



TASTE THE TRADITION

Discover the Taste of Indonesia

In Bali, **Ngajeng** is a word you will hear in Balinese houses as a gentle call to gather, share a meal, and slow down for a moment. Ngajeng literally translates to “eat”, it reflects the simple joys of daily life, which inspired us to bring that same warmth into our dining experience.

We invite you to explore the layers of flavor that define our menu—balancing sweet, savory, sour, and spicy notes in perfect harmony. Whether you're a longtime admirer of Indonesian cuisine or experiencing it for the first time, we hope each dish offers a delightful and memorable experience.

From the vibrant sambals inspired by bustling spice markets to the rich, comforting broths of our beloved soto, we bring the essence of Indonesian home cooking straight to your table. Every dish is crafted with care to showcase the diverse and delicious culinary landscape of Indonesia.

Ngiring Ngajeng! (Enjoy your meal!)



Vegan



Vegetarian



Gluten Free



Best Seller



Chef Recommendation

Please inform us if you have any food allergies or special dietary requirements.

Special From Ngajeng Restaurant

Nasi Raja | 199k

A special Balinese rijsttafel served on a dulang, consisting of steamed aromatic yellow rice, chicken satay, steamed fish parcel, chili prawns, spiced beef, vegetables salad, crackers & sambals

Nasi Raja is more than just a meal — it is an experience. A journey through the rich cultural heritage of Bali and a celebration of the island's culinary traditions. Come, join us, and indulge in this royal feast, crafted for a king and queen. Our Nasi Raja is a modern interpretation of an ancient custom: a generous serving of fragrant nasi campur, beautifully arranged on a handcrafted dulang.

Inspired by the ancient rituals of Bali, where priests and kings gathered to share a meal symbolizing unity and gratitude — comes our signature dish, Nasi Raja. It is a majestic presentation of flavors and textures, thoughtfully crafted to honor the island's traditions.

Nasi Raja features an array of delicacies once served to Balinese royalty. Each dish is carefully selected to represent harmony and balance in the universe, presented on a majestic dulang, a traditional Balinese platter adorned with intricate carvings and ornate decorations. The feast includes steamed aromatic yellow rice, chicken satay, crispy fish, chili prawns, spiced beef, vegetable salad, crackers, and sambals.

A royal dining experience, where heritage and flavors come together in perfect harmony.

Prices are in Indonesian Rupiah and subject to 21% government tax and service charges

Appetizers

Tuna Gohu | 69k



Indonesian tuna ceviche, lemon chili sauce, lemon basil & coconut milk

Lumpia Goreng | 59k



Vegetables, mushroom, noodles spring roll & chili soy sauce

Tofu Siomay | 59k



Siomay with spiced minced tofu, mushroom duxelles, potato, cabbage & spiced peanut sauce

Kroket Ayam | 69k

Crispy spiced minced chicken with sambal ulek mayo

Garden Salad | 65k

Mixed lettuce and foraged herbs with roasted organic yellow pumpkin, cherry tomatoes, cucumber, avocado, sweet corn, broccoli, and roasted mixed nuts, dressed in lemon mustard vinaigrette.

Soups

Soto Ayam Kampung | 69k



Clear free-range chicken soup, noodles, egg, cabbage, bean sprout & fried shallot

Bakso Sapi Wagyu | 79k

Clear broth soup served with Wagyu meatballs, noodles, green, celery & crispy shallot

Sayur Asem | 59k



Tangy tamarind-based vegetable soup with young jackfruit, sweet corn kernels, peanuts, spinach, cherry tomatoes, and long beans.

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Archipelago Delight

Bebek Abian | 159k

Half-sized deep fried local duck, Balinese vegetables salad, steamed rice & sambals

Kare Ayam Bali | 89k

Braised chicken fillet, chili, shallot, lemongrass, coconut milk & yellow paste

Babi Masak Asem | 135k

Roasted pork belly tossed in special chili soy sauce, steamed rice & urab salad

Ikan Masak Merah | 109k

Chili fish, coconut rice, urab salad & homemade chili tomato sauce

Sapi Nyatnyat Bowl | 139k

Long stewed beef in Balinese spices, coconut rice, sauteed spinach

Nasi Goreng Ayam | 79k

Fried rice, egg, chicken satay, carrot, chili tomato paste & condiments

Mie Goreng Ayam | 79k

Traditional wok-fried noodles, chicken, vegetables, egg, & crackers

Sate Ayam Madura | 89k

Chicken leg satay marinated in garlic, sweet soy sauce & velvety peanut sauce

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Hearty Mains

Spaghetti Bolognese | 125k

Spaghetti with rich meat sauce, cheese & garlic bread

Pasta Carbonara | 115k

Spaghetti, bacon, cream, cheese & garlic bread

Bali Beef Burger | 149k

Brioche bun, beef meat patty, cheese, caramelized onion, coleslaw, egg, tomato & hand-cut potato fries.

Tuna Italiano | 135k

Warm tomato black olive, capers, sauce, herbs pesto & potato salad

BBQ Pork Ribs | 155k

Grilled pork ribs with homemade BBQ sauce, potato fries & condiment

Side and Extra

Nasi gurih | 19k

Nasi kuning | 15k

Nasi putih | 10k

Kerupuk babi | 19k

Kerupuk udang | 15k

Kerupuk singkong | 15k

Sambal matah | 15k

Sambal goreng | 15k

Sambal hijau | 15k

Sambal tomat | 15k

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Dessert

Pandan Cheese Cake | 79k

No bake cheese cake, infused with fresh pandan served with local cream caramel sauce

Cassava Cream Cake | 65k

Mashed cassava, palm sugar, grated coconut topped with whipped cream cheese

Bali Chocolate | 65k

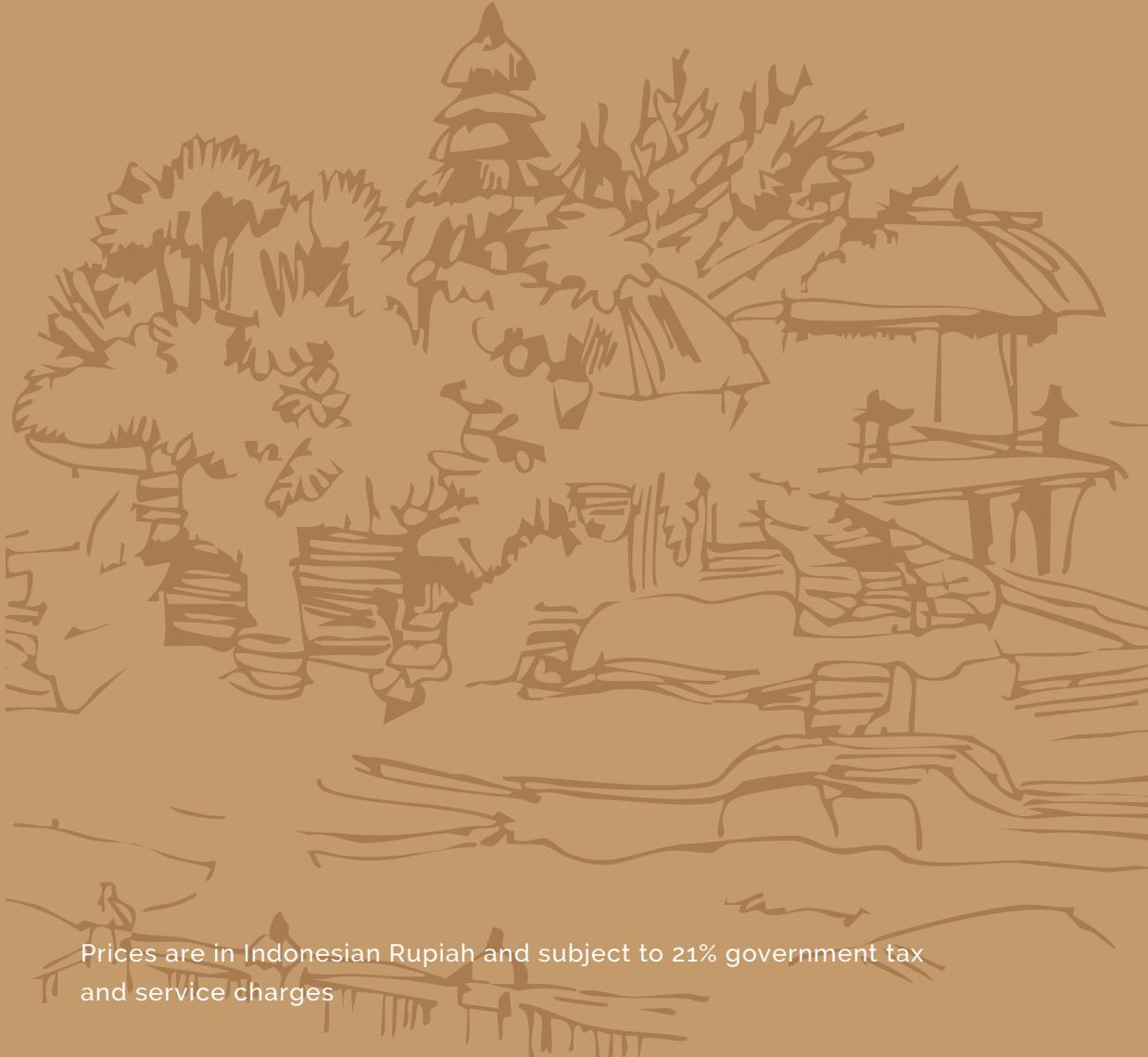
Chocolate log cake, mixed nuts, chocolate sauce & vanilla ice cream

Apple Galette De Rois | 69k

Puff pastry, caramelized apple, almond cream & vanilla ice cream

Kue Lumpur | 59k

Pumpkin raisin, young coconut pancake, dulce de leche



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