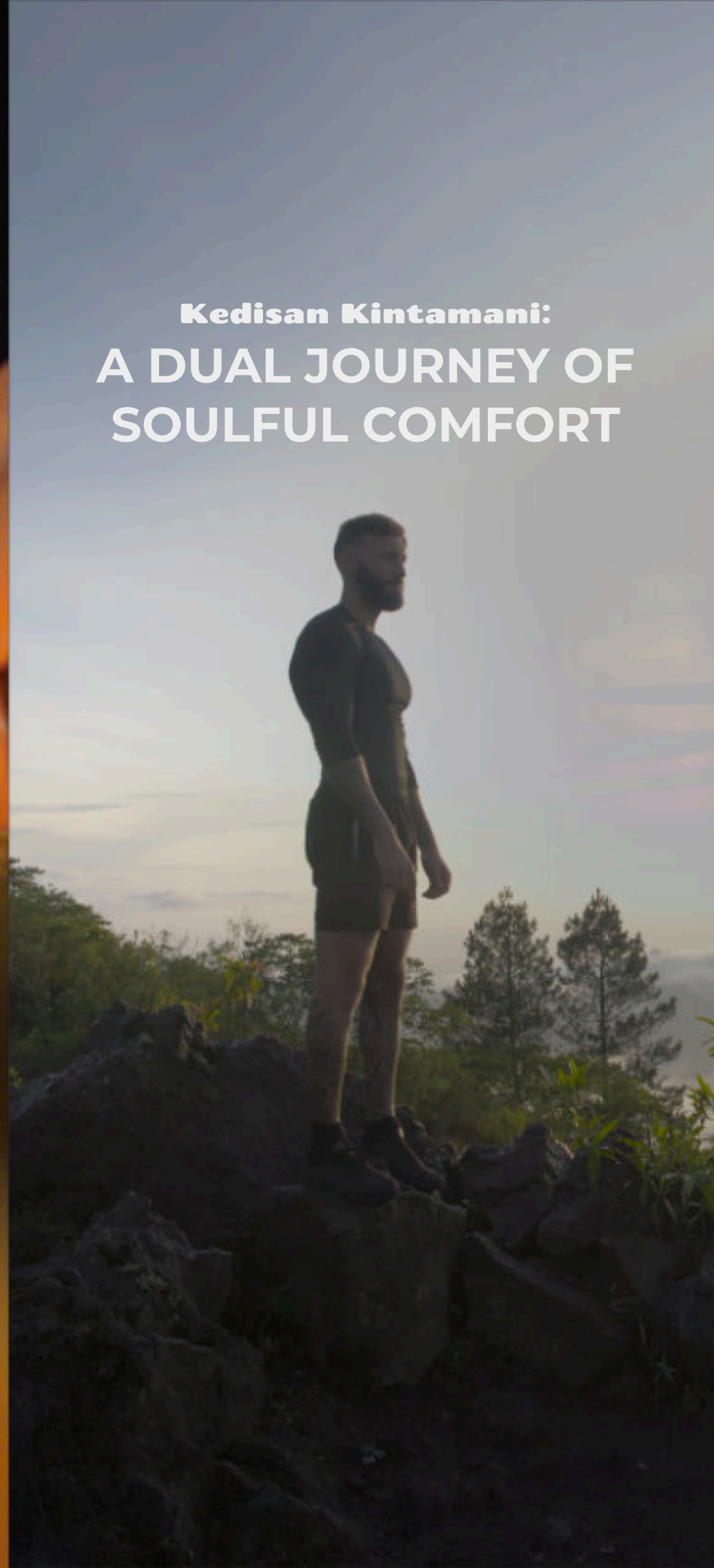


KEDISAN

Dinner Menu



Kedisan Kintamani:
A DUAL JOURNEY OF
SOULFUL COMFORT





Amber: The Sanctuary of the Nest

Kedisan is a tribute to the agricultural heart of Kintamani. Named after our home village, we are a highland destination where the mountain's grit meets a soulful table. Our menu is an honest dialogue between the rich heritage of Nusantara and the timeless familiarity of Western Comfort. Every dish is a celebration of the volcanic soil that sustains us, served with a humble, unpretentious spirit that honors the land we call home.

Like the bird (kedis) that navigates these peaks, we invite you to choose your own vantage point. We offer a duality of experience tailored for every highland moment—one shared menu, but two distinct ways to feel the mountain's energy.

Step into the sheltered embrace of the mountain. Amber is our "nest"—an intimate, dim-lit sanctuary filled with the warmth of the hearth and the scent of wood-fire.

Here, the vibe is grounded and artisanal. We invite you to linger over Warm Comfort Food nourishing, slow-paced meals like our 12-hour braised brisket, designed to shield you from the highland chill.



Appetizers

Horizon: The Pulse of the Sky

Look out toward the Horizon, our high-altitude peak of "Energetic Sharing Plates". This is the radiant, social heart of Kedisan, where the mountain pulse meets the open air.

Designed for liberation and dynamic connection, Horizon is where vibrant flavors, zesty infusions, and shared moments ignite under the expansive Kintamani sky. Breathe deep, grab a plate, and find your seat at the edge of the world.



Highland Starters: A Prelude to the Hearth

As the Kintamani mist settles, begin your journey with a soulful exploration of the mountain's bounty. Our evening appetizers are a dialogue between the rich heritage of Nusantara and the timeless familiarity of Western Comfort, designed to awaken the palate through artisanal textures and honest flavors.

From the volcanic soil of our village to the handcrafted finish of every plate, these starters celebrate the vibrant spirit and agricultural heart of the highlands.



Chicken Salad

Grilled chicken breast, pomelo, garden greens, pickled beetroot, lemon vinaigrette, and pumpkin seeds.

65,000

Beef Salad
Grilled sliced beef with mixed greens, pickled beetroot, chimichurri, roasted cashew nuts, and cherry tomato confit.

85,000



Prawn Ceviche
Herb-poached prawns with red radish, corn crisps, maltaise sauce, and basil oil.

80,000



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Shrimp Beurre Blanc

Pan-seared shrimp with mixed greens, finished in classic beurre blanc, orange segments, and capers.

80,000



Butterfly Pea Tuna

Seared tuna with mixed seeds, beetroot hummus, fresh cucumber, and butterfly pea dressing.

80,000



Renkon Kinpira (//)

Lotus root slices with seasoned vegetables, delicately wrapped in rice paper and served with sesame dressing.

80,000



Soups



Highland Warmth: Soulful Broths from the Hearth

As the mountain air cools, find your sanctuary in the comforting embrace of our slow-simmered soups. Every bowl is a nurturing dialogue between the volcanic bounty of Kintamani and timeless culinary traditions, crafted with highland patience to shield you from the chill.

Whether you seek the clarity of a village-inspired broth or the rich depth of a creamy velouté, our soups are an honest celebration of the heritage and textures that define our home.



Bamboo Shoot Soup

Clear broth with young bamboo shoots and chicken, gently simmered with garlic, ginger, and vegetable stock.

80,000



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Onion Soup *(Vg)*

Slow-caramelized onion soup infused with white wine, served with garlic toast and parmesan crisp.

80,000



Mushroom Soup *(V)*

Creamy mushroom velouté with parsley, crispy mushrooms, and garlic bread.

80,000

Main Course



The Heart of the Highlands: A Dinner of Soulful Dialogue

As evening settles over the mountain, we invite you to the peak of our culinary experience. This is where the rich heritage of Nusantara meets the timeless familiarity of Western Comfort on one shared table.

Every dish is a celebration of Kintamani's volcanic bounty, crafted with artisanal techniques and a respect for the soil that sustains us. From slow-braised meats finished over a wood-fire hearth to vibrant flavors that mirror the highland light, our dinner menu is an honest invitation to linger, breathe, and lose track of time in the sanctuary of the mountain.



Crispy Eggplant (U)

Breaded eggplant with scrambled tofu, mixed mushrooms, asparagus, and balsamic glaze.

80,000



Nasi Goreng Bebek
Balinese spiced duck fried rice with
crispy duck, kemangi, melinjo
crackers, fried egg, and sambal ijo.
130,000



Dendeng Sapi
Grilled marinated beef in nusantara
spices, served with sambal ijo, steamed
rice, urap vegetables, and crispy garlic.
180,000



Red Rice Tempe Bacem (V)
Grilled tempeh glazed with cardamom-soy
reduction, served with red rice, edamame,
melinjo crackers, and black garlic.
80,000



Balinese Crispy Duck
Deep-fried duck with urap vegetables,
sambal matah, steamed rice, and
balinese spice sauce.
130,000



Seafood Platter

Grilled prawns, squid, octopus, and soft-shell crab with greens, peanut dressing, and sambal.

200,000

Beef Tongue Rica-Rica

Manado-style spicy beef tongue with coriander seed crackers, steamed rice, and sautéed fermented turnip.

180,000



Coconut Prawn Tagliatelle

Tagliatelle in coconut cream sauce with sautéed prawns, fried garlic, and fresh lime zest.

130,000



Satay Selection

Choice of Beef, Lamb or Chicken. Skewers served with rice cake, plecing kangkung, sambal matah, and balinese spice sambal.

150,000



Sous-Vide Chicken

Slow-cooked chicken breast with citrus infusion, served with potato-bacon gratin and grilled asparagus.

150,000



Grilled Barramundi

Barramundi fillet with seasonal vegetables, honey-lemon butter sauce, fried kale, and roasted pumpkin.

180,000

Braised Beef Short Ribs
Slow-roasted beef short ribs with steamed bok choy, sautéed creamy sweet corn, citrus glaze, and smoked bbq sauce.
250,000



A close-up photograph of a white ceramic plate with a dark rim. On the plate is a large, rectangular piece of pan-seared snapper with a golden-brown crust. The fish is garnished with a sprig of fresh rosemary and a small slice of radish. It sits on a bed of vibrant orange-red sauce. To the left of the fish are sautéed vegetables: a whole yellow bell pepper, cherry tomatoes, zucchini, and green grapes. In the background, a glass of red wine and a wooden coaster are visible on a dark, marbled surface.

Herb Red Snapper

Pan-seared herb-marinated snapper with sautéed zucchini, cherry tomato confit, burnt rosemary, and spicy garlic butter.

180,000

A close-up photograph of a white ceramic plate with a dark rim. The plate features a portion of pan-seared duck breast, sliced into several pieces, showing a dark, crispy skin and pink meat. Next to the duck is a mound of creamy, yellow mashed potatoes. To the left of the potatoes is a serving of sautéed green leafy vegetables (kailan) topped with chopped cashew crumble. A small slice of radish and a sprig of parsley are also visible. The plate is set on a dark, marbled surface, with a glass of red wine and another plate of food partially visible in the background.

Ocu Duck Breast

Pan-seared duck breast with mashed potatoes, cashew crumble, sautéed kailan, and honey-lemon butter sauce.

180,000



Create Your Own Steak
(Chef's Recommendation)

Tuna Steak - 250g	200,000
Sirloin - 200g	550,000
Tenderloin - 200g	550,000
Rib Eye - 200g	550,000

Sides

- Sautéed Bok Choy
- Sautéed Kailan
- Seasonal Vegetables
- Mixed Greens
- Onion Rings

Carbohydrates

- Potato Wedges
- Mashed Potatoes
- Hummus
- Steamed Rice
- Potato Gnocchi

Sauces

- Red Wine Reduction
- Creamy Mushroom
- Black Pepper
- Chimichurri
- Mustard Sauce
- Black Garlic Sauce

Beverage



WATER

Equil Still Water	65,000
Equil Sparkling Water	75,000
Young Coconut Whole	50,000

SOFT DRINKS

Coke / Coke Zero	35,000
Sprite	35,000
Tonic / Soda Water	35,000

BEER

Bintang	50,000
Radler	50,000
Crystal	55,000
Heineken	85,000
Bali Hai	45,000
Kura-Kura Lager	80,000
Kura-Kura Island Ale	85,000

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CLASSIC COCKTAIL

Negroni	135,000
Campari Spritz	135,000
Cosmopolitan	135,000
Lychee Martini	135,000
Espresso Martini	135,000

MOCKTAIL

Virgin Mojito	55,000
Sunshine Colada	55,000
Lemonade Butterfly Pea	55,000
Mangoberry	55,000
Kiwi Spritz	55,000
Rujak	55,000

A refreshing cocktail made by upcycling Pineapple Juice, Cucumber Slice, Tamarin, Lemon Juice, Brown Sugar, Chili, Salt.

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SIGNATURE COCKTAIL

- 1

Lazy Bourbon
Whiskey, Lemon Juice, Rosemary Leaf, Honey & Yogurt.
125,000
- 2

Kedisan
Arak, Lemongrass, Campari, Pineapple Juice, Tonic Cordial, Lemon Juice.
125,000
- 3

Sekar
Gin, Strawberry Cordial, Red Cherry, Cranberry Juice, Topped with Vanilla Foam.
125,000
- 4

Old and Gold
Lemongrass, Gin, Elderflower Water, Bianco Vermouth, Dash of Orange Bitters.
125,000
- 5

OCU G&T
Gin, Fresh Lemon, In-house Tonic Cordial, Rosemary, Splash of Tonic Water.
125,000





Spirits & Wines



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GIN	GLASS/BOTTLE
Gordon's	90,000/1,100,000
Tanqueray	150,000/1,800,000
Bombay Sapphire	150,000/2,300,000
Hendrik's	150,000/2,300,000
VODKA	
Sky Vodka	80,000/965,000
Smirnoff Red	60,000/800,000
Absolut	100,000/1,600,000
Grey Goose	150,000/2,500,000
RUM	
Captain Morgan Spiced	60,000/800,000
Captain Morgan White	60,000/800,000
Bacardi Carta Blanca	100,000/1,300,000
Bacardi Spiced	100,000/1,300,000
Havana Club - Ask for Availability	
TEQUILA	
El Toro	100,000/850,000
Jose Cuervo	150,000/2,300,000
1800 Silver	180,000/3,000,000
1800 Reposado	180,000/3,000,000
LIQUEURS	
Kahlúa	100,000/1,300,000
Baileys Irish Cream	100,000/1,300,000
Jägermeister	100,000/1,300,000
Midori	100,000/1,300,000
Disaronno	

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AMERICAN WHISKEY	GLASS/BOTTLE
Jim Beam Bourbon	130,000/1,800,000
Jack Daniel's	100,000/1,500,000
Bullet Bourbon	180,000/2,800,000
IRISH WHISKEY	
Bushmills	150,000/2,200,000
Jameson	160,000/2,500,000
SCOTCH WHISKEY	
JW Red Label	100,000/1,800,000
JW Black Label	130,000/2,300,000
JW Blonde	130,000/2,300,000
Chivas Regal 12 Yrs	150,000/2,400,000
Monkey Shoulder	190,000/3,300,000
SINGLE MALT	
Glenfiddich 12 yrs	3,800,000
Glenlivet 12 yrs	4,100,000
COGNAC	
Martell Red Barrel	4,600,000
Hennessy VSOP Cognac	4,800,000

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LOCAL WINE

SPARKLING	GLASS/BOTTLE
Two Islands Prosecco	165,000/825,000
Jepun Sparkling	165,000/825,000
Tunjung Sparkling	165,000/825,000
Cape Discovery Sparkling Brut	150,000/950,000
SWEET	
Dragonfly Moscato	140,000/845,000
Dragonfly Cabernet Shiraz	145,000/880,000
ROSÉ	
Aga Rosé	110,000/650,000
Two Islands Rosé	150,000/900,000
Cape Discovery Rosé	150,000/900,000
WHITE	
Aga White	110,000/650,000
Two Islands Chardonnay	150,000/900,000
Two Islands Sauvignon Blanc	150,000/900,000
Cape Discovery Sauvignon Blanc	150,000/900,000
Cape Discovery Chardonnay	150,000/900,000
RED	
Aga Red	110,000/650,000
Two Islands Shiraz	150,000/900,000
Two Islands Cabernet Merlot	150,000/900,000
Cape Discovery Cabernet Merlot	150,000/900,000
Cape Discovery Shiraz	150,000/900,000

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IMPORTED WINE

SPARKLING

GLASS/BOTTLE

Prosecco Treviso <i>Italy</i>	1,050,000
Louis Perdrier <i>France</i>	1,050,000
Sacred Hill Brut <i>Australia</i>	1,050,000

ROSÉ

Talamonti Abruzzo Rosé <i>Italy</i>	200,000/1,445,000
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WHITE

Classic Series Sauvignon Blanc <i>Chile</i>	200,000/1,445,000
Masterpiece Pinot Grigio <i>Italy</i>	200,000/1,445,000
Sacred Hill Chardonnay <i>Australia</i>	200,000/1,445,000
Sacred Hill Traminer Riesling <i>Australia</i>	200,000/1,445,000

RED

Reserve Pinot Noir <i>Italy</i>	200,000/1,445,000
Sacred Hill Cabernet Merlot <i>Australia</i>	200,000/1,445,000
Sacred Hill Shiraz Cabernet <i>Australia</i>	200,000/1,445,000
The Wolftrap Red <i>Australia</i>	200,000/1,445,000

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