

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: Steamed edamame with a touch of salt and pepper.	Rp 35k	Pasta Pesto: Grilled chicken, mushrooms, capsicum, and basil pesto sauce.	Rp 135k
Onion Rings: Lightly battered and quick fried, absolutely delicious	Rp 39k	Pasta options: linguine or penne	
Calamari Rings: Lightly fried lemon pepper calamari. Served with a tartare sauce.	Rp 59k	Fake News Tuna Salad Sandwich	Rp 125k
Fried spring rolls	Rp 45k	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.	
Thai spring rolls with fresh veggies on rice paper	Rp 45k	Peri-Peri Chicken Burger	Rp 119k
Cabbage & Carrot Salad: Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.	Rp 65k	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.	
Tangerine Salad: 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.	Rp 59k	Grilled Chicken Wrap: 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.	Rp 115k
Soto Ayam Soup: 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.	Rp 65k	Nasi Goreng (Fried Rice)	Rp 69k
Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.	Rp99k	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
Pasta Aglio e Olio: A light dish from the Italian coast, grilled prawns, olive oil, fresh chili and parsley with grated parmesan cheese. Please request spicy or not.	Rp 119k	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: Tender chunks of chicken grilled to perfection w/ our special sauce served with steamed rice and spicy peanut sauce.	Rp 65k	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

Rp 115k

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 tartare sauce.

Margarita Sourdough Pizza

Rp 119k

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

Add toppings:

Shrimp

Rp 39k

Chicken

Rp 26k

Portobello mushrooms

Rp 29k

English spinach

Rp 25k

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

Rp 49k

Bintang or Bintang Radler w/ lemon flavor

Rp 75k

Stark 1945 or Stark Wheat (brewed in Bali)

Rp 75k

Albens Apple Cider or Apple/mango flavor (Bali-made)

Rp 79k

Kaltenberg Royal Lager (flavorful German beer)

Rp 89k

Kura Kura Summer Pale Ale (brewed in Bali)

Rp 99k

Two islands Wine by the glass

Rp495k

Two islands by the bottle

11%

Government Tax:

5%

Service Charge: