

# BREAKFAST

## A la Carte

Choose menu items from our dishes below to create your favorite breakfast.

4 pieces 200K | 5 pieces 250K | Add 1 piece 60K

## FRUIT & CEREAL

- Homemade granola with fresh milk
- Cornflakes with banana and fresh milk
- Seasonal fruit salad with granola, yoghurt and honey
- Tropical treat smoothie bowl (Mango, banana, yogurt, honey, pumpkin seed, almond, and strawberry)
- Red dragon smoothie bowl (Dragon fruit, banana, yogurt, honey, granola, strawberry, and coconut flakes)
- Chia pudding with banana, strawberry, and almond

## BAKERY

- Sesame bagel
- Almond croissant
- Pain Au raisin
- Sourdough with butter and homemade jam

## EGGS

- Two poached eggs with hollandaise
- Vegetables omelet
- Two eggs sunny side with chives
- Two eggs scramble with chives



## PROTEIN

- 50 gr seared salmon steak with garlic aioli
- 60 gr seared chicken with basil pesto
- 60 gr grilled beef with French mustard
- Two slices of crispy pork bacon
- Two pieces of chicken sausage with tomato relish

## CARB

- Fried rice with fried egg, acar, and crackers
- Fried noodle with fried egg, acar, and crackers
- Sauted baby potato with garlic and herb
- Garlic, herbs, sauted mushroom

## SWEETS

- Banana pancake with berries compot and honey
- Brioche French with berries compot and honey
- Pisang rai "Balinese poached banana" with grated coconut and palm sugar syrup
- Bubuh injin - organic black rice pudding with coconut cream

## BEVARAGE

- **FRUIT JUICES**  
Orange, pineapple, watermelon, papaya, mixed
- **COFFEE OR TEA**  
Please ask your server to create your favorite



All prices are in Indonesian Rupiah and subject to 21 % government tax & service charge If you have any allergies or preferences, please ask your server.



**KAUKAU**  
RESTAURANT

# ARCHIPELAGO

all over Indonesia

## COMPOSED & LIQUID



### KAUKAU TUNA SALAD

105K

*Seared tuna fillet, sesame seed, zoodle young papaya, scallion, curry coconut cream dressing*

## MUNCHIES



### REDOLENT TAHU ISI

75K

*Deep-fry stuffed tofu with vegetables with fairy green chili soy dipping sauce*



### SOTO AYAM

90K

*Indonesian chicken soup, vermicelli noodle, tomato, boiled egg, ginger and turmeric broth, celery and crispy shallot*



### LUMPIA REBUNG SARI

75K

*Deep-fry bamboo shoot, chicken, white cabbage, carrot, spring rolls with creamy peanut sauce*

### GADO-GADO KENIKIR

82K

*Indonesian steamed vegetable salad, kenikir leaves, long bean, brussels sprout, tomato, boiled egg, emping cracker, creamy peanut sauce*

### PERKEDEL JAGUNG

59K

*Sweet corn, kaffir leaves fritters with dabu-dabu sauce*

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## SALAD

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### TUNA NICOISE SALAD

**112K**

*Seasoned seared tuna on Top of Nicoise with potato, green bean, olive, capers, balsamic dressing*

### CAPRESE

**112K**

*Slice organic tomatoes, fresh mozzarella and arugula with a lite olive oil & pesto dressing*



### GRILLED CHICKEN CAESAR SALAD

**127K**

*Grilled chicken, crisp romaine lettuce, bacon, cream Caesar dressing, crouton, parmigiano reggiano, top with soft poach egg*

## SOUP

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### CAULIFLOWER SOUP

**105K**

*Creamy cauliflower soup, Blend and Simmered in cream with a lite truffle oil and crouton*

### MINISTRONE SOUP

**95K**

*Italian vegetables soup, tomato broth, served with garlic crouton and basil pesto*

### MUSHROOM CREAM SOUP

**95K**

*Sauteed umami mushroom, coconut cream, garlic crouton*

### SPICED PUMPKIN SOUP

**75K**

*Coconut cream, pumpkin seed, coconut flakes*

### MORINGA SOUP

**95K**

*Moringa, potato and simmered in lite cream and crouton*

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## MAIN COURSE



### MIE GORENG SEAFOOD

**140K**

*Stir-fry noodles with shrimp, fish, squid, egg ribbon, grilled prawn, acar, crackers and sambal*



### NASI GORENG SUNA CE KUH

**128K**

*Stir-fry rice with kencur, garlic paste, pork bacon, pork sate, fried egg, acar, crackers and sambal*



### PEPES IKAN

**125K**

*Sundanese grilled marinated fish fillet wrapped in banana leaves, steamed rice and crudité*

### SATE AYAM

**115K**

*East Java grilled skewer chicken, pickle, peanut sauce and rice cake*

### SATE PADANG

**165K**

*Beef sate sumatran style, with thick curry sauce, with rice cake and pickle vegetable*

### NASI GORENG ULAM SARI

**135K**

*Stir-fry rice with shrimp, squid, fish, fried egg, grilled prawn, acar, crackers and sambal*

### BALINESE GRILL WHOLE SNAPPER

**175K**

*Grill whole snapper, red curry paste, kalasan vegetable and steam rice*



### KALIO AYAM

**128K**

*Minangkabau chicken curry in fragrant chili and turmeric coconut cream sauce and steamed rice*

### BEBEK BETUTU

**190K**

*Balinese roasted duck, sayur urap, sambal matah, sambal embe and steamed rice*

### RENDANG

**115K**

*Sumatran style beef stew, casava leaves and steamed rice*

### TONGSENG KAMBING

**255K**

*Slow braised lamb, cabbage, tomato, lime leaf, chili, served with steam rice*

### UBUD RIJSTTAFEL

**185K**

*Balinese rijsttafel, yellow rice, balinese pork stew, prawn skewer, chicken betutu and crackers*

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## ALL-DAY OPTIONAL FAVORITES

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### GRILLED PRIME CUT TENDERLOIN BEEF

**255K**

*Buttery garlic, carrot, broccoli, tomato confit, mashed potato and mushroom bordelaise*

### ANGELO

**259K**

*Grill lamb chop with kemangi risotto, vegetable, kluwek sauce*



## SIDE

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<b>STEAMED RICE</b>	<b>35K</b>
<b>SAUTEED VEGETABLES</b>	<b>60K</b>
<b>FRENCH FRIES</b>	<b>60K</b>
<b>POTATO WEDGES</b>	<b>60K</b>



### DENTICE

**148K**

*Pan Seared barramundi, tomato cherry, confit potato, and wilted arugula*

### BEEF SCHNITZEL

**205K**

*Breaded Beef Schnitzel, served with potato fries, and tartar sauce*

### SEARED CHICKEN BREAST

**148K**

*Garlic skillet vegetables, mashed potato, rosemary wine sauce*

### SEARED SALMON

**195K**

*Pan seared salmon, potato, leek, cress, fresh cream noily sauce*



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## BURGER PASTA AND SANDWICHES

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### SPAGETHI BOLOGNESE

115K

*beef meat sauce, parmesan and baguette crouton*

### SPAGETHI CARBONARA

115K

*mushroom, pork bacon, cream sauce and baguette crouton*

### SPAGHETTI PRAWN AGLIO E OLIO

125K

*Pasta spaghetti, slice prawn, olive oil, garlic and slice chili*

### FRUTTI DI MARE

125K

*mixed seafood, tomato, parmesan and baguette crouton*

### CREAMY PESTO GNOCCHI

125K

*Toss homemade gnocchi pasta, creamy basil pesto sauce  
Topped with roasted pine nuts and freshly grated parmigiano reggiano cheese*

### WILD MUSHROOM TRUFFLE GNOCCHI

135K

*Toss homemade gnocchi pasta, sautéed wild mushroom, and garlic cream truffle sauce*

### RAVIOLI

125K

*Fresh pasta spinach ricotta cheese ravioli, basil, tomato sauce*

### FARMER CHICKEN BURGER

120K

*Breaded chicken, cheese, egg, tomato, pickle, French fries, tomato relish and garlic aioli*

### KAUKAU BURGER

135K

*Black charcoal bun, beef patty, vegetable slaw, tomato, cheese, French fries, tomato relish and garlic aioli*

### ARKAMARA CLUB SANDWICH

125K

*Triple deck sandwich, pork bacon, cheese, egg, pickle, tomato, French fries, tomato relish and garlic aioli*

## VEGETARIAN

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### VEGGIE CURRY

95K

*Mixed vegetables in red curry sauce with tofu and steamed rice*



### GARLICKY GUACAMOLE

98K

*Sourdough toast with guacamole, confit cherry tomato, feta cheese, and cilantro*

### BROCCOLI BOWL

85K

*Wok stir-fry broccoli, mushroom with tofu, steamed rice and sesame seeds*

### GREEN PARADISE

95K

*Mixed green lettuces, avocado, zoodle carrot, broccoli, tomato, fried tofu with balsamic dressing*

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## SMOOTHIES BOWL

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### CHIA DELUXE

60K

*Chia pudding with seasonal tropical fruits and almond*

### DRAGON MASKED

72K

*Pitaya, beetroot, carrot, ginger, almond, fresh strawberry, sunflower seeds*

### TROPICAL TREAT

72K

*Mango, banana, strawberry, sunflower seeds and chia seeds*

### UBUD GREEN

80K

*Spinach, mango, strawberry, almond, granola, coconut flakes*



### CHOCOLATE LAVA CAKE

95K

*Strawberry coulis and vanilla ice cream*

## DESSERT

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### BLUEBERRY CHEESECAKE

95K

*With crumble cookie crust bursting and blueberries*



### RED VELVET CAKE

95K

*Two moist layers of stunning red velvet cake with silky cream cheese and icing*

### BANANA CREAM PIE

75K

*Buttery biscuit base, fresh banana, caramel, vanilla ice cream and whipped cream*

### GELATO SUNDAE (VANILLA, STRAWBERRY, CHOCOLATE)

75K

*Two scoop of gelato topped with strawberry coulis, chantilly cream and fresh strawberry*

### COCONUT PARFAIT

85K

*Strawberry coulis, fruit chutney and vanilla ice cream*

### BUBUR KETAN HITAM

65K

*Indonesian black rice pudding, fermented casava, coco nectar and coconut cream reduction*

### DADAR GULUNG

65K

*Balinese pandanus roll crepes, caramelized grated coconut, strawberry ice cream*

### PISANG GORENG

65K

*Indonesian street vendors style deep-fry banana batter, coconut nectar, vanilla ice cream*

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## VEGETARIAN MENU

### APPETIZER

**VIETNAMESE RICE PAPER ROLL | 65K**

Rice vermicelli, couleslaw, tomato, cucumber, avocado, nouc cham sauce

**KAU KAU GARDEN SALAD | 78K**

Mix lettuce, avocado, sweet corn, tomato, green peas, olive, bean cake, pesto mayo

**VEGETABLE FRITTERS | 75K**

Fried mix vegetable tempura with tomato chili salsa, lime

### MAINCOURSES

**GNOCCHI PRIMAVERA | 115K**

Potato gnocchi baby vegetable light tomato cream sauce, permigiano regiano

**GREANPEAS AND POTATO TAQUITOS | 105K**

Flour tortilla, potato curry and greenpeas, cheackpeas hummus

**VEGETARIAN TACOS | 95K**

Flours tortillas, braised tempe, mix cabbage queso fresco, salsa roja

**FALAFEL BURGER | 110K**

Cheakpeas, japan mayo, tomato, pickled onion, and French Fries

**SPAGHETTI POMODORO | 105K**

Pasta spaghetti, with tomato sauce, permigiano

**TEMPE LODEH | 95K**

Braised tempe with lodeh curry, vegetable, and steam rice

## SELECTION OF TEA

English breakfast   Earlgrey	40K
Jasmine Green tea   Chamomile   Pepper mint	40K
Indonesian Tea	25K
Lychee Iced tea	35K
Strawberry ice tea	35K
Tropical mango ice tea	35K
Passionfruit ice tea	35K

## SIGNATURE COFFEE – FOR DIGESTIVE CLEANSINGS

<b>KAUPPUCCINO</b>	50K
<i>Espresso infused activated charcoal powder and milk with foam</i>	

<b>CHARCOAL LATTE</b>	50K
<i>Espresso infused activated charcoal powder and milk</i>	

<b>FLAT COAL WHITE</b>	50K
<i>Espresso infused activated charcoal powder and milk</i>	

<b>KAUFFOGATO</b>	40K
<i>Espresso infused activated charcoal powder and 2 scoop vanilla ice cream</i>	

<b>BLACK</b>	
Espresso	30K
Ristretto	30K
Americano/long black	30K
Affogato, with vanilla ice cream	45K

<b>WHITE WITH MILK</b>	
Piccolo	35K
Cappuccino	40K
Latte	40K
Flat white	40K
Mocha	40K
Macchiato	30K
Chocolate (hot/ice)	35K

<b>Extras/Add on</b>	
Syrup caramel/hazelnut	10K

## FRESH JUICES

*Fresh blended to order and served chilled to maximize flavor and retain nutrients.*

Tangerine   banana   watermelon   papaya   pineapple	50K
Mixed juice	55K
Mango   avocado, seasonal	60K
Kelapa muda / fresh whole young coconut	35K

## LASSIE & SHAKE

LASSIES with yoghurt	
Mango-banana-honey	
Pineapple-mint- banana-honey	
Dragon fruit-banana-honey	

## SHAKES WITH ICE CREAM

Chocolate-oreo	
Vanilla-banana	
Strawberry-coconut milk-banana	

## MINERAL WATERS

Equil sparkling 380 ML	45K
Equil still 380 ML	45K

## SODAS

Coke   Diet coke   Sprite   Tonic   Soda water	35K
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## BEER

Bintang beer small	50K
Prost beer	50K
Smirnoff ice	50K
Guinness	65K

## KAUKAU SIGNATURE COCKTAIL

### GIN RUBBY

*Gordon gin, aperol, edle flower, redwine*

### ARKAMARA WHISPER

*Jim beam, bitter, lime, maple syrup*

### SALTED CARAMEL ESPRESSO MARTINI

*Sky vodka, coffee kahlua, espresso, salted caramel syrup*

### TROPICAL BEYOND

*Bacardi, blue curacao, pineapple juice, fresh lime juice, coconut cream, egg white*

### GIN TROPICAL

*Gordon gin, cucumber water, celery, fresh lime, sugar syrup, tonic water*

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**SPIRIT - INCLUDING ONE MIXER, TONIC | SODA | COKE***Our Bartender pours 30 ml (1 oz) per shot***APERITIVO**

Campari	125K
Aperol	130K
Martini Rosso	120K
Martini Dry	120K

**VODKA**

Sky vodka	115K
Smirnoff	115K
Grey goose vodka	180K

**RUM**

Captain Morgan spiced	115K
Captain Morgan White	115K
Bacardi White	115K
Myers Rum	130K

**GIN**

Bombay Sapphire	150K
Tangguaray Gin	150K
Roku Gin	175K

**TEQUILA**

Jose Cuervo	130K
Don Julio Reposado	230K

**WHISKY**

Jim Beam	125K
Jack Daniels	135K

**PREMIUM SCOTCH**

Red Label	120K
Black Label	140K
Chivas Regal	140K

**IRISH**

Jameson	140K
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**COGNAC**

Hanessy	250K
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**SINGLE MALT**

Glenfiddich	210K
Macalan	290K

**LIQUOR**

Baileys	120K
Kahlua	120K
Cointreau	120K
Limoncello	150K

**WINE LIST****DOMESTIC WHITE WINES**

	GLASS	BOTTLE
Hatten - Aga White	100K	450K
Two Island - Sauvignon Blanc	115K	550K
Two Island- Pinot Grigio	115K	550K
Two Island - Chardonay	115K	550K

**DOMESTIC RED WINES**

Hatten - Aga Red	100K	450K
Two Island - Grenache	115K	550K
Two Island - Cabernet Merlot	115K	550K

**IMPORTED WHITE WINE**

JJ Mc William - Pinot Grigio - AUS		800K
Ha Ha - Sauvignon Blanc - NZ		900K
Matua - Sauvignon Blanc - NZ		950K
Two Island Reserved - Chardonay - INA		850K
Wolfstrap - Viogner, Chenin Blanc - SA		900K
Dr Zenzen Yellow label - Reisling - German		900K

**IMPORTED RED WINE**

Founder Estate - Merlot - USA		850K
Norton Barel Select - Malbec - ARG		800K
Cono Sur Reserva - Cabernet Sauvignon - Chilli		950K
Campo Burgo Crianza - Tempranillo - Spain		750K
Dark Horse - Pinot Noir - USA		850K
Caldora Sangiovese - Sangiovese - Italy		750K
Tall Horse - Shiraz - SA		800K
Cotes du rhone Lavau - Grenache, Shyrah - France		950K

**CHAMPAGNE & SPARKLING WINE**

NV Louis Roederer Brut Premier		2.500K
Two Island Reserved		850K
Hatten - Tunjung Sparkling	125K	600K

**DESSERT WINE & ROSE**

Hatten pino de bali		120K
Domaine de tamary - France		800K

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## **CLASSIC COCKTAILS**

140K

### **COSMOPOLITAN**

*Sky vodka, triple sec, lime juice, cranberry juice*

### **APEROL SPRITZ**

*Aperol, sparkling wine*

### **SWEET / DRY MARTINI**

*Sky vodka, gordon gin, sweet vermouth / dry vermouth*

### **MARGARITA**

*Jose cuervo, triple sec, lime juice*

### **LONG ISLAND ICE TEA**

*Jose cuervo, sky vodka, bacardi, gordon gin, triple sec, coke*

### **CLASSIC MOJITO**

*Bacardi, mint leaf, lime, granulated sugar*

*With lychee | watermelon | strawberry | passion fruit*

### **NEGRONI**

*Gordon gin, campari, sweet vermouth*

160K

## **DIJIWA COCKTAILS**

130K

### **NI LUH DEWI**

*Perfect blended traditional Balinese spirit flavored by fresh rosemary, lime juice and cantaloupe syrup*

### **BAJANG DESA**

*Blended traditional Balinese spirit with, ginger, lime juice and coconut syrup*

### **RED BARONG**

*Harmony blends traditional Balinese spirit, cranberry juice, lime juice and cinnamon syrup*

### **KUNING LANGSAT**

*Refreshing blend traditional Balinese spirit with, orange juice, lemon, and passionfruit*

### **COCONUT EXPRESSO MARTINI**

*Balance blend, arak Dewi sri, coconut syrup and king brown expresso*

## **REFRESHMENT**

75K

### **STRAWBERRY VIRGIN MOJITO**

*Strawberry fruit, mint leaf, lime chunk, white sugar, lemonade.*

### **TUTTY FRUITY**

*Strawberry fruit, watermelon fruit, mint leaf, orange juice, fresh lime juice*

### **TROPICAL DELIGHT**

*Papaya fruit, mango fruit, mint leaf, fresh lime juice*

### **WATERMELON CRUSH**

*Watermelon fruit, basil leaf, fresh lime juice, lemonade*

### **ARKAMARA GINGER SPRING**

*Lychee, ginger, fresh lime juice, lemonade*

### **YOGA MASTER**

*Carrot, ginger, pineapple fruit, orange juice, honey*

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