

KEDISAN

Lunch 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 Midday Awakening

As the Kintamani mist settles, begin your As the Kintamani sun reaches its peak, begin your journey with a soulful exploration of the mountain's bounty. Our lunch 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.



Potato Fries

Classic Potato Wedges served with homemade garlic sauce.

65,000

Calamari Rings
Crispy spiced calamari rings served with potato fries, fresh lime, and garlic aioli.

65,000



Chicken Karage
Japanese-style crispy fried chicken served with wasabi mayonnaise.

65,000



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Tahu Isi Udang

Golden fried tofu filled with shrimp and vegetables, served with Indonesian sambal and peanut sauce.

65,000

Onion Rings

Crispy golden-fried breaded onion rings served with creamy tartar sauce.

35,000

Barbeque Chicken Wings

Crispy chicken wings come with our homemade barbeque sauce.

65,000

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Salads



The Volcanic Harvest: A Midday Celebration

Experience the crisp, vibrant energy of Kintamani through our selection of fresh greens. We source our vegetables directly from the surrounding volcanic soil, pairing them with zesty, house-made dressings that reflect the radiant, high-energy spirit of Horizon.

Designed for the brightness of a highland lunch, these plates are light, refreshing, and an honest tribute to the seasonal bounty of our village.



Tomato Salad (V)

Mixed greens with roasted tomatoes, cherry tomato confit, and fresh tomato salsa, finished with balsamic dressing and croutons.

50,000



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Gado-Gado *(Vg)*

Traditional Indonesian salad with steamed vegetables, tofu, tempeh, and potatoes, served with rich peanut sauce and melinjo crackers.

70,000



Tuna Niçoise

Seared tuna served with baby beans, wild arugula, baby potatoes, egg, and black olives, dressed with honey mustard dressing.

70,000



Seafood Sambal Embe

A refreshing mix of squid, prawns, and tuna combined with sweet corn, kemangi leaves, lime, and Balinese sambal embe.

70,000

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Soups



Highland Warmth: Soulful Midday Broths

As the mountain breeze carries the scent of the highlands, find sanctuary in the comforting heat of our slow-simmered broths. Every bowl is a nurturing dialogue between the volcanic bounty of Kintamani and the rich heritage of Nusantara, crafted with highland patience to revitalize your spirit.

From traditional village favorites to aromatic coastal inspirations, our lunch soups are an honest celebration of the vibrant energy and soulful comfort of our home.



Soto Ayam

Traditional Javanese chicken soup with rice noodles, cabbage, egg, and aromatic herbs.

50,000



Ikan Kuah Kuning

Papuan-style fish soup served in a fragrant turmeric broth.

80,000



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Sup Buntut

Slow-braised oxtail served
in rich aromatic beef broth.

130,000

Pizza & Pasta

Ginger Seafood Soup
Creamy seafood soup infused with
ginger and served with croutons.

80,000





Wood-Fired Heritage: A Highland Dialogue

Our pizzas are a dialogue between artisanal Western tradition and the raw heat of the highlands. Each dough is hand-stretched and wood-fired to achieve a signature smoky finish, mirroring the "Handcrafted" and "Smoky" values of the Amber hearth.

Topped with premium ingredients that honor the volcanic bounty of our village, these plates are designed to be shared under the open Kintamani sky or enjoyed in the quiet warmth of the nest.



Fungimisty Pizza

Creamy béchamel sauce with mixed mushrooms, mozzarella cheese, and fresh salad.

125,000

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Salami Pizza

Classic pizza topped with beef salami and mozzarella cheese.

125,000



Margarita Pizza

Classic pizza with homemade dough, tomato sauce, mozzarella cheese, and fresh basil.

80,000

Pepperoni Pizza

Tomato sauce pizza topped with beef pepperoni and mozzarella cheese.

125,000



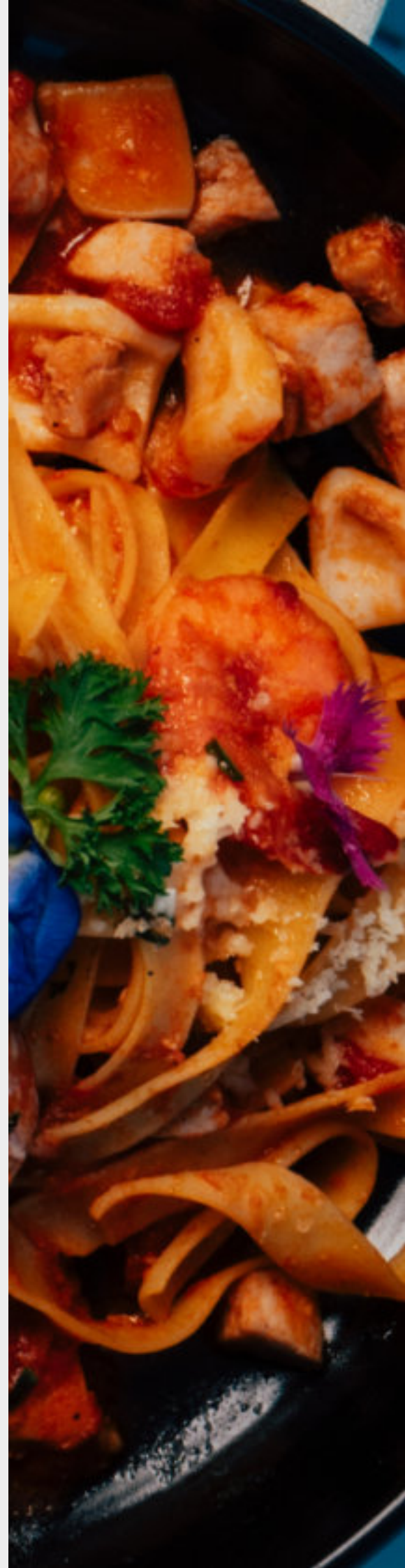
Spicy Tuna Pizza

Homemade pizza topped with tuna, chili paste, tomato sauce, and mozzarella cheese.

125,000



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Create Your Own Pasta

125,000

Choose your favorite pasta
and sauce combination.

Pasta Selection :

Pappardelle
Linguine
Tagliatelle

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Sauce Options :

Carbonara

Creamy sauce with beef bacon, egg yolk,
parmesan cheese, onion, garlic, parsley, and
pangrattato.



Marinara Seafood

Tomato-based sauce with seafood, chili paste, basil, and parmesan cheese.



Bolognese

Slow-cooked minced beef with tomato sauce, basil, and parmesan

Creamy Prawn

Rich prawn bisque with prawns, garlic, chili paste, arugula, cherry tomatoes,

Creamy Mushroom
Sautéed mushrooms cooked in
creamy garlic and onion sauce.



Aglio e Olio Chicken
Garlic, olive oil, black olives, chili
flakes, basil, and croutons topped
with grilled chicken.

Main Course



The Heart of the Highlands: A Midday Culinary Dialogue

At the peak of the highland sun, we invite you to experience the core of our kitchen. Our lunch mains are a soulful dialogue between the rich roots of Nusantara Heritage and the timeless familiarity of Western Comfort. Every dish is grounded in the volcanic bounty of Kintamani's soil, utilizing traditional techniques and premium cuts to honor the village we call home.

Whether you are seeking a nourishing retreat or a vibrant social lunch, these plates represent our honest commitment to the mountain spirit.



Oculus Burger

Juicy beef patty with smoked cheddar, beef bacon, pickled onion rings, mustard, and house sauce in a brioche bun, served with fries.

125,000

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Ocu Ayam Bakar

Grilled chicken thigh with house sauce served with Balinese plecing kangkung.

125,000

Grandma Chicken

Roasted and braised chicken in creamy mushroom sauce with confit cherry tomatoes.

125,000



**Oculus Beef Ribs
(Chef's Recommendation)**

Grilled premium beef ribs served with baby carrots, zucchini, turnips, wild arugula, and homemade barbeque sauce.

320,000

Nasi Goreng Udang

Indonesian fried rice with shrimp, served with fried egg, pickles, sambal balado, and crackers.

100,000





Ayam Goreng Rempah

Crispy fried chicken with aromatic spices, fried coconut, and galangal flakes.

80,000

Ayam Tuteuruga

Manadonese-style braised chicken cooked in rich coconut milk and spices.

125,000



Mie Goreng Kampung

Traditional Indonesian fried noodles served with chicken, fried egg, pickles, sambal balado, and crackers.

80,000



Tinoransak Sapi (Chef's Recommendation)

Braised beef cooked with traditional North Sulawesi spices.

125,000



Dessert



Highland Finales: A Sweet Perspective

Conclude your journey with a final touch of artisanal sweetness. Our desserts are inspired by the enduring landscape of Mount Batur, featuring caramelized local fruits and warm, molten centers designed for slow, lingering enjoyment.



Apple Pie

Classic caramelized apple pie topped with vanilla ice cream.

65,000

Green Lava Cake
Warm green chocolate lava cake served with vanilla ice cream and homemade sauce.

65,000



Matcha Cake

Soft matcha cake served with Oreo crumble and homemade matcha sauce.

60,000

Ocu Tamarillo
Tamarillo pudding served with white
chocolate sauce and tamarillo coulis.
60,000



Passion Yuzu Espuma
Passion fruit mousse cake topped
with strawberry yuzu espuma.
65,000

Orange Yogurt Pannacotta
Yogurt, Orange Juice, Grated Orange
zest with orange dressing.
60,000



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KEDISAN

BBQ

Craving BBQ with stunning views?
Enjoy delicious flavors and grilling your favorites
while soaking in the views of Mount and Lake Batur.

IDR 250K++/Pax

Book your Kedisan BBQ experience at Desa Oculus now!

A man and a woman are seated at a wooden table in a restaurant, smiling at each other. The table is set with various dishes, including a large stone bowl of meat, a grill with food cooking on it, and several small bowls of condiments. The background is dark and out of focus.

Barbeque Menu

MEAT

Beef Ribs
Slice Beef
Fish Skewers
Chicken Breast
Chicken Sausage

VEGETABLES

Sweet Corn
Skewers - Zucchini, Mushroom, Capsicum
Onion
Slice Tomato

SIDES

Salad
Steam Rice

CONDIMEN

Smoky Barbeque Sauce
Sweet Barbeque Sauce
Cardamon Soy Sauce

Mushroom Soup

Clear mushroom soup mix with coriander leaf and young coconut.

Beverage



HERBAL DRINK

Herbal Infusion	60,000
Wedang Jahe	55,000
Bajigur	55,000

TEA POT SELECTION

English Breakfast Tea	45,000
Earl Grey Tea	45,000
Pure Green Tea	45,000
Jasmine Green Tea	45,000
Matcha Latte	45,000
Java Ginger	45,000
Peppermint Tea	45,000
Lychee Tea	45,000
Blackcurrant Tea	45,000
Chamomile Tea	45,000

ICED TEA

Black Iced Tea	35,000
Lemon Iced Tea	40,000
Lychee Iced Tea	40,000
Red Berries Iced Tea	40,000
Iced Matcha	40,000

COFFEE

Espresso	35,000
Americano	45,000
Piccolo	40,000
Macchiato	35,000
Cappuccino	45,000
Caffè Latte	45,000
Affogato	45,000

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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

CLASSIC COCKTAIL

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

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SIGNATURE COCKTAIL

- 1

Kedisan
Arak, Lemongrass, Campari, Pineapple Juice, Tonic Cordial, Lemon Juice.
125,000
- 2

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

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

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 Mocktail made by upcycling Pineapple Juice, Cucumber Slice, Tamarin, Lemon Juice, Brown Sugar, Chili, Salt.



FRESH JUICE

Mix Juice	50,000
Orange Juice	40,000
Pineapple Juice	40,000
Watermelon Juice	40,000
Dragon Fruit Juice	40,000

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

MILKSHAKE

1 Vanilla	45,000	4 Strawberry	45,000
2 Chocolate	45,000	5 Banana	45,000
3 Oreo	45,000		



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Spirits & Wines



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 - Italy	1,050,000
Louis Perdrier - France	1,050,000
Sacred Hill Brut - Australia	1,050,000
ROSÉ	
Talamonti Abruzzo Rosé - Italy	200,000/1,445,000
WHITE	
Classic Series Sauvignon Blanc - Chile	200,000/1,445,000
Masterpiece Pinot Grigio - Italy	200,000/1,445,000
Sacred Hill Chardonnay - Australia	200,000/1,445,000
Sacred Hill Traminer Riesling - Australia	200,000/1,445,000
RED	
Reserve Pinot Noir - Italy	200,000/1,445,000
Sacred Hill Cabernet Merlot - Australia	200,000/1,445,000
Sacred Hill Shiraz Cabernet - Australia	200,000/1,445,000
The Wolftrap Red - Australia	200,000/1,445,000

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