PASTA

### **SPAGHETTI AGLIO E OLIO WITH PRAWN 220**

Garlic, mild red chili and olive oil, grilled prawn

### **MUSHROOM RAVIOLI 175**

Homemade ravioli, mushroom garlic, onion, fresh thyme, parmesan

### **CLASSIC PASTA CARBONARA 190**

Choices of fettuccine, rigatoni, spaghetti, penne with bacon, and parmesan cheese

## MAINS

### **RIBEYE ON HOT STONE 325**

Grilled ribeye, sautéed string beans, wasabi

### **GRILLED YELLOWFIN AHI 235**

Grilled tuna served with buttered spinach, dauphinoise potato and lemongrass basil sauce

### **WAGYU COGNAC PORT SAUCE 330**

Grilled rosemary marinated wagyu (200 grams), smoky grilled vegetables, duchess potatoes and cognac sauce

## FROM THE GRILL

### **PRAWNS (Market Price)**

### **FISH OF THE DAY : WHOLE FISH (Market Price)**

### **FILLET FISH (180 grams) 255**

### **LOBSTER (Market Price)**

#### **Served with your choices of:**

Sweet soy and lime sauce, shallot and lemongrass relish, tomato relish, garlic butter, chimichurri, red salsa

#### **And choice of the following side dishes:**

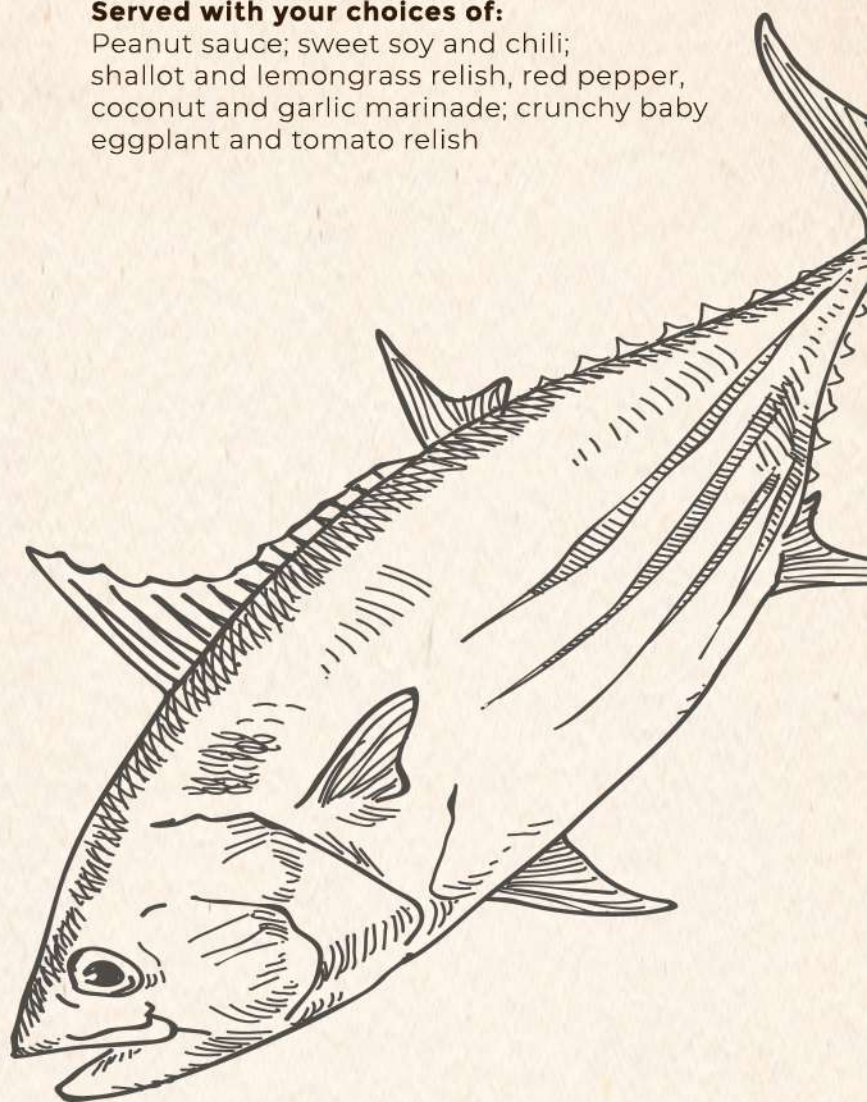
Brown rice, turmeric rice, white rice, baby potato, roasted potato, French fries, sautéed green beans & bean sprouts with island spices, eggplants in tomato relish

### **PASAR SATE KEPULAUAN 235**

6 kinds of Indonesian satays, chicken, lamb, fish, sweet beef, red pepper soybean cake, and eggplant fiesta.

#### **Served with your choices of:**

Peanut sauce; sweet soy and chili; shallot and lemongrass relish, red pepper, coconut and garlic marinade; crunchy baby eggplant and tomato relish





# TASTE OF INDONESIA

## **IKAN BUNGKUS DAUN 235**

Yellowtail marinated with turmeric, galangal candlenuts, and lemongrass wrapped in banana leaves

## **TUMIS PAKIS IKAN ASAP 225**

Stir fry of fern tips, coconut broth and home-smoked tuna

## **BARRAMUNDI CURRY 235**

Light white curry of barramundi, young star fruit, tomato and Thai basil, turmeric rice

## **RENDANG DAGING 265**

Slow-cooked Sumatra style tenderloin in reduced red coconut sauce

## **SATE BULAYAK 220**

Skewers of tenderloin with red Lombok sauce, stir-fry of island vegetables, rice cake

## **JAVANESE CHICKEN CURRY 195**

Light red chicken curry, baby potatoes, steamed rice

## **PLECING AYAM TALIWANG 210**

Signature Lombok chicken dish with water-spinach eggplant and tomato relish

## **NASI GORENG SEAFOOD 170**

Fried rice with seafood, ginger and cayenne pepper, crispy wonton

## **NASI GORENG BANG SAMIN 170**

Signature Tugu fried rice with recipe inherited from a street vendor in East Java, shredded chicken, shrimps, noodles and boiled eggs

## **BAKMI KAMPONG SIRE 170**

Homemade noodles stir-fried in soy sauce, organic water spinach and assorted seafood

# JAPANESE

## **SUPREME PLATTER 270**

2 fatty yellowfin tuna nigiri, 2 prawn nigiri  
3 salmon belly sashimi, 2 butter fish sashimi  
and California roll

## **NIGIRI (4 PCS)**

## **SAKE KYABIA 110**

Salmon, creme fraiche and green caviar

## **CHUTORO 110**

Fatty yellowfin tuna, Japanese rice

## **UNAGI 110**

Eel, Japanese rice, teriyaki sauce

## **MUSHI EBI 110**

Prawn, Japanese rice

## **MAKI ROLL**

## **TUGU RAINBOW 120**

Fresh raw fish, avocado, crab stick, nori,  
Japanese rice, mayo

## **DRAGON of SIRA 125**

Prawn tempura, avocado, tobiko, Japanese  
rice, and spicy mayo

## **TUGU CALIFORNIA 110**

Tobiko caviar, prawn, truffle, cucumber,  
avocado, Japanese rice, and egg

## **PHILIPENO 120**

Salmon, jalapeno, shichimi butter, Japanese  
rice, and cream cheese

## **HAKU 120**

Butter fish, crab salad, avocado, topping spicy  
tuna, Japanese rice, and crispy flakes

# DESSERTS

## **CREPES DELIGHT 85**

Crepes, caramelized rum flambéed, crispy toasted  
coconut, vanilla ice cream

## **COCONUT CRÈME BRULEE 80**

Grated coconut and vanilla cream custard, cara-  
melized crust

## **CHOCOLATE LAVA 80**

warm dark chocolate cake with soft melting  
center, strawberry compote and vanilla ice cream

## **BANANA FRITTERS 80**

Served à la minute, with vanilla ice cream

## **LUSCIOUS HOMEMADE ICE CREAMS**

Your choices of: Dark chocolate, Vanilla with cara-  
mel swirl, Strawberry, Banana

**1 Scoop 45, 2 scoops 75, 3 scoops 95**

## **MANGO CHEESE CAKE 80**

Homemade cheese cake with mango sauce and  
mixed berries, passionfruit sorbet

## **TIRAMISU 80**

Homemade tiramisu with chocolate coffee  
crumble

## **AFFOGATO 80**

Espresso, vanilla ice cream

## **DARK CHOCOLATE CREME BRULEE 80**

Served à la minute, with vanilla ice cream

## **HOMEMADE TROPICAL SORBETS**

Your choices of: Tamarillo, Passion fruit,  
Yuzu Mint & Basil, Tropical fruit of the season

**1 Scoop 45, 2 scoops 75, 3 scoops 95**

*The above prices are subject to 21% government tax  
and service charges. All prices quoted in thousand rupiahs*