

# APPETIZERS

AVAILABLE FROM 11AM - 9PM

## **CALAMANSI CHICKEN WINGS – 95K**

*Twice cooked chicken wing marinated in Balinese spice*

## **RAW VEGETARIAN MINT ROLLS – 80K**

*Cabbage, tofu, carrot, cucumber, mint leaf, and ground nuts*

## **ANDALIMAN PORK BELLY POPCORN – 100K**

*Deep fried pork belly twist with north Sumatera sweet spicy herbs*

## **SPRING ROLLS – 85K**

*Deep fried chicken wrap and five spiced spring rolls  
served with nouc cham sauce*

## **CRISPY CHICKEN MARTABAK – 95K**

*Middle eastern folded chicken and eggs curry*

## **BAKED SUMMER SQUASH – 100K**

*Butternut squash, tomato ragout, parmesan, basil*

## **ARANCINI PISTACCHIO – 115K**

*Risotto fritters, cured ham, mozzarella, spinach, & spiced tomato sauce*

## **BLACK GARLIC BUTTERED PRAWN – 115K**

*Sauteed prawn in garlic butter sauce with ciabatta bread*

## **CALAMARI FRITTI – 100K**

*Crispy fried local squid, zucchini, carrots, chilli roasted garlic remoulade*

# SOUPS & SALADS

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## WILD MUSHROOM CAPPUCINO – 100K

*Wild mushroom soup top with cream truffle*

## ROASTED TOMATO SOUP – 95K

*Basil, cheese biscuit*

## TOM YUM KUNG – 105K

*Hot and sour Thai soup with prawns, tofu, and mushrooms*

## THAI GREEN CURRY (Chicken or Vegetarian) – 100K

*Chicken, bean curd, bean cake, sweet potato and cauliflower*

## TRADITIONAL SOTO AYAM – 100K

*Indonesian spiced chicken broth, boiled egg and bean sprouts*

## CAESAR SALAD – 95K

*Caesar salads served with crispy bacon, poached egg and herbs bread*

## SMASHED AVOCADO SPREAD – 120K

*Grilled sourdough, chicken liver pate, roasted sweet potato, cemembert cheese & rocket*

## HOMEMADE CHICKEN SALADS – 120K

*Romaine, poached egg, avocado, chicken, yogurt & crumble cheese*

## YOUNG PAPAYA JICAMA SALADS – 85K

*Green papaya, Thai basil, pomelo, long beans, peanut, palm sugar dressing & prawns*

# MAINS

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## GRILLED STRIPLOIN 200GR – 200K

### GRILLED RIB EYE 200GR – 205K

*All served with French fries or mashed potato, sauted vegetables & black pepper sauce*

## GLAZED SOY PORK RIBS

### FULL – 275K / HALF – 175K

*Buttered baby corn, asian slaw served with sweet spicy sauce*

## GRILLED LEMON BUTTER CHICKEN – 125K

*Mashed potato, rocket salad, sun-dried tomatoes & watercress*

## CLOVES MASSAMAN LAMB SHANK – 210K

*Slow cooked 400gr lamb shank served with massaman curry sauce*

## RISOTTO GAMBERI PARMIGIANO – 125K

*Rice, shrimp, white wine, parsley, parmesan cheese*

## AGNOLOTTI TRUFFLE BUTTER – 120K

*Sweet potato ragout, roasted cauliflower, feta cheese & fresh cream*

## HOMEMADE PAPPARDELLE MINTED FETA – 120K

*Mushroom ragout, sicilian spices and green peas*

## PENNE ARRABBIATA – 120K

*Roasted tomato sauce, olives, basil & garlic*

## FETTUCCINE GARLIC FLAKES – 105K

*Garlic, olive oil, parsley & chili flakes*

## MAC & CHEESE – 125K

*Mushroom, herbed crumbs, cheese, chorizo & crispy bacon*

## LINGUINE PESTO – 125K

*Chicken, cheese & basil*

## SMOKEY BEEF BURGER – 125K

*100% Australian beef, garlic aioli, cheddar cheese, smoked bacon & chips*

## BIG BITES SANDWICH – 125K

*Tomato, cheddar cheese, romaine, bacon & ranch dressing*

## CHICKEN QUESADILLA & ARTICHOKE SALADS – 105K

*Spinach, shaved parmesan, artichoke, chicken & roasted sweet potato*

# MAINS

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## EGG BENEDICT – 75K

*Poached egg served on sour dough with bacon & spinach*

## MUSHROOM TOAST – 70K

*Sauteed mushroom served on toast with poached egg, spring salad & parmesan cheese*

## GRILLED OCTOPUS with PESTO SAUCE – 95K

*Charcoal grilled octopus served with chives mashed potato & pesto*

## BEEF RENDANG SPAGHETTI – 80K

*Served with our signature beef rendang*

## CRISPY CHICKEN WAFFLE – 80K

*Crispy chicken served on waffles with maple syrup*

## FISH AND CHIPS – 85K

*Served with tartar sauce*

## DIRTY DOUBLE CHEESE BURGER – 95K



# ASIAN

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## **PAD THAI – 110K**

*Thai style stir fry rice noodles with chicken, tofu, eggs, bean sprouts, peanut, prawns & pork*

## **NASI GORENG – 110K**

*Indonesian fried rice with eggs, prawn crackers & chicken*

## **MIE TEK TEK – 105K**

*Indonesian style fried egg noodles & chicken*

## **NASI BABI GULING – 120K**

*Balinese style fried rice with Balinese homemade sausage, pork crackers and babi guling*

## **MAHI MAHI SAMBAL MATAH – 115K**

*Pan seared fish, shallots, chili, coconut oil, lime, steamed rice & sayur urap*

## **PORK RENDANG SWEET POTATO CUSTARD – 120K**

*12 hours braised pork rendang, pork belly, casava leaf, potato crockets, flavour jasmine rice*

## **PORK BELLY SAMBAL MATAH – 120K**

*Pork belly served on rice and Chef's sambal matah*

## **CRISPY PORK PLUM SAUCE – 120K**

*Twice cooked pork belly served with hoisin sauce, butter rice & bok choy*

## **SAMBAL CHICKEN KLUNGKUNG – 110K**

*Grilled chicken marinated in Balinese sauce, served with Klungkung style spicy sambal, steamed rice & sayur kalasan*

# INDONESIAN CUISINE

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## - APPETIZER -

### CORN FRITTER - 50K

*Fried pastry filled with potato spices and served with homemade chutney*

### BERNADETTE SAMOSA - 60K

*Fried pastry filled with potato & spices, served with homemade chutney*

### RISOLES - 53K

*Deep fried pastry rolled in breadcrumbs. Filled with minced meat or fish & served with bolognese sauce*

### HOMESTYLE SIOMAY - 50K

*Steamed chicken dumplings, tofu, egg & boiled cabbage topped with peanut sauce*

## - MAINS -

### AUTHENTIC BEEF RENDANG - 119K

### CHICKEN RENDANG - 109K

### JACKFRUIT VEGETARIAN RENDANG - 97K

*Rendang is known as one of the best dishes in the world. Rendang comes with a choice of beef, chicken, or vegetables that have been slow-cooked in coconut milk and her signature homemade spices for 12 hours in 2 days (8 hours in first day & 4 hours in the second day)*  
*Served with corn fritter, cassava leaves soup, pickled vegetables & steamed rice.*

### SOP BUNTUT IGA - 119K

*Javanese oxtail soup & beef ribs infused with lemongrass, nutmegm cloves and more homestyle spices, served with steamed rice & crackers*

### TUNA KARI - 95K

*Fresh cut tuna chunk in homestyle curry served with steamed rice, corn fritter & pickled vegetables*

### RAWON - 105K

*All the best of Indonesian spices. Keluwak, tumeric & ginger with crafted in to a tasty beef soup. Served with boiled duck egg, steamed rice & crackers*

### OPOR AYAM - 85K

*Jakarta style chicken cooked until tender in coconut milk, served with steamed rice & crackers*

# INDONESIAN CUISINE

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## **GADO – GADO – 65K**

*Mixed steamed vegetables dressed in freshly peanut sauce, lime leaved & spiced*

## **NASI GORENG – 70K**

*Fried rice served with your choice chicken stay or tofu satay & pickled vegetables*

## **SATAY AYAM – 75K**

*Indonesian traditional chicken skewers dressed in peanut sauce, sweet & spicy soy sauce & served with rice cake (banana leaf covered steamed rice for 4 hours)*

## **BAKSO – 70K**

*Homemade meatballs served in beef stock soup, noodles, fried wonton, tofu & green vegetables*

## **KAREDOK – 60K**

*Tradisional dish, mixing raw cabbages, bean sprouts & lemon basil on peanut sauce dressing with steamed rice & crackers on the side*

## **KETOPRAK – 60K**

*Glass noodles, tofu, bean sprouts & mixed with peanut sauce & crackers on top*

## **KWETIAW – 70K**

*Stir fried flat noodles, served with your choice of chicken satay or tofu satay & pickled vegetables*

## **– DESSERT –**

### **FRIED ICE CREAM – 53K**

*Fried stuffed bread with ice cream*

### **DADAR GULUNG – 50K**

*Indonesian coconut pancake (pandan flavoured) stuffed with coconut shredded & palm sugar*

### **BANANA FRITTERS – 50K**

*Served with palm sugar syrup & vanilla ice cream*



# SEAFOOD GRILLED & SIDES

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## - SEAFOOD GRILLED -

CLAM 250gr - 125K

MAHI MAHI 170gr - 150K

FRESH SQUID 200gr - 150K

KING PRAWN 250gr - 180K

LOBSTER 250gr - 400K

*All above items come with side 'sambal matah, sambal dabu dabu & plecing kangkung'*

## - SIDES -

FRENCH FRIES - 60K

CREAMY MASHED POTATOES - 55K

GARLIC BUTTERED SOURDOUGH - 60K

JASMINE STEAMED RICE - 35K

ROASTED BABY VEGETABLES - 60

SAUTEED BABY POTATOS - 35K

TEMPURA BATTERED ONION RINGS - 55K

HERBS SAUTEED MUSHROOMS - 55K



# DESSERT

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## WHITE STICKY RICE - 70K

*Thai white sticky rice with mango and vanilla ice cream*

## CHOCOLATE MUD - 70K

*Chocolate mud with candied coconut, caramel sauce and raspberry sauce*

## HONEY BANANA FRITTERS - 70K

*Deep fried banana served with Sumba honey and vanilla ice cream*

## PANDAN CREME BRULE - 70K

*Homemade pandan creme brulee served with brook farm green tea ice cream*

## BROOK FARM ICE CREAM - 40K

*Green tea, rum raisin, coffee cream, vanilla, strawberry, chocolate*

## BAKE CHOCOLATE IN A GLASS - 70K

*Salted caramel brownies, chocolate fudge, whipped cream & chocolate shaved*

## HOMEMADE CLASSIC WAFFLE - 70K

*Waffle served with ice cream, cashew, chocolate soil & maple syrup*

# **BARBEQUE MENU**

## ***SEAFOOD BARBEQUE***

***IDR 525,000++/Pax***

### **FROM THE GRILL**

**OCEAN KING PRAWN** (garlic, candlenut, parsley, salt pepper)

**CALAMARY** (lemongrass, chili, lime leaf and Balinese turmeric paste)

**BARAMUNDI FISH** (lemongrass, chili, lime leaf and Balinese turmeric paste)

**YELLOW PIN TUNA** (lemon, black pepper, and olive oil)

**POTATO SALAD** (potato, caramelized onion, boiled egg, pine nut, chives)

**EDAMAME SALAD** (edamame, cucumber, tomato, sweat corn, lettuce)

**ROSMERY CHUNKY POTETO** ( large potato, rosmery, garlic and butter )

**VEGETABLE KEBAB** (mushroom, onion, capsicum, zucchini, sesame oil)

**STEAM RICE** (steam rice)

**BREAD** (garlic bread)

### **CONDIMENT**

**MEAT:** Sweet chili soya, sambal ulek, lemongrass salsa, lemon butter sauce

**SALAD:** black balsamic vinaigrette and extra virgin olive oil

### **DESSERT**

**SEASON FRUIT PUDDING**

Or

**FRESH TROPICAL FRESH FRUIT** with mint leaf and lime sliced

## ***MEAT AND SEAFOOD BARBEQUE***

***IDR 625,000++/Pax***

### **FROM THE GRILL**

**BEEF STRIPLOIN** ((Beef, mustard, mix herb and mushroom sauce)

**OCEAN KING PRAWN** (lemongrass, chili, lime leaf and Balinese turmeric paste)

**GRILL CHICKEN** (marinated chicken breast with garlic, rosemary, roasted lemon, olive oil)

**BABY PORK RIB** (honey, coriander root, garlic, sesame oil, oyster , tomato sauce ))

**CALAMARY** (lemongrass, chili,)

**CHICKEN SATAY** (lemongrass, chili, lime leaf, turmeric paste)

**BARAMUNDI FISH** (lemongrass, chili, lime leaf and Balinese turmeric paste)

**TOMATO MOZZARELLA CHEESE SALAD** (lettuce, red tomato, mozzarella cheese salad)

**GARDEN SALAD** (cucumber, mix lettuce, Spanish onion, avocado and micro herbs)

**ROSMERY CHUNGKY POTETO** ( large potato, rosemary, garlic, and butter )

**ASSORTED VEGETABLE KEBAB** (mushroom, red onion, capsicum, zucchini, sesame oil)

**STEAM RICE** (steam rice)

**BREAD** (garlic bread)

### **CONDIMENT**

**MEAT:** Mushroom sauce, peanut sauce, balsamic vinaigrette, sweet chili sauce

**SALAD:** italian dressing, black balsamic, olive oil extra virgin and garlic mayo)

### **DESSERT**

**CHOCOLATE BROWNIE**

**Or**

**FRESH TROPICAL FRESH FRUIT** with mint leaf and lime sliced

The Kumpi Villas. Jalan Kayu Aya Gang Kahyangan No. 17 Seminyak, Kuta, Bali —

Ph: (0361) 8499646

[www.thekumpivillas.com](http://www.thekumpivillas.com) or [info@thekumpivillas.com](mailto:info@thekumpivillas.com)



## ***MEAT BARBEQUE***

***IDR 425,000++/Pax***

### **FROM THE GRILL**

**BEEF STRIPLOIN** ((Beef, mustard, mix herb and mushroom sauce)

**GRILL CHICKEN** (marinated chicken breast with garlic, rosemary, lemonjuice , olive oil)

**CHICKEN SATAY** (lemongrass, chili, lime leaf, turmeric paste)

**BABY PORK RIB** (honey, coriander root, garlic, sesame oil, oyster, sweet soya)

**TOMATO MOZARELLA SALAD** (lettuce, red tomato, mozzarella cheese)

**GARDEN SALAD** (cucumber, mix lettuce, Spanish onion, avocado, capicum)

**ROSMERY CHUNGKY POTETO** (large potato, rosmery, garlic, butter)

**STEAM RICE** (steam rice)

**BREAD** (garlic bread)

### **CONDIMENT**

**MEAT:** Mushroom sauce, peanut sauce, balsamic vinaigrette, sweet chili sauce

**SALAD:** Italian dressing, and garlic mayo

### **DESSERT**

**BALINESE PANDAN AND COCONUT CREPES** (with sweet, coconut filling, and serves with mango chutney)

**Or**

**FRESH TROPICAL FRESH FRUIT** (with mint leaf and lime sliced)

### **\*Terms & Conditions:**

- All price are subject to 16% tax & service charge.
- Cook fee IDR 100,000.-/one time cooking
- Deposit will be applied
- Staff and chef will prepare all the product during the BBQ.
- Minimum 2 person

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