

APPETIZER NUSANTARA

Tahu Bacem & Tempe Mendoan

stir-fried sweet tofu and fried soybean cake served with peanut sauce

Tahu Telor

fried mixed tofu and egg served with peanut sauce

Lumpia Gang Lombok

bamboo shoot and chicken spring roll served with spicy, sweet, and sour sauce

Pecel Kretek

assorted steamed local vegetables, young papaya leaves, boiled bitter melon, salted egg, sweet soybean cake, stir-fried sweet tofu, topped with Javanese cracker

Duo Lumpia and Brinjal Chips

vegetable spring roll and fried crispy eggplant with chicken floss

Bola – Bola Cokro

chicken squid ball served with peanut sauce

SALAD

Papaya Green Salad

shredded young papaya, coriander, shallot, prawn served with spicy sour dressing and crusted nut

Lawar Bali

balinese long bean salad with chicken

Salad Jambu Kristal

crystal guava and cherry tomatoes served with salty & spicy dressing

Tuna Salad

mixed pan fried tuna with slice onion, leek, coriander, tomato, cucumber and coconut dressing

SOUP

Soto Ayam Kampung

chicken soup with potato chips, fresh tomato, leek, smoked chicken, egg, bean sprout, and glass noodle

Laksa Udang

yellow coconut milk with prawn, tofu, quail egg, glass noodle, tomato, and bean sprout

Sop Nelayan

hot and sour soup served with prawn, squid, and mushroom

Sop Ikan Batam

clear fish soup mixed with green star fruit, green tomato, ginger, lemon grass, and lime leaves

Sop Salmon

clear fish soup with salmon, pineapple, ginger and green tomato

Sop Iga Kambing

soup with braised lamb shank, carrot, leek, and celery

Sayur Lodeh

mix vegetable braised in a coconut milk soup

Price above indicated in thousand Rupiah. Subject to 10% service charge and 11% government tax.

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SHARING MENU STUPA

Sambal Goreng Petong

stir-fried prawn with potato wedges, eggplant, and Javanese tangerine

Ayam Geprak Bumbu Kuning

fried spring chicken served with fresh vegetable

Ayam Bakar Jogja

grilled spring chicken with traditional spices from the Yogyakarta region

Ayam Aroma

whole roasted chicken with hoisin sauce

Gurami Pattaya

crispy fried gourami and sautéed pakcoy and pataya sauce

Bebek Genit

crispy fried duck with sprinkle beancake and sambal kosek

Rib - Eye with Trio Sambal

grilled beef rib - eye served with curried cassava leaves, crispy cassava and sambal matah, sambel blacan and sambal nanas

Nasi Putih

white rice

Nasi Merah

red rice

Nasi kuning

yellow rice

Nasi Uduk

coconut rice

Curos

French Fries

Potato Wedges

Ketela Goreng

THE VEGETABLES

Tumis Tauge Ikan Asin

Tumis Pucuk Labu

Gado Gado

Sambal Goreng Tempe, Teri & Terong

Kangkung Blacan

Kailan 2 Rasa

Broccoli Garlic

Cap Cay Cah

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A LA CARTE

Sop Iga Sapi

soup with braised beef shank with vegetables

Rawon

black beef broth served with salty egg, beef, bean sprout, soybean cake, bean curd, chayote, and shrimp paste sambal

Lontong Sayur

young papaya, pakis leaves, stir-fried sweet tofu, potato, shrimp, pindang egg & soya bean powder, served with rice cake

Nasi Uduk Komplit

traditional coconut rice with fried chicken, shredded Javanese omelet, cucumber, stewed jengkol, served with peanut sauce

Sate Ayam

chicken satay and rice cakes topped with peanut sauce

Sate Lilit

minced grilled chicken satay with Balinese spices

Sate Kambing

lamb satay and rice cake topped with peanut sauce

Sate Bumbu Wangen

beef satay with rice cake and peanut sauce

Ayam Bakar Betutu

grilled chicken leg served with cassava leaves and steamed rice

Bebek Bakar Sambel Plecing

grilled duck with sautéed water spinach, steamed rice, and sambal plecing

Rijsttafel Stupa

spicy prawn, sweet soybean cake, muddled tuber leaves, young coconut curry, piko-piko salad, Balinese smoked chicken, egg balado, sate lilit, and sambal matah

Nasi Tibu

traditional Labuan Bajo yellow rice baked in a bamboo served with prawn stew of red fish paste, yellow spice, and cassava leaf

Ayam Bakar Taliwang

traditional spicy grilled spring chicken with piko-piko salad and steamed rice

Ayam Goreng Semar

fried spring chicken with crispy herb and steamed rice

Cumi Bakar Sambal Plecing

grilled whole squid served with water spinach, sambal plecing, and steamed rice

Udang Bakar Madu

grilled king prawn with Balinese spices with local basil and sautéed water spinach

Kakap Bakar Colo - Colo

grilled baby snapper with vegetable, steamed rice, and sambal Colo-colo

Buntut Balado

fried oxtail served with rice and sambal balado

Dendeng Batokok

crispy fried beef cooked in Sumatra - style

Gecok Iga Bakar

grilled beef rack marinated in Indonesian herbs served with sautéed pak coy and steamed rice

Iga Bakar BBQ

grilled beef short rib with saute pok coy and potato wedges

Gurami Bakar 2 Rasa

grilled fish with two flavors served with sambal matah, sambal nanas and steamed rice

Daging Berempah

legendary Indonesian beef stew with curry cassava leaves and steamed rice

SEAFOOD**Cumi Lada garam**

crispy fried squid sautéed with chili, garlic, and leak

Kepiting soka

crispy soft-shell crab (Choose your flavor: salted egg, black pepper, or salt & peppers)

Udang Baruna

stir-fried king prawn served with sautéed pak coy and steamed rice

Udang Ramayana

fried king prawn with garlic

Tuna Bakar Sambel Mangga

pan seared tuna fillet with potatoes wedges, mango salad Thai dressing

RICE AND NOODLES**Mie Kocok Borobudur**

boiled egg noodles with poached egg, vegetable, and chicken

Mie Goreng Kraton

fried egg noodles with vegetables, chicken and fried egg

Kwetiau Goreng Daging

fried kwetiau with beef, bean sprout, caisim and leek

Mie Panjang Umur

fried egg noodles with prawn, chicken, and quail egg

Nasi Goreng Kampoeng

stir-fried rice with fried chicken with fried egg kampoeng style served with crackers

Nasi Goreng Seafood

stir - fried rice with seafood, egg, leak, iceberg lettuce and fried prawn

Nasi Goreng Rendang

stir - fried rice with beef rendang, vegetable pickle and crackers

Nasi Bire

traditional Balinese fried rice served with satay lilit

DESSERT**Tape Goreng Kretek**

fried fermented cassava with coconut grated and ice cream

Pisang Kepet

sautéed banana with palm sugar, grated cheese, and vanilla ice cream

Pisang Goreng

fried banana ball with palm sugar sauce

Pisang Bakar Keju

grilled banana with cheddar cheese

Tape Bakar

pan fried cassava with brown sauce

Es Dawet ala Stupa Resto

glutinous rice, jack fruit, sweet cassava, rice flour jelly, coconut milk, and palm sugar

Banana Split

fresh banana boat with ice cream

Ketan Durian

glutinous rice, durian custard, and coconut milk sauce

Serabi kuah

traditional rice pancake with young coconut and palm sugar sauce

Classic Java Pudding

sugar -apple pudding with banana and ice cream topped with mango sauce and brown sugar

Es Daluman

grass jelly 'cincau' with palm sugar and coconut milk

Es Campur

julienne jackfruit, sugar palm fruit, grass jelly 'cincau', young coconut and fermented stiky rice

Sliced Fruit

watermelon, melon, papaya, pineapple

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STUPA

Restaurant

by Nataran

Juices

Lime
Watermelon
Melon
Papaya
Pineapple
Guava
Strawberry
Avocado
Mango (seasonal)
Sour Soup
Dragon (seasonal)
Apple
Orange

Water

Aqua Reflection
Natural Equil
Sparkling Equil

Soft Drink

Coke
Diet Coke
Sprite
Coke Zero
Fanta Strawberry
Ginger Ale
Soda Water
Tonic Water

Tea

Camomile Tea
English breakfast Tea
Earl Grey Tea
Green Tea
Jasmine Tea
Peppermint Tea

Flavoured Tea

Java Tea
Teh Tarik
Rosella Tea
Sekoteng
Bajigur
Bandrek
Lemon Honey Tea
Strawberry Honey Tea
Lychee Tea
Lemongrass Tea
Secang Tea
Ginger Tea
Teh Poci
Teh Rempah
Teh Uwuh
Wedang Ronde

Coffee

Espresso
Kopi Susu
Kopi Jawa
Hot/Iced Chocolate
Cappuccino
Coffee Latte
Caramel Latte
Mocha Latte
Tiramisu Latte
Almond Latte

Smoothies & Lassi

Mango/ Strawberry/ Banana/ Chocolate

Beer

Bintang Small
Heineken
Bintang Large



STUPA

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by Nataran

Traditional Drink

Beras Kencur

Sari Asem

Kunir Asem

Es Tape Ketan Ijo

Tape Ketan Ijo, Selasih, Kelapa Serut

Es Tiga Warna

Blended of Carica, Kolang Kaling, Selasih & Simple Syrup

Es Kelapa Muda

Young Coconut, Selasih served Palm Sugar Syrup

Kelapa Muda

Whole Young Coconut

Es Cocorange

Orange, Young Coconut and Nata de Coco

Mocktail

Bromo Punch

Blended of Honeydew and Lychee

White Honeydew

Fresh Honeydew, Lime, Plain, Yogurt, Honey

Krettek View

Pineapple, Dragon Fruit, Coconut Cream

Spring River

Watermelon, Strawberry, Ginger

Stupa Sunset

Blended of Green Apple, Carrot, Ginger

Red Punch

Ginger, Red Chili, Lime, Soda Water, Simple Syrup

Pink Beach

Blended of Strawberry, Soursoup, Guava, Special Syrup

Blue Sky

Blue Curacao, Pineapple, Coconut Cream, Soda

Paddy Field

Blended of Fresh Apple, Pineapple, Lime, Mint Leaf

Pink Roses

Fresh Apple, Pineapple, Coconut Cream, Grenadine Syrup

Green Tosca

Blended of Fresh Orange, Pineapple, Lychee, Blue Curacao Syrup



STUPA
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by Nataran

RED WINE by bottle

Durvillea Pinot Noir, 2015 (New Zealand)
Yalumba Old Bush Vine Grenache, 2014 (Australia)
Zonin Valpolicella Classico, DOC, 2015 (Italy)

Beringer Founders' Estate Cabernet Sauvignon, 2015 (USA)

This Cabernet sauvignon is a full-bodied wine with deep berry, toasted oak and vanilla spice flavors.

Gold Mount Shiraz, 2016 (Australia)

Aromas of spicy berries and dark cherry notes balanced by velvety but warm texture of vanilla. The palate is succulent and beautifully proportioned with subtle oak and tannin giving a complete and long-lasting finish.

Norton Barrel Select Malbec, 2015 (Argentina)

Georges Duboeuf- Hob Nob Shiraz, 2015 (France)

Cherry aromas, hints of vanilla, velvety palate.

Lavau Cotes du Rhone, 2014 (France)

A medium-bodied red with a rich and spicy bouquet of red berries, soft and ripe tannins lead to a warm finish.

Argento Mendoza Malbec, 2017 (Argentina)

G 7 Merlot, 2017 (Chile)

Soft tannin reveal noted of blackcurrant, cherries and blueberry, which are complemented by hints of sweet chocolate.

Vina Maipo Mi Pueblo, Cabernet Sauvignon, 2015 (Chile)

An intense dark ruby red Cabernet Sauvignon with cassis, blueberry and chocolate aromas. It is a medium-bodied, harmonic and balanced wine.

Yellow tail Pinot Noir, 2015 (Australia)

Don Alejandro Cabernet Sauvignon, 2017 (Chile)

This ruby red color wine has aromas of ripe plums and cherries. You will find elegant hints of toasted wood on the palate. It also pairing with red meat and a variety of cheese.

Monkey Puzzle Cabernet Sauvignon, 2016 (Chile)

Attractive red ruby color. It has a fruity nose where cherry, blackberry and red currant aromas dominate. The attack is mouth-filling and voluptuous. Soft tannins are integrated with tasty red fruit, chocolate and coffee flavors, refined balance and elegant persistent finish.

Trilogy Essential Merlot, 2017 (Chile)

Bright ruby-violet color. The wine is intense with abundant notes of ripe red fruits, plum and pepper hints. It's tannins are sweet and velvety. Has a long and lingering finish. Ideal as a company for roast beef and pasta

Plaga Cabernet Sauvignon (Indonesia)

A complex aroma blends berries and plums, with hints of chocolates, black pepper and spices. Young, fruity and soft on the palate, a delicate wine with good structure, and a taste that is fresh, round and well balanced. Enjoy with beef rending, beef steak, apicy pasta also combines beautifully with desserts, especially those made with chocolate and cinnamon.

Black Velvet Sababay (Indonesia)

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SPARKLING WINE

by bottle

Fantinel Prosecco (Italy)
Medici Ermete Lambrusco (Italy)
Brown Brother Zibibbo (Sweet) (Australia)
Moscato D'Bali (Indonesia)
Plaga Frizzante (Sweet) (Indonesia)

ROSE WINE

by bottle

E. Guigal Tavel Rose, 2015 (France)

Full-bodied and dry with flavors of strawberries and wild-fruits, and a refreshing almond-bitterness in the finish. This is a perfect aperitif and a superb companion to informal meals and spicy foods.

Mas Amor Barcelona Rosado, 2015 (Spain)

Young rose, fruity and vibrant. Its pairing with salad, meats and fish rice dishes.

Cune Rioja Rosado, 2016 (Spain)

WHITE WINE

by bottle

Is Argiolas Vermentino DOC, 2016 (Italy)
Durvillea Sauvignon Blanc, 2014 (New Zealand)
Yalumba Y Series Viognier, 2016 (Australia)
Tormaresca Chardonnay, 2015 (Italy)

Beringer Founders' Estate Sauvignon Blanc, 2014 (USA)

Cork medium-bodied wine, light tannins and high acidity, with aromas of citrus and pear.

Norton Barrel Select Chardonnay, 2015 (Argentina)

This wine is featured due to its fresh, fruity style with vanilla notes and a delicate finish.

Black Cottage Sauvignon Blanc, 2017 (Australia)

Argento Mendoza Chardonnay, 2016 (Argentina)

G 7 Chardonnay, 2017 (Chile)

Elegant fruity of wine is filled with noted ripe pear, apricot, peach, and citrus

Yellow tail Pinot Grigio, 2015 (Australia)

Monkey Puzzle Cabernet Sauvignon 2016 (Chile)

Attractive red ruby color. It has a fruity nose where cherry, blackberry and red currant aromas dominate. The attack is mouth-filling and voluptuous. Soft tannins are integrated with tasty red fruit, chocolate and coffee flavors, refined balance and elegant persistent finish.

Trilogy Essential Sauvignon Blanc 2017 (Chile)

Light yellow color with greenish tones. It has prominent aromas of lime, grapefruits and gooseberry that blends harmoniously with floral notes. In the mouth it's crispy, refreshing and long. Matches appetizers, seafood and green salads.

Plaga Chardonnay (Indonesia)

White Velvet Sababay (Indonesia)

HOUSE WINE

by glass

G 7 Chardonnay, 2017 (Chile)

Plaga Sauvignon Blanc (Indonesia)

Rose Wine - Cune Rioja Rosado, 2016 (Spain)

RED WINE

by glass

G 7 Merlot, 2017 (Chile)

Plaga Cabernet Sauvignon (Indonesia)