

Evicurious Restaurant

Forest-to-Table SE Asian Cuisine



We've curated the most delicious recipes from Thailand and Indonesia 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 and love.

Breakfast



Granola with fruit and yogurt **Rp 55k**

Smoothie bowl **Rp 55k**

Choose from Mango, Dragon fruit, or Mixed berry.

Bubur Ayam **Rp 35k**

West Kalimantan style rice porridge with a touch of garlic and Soto Ayam soup broth with chicken.

Breakfast Burrito **Rp 79k**

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

Scrambled Egg Prata Wrap **Rp 95k**

This flat bread has its origins in India and includes scrambled eggs and spinach with tomato chutney. Home fries on the side. **Add crispy bacon.** **Rp 26k**

Botanical Brekkie **Rp 59k**

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 French country bread toasted until golden brown.

Pancakes **Rp 40k**

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

One of our chefs is vegetarian and we can prepare various vegan & vegetarian dishes not on the menu.

Lunch and Pool-side

Edamame:	Rp 25k
Steamed edamame with a touch of salt and pepper.	
Onion Rings:	Rp 35k
Lightly battered and quick fried, absolutely delicious.	
Calamari Rings:	Rp 59k
Lightly fried lemon pepper calamari. Served with a splash of lime coriander mayo.	
Fried spring rolls	Rp 45k
Thai spring rolls fresh veggies in rice paper	Rp 45k
Cabbage & Carrot Salad:	Rp 49k
Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.	
Tangerine Salad:	Rp 35k
A Refreshing salad on a hot tropical day, with tangerine slices on a bed of various types of salad sprinkled with sunflower seeds with a vinaigrette dressing.	
Soto Ayam Soup:	Rp 49k
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:	Rp 76k
Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.	
Pasta Aglio e Olio:	Rp 89k
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 98k
Grilled chicken, mushrooms, capsicum, and basil pesto.	
Pasta options: linguine or penne	
Fake News Tuna Salad Sandwich	Rp 69k
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 fries with the skins left on.	
Grilled Chicken Wrap:	Rp 79k
Grilled chicken with rucola 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	Rp 55k
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 25k
Thai Fried Rice w/ Basil (v)	Rp 55k
This dish is lighter than nasi goreng above, and starts with rice, spinach and portobello mushrooms stir fried in a carbon steel wok. Indicate how spicy you'd like it.	
Sate Ayam:	Rp 55k
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 79k
Stir-fried prawns with fiddlehead ferns freshly foraged from our own forest, shallots, green onion, and cherry tomatoes. One of our signature dishes and served a bit spicy.	
Thai Red or Green Chicken Curry:	Rp 90k
Homemade curry with fresh local ingredients including apple eggplant, red or green capsicum, and side of steamed rice.	

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

Jack Fruit Red Curry **Rp 79k**

From our forest we harvest only the ripest of jack fruit, cooked it to perfection and stew it in our home-made red curry sauce. Please request how spicy you want it.

Pad Kao Pao **Rp 85k**

Stir-fried chopped 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 89k**

Sautéed chicken, bean sprouts, Thai noodles, garlic, onion, and brown sugar

Balinese Grilled Chicken **Rp 99k**

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

Snapper Mushroom Fillet: **Rp 249k**

Freshly caught snapper raced here by a wanna-be MotoGP rider, grilled to perfection and served on roasted portobello mushrooms, grilled eggplant and zucchini topped with baba ghanoush spread and includes garlic bread.

Creamy Garlic Prawns: **Rp 189k**

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 76k**

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

Pasta Aglio e Olio: **Rp 89k**

A light dish from the Italian coast, grilled prawns, olive oil, fresh chili, red paprika, and parsley with grated parmesan cheese.

Pasta Pesto: **Rp 98k**

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

Pasta options: linguine, penne

SIDE ORDERS

Fries/chips (thin sliced with skins on): **Rp 30k**

Home fries w/ basil and garlic (gotta try this) **Rp 35k**

Lightly fried calamari rings **Rp 64k**

Onion Rings: **Rp 35k**

Side salad: **Rp 30k**

Steamed Rice: **Rp 15k**

Two eggs cooked any style **Rp 19k**

Bacon (pork or beef) **Rp 26k**

Toast w/ butter & jam (french country bread) **Rp 29k**

Ask us if you don't see a side order you'd like

Desserts

All desserts are made in-house using the freshest ingredients

Fruit Plate **Rp 29k**

Banana Bread (gluten free) **Rp 35k**

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

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

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

Cheese Cake: **Rp 59k**

Chocolate Lava w/ vanilla ice cream

Needs 20 min. prep time **Rp 59k**

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

Gelato Secrets Ice Cream, Bali'sbest **Rp 42k**

Vanilla, Cookies n Cream,

Chocolate Hazelnut,

Strawberry & Passionfruit sorbet



COFFEE Kintamani single origin from Bali's mountains **Rp 45k**

Espresso, Cappuccino, Latte , Americano (long black)

Bali coffee

TEA **Rp 35k**

English Breakfast

Ginger

Rosella

Chamomile

Juice: **Rp 40K**

Orange, watermelon, papaya, pineapple, mango

Heathy Drinks **Rp 49k**

- **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 42k**

Stark 1945 or Stark Wheat (brewed in Bali) **Rp 59k**

Albens Apple Cider or Apple/mango flavor **Rp 59k**

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 **Rp 495k**

Government Tax: 10%

Service Charge: 5%