

MOONLITE

KITCHEN AND BAR

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WELCOME TO MOONLITE KITCHEN AND BAR

Indulge in unique rooftop culinary experiences with an evolving mood. Relax at the trendy bar lounge with an extensive selection of traditional, classic and modern beverages, including seductive cocktails and a well-stocked wine list.

A lustful menu, cooked in the open kitchen, presents the enchanting flavours of modern Southeast Asian cuisine, savoured in the dining room showcases a timeless, nature-inspired elegance or on the open air deck with panoramic Indian ocean views.

Enriching sunset cocktails and evening dining, chill out to nightly live music. Elevate your evening with our wine selection, showcased in a state of the art display room, ensuring a perfect pairing for every occasion.

FLAVOURS OF SOUTHEAST ASIA

Embark on a culinary journey through the vibrant streets of Southeast Asia, where the aromas of fresh herbs, chilies, and lemongrass fill the air.

Our menu takes you on a tour of the region's diverse cuisines, from the spicy and sour flavours of Thailand to the bold and aromatic flavours of Indonesia.

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ALLERGEN INFORMATION

Your safety is our priority. Please inform your server of any allergies or dietary restrictions before placing your order. While we take every precaution to prevent cross contamination, please be aware that all our food is prepared in a kitchen that handles nuts, gluten, celery, egg, and other common allergens. We are happy to guide you toward the perfect dish.



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LUNCH

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APPETIZER

Crispy Seafood 135K

Deep-fried seafood on betel leaf with nam jim sauce and crispy curry leaf

Pork Ribs Bun 135K

Succulent and tender pork ribs in mantou bun with saigon slaw, pickled cucumber, and toasted sesame seeds

Soft Shell Crab 155K

Crispy fried soft shell crab with nam prik sauce, jicama, and pineapple salad

Lombok Scallop 110K

Seared scallop with coriander and mint sauce, drizzled with caramelized garlic and curry leaf

SALAD

Beef Salad 155K

Beef salad with tomato, onion, cucumber, lettuce, Asian herbs, and tamarind dressing

Som Tum 85K

Thai-style crunchy and tangy salad with green papaya, carrot, long beans, cherry tomato, chili, corn, nuts, and tamarind dressing

SOUP

Chicken & Corn 90K

Shallot, garlic, coriander, celery stick, coconut milk

Tom Yum Talay 155K

Aromatic seafood Tom Yum soup with wild mushrooms, lemongrass, cream, and julienned tomato

KINDLY INFORM THE SERVER REGARDING YOUR FOOD ALLERGEN

ALL PRICES ARE IN '000 INDONESIAN RUPIAH AND SUBJECT TO 11% GOVERNMENT TAX AND 10% SERVICE CHARGE.

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MAIN COURSE

Roast Duck Curry, Thai roasted duck curry with grapes and cherry tomatoes, spicy red curry, and sweet lychee for a creamy, silky flavor 168K 

Chicken Massaman, slow-cooked chicken, tender and rich in flavor with massaman paste and coconut milk 168K 

Chili Prawns, Singaporean-style fried chili prawns with sweet and spicy sauce topped with fried sweet basil 225K 

Butter Chicken, cream, potato, roti paratha 165K 

Jack Fruit Rendang, stir fried cassava leaf, steamed rice 155K 

Beef Rendang, slow-braised beef, stir-fried cassava leaf, served with steamed rice 188K 

Pad Thai, flat rice noodles, sautéed vegetables, nuts, tofu, Jimbaran prawns 175K 

Barramundi Asam Pedas, coconut milk, baby potato, chili, asparagus, crispy sweet potato 185K 

Ayam Mekalas, pan-seared chicken breast, vegetables, pilaf rice, and aromatic coconut sauce 165K 

Nasi Goreng Lap Chiong, pork fat, lap cheong spice, topped with poached egg 135K 

Nasi Goreng Pineapple, crispy prawns and sambal belacan 145K 

Pork Ribs, pickled vegetables, rica rica sauce, served with spicy corn ribs 275K 

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SIGNATURE DISH

Balinese Crispy Duck 275K     

Chef-style two-way cooked half duck (Mom's recipe) on duck rice, served with three kinds of tantalizing sambal and crumbs

Australian T-Bone Steak 650K    

T-bone steak with bumbu mustard, green pepper sauce, and aromatic Asian herb salad

SIDES

Roti Paratha 45K  

French Fries 75K

Steamed Rice 35K

Mantou Bread 65K  

Truffle Mashed Potato 65K 

Organic Mixed Veggies 65K 

Wok-fried Garlic Kailan 65K  

Cashew Garlic and Wild Mushroom 65K   

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MOONLITE

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DINNER

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JOIN US ON THIS CULINARY JOURNEY

We invite you to explore the bold flavours, vibrant colours, and rich cultural heritage of Southeast Asia.

Whether you're a foodie, a curious traveller, or just looking for a new culinary adventure, we welcome you to our restaurant!

SALAD

Beef Salad, tomato, onion, cucumber, lettuce, Asian herbs, tamarind dressing 155K  

Chicken Salad, pomelo, lettuce, lemongrass, onion, coriander, nahm jim dressing 135K 

APPETIZER

Tiger Prawns 155K     

Salted-egg butter sauce and aromatic kafir leafs

Chef's Platter 215K    

Tortilla bread, chicken, duck, crispy pork belly, char siu pork, fresh vegetables

Crispy Pork Belly 155K  

Pumpkin puree, Balinese sambal matah, watercress salad

Lombok Oyster 198K  

Half-dozen fresh local oysters served with a vibrant dressing

Australian Black Angus Satays 155K    

Macadamia and a refreshing belimbing sambal

Soft Shell Crab 155K   

Crispy fried soft shell crab with nam prik sauce, jicama, and pineapple salad

SOUP

Chicken & Corn 90K      

Shallot, garlic, coriander, celery stick, coconut milk

Tom Yum Talay 155K    

Aromatic seafood Tom Yum soup with wild mushrooms, lemongrass, cream, and julienned tomato

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DISCOVER THE UNIQUE FLAVOURS OF EACH COUNTRY

Southeast Asia is home to a rich tapestry of cuisines, each with its own unique flavours, ingredients, and cooking techniques. Our menu features dishes from Thailand, Singapore, Indonesia, Malaysia, and other countries in the region.

MAIN COURSE

Roast Duck Curry, Thai-roasted duck curry with grapes and cherry tomatoes, spicy red curry, and sweet lychee for a creamy, silky flavor 168K    

Chicken Massaman, slow-cooked chicken, tender and rich in flavor with massaman paste and coconut milk 168K    

Chili Prawn, Singaporean-style fried chili prawns with sweet and spicy sauce topped with fried sweet basil 225K    

Butter Chicken, cream, potato, roti paratha 165K   

Jack Fruit Rendang, stir-fried cassava leaf, steamed rice 155K   

Beef Rendang, slow-braised beef, stir-fried cassava leaf, served with steamed rice 188K    

Pad Thai, flat rice noodles, sautéed vegetables, nuts, tofu, Jimbaran prawns 175K  

Barramundi Asam Pedas, coconut milk, baby potato, chili, asparagus, crispy sweet potato 185K    

Ayam Mekalas, pan-seared chicken breast, vegetables, pilaf rice, and aromatic coconut sauce 165K   

Nasi Goreng Lap Chiong, pork fat, lap cheong spice, topped with poached egg 135K     

Nasi Goreng Pineapple, crispy prawns and sambal belacan 145K      

Pork Ribs, pickled vegetables, rica rica sauce, served with spicy corn ribs 275K    

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FROM THE GRILL

- Beef Sirloin (250 gr)**, bone marrow, belimbing wuluh sambal 350K 
Beef Tenderloin (200 gr), bone marrow, belimbing wuluh sambal 330K 
Include one selection of sauce: black pepper , creamy mushroom ,
red wine , umami 

SIGNATURE DISH

- Balinese Crispy Duck**, duck rice, three options of tantalizing sambal &
crumbs 275K 
Australian T-Bone Steak, bumbu mustard, pepper sauce, aromatic Asian
herb salad 650K 

O'CRAB

- Crab / Lobster** (IDR 125,000 / 100 GR) Singaporean chili, 2 fried mantou

Crab / Lobster (IDR 125,000 / 100 GR) Coated in a buttery salted egg sauce, crunchy slightly spicy

Udang Galah Laksa, Singaporean-style (flavourful blend of spices and coconut milk) 175K


SIDES

- Roti Paratha 45K 
French Fries 75K
Steamed Rice 35K
Mantou Bread 65K 
Truffle Mashed Potato 65K 
Organic Mixed Veggies 65K 
Wok-fried Garlic Kailan 65K 
Cashew Garlic and Wild Mushroom 65K 

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