

SMALL BITES

Charcoal Sliders 	50
Activated charcoal bun with black angus patty, ice berg, tomato, jalapeño and JF secret sauce	
Char Siu Steamed Bun 	50
Steamed bun filled with BBQ beef cheek, cucumber, carrot, hoisin sauce	
Calamari Fritter	55
Fried Japanese panko breaded calamari served with lemon wedges, tartare sauce vegetable spring roll with tartare sauce	
Chicken Popcorn  	45
Deep-fried chicken glazed with garlic chili glazed, coriander, spring onion	
Vietnamese Rice Paper Roll 	30
Classic Vietnamese vegetarian rice paper roll	
Vegetable Lumpia 	35
Fried vegetable spring roll with sweet chili sauce	
Sweet Potato Fries	40
Mix of purple & yellow sweet potato fries, sweet chili, cream fraiche dip	
Arancini Di Carne	45
Breaded risotto rice, bolognese, mozzarella, black garlic aioli	
Prawn Wonton	50
Steamed prawn dumpling, JF wonton sauce, chili oil, scallion, cilantro grass	
Chili Corn Tortillas	50
Triangle corn chip, beef ragu, mix cheese, guacamole	

SALAD & ENTRÉE

Apple Salad 	75
Shredded apple, arugula, frisse, pomelo, walnuts, cheddar, spiced almond, sherry vinegar, age balsamic	
Buratta Salad 	80
Fresh cherry buratta, rocket leaves, frisse, pear, tomato cherry, chilli pickle jelly, balsamic dressing	
Caesar salad	95
Baby romaine lettuce, quail egg, shaved parmesan, crouton, grilled chicken breast and caesar dressing	
Tuna Sambal Matah   	65
Tuna ceviche Balinese style with lemongrass & shallot relish, 'kemangi' basil, served on rice cracker "rempeyek"	
Tuna Tataki	75
Seared tuna medium-rare, tobiko yellow, garden pickle salad and citrus ponzu	
Carne Asada Tacos	80
Grilled beef marinated in tangy-spicy sauce, pineapple, coriander, lettuce, salsa cruda on soft tortilla	

MAIN COURSE

NOSE TO TAIL

BBQ Pork Ribs 'Lalah Manis' 500gr 145

Inspired by the famous sate 'lalah manis' which means sweet & spicy, the ribs are marinated overnight with our special rub and then slow braised for 4 hours before finally grilled. Served with curried cassava leaves, lime, and assorted sambals

Beef Short Ribs Rawon 160

Braised short ribs in tropical black chesnut "kluwek" broth, bean sprout, carrot served with bitter cracker sambal

Korean BBQ Striploin 280

250gr Nebraskan striploin, aromatic steam rice, Ssamjang sauce, kimchi, lettuce steak fritters

THE NEST

Fried Peking Duck 130

Half peking duck marinated 12 hours in Balinese 'basa gede' yellow spice pasta and then confited for 5 hours before finally fried, served with 'kacang mekalas' Balinese curried long bean, egg crumbles, and assorted sambals

Chicken Green Curry 110

Grilled chicken thigh, JF green curry sauce, grilled veg, aromatic steam rice

CLASSIC JUNGLE FISH

Native Spiced Coconut Curry Vegetarian / chicken / seafood 75 / 85 / 95

Coconut base stew with vegetables served with steamed rice, bitter crackers and sambals

Nasi Goreng "Kampung" Vegetarian / chicken / seafood 75 / 85 / 95

Our signature style of fried rice with aromatic garlic and chilli, served alongside with bitter crackers, mix pickled vegetables and 'sambal oelek'

Seared Rock Cod 95

Rock cod fillet, edamame, shallot, mix green, miso beurre blanc and red rice cracker

BURGERS & SANDWICHES

Classic Cheese Burger 110

180gr grilled black angus beef patty, pickle sweet onion, cucumber, JF special Sauce, cheddar served with hand cut fries

Veggie Burger 90

Quinoa "tempeh" patty glazed BBQ kombucha, pickle cucumber, tomato, lettuce and JF special sauce served with sandcut Fries

Katsu Sando 90

Slightly crunchy chicken katsu with cabbage wrapped with soft white bread, and Japanese katsu sauce served with seaweed potato Fries

Chili Hot Dog 110

Smoked beef sausage, meat "Ragu", mix cheese, English mustard, BBQ Kombucha served with our hand-cut fries

POKE BOWL

Tuna & Avocado Bowl 90

A bowl of rice with a marinated chunk of grade A tuna loin, 'goma wakame' seaweed salad with sesame oil, 'gari' pickled ginger, edamame, avocado, purple & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

Chicken Katsu Bowl 85

A bowl of rice with golden fried chicken katsu, Japanese mayonnaise, tonkatsu sauce, 'goma wakame' seaweed salad with sesame oil, 'gari' pickled ginger, edamame, purple & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side

Vegan Bowl 80

A bowl of rice with 'tempe' & 'tahu' teriyaki, 'goma wakame' seaweed salad with sesame oil, 'gari' pickled ginger, edamame, avocado, purple & white cabbage, carrot, cucumber, toasted sesame seeds served with soy sauce on the side, 'tempe', 'tahu', mushroom teriyaki, edamame, purple & white cabbage kyuri, gari, nori powder.

PASTA (Gluten-free pasta available)

- Spaghetti Bolognese**  95
Classic braised ground meat in tomato sauce, rosemary with grated parmesan cheese
- Penne Genovese**  90
Pesto sauce, potato, green bean, parmesan
- Tagliatelle Al Funghi Pasta**  95
Home maden pasta with mix mushroom, confit tomato cherry, mushroom nage, grated parmesan, basil oil
- Spaghetti Scoglio**  110
Mussel, prawn, calamary, saffron broth, tomato, chopped parsley

PIZZA (Gluten-free pasta available)

- Margherita**  90
Tomato sauce, basil, mozzarella
- Diavola**  90
Tomato sauce, caramelized onion, chili, soppressata, mozzarella
- Contadino** 90
Cream, spicy sausage, roasted potato, sliced mushrooms, mozzarella
- Frutti de Mare**  90
Tomato sauce, tiger prawns, squid, barramundi, green mussel, mozzarella, basil, arugula
- Quattro Formaggi**  90
Crème fraiche, gorgonzola, ricotta, parmesan, mozzarella
- Quatro Stagioni** 90
Tomato sauce, ham, artichoke, mushroom, black olives, mozzarella
- Chicken Pesto**   90
Cream, pesto sauce, spices chicken, onion, rucola, parmesan, mozzarella
- Vegetarian**  90
Crème fraiche, gorgonzola, ricotta, parmesan, mozzarella

KID'S MENU 12 Years & Under

- Lunch & Dinner**
- Crunchy Chicken Strips** 35
Crispy chicken finger, black garlic aioli
- Fillet – O - Fish** 40
Fried fillet of fish, crispy potato stick, JF sour cream
- Classic Cheese Burger** 40
Junior cheese burger, french fries
- Mac and Cheese** 35
Mac and cheese, béchamel sauce, cheddar, mozzarella

DESSERTS

- Strawberry Tart**  90
Marinated strawberry, vanilla custard, raspberry gellee served in sweet-crust tart, white chocolate, strawberry gelato
- Chocolate Fondant**  110
Choco cake, grain crumble, confit strawberry, vanilla gelato
- Coffee Crème Brûlée**  85
With rüster coffee blend #2, micro sponge cake, strawberry, caramelized soy gelato
- Sweet Corn Taco** 90
Chocolate mousse, lemon cream, orange gelee, corn tortilla, grilled sweet corn, chocolate powder, vanilla gelato
- Tropical Fruit Bowl** 85
Cubed of mango, watermelon, pineapple, pomelo, papaya, lemongrass oil with coconut snow, sorbet

SIGNATURE

140

Porn Star

Vanilla infused vodka, passion fruit, vanilla syrup and dash of sambuca

Feel The Jungle

Vodka, lemongrass, kafir lime leaf, apple juice, lime juice, simple syrup

G n T

Lemon grass gin, almond syrup, tonic water

Tropical Sensation

Spiced rum, triple sec, activated charcoal, mix Berries, mint leaves, apple Juice

Crazy monkey

White rum, strawberry puree, passion fruit puree, lime juice, vanilla syrup

Conchita

Vanilla infused tequila, chili, ginger lime

Jungle escape

Gin, white rum, basil, lychee, peach

Hurricane

Citrus, vodka, orange liqueur, crushed ice, lemon juice, palm sugar, passion fruit pulp

Passionfruit Mojito

White rum, mint, lime soda, passionfruit

Cool Kiss

Lemongrass gin, Orange marmalades, triple sec, lime juice

Bullet Sour

Bourbon, orgeat, triple sec, top with merlot

Tiki in the Jungle

Gin, tequila, guava, lime, orgeat, triple sec

Espresso Mexicano

Tequila café, espresso, grated chocolate

THE CLASSIC

140

Aperol Spritz

Aperol, sparkling wine

Moscow Mule

Vodka, ginger beer, lime juice

Strawberry Daiquiri

Rum, triple sec, strawberry, lime juice, simple syrup

Negroni

Gin, campari, sweet vermouth

Caipirinha

White rum, lime, sugar cube, crushed ice

Old Fashioned

Bourbon whiskey, sugar cube bitters

Margarita

Tequila, triple sec, lime juice, simple syrup

Whisky Sour

Whisky, lemon juice

Manhattan

Rye whiskey, sweet vermouth, bitter

Pimm's Cocktail

Pimm's cucumber, lime, lemon, straw berry, top with lemonade

Cosmopolitan

Citrus vodka, triple sec, cranberry juice and sweet sour

Lychee Martini

Vodka, lychee liqueur, sweet sour and fresh lychee

Bloody Mary

vodka, tomato juice, lemon juice, tabasco, worcestershire sauce, salt and black pepper

SANGRIA *(to share)* 550

Red Wine Sangria

Red wine, vanilla liqueur, peaches, lemon juice, soda water

Lemongrass & Mango Sangria

White wine, amareto liqueur, sweet mango, lemongrass

WINE Glass/Bottle

120 / 650

White

G7 Chardonnay, Chile

B & G Sauvignon Blanc, France

Red

Richland Merlot, Australia, 2018

B & G Pinot Noir, France

Rose & Sparkling

B & G D'Anjou, France

Bach extrisimo

BEERS

Prost Draught 45

Prost Bottle 330 ml 45

San Miguel Light 330 ml 50

San Miguel Pale 330 ml 45

Weissbier Konig 500 ml 65

Corona 70

HOUSE POUR SPIRIT Single/Large

120 / 140

Vodka

Gin

Rum

Tequilla

Whiskey

MOCKTAILS & SMOOTHIES 50

Sunny Yummy

Pineapple , mango, passion fruit, lime

Lemon Julep

Lemon chunks, palm sugar, orange juice, passion fruit pulp

Banana Cooler

Banana, honey, passion fruit, orange juice, natural yogurt, dusted nutmeg

Berrylicious

Raspberries, strawberries, honey, milk, natural yogurt

Chocolate Choco Chips

Cocoa nibs, chocolate cookies, chocolate ice cream, whipped cream

FRESH JUICES 45

Orange, watermelon, pineapple, apple, mixed juice

WATER & SOFT DRINK

Acqua Panna 1L 75

San Pellegrino 250ml / 750ml 40 / 60

Balian Natural 330ml / 750ml 20 / 50

Balian Sparkling 330ml / 750ml 25 / 55

Soft Drinks 330ml 45

COFFEE & TEA

Espresso 30

Double Espresso 40

Long Black 40

Freddo Espresso 45

Cortado 45

Cappuccino 45

Hot Latte 45

Bali Coffee 40

Hot/ Iced Chocolate 40

Option for milk substitution
Soy milk, coconut milk, Almond milk 8

Hot Tea Selection 40

Ice Tea Selection (*lychee, lemongrass, strawberry,lemon*) 40