

Evicurious Restaurant

Forest-to-Table SE Asian Cuisine



We've curated the most delicious recipes from Thailand & Indonesia and a touch of India, and added our own twist. The ingredients including fresh spices and herbs comes from our garden & forest or are sourced locally. We use sunflower oil and each dish is made from scratch, slow cooked with care.

Breakfast



Granola with fruit and yogurt **Rp 69k**

Smoothie bowl **Rp 75k**

Choose from mango, dragon fruit, or mixed berry

Bubur Ayam **Rp 59k**

Bornean style rice porridge with a touch of garlic and Indonesian soto ayam broth with pulled chicken.

Breakfast Burrito **Rp 89k**

Tortilla wrap with spicy chorizo, scrambled eggs, mild chilies, and red beans with home fries on the side.

Scrambled Egg Pratta Wrap **Rp 99k**

Pratta (Indian flatbread) with scrambled eggs, English spinach, and tomato chutney & home fries

Botanical Brekkie **Rp 75k**

Lightly fried corn fritters, poached eggs, tomato chutney, English spinach tossed in vinaigrette. Garnished w/ edible flower.

Scrambled, poached, or fried eggs **Rp 59k**

Served with home fries, salad, and home-made sourdough bread toasted until golden brown.

Pancakes **Rp 69k**

Fluffy pancakes just like you wish mom cooked. Served with maple syrup and fruit topping.

Lunch and Pool-side

Edamame: Rp 35k

Steamed edamame with a touch of salt and pepper.

Onion Rings: Rp 39k

Lightly battered and quick fried, absolutely delicious

Calamari Rings: Rp 59k

Lightly fried lemon pepper calamari. Served with a tartare sauce.

Fried spring rolls Rp 45k

Thai spring rolls with fresh veggies on rice paper Rp 45k

Cabbage & Carrot Salad: Rp 65k

Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.

Tangerine Salad: Rp 59k

A refreshing salad on a hot tropical day, with tangerine & mango slices on a bed of various types of salad sprinkled with sunflower seeds with our own vinaigrette dressing.

Soto Ayam Soup: Rp 65k

Chicken, rice noodles, spices out the wazoo, including: turmeric, garlic, candle nut, ginger root, shallot, kefir lime, lemon grass, galangal root.

Served with steamed rice.

Fish and Chips: Rp99k

Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.

Pasta Aglio e Olio: Rp 119k

A light dish from the Italian coast, grilled prawns, olive oil, fresh chili and parsley with grated parmesan cheese. Please request spicy or not.

Pasta Pesto: Rp 135k

Grilled chicken, mushrooms, capsicum, and basil pesto sauce.

Pasta options: linguine or penne

Fake News Tuna Salad Sandwich Rp 125k

You'll swear it's tuna salad but instead we harvest jack fruit from our forest cooked to perfection and mix in garlic mayo, fresh ground black pepper with toasted homemade bread. Served with our famous thin sliced home fries with the skins left on.

Peri-Peri Chicken Burger Rp119k

Chicken breast grilled with Peri-peri spicy garlic sauce with Shiitake mushrooms, Jalapeño chiles, lettuce, tomato & mint yogurt sauce. Choose home fries or tangerine salad.

Grilled Chicken Wrap: Rp 115k

Grilled chicken with mixed lettuce, cucumber, tomatoes, avocado, and topped with a mint yogurt sauce wrapped in a wheat tortilla accompanied by a basket of hand cut fries.

Nasi Goreng (Fried Rice) Rp 69k

Indonesia's best-known dish, taken to another level. Stir-fried rice with premium chicken and a medley of fresh vegetables, topped with a scrambled egg. **Choose shrimp instead of chicken add: Rp 20k**

Thai Fried Rice w/ Basil (v) Rp 85k

This dish is lighter than nasi goreng above, and starts with rice, spinach and Shiitake mushrooms. **Add chicken or shrimp Rp20k/39k**

Sate Ayam: Rp 65k

Tender chunks of chicken grilled to perfection w/ our special sauce served with steamed rice and spicy peanut sauce.

Thai Prawns with Fiddlehead Ferns Rp 115k

Stir-fried prawns with fiddlehead ferns freshly foraged from our own forest, shallots, garlic, and cherry tomatoes. One of our signature dishes and served a bit spicy.

Dinner *(lunch menu items can also be ordered for dinner)*

Jack Fruit Red Curry **Rp 95k**

From our forest we harvest only the ripest jack fruit, and stew it in our home-made Indonesian red curry sauce. Request how spicy you want it.

Substitute chicken instead of jack fruit **Rp 99k**

Jack Fruit Rendang **Rp 95k**

West Sumatra cuisine known as Padang is famous for its spicy curries and especially for rendang sauce, traditionally served with beef or chicken. Our rendang is made from scratch, starting with a medley of species including nutmeg, cloves, cinnamon, cumin, coriander, and a touch of brown sugar.

Pad Kao Pao **Rp 139k**

Stir-fried chicken with fresh basil and long beans and served with steamed rice. One of our favorites during the two years we lived in southern Laos

Pad Thai: **Rp 99k**

Sautéed chicken, bean sprouts, Thai noodles, garlic, and Tamarind sauce

Vietnamese Pho Soup **Rp115k**

Thinly sliced lean sirloin simmered in a broth of coriander and other SE Asian spices with wide noodles. Typically served for breakfast, but so delicious can be for any meal.

Chicken Tikka Masala **Rp 145k**

This Northern Indian dish includes marinated pieces of boneless chicken which we grill and then stewed in a thick, creamy gravy with an array of Indian species.

Balinese Grilled Chicken **Rp 149k**

Marinated and then grilled perfectly with our own slightly spicy Balinese BBQ sauce. Choose breast or thigh/leg meat accompanied by steamed rice and long beans sautéed in a Balinese sauce. Substitute mash potatoes for rice and add: **Rp 29k**

Creamy Garlic Prawns: **Rp 169k**

Plump prawns grilled to perfection in a garlic cream sauce with a cornucopia of veggies, including roasted zucchini, eggplant, portobello mushrooms, and a dash of red wine. Served with a side of mash potatoes.

Fish and Chips: **Rp 99k**

Freshly caught fish served with fresh mixed salad, home fries and our tar-are sauce.

Margarita Sourdough Pizza **Rp119k**

Homemade sourdough with our zesty tomato garlic sauce, mozzarella cheese, ripe tomatoes, and basil.

Add toppings:

Shrimp **Rp39k**

Chicken **Rp26k**

Portobello mushrooms **Rp29k**

English spinach **Rp25k**

Our Special Sanctuary Sourdough Pizza (v) **Rp 159k**

Homemade sourdough, zesty tomato garlic sauce, mozzarella cheese, Portobello mushrooms, English spinach, & basil

SIDE ORDERS

Fries/chips (thin sliced with skins on): **Rp 35k**

Home fries w/ basil and garlic (you gotta try this) **Rp 45k**

Side salad: **Rp 39k**

Steamed Rice: **Rp 15k**

Two eggs cooked any style **Rp 30k**

Bacon (beef or pork) **Rp 35k**

Toast w/ butter & jam (sourdough bread) **Rp 25k**

Desserts

All desserts are made in-house using the freshest ingredients

Fruit Plate **Rp 29k**

Banana Bread (gluten free) **Rp 49k**

An ideal home-made dessert that goes well with tea or coffee

Fried banana with Ice Cream **Rp 39k**

Apple Pie w/ ice cream **Rp 59k**

Cheese Cake: **Rp 69k**

Chocolate Lava w/ vanilla ice cream

Needs 20 min. prep time **Rp 55k**

Carrot Cake **Rp 49k**

Afogato: a shot of espresso w/ vanilla ice cream **Rp 59k**

A Big Scoop of Gelato Secrets Ice Cream **Rp 35k**

Vanilla, Cookies n Cream,

Chocolate Hazelnut,

Strawberry or Passionfruit Sorbet

COFFEE Kintamani Arabica single origin from

Bali's nearby mountains **Rp 42k**

Espresso, Cappuccino, Latte , Americano (long black) & Bali style Arabica coffee

TEA **Rp 35k**

English Breakfast, Ginger, Rosella, Chamomile

Fresh Squeezed Juice: **Rp 40K**

Orange, watermelon, papaya, pineapple, mango

Heathy Drinks **Rp 59k**

- **Fresh pineapple & lime juice w/ a splash of ginger, cinnamon, and mint**
- **Orange, lime & ginger squash**
- **Rosella & cinnamon ice tea**
- **Passionfruit ice tea: black tea w/ a scoop of passionfruit sorbet**

Coke, Diet Coke, Sprite **Rp 35k**

BEER & HARD CIDER

Bintang or Bintang Radler w/ lemon flavor **Rp 49k**

Stark 1945 or Stark Wheat (brewed in Bali) **Rp 75k**

Albens Apple Cider or Apple/mango flavor (Bali-made) **Rp 75k**

Specialty Beer

Kaltenberg Royal Lager (flavorful German beer) **Rp 79k**

Kura Kura Summer Pale Ale (brewed in Bali) **Rp 89k**

Two islands Wine by the glass **Rp 99k**

Two islands by the bottle **Rp495k**

Government Tax: **11 %**

Service Charge: **5%**

