

















APPETIZER

- GADO GADO, A CLASSIC JAVANESE VEGETARIAN FAVORITE**  **68**
of blanched cabbage, long beans, bean sprout with boiled egg, fried tofu, bean cake drizzled with sweet peanut sauce.
- PADMA'S CHICKEN & PRAWN SALAD**  **98**
crunchy romaine lettuce with deep fried crispy poached egg, bacon, crouton, cherry tomato, shaved parmesan cheese, anchovies & chefs special dressing.
- HANDCRAFTED RUSTIC GRILLED VEGETABLES SALAD**  **68**
with eggplant, zucchini, pepper, asparagus & mushroom with infused garlic, chili and olive oil.
- GOLDEN SEARED SCALLOPS ON PINEAPPLE CARPACCIO**  **215**
on ginger pickles drizzled with aromatic Thai glaze.
- CHICKEN VEGETABLES SPRING ROLLS** **68**
filled with vermicelli noodle & egg served with fresh fruit slaw, plum & chili soy sauce.
- DONBIU DELUXE NACHOS** **98**
crispy tortilla chips, chili con carne, onion, sour cream, guacamole & cheddar cheese.
- BBQ ORIENTAL CHICKEN WINGS (3pc)** **80**
on stir fried bak coy drizzled with garlic ginger Asian flavors.
- ROASTED TOMATO, PEPPERS & BASIL SOUP**  **68**
topped with parmesan cheese & olive oil.
- SOTO AYAM MADURA**  **68**
flavored chicken & local spices broth with glass noodles, boiled egg, cabbage, bean sprout, tomato & melinjo (bean) crackers





POULTRY & MEAT

- 220 gram FLAME GRILLED AUSTRALIAN RIB EYE STEAK** **198**
with creamy black pepper corn sauce, a choice of salad or roasted vegetables, baked potato or French fries or creamed potato
- 180 gram FLAME GRILLED AUSTRALIAN BEEF TENDERLOIN**  **260**
with Chef Rudy's authentic recipe of onion masala sauce, mashed potato & charred flavored mixed vegetables.
- OVEN BAKED RACK OF AUSTRALIAN LAMB** **280**
on roasted herbs potato Carpaccio, sautéed asparagus & zucchini with lamb jus
- GRILLED CHICKEN BREAST ALA CHEF JOHN** **150**
stuffed with provolone & mozzarella cheese served on pumpkin gnocchi with a vodka roasted garlic sauce
- SUP BUNTUT KOMPLIT JAKARTA** **170**
Jakarta style deep fried or boiled oxtail served in a savory & tasty soup, melinjo crackers, vegetables & green chili sambal.
- 500 gram TENDER FLAME GRILLED USA PORK SPARE RIBS**  **185**
corn on the cob, onion ring, baked potato with passion fruit plum glaze.
- CLASSIC OXTAIL FRIED RICE**  **138**
with grilled oxtail served with hot green chili paste & melinjo crackers
- SATE CAMPUR NUSANTARA**   **135**
assortment of charcoal grilled Indonesian Satay of Balinese pork; marinated chicken & lamb with sweet soya served with peanut sauce & rice.
- WOK STIR FRIED HOMEMADE SPINACH NOODLE'S WITH CRISPY CHICKEN WONTONS** **98**
flavored with charred vegetables.
- FLAME GRILLED WAGYU BACON EGG CHEESE BURGER** **135**
with onion rings, fruit nut slaw & French fries

FROM THE OCEANS

CRISPY SKIN TASMANIAN SALMON STEAK 	220
with sautéed mushroom, green peas, pistachio crumb & orange blossom sauce	
PAN SEARED BALI OCEAN CORAL TROUT 	150
with tomato garlic oregano lemon olive oil dressing	
GRILLED RIVER PRAWN ON CHARRED SPINACH 	268
infused with chili garlic olive oil	
HOMEMADE SQUID INK NOODLES & PRAWN TORTELINI	150
in prawn bisque	
INDONESIAN PRAWN FRIED NOODLES	125
stir fried egg noodles with prawns & vegetables	
CLASSIC FISH & CHIPS	125
deep fried mahimahi in beer batter served with salad, roasted garlic mayonnaise, tartar sauce & red wine vinegar with French fries	
BBQ SPICY MARINATED GRILLED SQUID 	85
with Balinese relish	
INDIAN SEAFOOD CURRY 	125
Southern India's specialties with prawn, squid, snapper & mussel	

VEGETARIAN

HANDCRAFTED RUSTIC GRILLED VEGETABLES SALAD 	68
with eggplant, zucchini, pepper, asparagus & mushroom with infused garlic, chili & olive oil.	
GADO GADO, A CLASSIC JAVANESE VEGETARIAN FAVORITE 	68
blanched cabbage, long beans, bean sprout with boiled egg, fried tofu, bean cake drizzled with sweet peanut sauce.	
ROASTED TOMATO, PEPPERS & BASIL SOUP 	68
topped with parmesan cheese & olive oil.	
INDONESIAN VEGETABLES CURRY 	48
from local spices & vegetables in coconut milk sauce	
POACHED EGG BRIOCHE BURGER	48
a healthy choice with onion marmalade & mushroom	
MAMA'S STYLE SPAGHETI AGLIO OLIO	48
garlic chili & olive oil pasta	
STIR FRIED HOMEMADE SPINACH NOODLE WITH CHARRED VEGETABLES	68
wok fried Chinese style	

SIDE DISHES

(all of our side dishes are gluten free unless they are marked)

FRENCH FRIES	48
BAKED OR MASHED POTATO	48
POTATO WEDGES	48
GARLIC BREAD NORMAL OR GLUTEN FREE (GF available)	38
ROASTED OR STEAMED VEGETABLES	48
STEAMED RICE	18
CORN ON THE COB	18

CHEF'S RECOMMENDATION

Dear guests,

Our culinary team is delighted to present you their special dishes & recommendation.

We offer wine pairing together with the chef's specials & recommendation.

Feel free to approach & ask our professional team members for any recommendation & suggestions.

Have a pleasant dining experience.

DONBIU TEAM