

theWakung



Selamat Datang!



Harmony on the Plate:
The Warung Philosophy of Culinary Balance

Welcome to The Warung, where culinary excellence meets the essence of TRI DOSHA - the ancient Hindu philosophy of balance and harmony within oneself and the universe. Inspired by the fundamental principles of Ayurveda, our culinary creations embrace the intricate interplay of Vata, Pitta, and Kapha energies.

Just as Vata governs movement and creativity, our dishes dance with the vibrant flavors of Indonesian. With each bite, experience the airy essence of air and space encapsulated in our innovative presentations.

Like the fiery Pitta, our kitchen ignites with passion and precision, meticulously orchestrating flavors. Savour the transformative power of fire and water as our skilled chefs craft dishes that tantalize the palate and invigorate the soul.

Grounded in the stability of Kapha, The Warung exudes a sense of rootedness and authenticity. Amidst the earthy tones of our all-natural wood décor and the stability of Indonesian warung-inspired, immerse yourself in a dining experience that provides structure and nourishment to both body and spirit.

Step into The Warung, where the symphony of balance and flavor awaits, meticulously orchestrated by Chef Ananta Putra and The Warung culinary artisans.

The story behind congklak ...

No journey to Indonesia is complete without sambal. To accompany your meal, we provide a variety of authentic Indonesian sambals served in a *congklak*. Feel free to inform our team if you would like us to tailor the level of spiciness. We have chosen 12 of our favourite sambals and serve them to you in our version of the congklak, a traditional Indonesian board game still played by children throughout Indonesia.

To play a game of congklak, you need a congklak board and 98 small shells, seeds or stones. The object of the game is to get as many shells as you can into your store house.

Your store house is the hole at the end of the board on your left side. You win the game if you are the person with the most shells in your store house (MENANG BIJI) or if you are the last person to run out of shells on your side of the board (MENANG JALAN).

This is how the congklak is used traditionally and what inspired us. In our congklak, you will find two of the most important condiments in Indonesian cuisine – sambal and kerupuk. This is the kerupuk udang (prawn cracker) and kerupuk emping (bean cracker)



Selamat Makan!

Pasar Malam

IDR 1,480,000++ per person

Makanan Pembuka

ANEKA GORENGAN

Chicken pangsit, udang spring roll, tahu isi sayur and peanut sauce

JUKUT BEJEK SAMBAL LEMO

Balinese assorted mixed vegetable with roasted coconut dressing and chili lime

GADO GADO

Indonesian rice cake and blanched assorted vegetable, egg and emping crackers toasted in peanut sauce

SOUP BENING KWETIAU

Rice noodle soup with assorted choices of topping beef, or vegetable and condiments

Bakaran

AYAM PANGGANG BIROMARU

Center Sulawesi influence roasted organic chicken

SAPI KARO

North Sumatra, roasted marinated wagyu beef

SAMSAM GULING PAN ELING

Balinese roasted pork belly with fourth generation recipe of Base gede

from Pan Eling family recipe

Gerobak Dorong

SATAY LILIT IKAN - Minced fish satay in lemongrass skewers

SATE CUMI SUNE CEKUH - Marinated squid skewers with garlic and galangal paste

KERANG SAMBAL MANIS - Sweet clams with chili and shrimp paste sambal

SATE TEMPE BACEM - Central java grilled soya bean cake

JAGUNG BAKAR MANIS - Grilled sweet corn

LAWAR BE SAMPI - Curried green papaya salad with minced beef & beef skin

SAMBAL TUNA - Grilled tuna flake with shallot and chili relish

AYAM KALAS - Braised chicken in coconut broth

SAYUR SINGKONG - Cassava leaves toasted with sambal hijau and coconut cream

ASSORTED CHOICES OF RICE - Jasmine rice, coconut turmeric rice, and Jatiluwih red rice

Hidangan Penutup

MARTABAK MANIS & ASIN

Indonesian snack sweet pancake and savory chicken crapes

ES CAMPUR

Soda water, sago pearl, cassava fermented, daluman,

coconut, jack fruit, nata de coco and pandan syrup

BEERS

Kencur Alila Root Beer (0% ABV)	80
Ginger Alila Root Beer (0% ABV)	80
Bintang	90
Heineken	130
Lion Island Lager	130
Lion Pale Ale	130
Canard Kolsch	130
Canard Strawberry Gose	130
Canard Session IPA	130
Kura Kura Lager	130
Kura Kura Island Ale	130

MOCKTAILS

Daluman	140
<i>Organic grass jelly, coconut borchata, palm sugar, coconut sorbet</i>	
Rosella Lemonade	140
<i>Cold brewed rosella tea, rose syrup, Rose blossom</i>	
Exotic Seaside	140
<i>Blueberries, cranberry, strawberry, Passion fruit, mango, peach</i>	

NON-ALCOHOLIC

FRESH JUICES

Orange, Strawberry, Cantaloupe	75
Honeydew, Watermelon	

SMOOTHIES

Pineapple Coconut	105
Mango Passion Fruit	105

MILKSHAKES

Vanilla	105
Chocolate	105
Coconut	105
Banana	105

NON-ALCOHOLIC

SELTZER

Lime, Lemon, Orange, Peach	60
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SPECIAL TEAS

Party Iced Tea	100
<i>Orange juice, green tea, mint, honey</i>	

Lychee Iced Tea	100
<i>Lychee water, Black Tea, Lychee fresh</i>	

Alila Kombucha – West Java Chai	80
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Alila Kombucha – Digestive Wellness	80
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SOFTDRINK

Coke, Coke Zero, Sprite, Soda Water	65
Schweppes Tonic	

Atomic Tonic	80
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Atomic Elderflower Tonic	80
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MINERAL WATER

Aqua Reflection Still 330ml	60
Aqua Reflection Still 750ml	95
Acqua Panna 750ml	125

Aqua Reflection Sparkling 330ml	60
Aqua Reflection Sparkling 750ml	95
San Pellegrino 750ml	125

COFFEES

Espresso, Long Black, Americano	75
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Piccolo, Macchiato	
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Cappuccino, Latte, Flat White	85
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ARTISANAL BREW ME TEA

Assam Breakfast	75
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Earl Grey	75
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Green Tea	75
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Jasmine Green	75
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Whole Peppermint Leaf	75
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Whole Chamomile	75
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Lemongrass & Ginger	75
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#THEWARUNG

Implement Hygiene menu pledge for all restaurant & bars – (We commit that our food & beverage venues are HACCP certified, internationally recognised as the highest food safety management system).

Prices are in thousand Rupiah and subject to 21% tax and service charge.



The Story of Kecak Dance

Kecak, often referred as the “Monkey Chant,” is a traditional Balinese theatrical performance that originated in the early 20th century. Unlike many other Balinese dances, Kecak is notable for its lack of a musical accompaniment. Instead, the rhythm is chanted by a large male chorus serves as the musical backdrop, creating an enthralling and hypnotic atmosphere.

Kecak performance features a circle of around fifty to one hundred male performers, clad in checkered cloth around their waists, sitting cross-legged. The chorus produces a complex tapestry of interlocking vocal patterns, predominantly the sound “cak,” which gives the dance its name. The chanting is complemented by coordinated arm and hand movements, enhancing the visual and auditory rhythm.

The dance showcases episodes from The Ramayana epic, that narrated the story of Rama (a prince of Ayodhya Kingdom) to salvage Sita (his wife) who is kidnapped by Rahwana, an evil giant king of Alengka Kingdom.

Rama and Sita, the two protagonists, enter the stage to perform beautiful and poignant dance routines depicting the vibrant love between the two humans. When Rama leaves to go hunting, a vicious and evil giant called Ravana delegates his men to kidnap the Princess. Lakshmana, Rama’s younger brother, is startled to find Sita missing, but wastes no time in going to Alengka (Ravana’s Palace) to rescue her. Jatayu, a demi-god who takes the form of a vulture, helps to rescue Sita, but in the process he is badly injured.

At the last minute, savior comes from Hanuman and his followers. Hanuman is a Hindu deity, the incarnation of Lord Shiva, and the central character in the story. Sadly, Ravana captures the brave Hanuman. The monstrous giant has the White Monkey King tied up while his men prepare the wood and fire to burn him alive.

But of course, it’s not that easy to defeat the mighty Hanuman. The wood is burning bright flames around him, but with magical, supernatural power Hanuman releases himself and rises from the blaze.