


SIGNATURE DISHES

Kintamani Pepes Mujair and Bebek Timbungan (For 2 Persons)/550 
Banana leaf wrapped Tilapia fish and marinated duck Balinese spice cooked in bamboo, sambal bongkot, tomato chili sambal, sauté gonde, vegetable urap – brown rice

SMALL BITES

- Vietnamese Summer Rolls/115**
Fresh prawn, rice vermicelli, asian herb - peanut butter hoisin and chili sauce
- Fried Baby Calamari/120**
Baby calamari, lemon wedges, crispy garlic-samjang dip
-   **Spicy Thai Minced Chicken/120**
Chili, coriander - rice crackers
- Chicken & Prawn Gyoza/125**
Mince chicken, prawn - garlic sweet chili dipping
- Beef & Truffle Oil Dumpling/135**
Minced beef infused truffle oil - garlic sweet chili dipping
- Crispy Soft Shell Crab/145**
Mango palm sugar tamarind dressing – padang sauce

APPETIZERS

-  **Tuna Tataki/145**
Yellow fin tuna, avocado - soy yuzu dressing
- Poached Prawn & Pomelo Salad/155**
Pomelo, mint, dry shrimp & crushed peanut – chili lime dressing

PLANT BASED

-  **Mushroom Dumpling/115**
Shitake, button mushroom, spring onion – garlic sweet chili dip
-  **Quinoa Salad/120**
Blanch quinoa, mix green, avocado, tomato cherry, orange segment and orange dressing
-  **Vegan Sate/120**
Tofu and bean cake satay with peanut sauce
-  **Thai Green Vegetables Curry/135**
Apple eggplant, tofu, thai basil, coriander, coconut milk infused
-  **Poke Bowl/135**
Blanch quinoa, avocado, beetroot, carrot reborn, wakame, edamame, mango and bean cake - yuzu dressing
-  **Lentil Dhal/145**
Chili mint yoghurt, papadam, paratha bread or basmati rice

SEAFOOD

-   **Tom Yum Talay/155**
Spicy and sour broth, seafood, lemon grass, galangal, mushroom and coriander
-  **Prawn Pad Thai/165**
Flat rice noodle, prawn, bean sprout, chives - crushed peanut
-  **Gurame Bakar/175**
Char grill marinated gurame fish, chili sweet soya, tomato sambal and raw shallot lemongrass sambal

MAJA SPECIALTY

- Mie Goreng/145** 
Stir fried egg noodle, chicken sate, grilled prawn, acar and Sambal - crackers
- Chicken Sate/145** 
24 hours marinated chicken in turmeric and coconut milk spices – peanut sauce
- Nasi Goreng /155** 
Indonesian fried rice, chicken sate, grilled prawn, acar and sambal- crackers
- Crispy Balinese Duck/175**
Deep fried braised half duck, urap vegetables, sambal bongkot
- Thai Green Chicken Curry/155** 
Apple eggplant - thai basil braised chicken in thai green curry sauce, apple egg plant - thai
- Medanese Chicken Curry/165**  
Braised chicken in medanese style spices
- Nasi Campur Nusantara/165** 
Indonesian village rice consist with fish curry, grilled chicken, minced chicken sate, braised egg, urap sayur , Spicy potato and prawn, crispy peanut and tempe
- Pork Sate /165**  
24 hours marinated pork in turmeric and coconut milk spices – peanut sauce
- Babi Kecap /165** 
Braised pork belly with sweet soya and star anise
- Pho Bo/165** 
Aromatic beef broth, beef slice, rice flat noodle & basil leaf
- Maja Beef Rendang/185**  
Slow cooked braised beef shank with traditional Sumatran spices, coconut milk

ON THE GRILLER

- Chicken Breast or Chicken Leg Boneless (250gr)/185**
- Barramundi Fillet (200gr)/225**
- Jumbo Tiger Prawn (500gr)/365**
- Grain fed Beef Striploin (200gr)/475**
- Grass fed Beef Tenderloin (180gr)/525**
- Grain fed Beef Rib Eye (200gr)/545**
- Bamboo Lobster (500gr)/665**
- All Maja Grilled Served with Organic Baby Vegetables**
- Choose of Sauce**
BBQ sauce, mushroom sauce, shallot red wine sauce and garlic butter sauce
- Choose of Side Dish**
Mashed potato, fries, potato wedges, rice or green salad

DESSERTS

- Gelato (2 Scoop)/65**
- Bubur Cha Cha/90** 
Poached banana, taro, sweet potato in coconut milk
- Honey Lime Fruit Salad/90** 
Assorted fruit, honey lime dressing – yoghurt ice cream
- Pisang goreng/90**
Banana fritter with vanilla gelato - Caramel Coffee Sauce
- Banana split/115** 
Slice banana with vanilla, strawberry and chocolate gelato - berry coulis
- Opera Cake/125**
Dehydrated orange, chocolate sauce - strawberry gelato
- Maja Chocolate Fondant/145** 
Berry coulis, Chocolate soil - Vanilla gelato

SIDE DISH

VEGETABLES

-  **Urap Sayur/35**
- Steamed Kailan with Soy Garlic Ginger/35**
- Cap Cay Vegetables/45**
- Stir Fried Bok Coy XO Sauce/45**

RICE/POTATO

- Jasmine Rice/40**
- Organic Brown Rice/45**
- Coconut Turmeric Rice/45**
- Mashed Potato/45**
- Fries/45**
- Potato Wedges/50**
- XO Fried Rice/55**

MAJA

WESTERN DINNING MENU

SALAD

Zucchini and Arugula Salad/125

Grilled marinated zucchini, feta cheese
apple, walnut – roasted garlic lemon vinaigrette

Heart of Romaine Caesar Salad/125

Garlic anchovies, soft poached egg, garlic crouton
parmesan cheese

Add Chicken/35

Add Prawn/55

PASTA & NOODLE

Penne Mushroom Cream/165

Roasted garlic, feta cheese, cream & chives

Tagliatelle Smoked Salmon/175

Tiny capers, cherry tomato confit, basil, cream

Spaghetti Aglio Olio/175

Prawn, garlic, chili & baby arugula

IN BETWEEN

Amarterra Beef or Chicken Burger/175

Bacon, onion, pickle and cheese

Club Sandwich/165

Grilled chicken, tomato, onion, egg, bacon and cheese

Open Face Smoked Salmon Sandwich/185

Walnut bread, cream cheese, tomato, cucumber –
mustard drizzle

All 'in between' are served with organic
mesclun and your choice of french fries
or potato wedges



SIGNATURE



HEALTHY



VEGETARIAN



INDONESIAN DISH



GLUTEN FREE



PORK

Gluten free and vegetarian dish are available upon request, please inform your server

All Prices are in thousands of Indonesian rupiah and subject to 11% government tax and 10% service charge

MAJA

WESTERN DINNING MENU

PIZZA

Margherita/135

Tomato sauce, mozzarella and Grana Padano

Add Mushroom/25

Add Chicken/35

Seafood/155

Tomato sauce, mozzarella and mix seafood

Grilled Vegetables/155

Tomato sauce, mozzarella, mix capsicum, onion
black olive

LAND AND SEA

Pan Seared Norwegian Salmon 160gr /255

Purple sweet potato, shimeji mushroom, asparagus
burn baby carrot- Italian Salsa Verde

Pork Spare Ribs /255

Baby vegetables, cherry tomato, corn on the cob,
potato wedges-BBQ sauce

Pan Roasted Rack of Lamb /375

Lamb leg stew, edamame, organic baby
vegetables, cherry tomato, creamy potatoes-
Thyme Au Jus



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