

WELCOME TO



From **Wonderful Indonesia** and the **Netherlands**, WIN Gastrobar showcases the truest forms of cuisine, coffee, drinks and culture from the two countries, especially from the regions of **Bali and Amsterdam**.

Both countries shared history of colonial interactions for centuries. It began during the spice trade as **Indonesia have always been known as the spice paradise**; and the **spices themselves define Indonesian-Dutch cuisine** as presented here at **WIN**, bringing you **A Taste of Bali** like no other.

PICK UP MENU

SELAMAT MAKAN
EET SMAKELIJK
ENJOY YOUR MEAL

Signature

SG1. BEST RIBS IN TOWN

\$19

BALI GRILLED BABY BACK RIBS

beachside style juicy chargrilled baby back ribs with aromatic herbs, brown sugar and sweet soy glaze, even better dipped in chilli sambal and perfect chased with an ice cold beer

*served with seasonal vegetables and your choice of side:
fried rice / yellow coconut rice / crispy smashed potato*

SMALL PLATES

- SP1. CHICKEN & EGG PILLOWS** *Martabak* \$8
crispy pillows of chicken, egg and spring onion, served with tangy relish
- SP2. VEGETABLE SPRING ROLLS** *Lumpia* \$7
spring rolls of shiitake mushroom and veggies, sweet and sour ginger dip
- SP3. CORN FRITTERS** *Bakwan Jagung* \$7
crispy and plump fritters of whole sweet corn kernels, mild chilli sambal dip
- SP4. TEMPEH TEMPURA** *Tempeh Mendoan* \$7
crispy tempura of thinly sliced tempeh, perfect paired with mild chilli sambal
- SP5. CARAMELIZED TEMPEH** *Tempeh Orek* \$7
caramelized tempeh and tofu cubes in aromatic herbs and sweet soy glaze
- SP6. PORK WONTONS** *Pangsit Goreng* \$8
crispy wontons of marinated minced pork and egg, sweet and sour ginger dip
- SP7. CRISPY CHICKEN KREMES** *Ayam Goreng Kremes* \$8
crispy chicken sprinkled with savory spiced 'kremes' tempura bits, served with crispy smashed potato, perfect dipped into mild chilli sambal dip
- SPT. SMALL PLATES TASTING** \$20
choose any three kinds, chef's recommendation for sharing among three persons

LARGER PLATES

- LP4. BALI STYLE GRILLED FISH** \$13
Bali style chargrilled marinated mahi-mahi fillet with 'basa genap' spices, salsa of cherry tomato, shallots and red bell pepper, seasonal vegetables
- LP5. BALI STYLE GRILLED TEMPEH** \$13
Bali style chargrilled marinated tempeh with 'basa genap' spices, salsa of cherry tomato, shallots and red bell pepper, seasonal vegetables
- LP6. BALI BEACHSIDE GRILLED SHRIMP** \$14
popular Bali style chargrilled shrimp with 'sambal matah' relish of shallots, lemongrass, red bell pepper and lime, served with seasonal vegetables

NASI RAMES (RICE PLATE)

- NR1. YELLOW CHICKEN CURRY RICE PLATE** *Ayam Gulai* \$12
pan seared chicken breast in mild creamy yellow curry sauce
- NR2. BEEF RENDANG RICE PLATE** \$14
world-famous tender braised beef in rich coconut cream and warm spices
- NR3. PLANT BASED RENDANG RICE PLATE** \$14
world-famous tender braised jackfruit in rich coconut cream and warm spices
- NR4. BALI STYLE BRAISED PORK RICE PLATE** \$13
Bali style tender pork cubes slowly braised in brown sugar and spices
- NR5. FISH CURRY RICE PLATE** \$14
white fish fingers tempura, light and zesty curry sauce
- NR6. SHRIMP SAMBAL RICE PLATE** \$14
shrimp sautéed in sweet and savory chilli jam with aromatic herbs

served with **Yellow Savory Coconut Rice**, two sides of **'Lodeh' Veggie Stew** - squash, kale and jackfruit braised in light coconut broth, and **Caramelized Tempeh** 'orek' style in aromatic herbs and sweet soy glaze

SOUPS & SALADS

\$7

- SA1. YELLOW TURMERIC CHICKEN SOUP** *Soto Ayam*
aromatic light chicken soup with slices of chicken breast, hen egg, thin glass noodles and shredded cabbage, served with special umami powder, perfect with a squeeze of lime
- SA2. AROMATIC MUSHROOM SOUP** *Soto Jamur* GF
aromatic soup with medley of mushrooms, glass noodles, shredded cabbage, lime wedge
- SA3. GADO GADO SALAD**
popular Indonesian fresh salad of crisp lettuce, tofu cubes, red bell pepper, cherry tomato, and drizzled with a light, smooth and creamy peanut dressing
- SA4. ASINAN SAYUR SALAD** GF
crisp iceberg lettuce, red bell pepper, cherry tomato, fresh vinaigrette dressing

SATÉ BAR (SIX SKEWERS)

- SB1. CHICKEN SATÉ** \$9
plump chicken breast cubes, basted with 'kecap manis' sweet glaze and spices, grilled to perfection, perfect paired with a creamy peanut sauce and crispy shallots
- SB2. VEGETARIAN SATÉ** GF \$9
chargrilled skewers of whole mushrooms and brussel sprouts, crispy shallots
- SB3. BALI STYLE PORK SATÉ** \$10
popular Bali style skewers of tender pork, marinated with spices and brown sugar, chargrilled to perfection, drizzle of 'kecap manis' sweet glaze
- SB4. 'MARANGGI' BEEF SATÉ** \$12
tender cubed beef skewers in a crust of powdered coriander seeds and brown sugar, chargrilled to perfection, drizzled with rich 'kecap manis' sweet glaze
- SB5. LAMB SATÉ** \$12
succulent skewers of boneless lamb, marinated with aromatic herbs and chargrilled to perfection, drizzled with 'kecap manis' sweet glaze and crispy shallots
- SB6. BALI STYLE SEAFOOD SATÉ** \$12
traditional Bali 'sate lilit' skewers of minced fish and shrimp combined with grated coconut, coconut cream, herbs and spices, perfect with 'sambal matah' relish
- SBT. SATÉ TASTING** \$32
choose any three kinds, chef's recommendation for sharing among three persons

SHAREABLE SIDES

- SH1. FRIED RICE** GF \$5
'Nasi Goreng' fried rice with hen egg and fragrant mild sambal paste
- SH2. YELLOW RICE** GF \$5
'nasi kuning' savory coconut rice
- SH3. SMASHED POTATO** GF \$5
crispy smashed potato
- SH4. SAUTÉED VEGGIES** GF \$5
seasonal choice of vegetable
- SH5. STEAMED RICE** GF \$3
fluffy steamed jasmine rice
- SH6. SHRIMP CRACKERS** \$3

PASTRIES & DESSERTS

\$6

- PD1. CRÊPE ROLLS** *Dadar Gulung*
crêpe rolls with caramelized coconut and brown sugar filling, rich coco syrup

As a result of current condition, appropriate substitutions may be made for listed meats when necessary. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have certain medical conditions, before placing your order please inform your server or manager of any food allergies. Not all ingredients are listed in the menu, we are unable to guarantee against all possible cross-contamination. E:100821

Note: Gratuity of 20% will be applied to party of six or more

vegetarian

slightly spicy

peanut

GF gluten friendly

chef's recommendation