



ngopi dulu



Ngopi Dulu is a Javanese native tongue that refers to...drink a cup of coffee.

It's usually done outside of houses (in a stall or a cafe) with friends & neighbours, accompanied with some Indonesian delights, like the Pisang Goreng, Tahu Isi, Boiled Cabbages, and more. It has become a custom in some areas of Indonesia.

Our coffee selections.

KIMBO beans, a blend of 3 origin which is Brazil, Columbia and Rwanda, a pleasant aroma of almond with a sweet hint of tingling acidity, medium texture yet bold with dark cacao notes and a hint of fruity flavour.

NUSANTARA beans, our in-house roasted Mandheling. The coffee growing region is in Sumatra and Java Indonesia, approximately 1,200 meters above sea level. It offers enjoyable taste notes of Dark Chocolate, Intense & Full Bodied.



Something Mellow

	Hot	Cold		Hot	Cold
01. Espresso	11		09. Hazelnut Milk	11	
Choice of Kimbo or Nusantara.					
02. Long Black	11	13	10. Roseship & Salted Plum Tea	11	
Choice of Kimbo or Nusantara.					
03. Cappuccino	13	15	11. Honey, Lemon & Passion Fruit	11	13
Choice of Kimbo or Nusantara.					
04. Latte	13	15	12. Fresh Lemongrass & Ginger Tea	11	
Choice of Kimbo or Nusantara.					
05. Flavoured Latte	15	16	13. Premium Tea Selection	9	
Choice of Hazelnut or Coconut.			Choice of Green Tea, Earl Grey, or Breakfast Tea.		
06. Mocha	15	16			
07. Chocolate	14	16			
08. Spicy Chocolate	15				
A slight sip of chilli pepper heat that warms the belly.					

* All prices are subject to a 6% SST and a 10% service charge. Prices are listed in Malaysian Ringgit. For takeaways, a RM2 charge applies per container.

Balinese Artisan Coffee

14. **Kopi Apokat**

18

Fresh Avocado blended to a creamy texture, topped with Palm Sugar Syrup and accompanied by a perfect shot of Espresso.
15. **Hazelnut Fredo**

18

Hazelnut blended with Fresh Milk, served ice-cold and accompanied by a perfect shot of Espresso.



16. **Gula Merah**

18

A perfect combination and balance between Roasted Coffee (bitterness) and Palm Sugar (sweetness) that melts in a glass of Fresh Milk (body).
17. **Kayu Manis**

18

An aromatic coffee experience crafted with freshly brewed Espresso and a hint of Cinnamon.
18. **Kelapa**

18

A combination of Coffee with the dense and aromatic notes of Coconut—a taste of summer and the tropics.



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Signature Mocktails

19. Lemongrass Mojito 18
Mojito syrup topped with Sparkling Soda and Calamansi, garnished with a Mint Leaf and a stick of Lemongrass.

20. Green Apple Splash 18
Green Apple Syrup topped with Sparkling Soda, garnished with a Mint Leaf and fresh Fruits.

21. Cucumber & Passion Fruit Mojito 18
Fresh Cucumber, Chili, Pineapple Juice, Mojito, and Passionfruit Syrup.

22. Roseship & Salted Plum 18
Rose Tea, Lemon Juice, and Salted Plum.

23. Ice Passion Fruit Mint Tea 18
Red Tea, Mint Leaf, Fresh Lime, Passion Fruit, and Mojito Syrup.

24. Tojito 18
Juicy Cherry Tomatoes smashed together with Lime, Mint, and Basil Leaves, chilled and topped with Sparkling Soda.

25. Chili & Mango 18
Mixture of Mango, Lemon, Lime, Orange, and a touch of Red Chili Pepper in Sparkling Soda.

26. Calamansi Margarita 18
A mixture of Calamansi Juice, Lime, and Triple Sec, blended with ice and garnished with Salted Plum.

27. Jackfruit Mojito 18
Freshly blended Jackfruit with Mint and Lime, reminding you of tropical flavours.

28. Sour Virgin Margarita 18
A mixture of Lemon Syrup, Lime Juice, and Triple Sec, served with a Salted Glass Rim.



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Sop

29. **Sop Jamur** 18
Creamy Mushroom Soup, served with Roasted Garlic, Croutons and a pinch of Sambel Goreng.

30. **Sop Tomat** 18
Roasted Tomatoes blended with Sambel Goreng and fresh Basil.



Salada

31. **Strip Ayam** 21
Deep-Fried Seasoned Chicken Fillet with Mix Green, Sliced Shallot & Apokat Ranch Dressing.

33. **Tipat Cantuk** 21
Balinese warm Vegetable Salad with Grilled Chicken, Deep Fried Bean Curd, Rice Cake and Boiled Egg, served with Tamarind & Peanut Sauce.

32. **Cumi-Cumi** 23
Balinese Pan-Fried Squid Salad with Lemongrass & Shallot Dressing.



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Roti

34.

Fried Fish Ciabatta

27

Deep-Fried marinated Fish Fillet, topped with Apple Sesame Coleslaw and Cilantro Mayo in a Ciabatta.
35.

Telur Dadar

25

Scrambled Eggs with Chicken and Mushroom, served in a Ciabatta with Apokat Ranch Dressing.
36.

Burger Sampi Bali

29

Pan-Grilled marinated Beef Patty, served with Sautéed Mushroom and Sambel Goreng.
* Add on cheese + RM3
37.

Siap Gulung

26

Pan-Grilled Chicken Fillet, Mixed Green, Tomatoes and Apokat Ranch Dressing in Sundried Tomato Wrap.
38.

Pan Grilled Vege Ciabatta

23

Served with Homemade Chunky Tomato Sauce.
- * All Wraps and Sandwiches served together with Seasoned Fried Potatoes.



Pasta

39.

Sampi Terasi

35

Spicy Minced Beef Spaghetti with Roasted Garlic and Tomatoes.
40.

Siap Aglio Olio

30

Pan-Grilled marinated Chicken with Garlic, Shallot and Tomatoes.
41.

Penne Kambing Bumbu

33

Sautéed Minced Lamb with Bell Pepper, Garlic, Tomatoes and Penne.
42.

Soto Macaroni

26

Macaroni in clear Chicken Soup with Hard Broiled Egg and Shredded Chicken.
43.

Grilled Vegetable

21

With handmade Chunky Tomato Sauce.



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Roti Spesial



44.

Roti Kambing Bakar

28
- Grilled Lemongrass Marinated Lamb Shoulder, stuffed in a Ciabatta together with Sweet Cherry Tomatoes & Sambel Goreng.

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Iga Martabak

32
- Slow cooked Coconut & Palm Sugar Marinated Beef Rib. Hand pulled and stuffed in a folded flatbread, served with Asaman Gedang (Pickles Papaya).

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Nasi Uduk

A traditional Balinese delicacy, showcases the rich culinary heritage of the region. It typically features Steamed Rice cooked in Coconut Milk with aromatic spices like Lemongrass, Pandan Leaves, and Galangal.

47.

Ayam Lalapan

32
- Chicken marinated with Balinese Spices is served with Lawar, Sambel Terasi, and Telur Betutu. It is a perfect combination of spices, textures, and heritage.

47

46.

Kambing Bakar

34
- Savor the tender, Balinese-Marinated Grilled Lamb, perfectly complemented by our rich, peppery Kuah Gulai Gravy. Paired with traditional Lawar, this dish offers a satisfying blend of flavors that's sure to leave you craving more.

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Sate Lilit

36
- A tasty blend of Minced Chicken and Seafood, grilled on Lemongrass Skewers. Paired with fragrant Nasi Uduk and spicy Sambel Matah, this dish offers a perfect balance of flavours in every bite.

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Ngobrol & Santai

Indulge in the flavors of Bali with our delightful tea set featuring a variety of sweet and savory treats.

49. Bali Tea Set

79

Served with traditional Balinese delicacies such as Kue Pandai Kelapa and Kue Pisang Bakar, complemented by a refreshing Lemon, Poppies & Lychee Cake, and rich Brownies Injin, this tea set allows you to relish the homemade goodness of Mini Sandwich Siap Gulung, Kambing Bakar, and Fried Fish Ciabatta. It is perfectly paired with Seasoned Fried Potatoes and Spicy Sambal Goreng. The set comes with two hot beverages, with the choices of **Kopi Nusantara** or **Teh Jamu**.

Manisan Spesial

50. Apel' Strudel

25

A thin pastry jacket with Apple & Cinnamon Filling inside, served with premium Vanilla Ice-Cream & garnished with Edible Flowers.

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Manisan

51. Soft Baked Cheesecake

18

With handmade Pineapple Topping.
52. Kue Pandan Kelapa

21

Baked Pandan Sponge Cake with Palm Sugar, Cream, and oven roasted Coconut.
53. Brownie Injin

23

Classic Brownie with Black Glutinous, premium Ice-Cream and garnished with Peanut Candy and Palm Sugar.
54. Lemon, Poppies & Lychee

23

With dried Rose Petals.
55. Kue Pisang Bakar

21

Banana Cake with Peanut Butter Spread and Caramelised Banana Topping.



Signature Bake

by Bridor



Freshly bake pastry are available.
You may proceed to order at our counter.

BRIDOR established in Brittany (France) since 1988, Bridor is behind the finest collection of authentic French breads and pastries. Their commitment to respecting traditional French know-how and usage of the finest quality ingredients has earned Bridor its reputation as the go-to partner for high-quality pastries.



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