

KATA KITA

STARTER —

SATE LILIT

Balinese minced chicken satay with grated coconut, herbs, and spices, wrapped in lemongrass and grilled over charcoal.

GRILLED CHICKEN SATAY

Marinated with turmeric, fried shallots, peanut sauce, potato chips (DF, N)

SALTED EGG CHICKEN BAO

Fried chicken bao with creamy salted egg mayo, crispy shallots, and soft bao buns. 2 Per Serve (N)

RENDANG & STEAMED BAOS

Tender beef in a rich, spiced coconut sauce, served with soft steamed baos (DF)

CRISPY FRIED WINGS WITH SAMBAL

Crunchy Indonesian-style fried chicken wings, served with spicy garlic sambal bawang (N)

CRISPY CORN FRITTERS (BAKWAN JAGUNG)

Served with Sambal (3pcs) (DF, V)

BALINESE STYLE PORK SKEWERS

Marinated pork skewers grilled over fire.

HOKKAIDO SCALLOPS GULAI

Pan seared and dressed in spicy coconut creamy "Gulai" curry (3pcs)

ROTI PRATA

SHARINGS —

CHAR GRILLED SHORT RIBS

12 hours cooked short ribs, grilled with smoked peanut sauce (DF, GF, N)

BABI GULING PLATTER

8 hours roast Tasmanian pork belly, green beans, shallots, garlic sambal.

BALINESE PORK RIBS

Tasmanian pork ribs slow-cooked in spices, glazed with shallot and soy sauce, grilled to order (DF)

GRILLED POMFRET

Half pomfret fillet grilled on banana leaf, turmeric and mixed aromatics marinate, lime and sambal (GF, DF)

WAGYU BEEF RENDANG

Tender Wagyu beef in a rich, spiced coconut sauce.

KK FRIED CHICKEN

Marinated in turmeric, garlic, mix spices & herbs, Batterless Fried Chicken, fried to order and served with sambal (GF, DF, N)

KANGKUNG

Garlic, fried shallots, shrimp paste, chilli (DF)

GADO GADO

Steamed vegetables, tofu, tempe, spinach, carrot, and beansprouts with Indonesian peanut sauce, served with crackers (V, DF, N)

CRISPY CHINESE BROCCOLI

Garlic crisp, fried shallots (DF, V)

SIGNATURES —

BABI GULING

8-hour roast free-range pork belly, pork skewer, pepaya lawar, fried garlic sambal, jasmine rice (GF,DF,N)

SMOKED FISH CURRY

Smoked Seasonal Fish simmered in turmeric coconut curry, chilli, lemongrass, kaffir lime served with rice (GF,DF)

FRIED DUCK

Duck sous-vide for 9 hours then fried to perfection, served with vegetable lawar, jasmine rice and a side of sambal (GF,DF)

AYAM BETUTU

Balinese roast chicken slow-cooked in aromatic spices, vegetable urap, sambal matah and jasmine rice (GF,DF,N)

ROAST PORK BELLY

Roast pork belly with sambal "Matah", shallots, garlic, chilli, jammy egg, jasmine rice (GF,DF)

SQUID INK FRIED RICE

Fried rice with squid ink, kaffir lime leaf, fried squid, garlic aioli (DF)

RICE & NOODLES —

NASI GORENG

Indonesia's favourite dish, chicken, fried egg, house made pickles and garlic crackers (V)-Vegetarian option available (VE,GF,DF)

MIE GORENG

Wok tossed fried egg noodles with chicken, fried shallots, choy sum (DF,V option)

HAINAN CHICKEN RICE

Tender poached chicken served with aromatic rice cooked in chicken broth, accompanied by a zesty ginger sauce and a spicy chili sauce.

STREET-STYLE CHICKEN NOODLES (BAKMIE AYAM)

Tender poached chicken thigh with Chinese broccoli, garlic oil tossed noodles, crispy shallots and a side of house sambal. Choose sweet soy or savoury base. Served with warm clear chicken broth.

BAKMIE CAMPUR

Freshly made Egg Noodles, Crispy Pork Belly, BBQ pork belly, spinach, beansprouts and fried wonton skin.

KK FRIED CHICKEN COCONUT RICE

Fried turmeric chicken, coconut rice, braised tempeh, peanuts, anchovies and sambal (GF, DF)

GRILLED SWEET SOY CHICKEN

Char-grilled chicken glazed with Indonesian sweet soy sauce (kecap manis). Smoky, sweet, and savoury.

NASI BALI

Balinese Mixed Rice served with shredded turmeric chicken, sweet tempeh crisp, Vegetable urap (Balinese mixed salad), crispy eggs (V)-Vegetarian option available.

KALIMANTAN BBQ PORK RICE

Mix of Crispy Pork Belly and BBQ pork, Egg Soya Sauce, Jasmine Rice. (DF)



SCAN QR FOR
MENU GALLERY

CREDIT CARD PAYMENTS INCUR 1.7% FEE
PUBLIC HOLIDAY SURCHARGE OF 15%
WEEKEND SURCHARGE 10%

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PLEASE INFORM OUR WAITPERSON OF ANY
DIETARY REQUIREMENTS OR ALLERGIES

(V) Vegetarian (GF) Gluten-free
(DF) Dairy-free (VE) Vegan (N) Nuts

12

16

14

14.5

15

16.5

16.5

21
+pc 7

5

45

36

32

29

29

29

19

19

17

27

25

23

22

23

23

19.5

19.5

20

20

22

22

22

24.5

24

KATA KITA

COCKTAILS —

- 
ULUWATU 23
 Beefeater gin, cointreau, pressed pineapple juice, orange juice, orange bitters, passionfruit, smoke bubble.
- 
CITRUS KAMIKAZE 22
 Four Pillars Gin, Triple Sec, Lime, Simple Syrup. Bright and zesty with a crisp citrus kick.
- 
STRAWBERRY SPRITZ 20
 Gin, Aperol, Strawberry Puree, Prosecco. Refreshing and lightly bittersweet, lifted with strawberry fruitiness.
- 
LEMONGRASS HIGHBALL 18
 Infused lemongrass vodka, Lime, Soda. Clean and herbal with a sparkling citrus finish.
- 
SMOKING EARL 22
 Laphroaig Select Whisky, Earl Grey Syrup, Orange Bitters. A bold, smoky twist on the Old Fashioned with subtle tea aromatics.

BEERS —

- | | | | |
|-----------|-------------------|----|-------|
| BINTANG | 12 / BOTTLE 330ML | - | / JUG |
| ASAHI DRY | 12 / TAP 300ML | 42 | / JUG |

DESSERT —

- PANDAN BASQUE CHEESECAKE** 15
 House-made pandan extraction with caramelised burnt top
- PISANG GORENG** 15
 Indonesian Banana fritter, Coconut gelato, cheese, condense milk, palm sugar, sesame streusel
- PANDAN MATCHA TIRAMISU** 15
 Pandan coconut Mascapone, matcha lady fingers, coconut cream milk
- KETAN HITAM** 13
 Black sticky rice pudding, salted coconut gelato (GF option)



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NON ALCOHOLIC —

- 
ICED CENDOL 9.5
 Green pandan jelly, coconut milk mixed with palm sugar.
- 
PALM SUGAR ICE LATTE 8.5
 Classic Indonesian Local Ice Latte with Palm Sugar using beans from Proud Mary.
- 
ORANGE YAKULT PUNCH 12
 Yakult, Lychee, coco pandan, orange juice.
- 
LAVENDER BLUE 13
 Peach purée, mango purée, yakult, lavender syrup with blueberry tea.
- 
ES JERUK KELAPA 9.5
 Fresh orange juice, coconut syrup, coconut slices.
- 
PELANGGI 13
 Mango juice, coconut juice, mango fruit, coco pandan on top.
- 
LEMONGRASS ICED TEA 9
 Lemongrass syrup, jasmine tea, mint, fresh lime, lemongrass.
- 
SODAS 5
 Cola, Cola no Sugar, Lemonade, Lemon Lime Bitters, Raspberry.
- 
YUZU GINGER SODA 8
- 
AVOCADO SMOOTHIE 10

COFFEE COFFEE BY



- BLACK 5
- WHITE 5.5
- ICED LATTE 8
- ICED COFFEE WITH ICE CREAM 9
- MATCHA LATTE S / M/ ICED
- HOJICHA LATTE 6 / 7/ 8
- HOT CHOCOLATE BY MÖRK 6.5 / 7.5/ 8.5
- TEA BY T2 TEAPOT
- PEPPERMINT/ENGLISH BREAKFAST/EARL GREY 8