

KIRANA RESTAURANT

ROOM SERVICE MENU

Welcome to this corner of nature's paradise
and our food offering for you to enjoy


We aim to bring you healthy fresh food with local flavors
giving you many choices to suit your mood, taste,
and appetite

We cook with all-natural ingredients making our sauces
and flavors from the market and forest. We do not use
MSG or palm oil


We hope you enjoy your experience, and we welcome
requests and feedback

Recommended 

Highly Recommended  

Vegetarian 

Gluten Free 

Vegan 

ALL DAY MENU

FRENCH PASTRY

Choose your pastry 3pcs

Plain croissant Chocolate croissant
Almond twist Raisin cinnamon roll

KIRANA PANCAKE 🍴

Served with seasonal Tropical fruit and rasp berry coulis top with fraiche cream

SOTO BUBUR

Traditional Rice porridge, with crackers, and egg choose Chicken or fish broth

EGG ANY STYLE

Two eggs (poached / fried / scramble) served with sauteed spinach, grilled tomato and sourdough Toast

VEGGIE OMELETTE

Broccoli, quinoa, spinach, golden pumpkin, grilled tomato and a side of Couscous

SMASHED AVOCADO ON TOAST 🍴🍴

Avocado, sunflower seeds, pumpkins seeds, grilled Tomato and sauteed spinach
Poached Egg + 10K

SURFER BREAKFAST 🍴

Two eggs, chicken sausage, beef bacon, grilled tomato, Sautee spinach, bake beans and sour dough toast
Garlic Bread +15K
Beef Bacon +20K

SUPERFOOD BOWLS

CHIA POWER

Blueberry, banana, chia seed, pumpkins seeds, coconut flakes and fruit of the day

EMERALD LAGOON 🍴

Green spirulina, banana, dragon fruit, dried cranberries, pumpkins seeds and coconut flakes

THE BLUE (NEW)

Extract butterfly flower, banana, Mango, strawberry, grape and homemade coconut yoghurt

KIRANA BLISS

Oat, avocado, banana, milk, coconut flakes, flaxseeds, pumpkin seeds, walnuts, almonds, & seasonal tropical fruit

KIRANA SUPER PORRIDGE 🍴🍴

Oat, granola, chia seeds, flaxseeds, banana, seasonal tropical fruit, Sumbawa honey and coconut cream

FIBER FIX (NEW)

Chia seeds, mango, banana topped with seasonal tropical fruit and chocolate drizzle

APPETIZER & SALADS

HUMMUS 🍴

Chickpeas, black olive, tomato confit, olive oil and sourdough toast
Extra Sourdough toast +15k

SEAFOOD DUMPLING (NEW) 🌱🍴🍴

Three pieces of special homemade seafood dumpling and tofu

PRAWN GUACAMOLE (NEW) 🌱🍴🍴

Avocado with poached prawn served with homemade tortilla chips

TOMATO BRUSCHETTA

tomato with basil, garlic, Olive oil, black olives, feta cheese, pineapple, ketimus leaf on sourdough toast

AVOCADO TUNA TARTAR 🍴🍴🍴

Tuna tartare with avocado, mango, garlic ginger soy dressing, edible flowers, wild betel leaf & sourdough toast

QUINOA FISH SALAD (NEW) 🌱🍴🍴🍴

Local line caught fish fillet with quinoa salad, avocado and ginger wasabi aioli

GREEK SALAD 🌱🌱

Fresh mix of cucumber, tomato, onion, bell pepper, olives, lettuce and feta cheese with balsamic honey dressing

CAESAR CARDINI

lettuce, grilled chicken, anchovies, hard boil egg, bacon crumble, tomato, parmesan cheese, sourdough toast served with honey mustard mayo

TUNA TATAKI SALAD 🍴🍴🌱

Pan seared medium rare yellowfin tuna with sesame seed, sunflower seeds, Lettuce, onion avocado, coral tuile, edible flower with ginger soy dressing and wasabi mayo

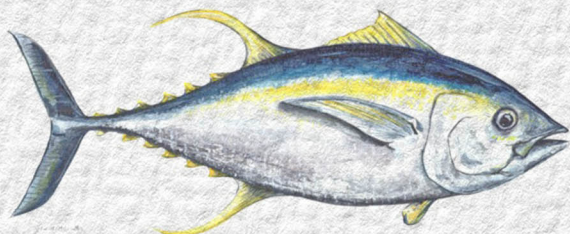


MAIN DISHES

VIET VEGGIE ROLLS 🍴🌱🌱	73
Filled with Tempeh, quinoa, moringa leaves, avocado, tomato confit, carrot, lettuce, flaxseeds, sesame seeds, edible flower served with grilled pumpkins and balado peanut dipping sauce	
KETO STEAM FISH (NEW) 🌱	115
Steamed fish fillet served with Avo, sauerkraut, Broccoli and basil Sesame Seed coconut sauce	
BUDDHA BOWL 🍴🍴🌱🌱	77
Quinoa, broccoli, pumpkin, edamame beans, wakame, corn, spinach, green peas, sesame seed, pumpkin seed, okra, sunflower seed and basil humus tahini on the side	
Couscous +15K	
Quinoa +20K	
Japanese Rice +20K	
Chick Peas +25K	
TUNA POKE BOWL 🍴🍴🍴🌱	85
Marinated yellowfin tuna, wakame seaweed, avocado, cucumber pineapple, kukui nut, pumpkin seed, sunflower seed and home made scallions Sriracha sauce with Japanese Rice	
Quinoa + 20K Wasabi + 10k	
GRILLED MAHI-MAHI SAMBAL MATAH 🍴🌶️🌱	89
Seared mahi - mahi fillets, with a spicy lemon grass salsa, lettuce, tomato and rice	
KIRANA SUPER WRAP 🍴🍴🌱	85
A pita bread wraps with Broccoli, Grill Baby Carrot, tempeh, tofu, edamame beans, fresh tomato, homemade tomato confit, chickpeas, lettuce, sweet potato, with baba ganoush and homemade Chili sauce on the side	
VEGAN PALEO BOWL 🌱🌱	68
Grilled golden pumpkin, winged beand, purple sweet potato, carrot, tomato, green beans, cauli flower, spinach, flaxseed and quinoa with baba ganoush on the side	

FROM THE GRILL

YELLOW FIN TUNA 🌱	95
Grilled yellowfin tuna served with vegetables, rice or potato and a side salad	
SEAFOOD BROCHETTE 🌱	105
Grilled mix seafood served with vegetables, rice or potato and a side salad	
VEGAN LA PLANCHA 🌱	75
Grilled eggplant, onion, pineapple, carrot, pumpkins, served with pesto, rice or potato	
STRIPLOIN STEAK 🌱	375++
180 gr of premium sirloin steak puree abourgine, chickpeas, beetroot, pan fried potato, wild green leaf and raspberry espagnole	



PASTA

Choice your pasta Penne, Fettuccini or Spaghetti

PASTA BOLOGNESE (NEW)	M 75 / L 85
Pasta with classic Italian beef sauce & parmesan cheese	
PASTA MARINARA 🍴🍴	M 85 / L 95
Pasta with seafood sauce and parmesan cheese	
PUTTANESCA 🍴🍴	M 80 / L 90
Anchovies, garlic, chili flakes, capers, black olive, basil, homemade tomato confit, fresh tomato, olive oil and Parmesan Cheese	
Extra anchovies +10K Extra Prawn +35K	
HOMEMADE FRESH PASTA	
TAGLIATELLE (NEW) 🌱	75
flat ribbon shaped pasta with melted cheese and classic Pomodoro sauce alla sorrentina	
RAVIOLI (NEW) 🍴🍴	85
filled with mushroom served with basil thyme coconut milk prawn reduction	
STROZZAPRETI (NEW) 🌱	75
Vegan hand twisted pasta with basil tomato sauce, vegan mozzarella and parmesan	
CHUNKS PASTA (NEW) 🍴🍴	95
Homemade fresh flat square pasta with creamy basil tomato bisque and pan seared salmon	

PIZZERIA

Tasty pizza with our classic dough

GAMBAS PIZZA (NEW)	87
Tomato base, prawn, eggplants chips, black olives and cherry tomatoes	
THE VEGAN QUEEN (NEW)	75
Tomato base, vegan mozzarella cheese, grilled eggplants, cherry tomatoes, onion and black olive	
MAMAMIA PIZZA (NEW)	80
Tomato base, mozzarella cheese, minced beef, mushroom, cheddar cheese and sundried tomato	
WHITE PIZZA (NEW)	80
Mozzarella cheese, potato, spinach, onion and sausage	
MARGHERITA PIZZA	70
Tomato base, mozzarella, sundried Tomato, tomato and fresh basil	
PIZZA PESTO	85
Pesto base, anchovies, black olive, homemade tomato confit, capers, garlic and mozzarella	
AL TONNO PIZZA 🍴🍴	85
Tomato base, Fresh Tuna Confit, sundried tomato, onion, Capers, Black Olive and mozzarella	
FOUR CHEESE PIZZA 🍴	85
Tomato base, Mozzarella, smoked cheddar, feta cheese and parmesan	

ASIAN FOOD & HEALTHS

GADO GADO 🌿🥬

Famous Indonesian dish with steamed vegetables, potato, boil eggs, tempeh, tofu and krupuk with tamarind peanut sauce

NASI GORENG SEKONGKANG 🍗🥬

Special local wok-fried rice with fish or chicken, mixed vegetables, grated coconut, tempeh, tofu krupuk and fried eggs

FRIED NOODLES (NEW)

With chicken or seafood, mix vegetables, tempeh, tofu fried eggs, krupuk and homemade pickle gherkin

SATAY CHARCOAL GRILL (NEW) 🍗

Choice of Beef, Chicken or mix served with rice, peanut sauce, acar, krupuk and salad

MALAYAN LAKSA (NEW) 🌿🥬🍅

Spicy mix vegetables curry, local tofu, tempeh, coconut milk served with rice sticky noodles

TUTU RAGA FISH CURRY 🍗🍗🍗

Special green Coconut milk curry with mahi-mahi fillet with broccoli, baby eggplants, long beans, pumpkin, and potato served with rice

SAMBAL UDANG 🍗🍗🍗

Pan-fried prawn with traditional sumbawa sambal sauce served with rice and sauteed mix vegetables

ISLAND GRILL FISH 🍗

grill mahi-mahi fillet wrap in banana leaf served with Sautee mix vegetables and rice

SANDWICH & WRAPS

TUNA MELT

Fresh Yellowfin tuna with onion, mozzarella cheese, lettuce, tomato and cucumber on a homemade baguette with garlic mayo and pickle gherkin

Extra Potato Wedges + 35K

BEEF MELT

Pure Ground beef with melted mozzarella cheese, garlic, onion, lettuce tomato on a homemade baguette with garlic mayo & pickle gherkin

Extra Potato Wedges + 35K

FALAFEL WRAP 🌿

Warm falafel wrapped in homemade pita bread with shredded lettuce, onion, cucumber tomato, avocado on a homemade baguette with sour cream, homemade chili dipping sauce and potato wedges on the side

CHICKEN BAGUETTE (NEW)

Breaded chicken on a homemade baguette with avocado, tomato, onion, lettuce, sauerkraut, cucumber with chili garlic mayo and pickle gherkin on the side

Extra Potato Wedges + 35K

BURGERS

TASTY CHEESE BURGER 🍗🍗🍗

160 (1/3 pound) of pure Beef wagyu in a homemade bun with avocado, smoked cheddar cheese, caramelized onion, lettuce, tomato, cucumber, beef bacon and homemade pickle gherkin

Extra Potato Wedges + 35 K

MUSHROOM BURGER (NEW)

Mushroom and vegetable patty in a homemade bun with pineapple chutney, Crispy onion Ring, tomato, lettuce, sauerkraut, cucumber and homemade pickle gherkin

Extra Potato Wedges + 35K

FISH BURGER

Pan-seared mahi-mahi in a homemade bun with crispy onion Ring, wakame seaweed, lettuce, tomato, cucumber and mustard mayo on the side

Extra Potato Wedges + 35K

DESSERTS

TIRAMISU MY WAY (NEW)

Choco mousse cake and coconut milk served with homemade pistachio ice cream, salted sugar crystal, Choco scroll and chocolate Ganache

SAGO BOWL 🍗🍗🍗

sago pearl served in coconut cream pure with Sumbawa honey, mix fruit, edible flower and mango sorbet

CHIA SEED PUDDING 🍗🍗🍗

Mango mousse topped with coconut cream, chia seeds, Mango, dragon fruit and Sumbawa honey

BROWNIE CAKE 🍗🍗🍗

Served with salted dulce mare, fruit and vanilla ice cream

VEGAN CHOCOLATE MOUSSE

Served with chia seed, coconut milk, fruit and Sumbawa honey

LEMON GRASS PANNACOTTA (NEW) 🍗🍗🍗

Served with seasonal tropical fruit, salted sugar crystal and strawberry coulis



BEVERAGES MENU

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you healthy fresh food with
local flavors giving you many
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SPECIAL TEA BY POT

CHAMOMILE	45
LAVENDER	40
OSMANTHUS	40
BUTTERFLY FLOWER	35
ROSELLA	35
MINT	40
2-3 FLAVOR MIXED	50
<i>Free add Stevia leaf for natural sweet</i>	
KOMBUCHA BY GLASS	45
KOMBUCHA BY BOTTLE	85
INFUSE WATER	20
HERBAL TONIC	50

HEALTY JUICE

Freshly prepared blended juice

YUMMY TUMMY	40
Green apple, cucumber, fresh mint	
KIRANA SUNRISE	45
Green apple, pineapple, carrot	
RED REVIVER	45
Beetroot, pineapple, carrot, fresh ginger, honey	
THE BOOSTER	40
Pineapple, sweet potato, lemongrass, ginger	
FRUIT JUICE	35
Banana, pineapple, papaya	
MIXED JUICE	40
Fruits of the day	
KIRANA BOOSTER	45
Beetroot, green apple, lime juice, mint leaf and fresh ginger	
SUPER DETOX	45
Green apple, pineapple, fresh ginger	
CAISIM HONEY	40
Pork coy, pineapple, lime juice and honey	
GREEN LEMONADE	45
Cucumber, green apple, kale, spinach, lemon juice	
BELLY SLIMING	40
Green apple, carrot, pineapple, fresh ginger	
YELLOW JAKET	45
Pineapple, banana, mango	
GLOWING SKIN	55
Avocado, pineapple, banana, coconut water, spinat	
MINT JULEP	35
Mint leaf, lime juice, lemon grass, brown sugar	

TEA

ICE TEA	30
Freshly brewed tea on ice, sugar on the side	
FINE DILMAH TEA IN A POT	30
Jasmin or green tea	
TRADITIONAL TEH TARIK	35
Milky tea with cinnamon and Sumbawa honey (hot or cold)	
CHAI TEA	40
Spicy Indian tea with milk (hot or cold)	

JUICE OF THE DAY

AVOCADO	40
MANGO	40
BANANA	35
PAPAYA	35
PINEAPPLE	35
ORANGE	35
LIME	35
WATER MELON	35
YOUNG COCONUT	40
Fresh whole coconut	

SOFT DRINK

COKE	30
SPRITE	30
TONIC	30
DIET COKE	30
MINERAL WATER	5

COFFEE

A balanced blend of the world's finest coffee beans

CAPPUCCINO	40
LATTE	40
AMERICANO	40
LONG BLACK	35
ESPRESSO	30
ESPRESSO MACCHIATO	40
PICCOLO	40

COCKTAILS

MOJITO Light rum, lime wedges, chrusted sugar, mint leaf, soda water	90
ESPRESSO MARTINI Kahlua, fresh coffee, vodka, brown sugar	90
GINGER MARTINI Vodka, triple sec, fresh ginger, Sumbawa honey	85
SOHO Gin, lemongrass, ginger, lime	85
GOLD RUSH Gold rum, coconut liqueur, grenadine, orange juice	90
JUNGLE JUICE Baileys, fresh banana, milk	90
CLASSIC GIN & TONIC Bombay Sapphire gin, tonic water, lime	100
THE BOLO White rum, lemon, orange juice, angostura bitters	90
LIME CRUSH Smirnof Vodka, sweet & sour, pineapple liquor	90
KIRANA SUMER Smirnof Vodka, lychee liquor, cranberry juice, pineapple juice	90
CLASIC MARGARITA Tequila, triple sec, Ilme juice	90

MOCKTAILS

FRESH BERRY MOJITO Fresh lime, mint, and blueberries topped with soda	50
VIRGIN COLADA Pineapple blended with coconut milk	40
VIRGIN MOJITO Fresh lime, mint, brown sugar	40
GREEN COLADA Green apple, spinach, cucumber, coconut milk	50
LIME SQUASH Lime juice and soda water	40

BEERS

Bintang 330ml	40
Crystal Bintang 330ml	45
San Miguel Light 330ml	50
Draft Beer 500ml	50
Kura Kura Lager	85
Kura Kura Island Ale	85

SUNSET HAPPY HOUR (5 PM - 6 PM)	150
Every Saturday	
Bintang Beer Bucket (5 bottles - 330ml)	

WINE

	Glass	Bottle
BLACK VELVET Sababay red made with Cabernet Savignon and Alphonse Lavallee grapes with hints of blackcurrant, cherry, mocha, and vanilla	85	360
WHITE VELVET Sababay dry white made with Muscat Saint Vallie grapes with hints of lime, grapefruit, and green apple	85	360
PINK BLOSSOM Sababay rose made with Alphonse Lavallee and Muscat Saint Vallier grapes with a floral aroma and hints of raspberry and apple	85	360
ASCARO Sababay White Prosecco made with Pinot Grigio and Muscat Saint Vallier grapes with hints of apple and tropical fruit	100	450





LAST ORDER 8.30 PM

All prices will be subject to 11% govt tax



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Kirana Bay, Lawar, Sekongkang Bawah,
Sumbawa Barat