

Evicurious Restaurant Menu

Forest-to-Table 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 45k**

Choose from Mango, Dragon fruit, or Mixed berry.

Bubur Ayam: **Rp 30k**

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

Breakfast Burrito: **Rp 75k**

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

Scrambled Egg Prata Wrap: **Rp 59k**

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 12k**

Botanical Brekkie: **Rp 45k**

Lightly fried corn fritters, poached eggs, tomato chutney, hummus, baby spinach tossed in vinaigrette.

Scrambled, poached, or fried eggs **Rp 45k**

Served with grilled spinach, garlic and cherry tomatoes. with sourdough bread toasted to a 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.	
Cabbage & Carrot Salad:	Rp 45k
Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.	
Calamari Frita Salad:	Rp 78k
Lemon pepper calamari nestled on a tossed salad of fresh lettuce, basil, roasted cherry tomatoes, capsicum. Served with a splash of lime coriander mayo.	
Northern Sulawesi Kacang Merah Soup:	Rp 30/45k
We start with organic red beans, add beef, onion, garlic, a touch of herbs and spices, and simmer most of the day. Served with garlic toast.	
Soto Ayam Soup:	Rp 45k
Free-range chicken, rice noodles, spices out the wazoo, including: turmeric, garlic, candle nut, ginger root, shallot, kefir lime, lemon grass, galangal root. Served with Indonesian style home-made potato chips and rice.	
Wasabi Prawns:	Rp 78k
Lightly battered fried prawns nestled on a fresh slice of watermelon with avocado coriander salsa and a touch of wasabi. Refreshing after a steamy day.	
Fish and Chips:	Rp70k
Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.	
Pasta Aglio e Olio:	Rp 70k
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 60k
Grilled chicken, mushrooms, capsicum, sun-dried tomatoes, and basil pesto.	
Pasta options: linguine, angel hair or penne	
Fate News Tuna Salad Sandwich	Rp 68k
You'll swear it's tuna salad but instead we harvest jack fruit from our forest cooked to perfection and mix in garlic mayo, a splash of fish sauce fresh ground black pepper, with toasted sour dough bread. Served with our famous thin sliced fries with the skins left on.	
Grilled Chicken Wrap:	Rp 75k
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 using sunflower oil with premium chicken and a medley of fresh vegetables, topped with a lightly fried egg. Choose shrimp instead of chicken +Rp15k	
Mie Goreng	Rp 49k
Another well-known Indonesian favorite. We use premium noodles, grilled chicken and a medley of fresh veggies topped with lightly fried egg.	
Sate Ayam:	Rp 45k
Indonesia's most famous culinary export, tender chunks of chicken grilled to perfection served with steamed rice and spicy peanut sauce.	
Thai Prawns with Fiddlehead Ferns	Rp 75k
Stir-fried prawns with fiddlehead ferns freshly foraged from our own forest, shallot, green onion, and cherry tomatoes. One of our signature dishes and served medium spicy.	
Thai Red or Green Chicken Curry:	Rp 65k
Homemade curry with fresh local ingredients including apple eggplant, red or green capsicum, fresh lemon basil and side of steamed rice.	

Check our black boards for daily chef specials not on the menu

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

Jack Fruit Red Curry

Rp 60k

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 Khao Pao:

Rp 85k

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

Pad Thai:

Rp 65k

Sautéed chicken, bean sprouts, garlic, onion, and brown sugar from sugar palms in or near our own forest.

Balinese Grilled Chicken

Rp 79k

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.

Snapper Mushroom Fillet:

Rp 135k

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

Creamy Garlic Prawns

Rp 139k

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 70k

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

Pasta Aglio e Olio:

Rp 70k

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

Pasta Pesto:

Rp 60k

Grilled chicken, bacon, button mushroom, capsicum, sun-dried tomato, and basil pesto.

Pasta options: linguine, angel hair, penne

SIDE ORDERS

Fries/chips (thin sliced with skins on):

Rp 30k

Onion Rings:

Rp 35k

Side salad:

Rp 30k

Steamed Rice:

Rp 15k

Two eggs cooked any style

Rp 15k

Bacon (pork or beef)

Rp 12k

Toast (whole wheat, sourdough or white)

Rp 8k

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 25k**

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

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

Fried banana with Ice Cream **Rp 35k**

Apple Tart w/ ice cream **Rp 45k**

Cheese Cake: **Rp 45k**

Chocolate Lava w/ vanilla ice cream
Needs 20 min. prep time **Rp 45k**

Affogato (shot of espresso w/ vanilla ice cream) **Rp 49k**

Gelato Secrets Ice Cream, Bali's best **Rp 29k**

Vanilla, Cookies n Cream,
Chocolate Hazelnut, Strawberry



FRESH PURE JUICE (no sugar or water added) **Rp 40k**

Carrot, Orange, Pineapple, Mango

COFFEE (Toraja, Sulawesi single origin) **Rp 38k**

Espresso, Cappuccino, Latte , Americano (long black)

Bali coffee **Rp 25k**

TEA **Rp 25k**

English Breakfast

Ginger

Rosella

Chamomile

Soft Drink **Rp 25k**

Coke

Diet Coke

BEER & HARD CIDER

Bintang or Bintang Radler (lemon flavor) **Rp 35k**

San Miguel & San Miguel Light **Rp 50k**

Stark 1945 or Stark Wheat (Bali's only microbrew) **Rp 50k**

Strongbow Apple Cider **Rp 60k**

Anderson Valley Craft Beer (Mtns of California)

Summer Soltice: hints of sweet vanilla flavor **Rp 99k**

Tuatara Craft Beer (NZ premium beer)

Coastin' IPA: crisp flavor without the bitterness of IPAs **Rp 99k**

Wize Guy: a Hefeweizen style wheat brew **Rp 99K**

Two islands Wine by the glass or bottle **ask you server**

Government Tax: 10%

Service Charge: 5%