

www.tablespoonubud.com





The culinary relationship between Europe and Asia dates back to the introduction of spices to the western world. Tablespoon was created to showcase this relationship by serving comforting dishes made with locally sourced ingredients from Bali's highlands and sea to provide guests with a delightful culinary experience.







MEATBALL IN MARINARA SAUCE

Homemade baked meatball in marinara sauce topped with parmesan cheese

69.







FRIED CHILLI SQUID

stright cutting fried squids, with mix home made red powder, dry chop parsley on top, lemon and sriracha mayo on the side.

75.

TRUFFLE FRIES BOWL 0

home made potato fries with mix of parmesan cheese,dry chop parsley on top, and tomato ketchup on the side.













SALADS & BOWLS

6

CHICKEN CAESAR SALADS

slice baby romaine, with gremolata mayo, sliced cucumber, cherry tomato, grilled chicken breast, parmesan cheese, boilled egg, red radish, with crispy slice cruton on top and gremolata mayo on the side.

85.



SUMMER TEMPE PROTEIN SALAD

mix salads, red cabbage, cherry tomato, sweet corn, fried tempeh cube, roasted almond, fetta cheese, with crispy sourdough slice crutons on top side, and lemon herb vinaigrette.







PRAWN WATERMELON SALAD

Grilled prawn and watermelon with balsamic dressing, wild ruccola, black olive and feta cheese









PAPA' AINA POKE BOWLS

aromatic herb rice, mixed salads, diced avocado, edamame, sweet corn, wakame, red radish, medium pan seared tuna, tomato salsa, tobiko, sesame seed, spring onion, fried sliced garlic, potato crispy and slice nori on top, with wasabi mayo and soy ginger dressing on the side.

99.





VEGGIE TOFU BOWLS

aromatic herb rice, shaved cucumber, edamame, wakame, sliced avocado, sushi gari with tofu miso caramels, spring onion, sesame seed, sriracha mayo, slice nori and red radish on top with soy ginger dressing on the side.



PROTEIN CHICKEN BOWLS

aromatic herb rice, mixed salads, sliced avocado, cherry tomato, sauteed broccoli, sauteed mushroom, grilled chicken breast, boiled egg, chick peas, with red sorel on top, and tzatziki sauce





79.





WAGYU BOWL

baked wagyu ball, japanese rice, gari pickle, edamame, cucumber, tomato cherry, onsen egg, crispy nori with sriracha mayo in top and ponzu sauce on the side



SOUP



LENTIL SOUP

velvety lentil, spinach, diced carrots, yellow paste and coconut milk.

69.







PRAWN BISQUE SOUP

Creamy thick bisque, prawn, and coriander leaves served with garlic bread

79.



ONION

Classic french soup with slow caramelized onion and toasted bread on top













MAIN COURSE





MAD ABE CHICKEN RAMEN

ramen noodles with aromatic oil, rolled chicken, mushroom, half boilled egg, spring onion, shreded nori and tare souce on the side.

89.



FOKUOKA TONKOTSU RAMEN

ramen noodles with char siu pork, aromatic oil, mushroom, half boilled egg, chilli oil, spring onion, nori and tare sauce on the side.



TANDOORI CHICKEN SATAY

grilled marinated chicken skewer with tandoori paste, served with yellow rice and mint yoghurt dressing.

95.







CHICKEN **PARMIGIANA**

crispy crumbed chicken, tomato concasse, mozzarella cheese, mixed salad and mashed potato or fries on side.

99.



BEEF KEBAB

Grilled tenderloin beef kebab with paprika, onion, mushroom, served with french fries, coleslaw and harissa sauce









PAN-SEARED SALMON WITH BEURRE BLANC SAUCE

180 gr of pan seared salmon, broccoli, baby carrot, buttered potato rosemary, beurre blanc sauce with lemon wedges and watercress.

198.





TUNA LATINO

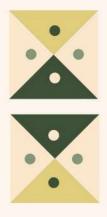
grilled tuna, sauted asparagus and potato with mango salsa

149.



PAN-SEARED BARRAMUNDI

180 gr of pan seared baramundi, with buttered potato rosemary and char red paprika relish, watercress and lemon wedges.







SINGAPORE BLACK PEPPER CHICKEN

Grilled chicken breast with soy-ginger glazed bok choy, sauted potato and Singapore black pepper sauce

99.





GRILLED

Grilled striploin steak with french fries, watercress on top and truffel mushroom sauce

STRIPLOIN STEAK

259.



TENDERLOIN TABLESPOON STEAK

grilled tenderloin with mashed mushroom, charred onion, sauteed spinach and truffle demi glace sauce.

289.



00

GRILLED BBQ PORK RIBS

Grilled bbq pork ribs with brown butter mashed potato, herb salads and bbq sauce.





CHICKEN PESTO AVO PANINI

panini bread, with dijon garlic aioli, baby romaine, sliced tomatoes, sliced avocado, grilled chicken pesto, with fries and dijon garlic aioli on the side.

89.







TUNA SANDWICH

sliced toasted sourdough with mayo, shredded white cabbage, pan seared tuna mixed with wasabi mayo and spring onion, shaved cucumber served with wasabi mayo on the side.

95.







CRISPY CHICKEN SANDWICH

white toasted bread with Korean bbq sauce, shredded carrot & cabbage, shaved cucumber, crispy chicken and sriracha mayo on top











BURGER STATION



BURGER MELT

burger bun, beef patty, with dijon garlic aioli. baby romana, slice tomato, double slice cheese, caramelized onion with homemade fries and tomato ketchup on the side

105.



ORIENTAL CRISPY CHICKEN BURGER

burger bun, with sriracha mayo, coleslaw, crispy fried chicken, shaved cucumber pickled, with home made fries and tomato ketchup on the side.

95.



PULLED PORK BURGER

burger bun, with sriracha mayo, baby romaine, sliced tomatoes, shaved cucumber, pulled pork bbq, pickle gherkin, with home made fries and tomato ketchup on the side.





PASTA



SEAFOOD AGLIO E OLIO

spaghetti pasta with seafood (prawn, squid, clam), garlic, sliced onion, red chilli, olive oil, parmesan cheese, parsley, olive oil and basil leaf

109.



CARBONARA

spaghetti or penne carbonara with slice sourdough crutonge, parmesan cheese, chopped parsley and basil leaf

99.



BEEF RAGU

beef ragu spaghetti or penne with parmesan cheese, fried basil and basil leaf

105.



PESTO

spaghetti or penne pasta with pesto sauce, parmesan cheese, zucchini, eggplant and basil leaf

89.





CREAM & CRUNCH

Pasta in creamy sauce with crispy breaded chicken breast, parmesan cheese and chopped parsley

HOUSE OF PIZZA



SEAFOOD MARINARA PIZZA

napolitan pizza with tomato concasse, mozzarella cheese, mix seafood and basil leaf.

125.



HAWAIIAN PIZZA

napolitan pizza with tomato concasse, mozzarella cheese, fresh pineapple, sliced onion, bacon, basil leaf and bbq sauce on top.

105.



MARGHERITA PIZZA

napolitan pizza with tomato concasse, mozzarella cheese and basil leaf.

95.









COMPLETO **PROTEIN PIZZA**

napolitan pizza with tomato concasse, mozzarella cheese, sliced onion, red and green pepper, mushroom, black olive, shreded chicken, bacon, beef sausage, basil leaf and olive oli.























Pan-fried barramundi fillet, aromatic yellow broth, tomato & potato

129.

SATE AYAM MADURA

Chicken satay, soy garlic, creamy peanut sauce & condiments

KARE SARI LAUT

Braised seafood, yellow paste, coconut milk & steamed rice

NASI GORENG SUWETA 🕙

Fried rice prawn, vegetable, acar, shrimp crackers, and fried egg

95.

MIE GORENG SEAFOOD 😂

stir fried yellow egg noodles. vegetables, prawn, fish, fried egg, shrimp crackers and acar

90.

85.

95.

AYAM TALIWANG O



Whole chicken 500 gr. grilled egg plant & kemangi oil.

169.

UDANG **BAKAR CABE** MADU 😂 🕖

Grilled prawns, chili honey basting, potato, sautéed spinach & mushroom





DESSERT

CHOCO MANGO

chocolate, biscuit and mango gel.

55.

CRÈME BRÛLÉE

crème brûlée served with burnt caramel layers.

45.



APPLE PIE CRUMBLE

crumbled apple pie served with soil cookies, berry compote, and vanilla ice cream.

45.

MATCHA MILLE-FEUILLE

puff pastry with matcha cream, crumble and matcha ice cream.

59.

CALIFORNIA CHEESE CAKE

fluffy cheese cake served with whipping cream and fresh strawberry.

69.

GELATO (Per Scoop)

vanilla or chocolate.







ADD ON

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35. PRAWN (5 PCS)

10. CHEESE (10 G)

20. SAUTÉED VEGETABLE (100 G)

20. MASHED POTATO (100 G)

25. FRIES (125 G)

35. SALMON (40 G)

15. EGGS

15. MUSHROOM (40 G)

15. AVOCADO (40 G)

15. SPINACH (30 G)

20. BACON (15 G)

15. SAUSAGE (2 PCS)

7. SAUCE











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CLASSIC COCKTAIL





ESPRESSO MARTINI

130.

Smirnoff Vodka, espresso, coffee liquor, sugar syrup

OTILOM

110.

Captain Morgan white, lime juice, fresh lime, mint leaves and soda water

APEROL SPRITZ

130.

Aperol, sparkling wine, soda

NEGRONI

140.

Gordon's Gin, Campari, sweet vermouth

TOMMY'S MARGARITA

125.

Gordon's Gin, lime juice, simple syrup, egg white, and tonic water

MOSCOW MULE

125.

Smirnoff Vodka, ginger beer, lime juice

SANGRIA (WHITE OR RED)

130.

White or red wine, fresh mixed fruits, vodka, peach syrup, lemon, lime and soda

FROZEN DAIQUIRI

130.

Oro Tequila, passion fruits, yuzu, and citrus













SIGNATURE COCKTAIL

TIPSY GINGER

125.

Smirnoff Vodka, aromatic ginger, pineapple juice, lime juice, and salt

SWEET LIPS

125.

Smirnoff Vodka, orgeat syrup, hazelnut liquor, honey, half & half, chocolate powder

APPLE SMITH

125.

Smirnoff Vodka, green apple mixture, lime juice, simple syrup, egg white

GINNIE

125.

Gordon's Gin, cucumber, elderflower, lime and tonic

TROPICAL TEMPTATION

125.

Captain Morgan, orange juice, lime, mango, blackcurrant liquor

BASIL & BERRIES

125.

Smirnoff Vodka, mixed berries, basil syrup

CRUSH JAPANESE

125.

Smirnoff Vodka, yuzu, lime, pineapple liquor

APERITIVO

130.

Smirnoff Vodka, Campari, lime, cranberry juice, peach liquor











MOCKTAIL

YUZU BUBBLE

50.

Yuzu, passion fruit, orange juice, brown sugar, soda water

PEACHY-PEACHY

50.

Peach, tangerine, lemon, soda water

LYCHEE MOOD

50.

Lychee, cranberry juice, vanilla syrup, citrus, soda water

LEMON LIME BITTER

50.

Lime juice, lemonade, sprite and angostura bitters

ICY MELON

50.

Melon verde, citrus, mint leaves

BERRY SMASH

50.

Cranberry juice, peach, tonic water























SLOW PRESSED JUICE

LEAFY LIFT 60. Kale, celery, apple and spinach THE WELLNESS MOOD 60. Cucumber, kale, pineapple, lemon, lemongrass and tangerine **CUMBER MINT** 60. Cucumber, mint leaves, apple, honey and ginger MORNING GLORY 60. Carrot, orange, apple and ginger HARMONY DELIGHT 60. Apple, celery, ginger, tangerine, turmeric **CITRUS JAMU** 60.

Tangerine, carrot, pineapple, turmeric, ginger and lime



HEALTHY BLEND

GOLDEN KISSES 60. Mango, orange, turmeric, coconut water and honey JUNGLE GREEN 60. Kale, celery, apple and spinach SUSHINE TWIST 60. Watermelon, mango, strawberry and passion fruit TROPICAL BLISS 55. Mango, dragon fruit, strawberry, sugar syrup **HEALTHY BOOSTER** 55. Mango, cucumber, basil, kale and spirulina 55. **BERRY-BERRY** Orange, strawberry, raspberry, blueberry and sugar syrup SO-NUT 55. Avocado, banana, matcha, cashew nut and honey bee-pollen FRUITY DE FRUITY 55. Dragonfruit, strawberry, mango and coconut water



SMOOTHIE

GREEN VILLAGE

60.

Mango, passion fruit, banana, spinach, yogurt, coconut milk

JUNGLE BERRY

60.

Mixed berries, banana, honey, yogurt, coconut milk

MONKEY DONKEY

60.

Banana, oat, cacao, dates, peanut butter, espresso, yogurt, milk

FRESH JUICE

DRAGON FRUIT

40.

WATERMELON

40.

MANGO

40.

ORANGE

40.

STRAWBERRY

40.

AVOCADO

40.

PAPAYA

PROTEIN DRINK

BERRY POWER PUNCH

80.

Mixed berries, coconut water, milk and 20g of whey protein (95cal)

AVOCADO ALMOND SUPREME

80.

Avocado, almond, milk and whey protein 20g of whey protein (95cal)

TROPICAL MUSCLE HUSTLE

80.

Banana, mango, yogurt, milk and whey protein 20g of whey protein (95cal)



MILK SHAKE

CHOCOLATE OREO

50.

Chocolate ice cream, oreo biscuits and fresh milk

VANILLA NUT

50.

Vanilla ice cream, cashew nut, peanut butter and salted caramel

SWEET STRAWBERRY

50.

Vanilla ice cream, biscuits, strawberry, fresh milk and simple syrup



COFFEE FAVORITE

ESPRESSO

30.

AMERICANO

30.

35.

CAPPUCINO CAFÉ LATTE

35.

MACCHIATO

35.

MOCHACINO

35.

MATCHACINO

35.

AFFOGATO

35.



NON-COFFEE

CHOCOLATE
MATCHA LATTE

45.

ICED COFFEE & ICED TEA

LYCHEE TEA

PEACH TEA

LEMON TEA

ICED COFFEE LAVA

ICED CARAMEL MACHIATO

ICED GREEN TEA MACHIATO

AVOCADO DELIGHT

AEROCANO

40. 40. 45.

40.

60.

45.



WHITE WINE



TWO ISLAND CHARDONNAY | BALI

130. 605.

TWO ISLAND SAUVIGNON BLANC | BALI

130. 605.

MATUA SAUVIGNON BLAN | NEW ZEALAND

1045.

WOLF BLASS CHARDONNAY
| SOUTH AUSTRALIA

1265.

VILLA MARIA RIESLING | NEW ZEALAND

1320.

MARIUS BLANC RIESLING | FRANCE

825.

SPARKLING WINE



TUNJUNG HATTEN | BALI

135. 660.

ALBA LUNA PROSECCO | ITALY

750.

UNDURAGGA BRUT | CHILLE

750.

DE BORTOLLY FAMILY | AUSTRALIA

770.

PICCINI PROSECCO DOC | ITALY

1298.

MOET & CHANDON IMPERIAL | FRANCE

4000.

DOM PERIGNON BRUT | FRANCE

12.500.

RED WINE

TWO ISLAND CABERNET MERLOT

| BALI

130. 550.

KOONUNGHA HILL SHIRAZ | SOUTH AUSTRALIA

990.

MOUTON CADET | FRANCE

880.

MORGAN BAY CABERNET SAUVIGNON

| CALIFORNIA

880.

INTIS MALBEC | ARGENTINA

550.

MATUA PINOT NOIR | NEW ZEALAND

935.

ROSE WINE

TWO ISLAND ROSE | BALI

135. 660.

FRONTERA ROSE | CHILLE

990.

DRAGONFLY MOSCATO | SOUTH AUSTRALIA













SOFT DRINK & BEER

STILL WATER	38.
SPARKLING WATER	38.
COCA COLA	25.
COKE ZERO	25.
SPRITE	25.
SODA WATER	25.
TONIC	25.
BINTANG RADLER	55.
BINTANG BEER	55.
SINGARAJA BEER	40.



VODKA	Bottle	Glass
SMIRNOFF	590.	85.
SKYY	590.	85.
GREYGOOSE	1700.	-
GIN GORDON'S	650.	85.
TANQUERAY	1250.	110.
HENDRICK'S	1850.	170.
RUM BACARDI CAPTAIN MORGAN MANTA DARK	650. 700. 720.	85. 95.
TEQUILA		
JOSE CUERVO	1550.	135.
CASAMIGOS MEZCAL	4200.	-

COFFEE LIQUER

BAILEYS IRISH 2450. 160.

WHISKEY

RED LABEL
MONKEY SHOULDER
JACK DANIEL'S
JIM BEAM
GLENFIDDICH 12 YEARS OLD
GOLD LABEL
DOUBLE BLACK LABEL
BLUE LABEL

 Bottle
 Glass

 1400.
 125.

 1620.
 155.

 1450.
 150.

 1130.
 100.

 2490.
 250.

 5500.
 350.

350.

700.

6500.

15.500.

