KAUKAU
RESTAURANT

Jl. Katik Lantang, Singakerta, Kecamatan Ubud, Kabupaten Gianyar, Bali 80571

BREAKFAST
Ala Carte

Choose menu items from our dishes below to create your favorite breakfast.

4 items 200K | 5 items 250K
Add 1 item 60K



Fruit & Cereal

- Quinoa salad with avocado, tomato, pickled onion, cucumber, and balsamic dressing (GF) (VG)
- Homemade granola with homemade yogurt, banana, and chia (V)
- Cornflakes with banana and fresh milk (V)
- Fruit bowl with homemade yogurt and honey (V)
- Chia pudding with banana, strawberries, and almonds (V)
- Tropical Treat Smoothie Bowl
  Mango, banana, yogurt, honey, pumpkin seeds, almonds, and strawberries (V)
- Red Dragon Smoothie Bowl
  Dragon fruit, banana, yogurt, honey, granola, strawberries, and coconut flakes (V)

Protein

- Grilled chicken pinchos with basil pesto
- Crispy mahi-mahi fish roll with garlic aioli
- Steamed beef dumplings with barbeque sauce
- Pork bacon
- Grilled chicken sausage with tomato chutney
- Brioche bun with egg, bacon, onion jam, and mayo



Eggs

- Two poached eggs with hollandaise (GF) (LF)
- Vegetables omelet (GF) (LF)
- Two sunny-side-up eggs with chives (GF) (LF)
- Two scrambled eggs with chives (GF)

Carb

- Fried rice with egg and crackers
- Mi goreng with egg and crackers
- Sautéed baby potatoes with dukkah and herbs (VG)
- Garlic herb sautéed mushrooms (VG) (GF)

Sweets

- Banana pancake with berry compote and honey
- Brioche French toast with lemon curd
- Pisang Rai – Balinese poached banana with grated coconut and palm sugar syrup (VG) (GF)
- Bubuh Injin – organic black rice pudding with coconut cream (VG) (GF)

Bakery

- Multigrain bread
- Almond croissant
- Pain au raisin
- Toasted sourdough

Choose Your Spread
Whipped butter | Strawberry jam | Pineapple jam | No spread

Beverage

Fruit Juices
Orange | Pineapple | Watermelon
Papaya | Mixed Juice

Coffee or Tea
Please feel free to ask our team to prepare your favorite.

(LF) Lactose Free (GF) Gluten Free (VG) Vegetarian (V) Vegan

All prices are in Indonesian Rupiah and subject to 21 % government tax & service charge
If you have any allergies or preferences, please ask your server

ARCHIPELAGO

ALL OVER INDONESIA


Kaukau Tuna Salad


Tahu Telor

Composed & Munchies

Kaukau Tuna Salad — 139K

Pan seared tuna with young coconut shell "*Klungah*", long bean, ginger flower, Julliene chili, kaffir lime and coconut sauce.

Amara Fresh Roll — 88K

Rice paper wraps, cucumber, tomato, avocado, mint, coriander leaves, sweet chili dipping.

Curry Puff — 88K

Golden pastry filled with curried potatoes, peas and onions.

Lotek — 85K

West Java vegetables salad with tofu, bean cake, peanut sauce and crackers.

Rujak Udang Papaya Muda — 135K

Green papaya salad with tamarind sauce, roasted peanuts and grilled prawns.

Tahu Telor — 88K

Deep fried stuffed tofu with vegetables and fermented soy sauce.

Lumpia Ayam — 95K

Crunchy spring rolls with chicken, carrot, garlic, sprouts, chilli clipping sauce.

Batagor — 95K

Fried prawn & fish dumpling tossed in peanut sauce with sweet soy sauce.

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Ikan Asam Pedas

SOUP

Mushroom Soup — 120K
Creamy mushroom soup with truffle oil and garlic croutons.

Ikan Asam Pedas — 143K
Hot and sour fish soup with lemongrass, chili, tomato and cucumber.

Tom Kha Gai — 120K
Thai coconut chicken soup with mushrooms, galangal, lemongrass and kaffir lime.

Arkamara Seafood Soup — 148K
Creamy seafood soup featuring prawns, fish, squid, tofu, eggs, choy sum, bean sprouts and rice noodles.

SALAD

Hawaiian Chicken Salad — 132K
Baby Romaine, pineapple, avocado, grilled chicken breast, honey lime dressing.

Caesar Salad — 155K
Grilled chicken, crispy romaine, bacon, garlic croutons, grated parmesan cheese and poached egg.

Yum Nua — 180K
Thai grilled beef salad with coriander, mint, lime juice, fish sauce and Thai spices.

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INDONESIAN FLAVOURS

Mie Goreng — 170K
Wok stir fry egg noodle with prawn, squid, fish, vegetables, fried egg, pickle and crackers.

Nasi Goreng Ulam Sari — 170K
Indonesian seafood fried rice with carrot, cabbage, chai sim, fried egg, pickle and crackers.

Opokan — 180K
Grilled tuna wrapped in banana leaves, seasoned with chili, tomato, palm sugar, and turmeric. Served with urab and steamed rice.

Ayam Betutu — 198K
Slow cooked spring chicken with Balinese spices, served with sambal matah, fried peanut and steamed rice.

Sate Ayam — 165K
East Java grilled chicken skewers with peanut sauce, rice cake, pickle and fried shallot.

Rendang Padang — 245K
Sumatran style braised beef cheek with coconut milk and Indonesian spices, served with spiced casava leaves, steamed rice and bitternut crackers.

Kaukau Chicken Curry — 189K
Authentic chicken curry with eggplant, pineapple and coconut flesh, served with steamed rice.

Bebek Goreng — 285K
Balinese spiced crispy duck with long bean kalas, steamed rice and tomato chili sauce.


Salmon Bakar Dabu Dabu

Salmon Bakar Dabu Dabu — 295K
Grilled salmon steak accompanied by tomato, chili, lime, kemangi and mashed potatoes.

Udang Bakar — 205K
Grilled Jimbaran style prawns, marinated in chili sauce, served with mixed steamed vegetables, grated coconut and steamed rice.

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MAIN COURSE



Rib Eye **365K**

Pan-seared rib eye beef with spaghetti and mushroom sauce.

Prime Cut Tenderloin **365K**

Grilled premium cut beef served with truffle mashed potatoes, broccoli and a rich black pepper sauce.

Sicilian Fish **235K**

Baked barramundi fish with tomato, olives, capers and olive oil, served with potatoes and salad.

Chicken Harissa **195K**

Harissa marinated organic spring chicken served with a cauliflower rice pilaf and chimichurri sauce.

Phad Thai **190K**

Stir fry flat rice noodle with chicken, prawn, tofu, crushed roasted peanut and tamarind sauce.

SIDES

STEAMED RICE	**35K**
SAUTEED VEGETABLES	**60K**
FRENCH FRIES	**60K**
POTATO WEDGES	**60K**

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PASTA & SANDWICH

Spaghetti Bolognese **170K**

Spaghetti, beef ragout, tomato, parsley, parmesan cheese and gralic crouton.

Spaghetti Carbonara **150K**

Spaghetti, cream, mushroom, pork bacon, parsley, parmesan cheese and gralic crouton.

Penne Arrabbiata **130K**

Penne pasta, tomatoes, basil, chili flakes parmesan cheese and gralic crouton.

Pesto Gnocchi **170K**

Sweet potato gnocchi with creamy kemangi pesto, parmesan cheese and garlic crouton.

Kaukau Burger **220K**

150gr wagyu beef patty in black charcoal bun, with cheese, red cabbage slaw, coconut chutney, mustard aioli and a side of sweet potato fries.

***Available with a chicken patty alternative | 170K**


Kaukau Burger

Beef Sandwich **220K**

Baguette bread romaine, tomato, cucumber, coriander, onion, lemongrass, green papaya pickle and fries .

Club Sandwich **180K**

Triple deck sandwich with grilled chicken, bacon, egg, cheese, tomato lettuce, mustard aioli and fries.

Open Face Tuna Sandwich **155K**

Sourdough bread, tuna, tomato, cucumber, onion, egg, capers and parsley.

Tortila Wrap **220K**

Tortilla roll with pulled beef, cheese, lettuce, pickle and sweet corn salsa.

Vegetarian

Broccoli Bowl **120K**

Stir fried brocolli, mushroom, tomato, tofu, garlic and ginger, sesame seed and steamed rice.

Avocado Medley **120K**

Toast sourdough topped with avocado, spinach, mushrooms, hummus, tomatoes and dukkah.

Veggy Curry **140K**

Mixed vegetables in yellow curry sauce with tofu and steamed rice.

Shakshuka **120K**

Sour dough bread, tomato sauce, bell pepper, onion, cumin, coconut labneh, olive oil and dukkah.

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DESSERT

Blueberry Cheesecake — 115K

Chilled creamy cheesecake with crumbled cookie crust and blueberry compote.

Gelato Sundae — 85K

Two scoop of gelato topped with chantily cream and strawberry coulis.

Chocolate Lava Cake — 115K

Molten chocolate cake with strawberry coulis and vanilla ice cream

Nanas Bakar — 82K

Grilled poached pineapple with mango and coconut sorbet.

Pisang Goreng — 82K

Battered deep fried banana with coconut and sesame seed, served with vanilla ice cream

Dadar Gulung — 82K

Balinese pandanus crepe roll, stuffed with caramelized grated coconut, served with vanilla ice cream



Nanas Bakar

Nanas Bakar

Do you have any special dietary preferences?
Let our Chef know, and we'll be happy to accommodate.

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PORK OPTION


Crispy Pork

Crispy Pork **265K**

Stir fry crispy pork with chili, sugar, lime, beans, and choy sum, served with steamed rice.

Yam Moo Krob **180K**

Crispy pork salad with onion, cucumber, tomato, mint, coriander, chili, and Thai dressing.

Nasi Goreng Suna Cekuh **189K**

Balinese wok fry rice, with aromatic ginger, garlic paste, pork, fried egg, pickle and crackers.

Babi Kecap **205K**

Braised pork belly with aromatic Balinese spices served with sayur urab and steamed rice.

Sate Babi **165K**

Balinese pork satay with caramelized sweet soy, pickled watermelon rind and rice cake.

Vegetarian Dairy Free Gluten Free Shellfish Spicy Signature

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COLD PRESSED JUICE 90K

IMMUNE BOOSTER
Pineapple, Spinach, Ginger, Lime

ANTI-INFLAMMATORY
Tummeric, Tangerine, Carrot, Apple

RELIEF & RELEASE
Pineapple, Lime, Basil

WELLNESS SHOOT
Carrot, Spinach, Apple, Tangerine

GREEN DETOX
Spinach, Cucumber, Pineapple, Lime

BEETROOT ENERGY
Beetroot, Apple, Coconut Water, Lime

LOCAL ORANGE
Sweet Orange, from Kintamani Region in Bali

HARMONIA
Spirulina, Pineapple, Spinach, Coconut Water

CREAMY BLEND

SUPER CHARGE 105K
Banana, Cocoa Nibs, Dates, Peanut Butter, Almond Milk, Yoghurt

BERRYLICIOUS Signature 105K
Acai Berries, Banana, Yoghurt, Almond Milk, Coconut Flake

TROPIC BLAST 90K
Pineapple, Mint, Banana

MANGO SILK 90K
Mango, Banana, Honey, Yoghurt

MINERAL WATERS, SODAS & BEER

Bintang Beer Small	65K
Prost Beer Small	65K
Kelapa Muda (Fresh Whole Young Coconut)	60K
Equil Sparkling 380 ML (Served with Lime)	50K
Equil Still 380 ML	50K
Soda (Coke | Sprit | Coke Zero Tonic Water | Soda Water)	40K

SPECIALTY COFFEE

TROPIC COCO COFFEE Signature 70K
Espresso, coconut syrup and milk topped with butterscotch cream

CREAMY NUT LATTE 70K
Espresso, peanut butter and milk topped with vanilla ice cream

MIDNIGHT CHARCOAL 70K
Espresso with activated charcoal powder and almond milk

FLAVORED ICED COFFEE

Caramel Latte	65K
Hazelnut Latte	65K
Vanilla Latte	65K
Butterscotch	65K

CLASSIC COFFEE

Espresso	30K
Americano/Long Black	35K
Affogato with Vanilla Ice Cream	45K
Piccolo	35K
Cappuccino	40K
Latte	40K
Flat White	40K
Mocha	45K
Macchiato	30K

NON - COFFEE

Chocolate (Hot/Ice)	40K
Matcha Latte	40K

SELECTION OF HOT TEA

English Breakfast | Earlgrey	40K
Jasmine Green Tea	40K
Chamomile | Peppermint Tea	40K
Indonesian Tea	35K

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EXCLUSIVE ELIXIR 160K

TAMARIND TROPICAL Signature
Tequila, Tamarind Spiced Syrup, Clear Pineapple Coconut

AURORA
Gin, Homemade Butterfly Tea, Lavender Syrup, Tonic Water

PLUM
Whiskey, Homemade Hibiscus Syrup, Lime

GOLDEN AMBER
Aperol, Gin, Grapefruit Juice, Lime, Elderflower, Foame

SALTED CARAMEL ESPRESSO MARTINI
Vodka, Espresso, Salted Caramel Syrup

PASSIONATE
Rum, Passion Syrup, Pineapple Juice, Lime, Foame

PANDAN OLD FASHIONED
Whiskey, Pandan Syrup, Bitter

FRUTTY GARDEN
Rum, Clear Pineapple, Orange, Strawberry, Tonic Water

ROYAL BERRY
Vodka, Honey Berry Syrup, Lime Foame

MANGO FOREST
Rum, Clear Homemade Mango Syrup, Lime, Foame

MYSTIC
Vodka, Cranberry, Lime, Rosemarry, Earl Grey Syrup

CRAFTED NON-ALCOHOLIC ELIXIR 100K

STRAWBERRY VIRGIN MOJITO
A Famous Mojito with Strawberry, Mint, Lime, Lemonade

CITRUS GLOW
Homemade Orange Basil Syrup, Lime Juice Tonic Water

LEMONGRASS ISLAND COOLER Signature
Homemade Lemongrass Ginger Syrup, Coconut Water

TROPICAL BERRY
Homemade Mix Honey Berry Syrup, Mint, Lime Juice, Soda Water

ARKAMARA GINGER SPRING
Fresh Lychee, Ginger, Lime, Lemonade

MONO BREW
Espresso, Passion Fruit, Orange, Tonic Water

CLASSIC COCKTAILS

NEGRONI 200K
Gin, Campari, Sweet Vermouth

APEROL SPRITZ 190K
Aperol, Sparkling Wine

LONG ISLAND 190K
Tequila, Vodka, Rum, Gin, Triple Sec, Coke

MANHATTAN 150K
Whiskey, Sweet Vermouth, Bitter

SWEET/DRY MARTINI 150K
Vodka/ Gin, Sweet Vermouth/Dry Vermouth

MARGARITA 150K
Tequila, Triple Sec, Lime Juice

PALOMA 150K
Tequila, Lime, Grapefruit Juice, Soda

COSMOPOLITAN 150K
Vodka, Triple Sec, Lime Juice, Cranberry Juice

CLASSIC MOJITO 150K
Light Rum, Mint Leaf, Lime, Simple Syrup with Lychee | Watermelon | Strawberry Passion Fruit

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SPIRIT - Including One Mixer, Tonic | Soda | Coke

Our Bartender pours 30 ml (1 oz) per shot

VODKA

Grey Goose	160K
Smirnoff	125K
Prime	125K

RUM

Myers Rum	135K
Captain Morgan Spiced	125K
Captain Morgan White	125K
Bacardi White	125K

GIN

Roku Gin	175K
Bombay Sapphire	165K
Tanqueray	160K
East Indies	135K
Gordon Dry	125K

TEQUILA

Don Julio Reposado	280K
Jose Cuervo	140K

WHISKEY

Jack Daniel's	135K
Jim Beam	125K

PREMIUM SCOTCH

Chivas Regal	180K
Black Label	140K
Red Label	130K

IRISH

Jameson	145K

SINGLE MALT

Macallan	310K
Glenfiddich	210K

LIQUOR

Limoncello	150K
Baileys	130K
Kahlua	130K
Contreau	125K

COGNAC

Hennessy	250K

APERITIF

Aperol	145K
Campari	140K
Martini Rosso	125K
Martini Dry	125K

WINE LIST

DOMESTIC WHITE WINES	GLASS	BOTTLE
Two Island – Sauvignon Blanc	125K	600K
Two Island – Pinot Grigio	125K	600K
Two Island – Chardonnay	125K	600K
Hatten – Aga White	110K	450K
Hatten – Aga Rose	110K	450K

DOMESTIC RED WINES	GLASS	BOTTLE
Two Island – Grenache	125K	600K
Two Island – Cabernet Merlot	125K	600K
Hatten – Aga Red	110K	450K

IMPORTED WHITE WINE	GLASS	BOTTLE
Ha Ha – Sauvignon Blanc – New Zealand		900K
JJ Mc William – Pinot Grigio – Australia		850K
M.A.N - Chardonnay - South Africa	140K	850K
Two Island Reserved – Chardonnay – INA		850K
Wolfstrap – Viogner, Chenin Blanc – South Africa		800K
Dr Zenzen Yellow Label – Riesling – German		800K
Santa Julia – Chardonnay – Argentina	135K	800K
Roche Mazet – Sauvignon Blanc – Franch	140K	800K
Tolten Chardonnay – Chile	135K	750K

IMPORTED RED WINE	GLASS	BOTTLE
Norton Barrel Select – Malbec – Argentina		950K
Cono Sur Reserva – Cabernet Sauvignon – Chile		950K
Lavau Cotes du Rhone – Grenache, Syrah – France		950K
Campo Burgo Crianza – Tempranillo – Spain		900K
Founder Estate – Merlot – USA		850K
Bogle – Pinot Noir – USA		850K
Tall Horse – Shiraz – South Africa		800K
Caldora Sangiovese – Sangiovese – Italy		800K
Le Grand Noir – Cabernet Sauvignon – Franch	135K	800K
Santa Julia – Malbec – Argentina	135K	800K
Tolten Merlot – Chile	135K	750K

CHAMPAGNE & SPARKLING WINE	GLASS	BOTTLE
NV Louis Roederer Brut Premier		2.500K
Two Island Reserved		900K
Maschio Pinot Grigio Spumante Extra Dry	165K	800K
Hatten Jepun Sparkling Rose	125K	600K

DESSERT WINE	BOTTLE
Hatten - Pino de Bali	550K

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