

WELCOME TO



## Taste of Bali

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**.

**Bali** is known as the **Land of the Gods** through its sheer **natural beauty** of looming volcanoes and lush terraced rice fields that exude **peace and serenity**. It is also famous for its dramatic dances and colorful ceremonies, its **arts, and crafts**, to its luxurious resorts and exciting nightlife.

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.

SELAMAT MAKAN  
EET SMAKELIJK  
ENJOY YOUR MEAL

## Signature

### SG1. BEST RIBS IN TOWN

\$19

#### IGA BAKAR BALI *Bali 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*

### SG2. RIJSTTAFEL (RICE TABLE - DINE IN ONLY)

\$26

Dutch word that literally translates to rice table, a festive meal of nine scrumptious small dishes paired with aromatic fried rice in perfect harmony

#### RENDANG

world-famous tender braised beef in rich coconut cream and warm spices

#### SATÉ AYAM

grilled seasoned chicken breast saté

#### BABI KECAP BALI

Bali style tender pork cubes slowly braised in brown sugar and spices

#### IKAN KARI

white fish fingers tempura, light and zesty curry sauce

#### UDANG SAMBAL

shrimp sautéed in sweet and savory chilli jam with aromatic herbs

#### GADO GADO SALAD

iceberg lettuce, tofu, red bell pepper, cherry tomato, light peanut dressing

#### SAYUR LODEH

squash, kale and jackfruit braised in light coconut broth and spices

#### NASI GORENG

fried rice with hen egg and fragrant mild sambal paste

#### ACAR

cucumber, carrots and red bell pepper in light pickle brine

#### BUMBU KACANG

creamy peanut sauce

## SMALL PLATES

- SP1. **MARTABAK Chicken & Egg Pillows** \$8  
crispy pillows of chicken, egg and spring onion, served with tangy relish
- SP2. **LUMPIA Vegetable Spring Roll**  \$7  
spring rolls of shiitake mushroom and veggies, sweet and sour ginger dip
- SP3. **BAKWAN JAGUNG Corn Fritter**  \$7  
crispy and plump fritters of whole sweet corn kernels, mild chilli sambal dip
- SP4. **TEMPEH MENDOAN Tempeh Tempura**   \$7  
crispy tempura of thinly sliced tempeh, perfect paired with mild chilli sambal
- SP5. **TEMPEH OREK Caramelized Tempeh**  \$7  
caramelized tempeh and tofu cubes in aromatic herbs and sweet soy glaze
- SP6. **PANGSIT GORENG Pork Wonton** \$8  
crispy parcels of marinated minced pork and egg, sweet and sour ginger dip
- SPT. **SMALL PLATES TASTING** \$20  
choose any three kinds, chef's recommendation for sharing among three persons

## LARGER PLATES

- LP1. **AYAM GORENG KREMES Boneless Fried Chicken** \$12  
crispy boneless chicken breast sprinkled with savory spiced tempura bits, served with crispy smashed potato, perfect dipped into mild chilli sambal dip
- LP4. **IKAN BUMBU BALI 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. **TEMPEH BUMBU BALI 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. **UDANG MATAH BALI Bali Style 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)

- NR2. **NASI RAMES RENDANG Yellow Rice with Beef Rendang**    \$14  
yellow savory coconut rice with tender slow braised beef in rich coconut cream, sides of **sayur lodeh** (squash, kale and jackfruit braised in light coconut broth), and **orek tempeh** (sautéed tempeh in aromatic herbs and sweet soy glaze)
- NR3. **NASI RAMES PLANT BASED RENDANG**     \$14  
yellow savory coconut rice with tender slow braised jackfruit in rich coconut cream sides of **sayur lodeh** (squash, kale and jackfruit braised in light coconut broth), and **orek tempeh** (sautéed tempeh in aromatic herbs and sweet soy glaze)

## SOUPS & SALADS

\$7

- SA1. **SOTO AYAM Yellow Turmeric Chicken Soup**   
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. **SOTO JAMUR Aromatic Mushroom Soup**   \$7  
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**   \$7  
crisp iceberg lettuce, red bell pepper, cherry tomato, fresh vinaigrette dressing

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:190721A

## SATÉ BAR (SIX SKEWERS)

- SB1. **SATÉ AYAM 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. **SATÉ VEGETARIAN**   \$9  
chargrilled skewers of whole mushrooms and brussel sprouts, crispy shallots
- SB3. **SATÉ BABI BALI Bali Style Pork Saté** \$10  
popular Bali style skewers of tender pork loin, marinated with spices and brown sugar, chargrilled to perfection, drizzle of 'kecap manis' sweet glaze
- SB4. **SATÉ MARANGGI Beef Saté** \$12  
tender cubed beef flank steak skewers in a crust of powdered coriander seeds and brown sugar, chargrilled to perfection, drizzled with rich 'kecap manis' sweet glaze
- SB5. **SATÉ KAMBING Lamb Saté**  \$12  
succulent skewers of boneless lamb shank, marinated with aromatic herbs and chargrilled to perfection, drizzled with 'kecap manis' sweet glaze and crispy shallots
- SB6. **SATÉ LILIT SEAFOOD BALI Bali Style Seafood Saté** \$12  
traditional Balinese 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. **NASI GORENG**   \$5  
fried rice with hen egg and fragrant mild sambal paste
- SH2. **NASI KUNING**   \$5  
yellow savory coconut rice
- SH3. **KENTANG PENYET**   \$5  
crispy smashed potato
- SH4. **SAYUR TUMIS**   \$5  
seasonal sautéed vegetables
- SH5. **NASI PUTIH**   \$3  
steamed white jasmine rice
- SH6. **KERUPUK UDANG** \$3  
crispy shrimp crackers

## HOMEMADE SAMBAL DIPS

- HS1. **SAMBAL TERASI (Mild)**  \$5  
sweet and savory dip of mild red bell peppers blended with fragrant shrimp paste
- HS2. **SAMBAL MATAH BALI (Med)**   \$5  
fragrant relish dip of shallots, lemongrass, red bell pepper mixed with lime vinaigrette
- HS3. **SAMBAL KEMIRI (Medium)**   \$5  
savory dip of exotic candlenuts combined with medium chilli peppers
- HS4. **SAMBAL TEMPEH (Spicy)**   \$5  
chunky spicy dip of crushed tempeh with chilli peppers and seasonings

## PASTRIES & DESSERTS

\$6

- PD1. **DADAR GULUNG**   \$6  
crêpe rolls with caramelized coconut and brown sugar filling, homemade coco sorbet
- PD2. **ES PUTER**   \$6  
three scoops of Indonesian sorbet made from coconut milk and coconut water.  
flavor choices:  
• original coconut  
• es teler : jackfruit, coconut and avocado  
• klappertaart : rum & raisin
- PD3. **WINNER'S STACK**  \$6  
two scoops of Indonesian coconut milk and coconut water sorbet sandwiched between fluffy warm potato rolls  
flavor choices:  
• original coconut  
• es teler : jackfruit, coconut and avocado  
• klappertaart : rum & raisin

 vegetarian

 slightly spicy

 peanut

 gluten friendly

 chef's recommendation