



Bonito

FISH BAR

A TASTE OF BONITO

“A taste of BONITO” is a special tasting menu curated by the Chef from the best produce available and signature dishes for an elevated culinary experience. Served to be shared, it requires a minimum of two person.

FIORI DI ZUCCA

CRUNCHY ZUCCHINI FLOWERS STUFFED WITH PRAWN & SCALLOP MOUSSE

SMOKED SALMON TART

HOMEMADE SMOKED SALMON, SAVORY TART, MANDARIN SABAYON, SALMON ROE

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SEPIA

RAW CUTTLEFISH, BURRATA CHEESE, GREEN PEAS, LEMON, SQUID INK

TUNA TARTARE

YELLOWFIN TUNA, SALSA TONNATA, OLIVES, CAPERS, RADISH, FENNEL

—

TORTELLI

MASCARPONE & RICOTTA TORTELLI, LOBSTER, SEAFOOD RAGOUT, COLATURA, LEMON

—

PESCE SPADA

SWORDFISH CHARCOAL, BLACK PEPPER SAUCE

—

LIMONE

—

APPLE “TART”

SABLE, CARAMELIZED APPLE, BUTTERSCOTCH, VANILLA ICE CREAM, YOGURT ESPUMA

IDR 480K++/pax with minimum of two person

Additional Wine Pairing IDR 380K++/pax (*)

Additional Cocktail Pairing IDR 380K++/pax ()**

All price are in thousand Rupiah subject to prevailing 10% government tax and 6% service charge



STARTERS

BANCO PESCE

BONITO SEAFOOD PLATTER FOR 1 PERSON	1 LOMBOK OYSTER, 20 GR YELLOWFIN TUNA, 20 GR SALMON, 20 GR SEABREAM, 20 GR CUTTLEFISH, 1 HOKKAIDO SCALLOP, 20 GR MUD CRAB, 1 STEAM KING PRAWN	280
LOMBOK OYSTER	1 PC 3 PCS	30 85
JAPAN OYSTER	1 PC 3 PCS	65 165
CAVIAR SELECTION	AVRUGA 20 GR	195
	SALMON ROE 20 GR	198
	PERSEUS OSCIETRA 30 GR	1.350

TUNA TARTARE	YELLOWFIN TUNA, SALSA TONNATA, OLIVES, CAPERS, RADISH, FENNEL	110
WHITE SNAPPER CEVICHE	WITH SWEET POTATO, LIME, RED ONION, CHILI, CORIANDER, GRILLED CORN	95
RAW SEABREAM CARPACCIO	LEMON ZABAIONE, AVRUGA CAVIAR	98
SMOKED SALMON	WITH CREAM CHEESE, LEMON, AVRUGA CAVIAR, CRUNCHY CAPERS	138
SEPIA E BURRATA	RAW CUTTLEFISH, GREEN PEAS, BURRATA, OLIVE OIL	98
RAW HOKKAIDO SCALLOP	HOKKAIDO SCALLOP, WHITE BALSAMIC, BASIL, CUCUMBER, BURRATA, AVRUGA CAVIAR	250
CALAMARI FRITTI	FRIED SQUID, SALT, BLACK PEPPER, LEMON	120
PRAWNS - 6 PCS	JIMBARAN CRUNCHY PRAWNS	138
BONITO FISH & CHIPS	CRISPY BEER BATTERED BARRAMUNDI WITH HOMEMADE FRENCH FRIES	130
FIORI DI ZUCCA	CRUNCHY ZUCCHINI FLOWERS STUFFED WITH PRAWNS AND SCALLOPS MOUSSE	155

BRUSCHETTE (2 PCS)

TUNA	STRACCIATELLA, CAPERS	55
SEA BREAM	LEMON SABAYON, SPICY GRILLED CORN	55
OCTOPUS	CHARGRILLED, EGGPLANT, BALSAMIC	55
PRAWNS	CONFIT PRAWNS, CHIVES, COCKTAIL SAUCE	60
SALMON SMOKED IN-HOUSE	CHIVES	65
CRAB	MAYO, SALMON ROE	65
SET OF ALL SIX BRUSCHETTE		180



MAINS

SOUPS

SAUTÉ DI VONGOLE	SOUP OF CLAMS WITH WHITE WINE, OLIVE OIL, CHERRY TOMATOES, PARSLEY, GARLIC, CHILI FLAKES	110
ZUPPA DI MARE	MANILA CLAMS, PRAWNS, CALAMARI, BARRAMUNDI, CHERRY TOMATOES	140

PASTA

CAVATELLI FRUTTI DI MARE	HOMEMADE CAVATELLI PASTA, PRAWN, OCTOPUS, CALAMARI, CLAMS, SEAFOOD RAGOÛT	180
PRAWN FETTUCCHINE AGLIO E OLIO & KOMBU	HOMEMADE FETTUCCHINE, PRAWN, GARLIC CONFIT, SHIO KOMBU	190

FROM THE MARKET - CHARGRILL

BARRAMUNDI FILLET	ASPARAGUS, KALAMATA OLIVES, TOMATO SALSA	190
FISH OF THE DAY	POTATO & KALAMATA OLIVE PURÉE, SEAFOOD SAUCE, FRIED OCTOPUS, TARRAGON OIL	190
FISH SKEWER	MINCED RED SNAPPER, LEMONGRASS, SAMBAL MATAH	120
ROASTED OCTOPUS	EGGPLANT PURÉE, CHICKPEAS, BLACK OLIVES, BALSAMIC VINEGAR	160
KING PRAWNS	WILD PRAWNS 3 PIECES	230
BABY LOBSTERS	SPINY BABY LOBSTERS 2 PIECES	290

SIDES

CHARGRILLED VEGETABLES	45
HOMEMADE FRENCH FRIES	45
MIXED SALAD	45
CRUSHED POTATO & KALAMATA OLIVE	45



SALAD & SANDWICH

SALAD

BONITO SALAD WITH TUNA	LETTUCE, PAN SEARED TUNA, QUAIL EGG, OLIVES, BLACK TOMATOES, SALMON ROE, LEMON DRESSING	120
BONITO SALAD WITH SMOKED SALMON	LETTUCE, SMOKED SALMON, QUAIL EGG, OLIVES, BLACK TOMATOES, SALMON ROE, LEMON DRESSING	135
BONITO SALAD WITH JUMBO PRAWNS	LETTUCE, ROASTED JUMBO PRAWNS, QUAIL EGG, BLACK TOMATOES, OLIVES, SALMON ROE, LEMON DRESSING	138
KING PRAWN SALAD “CATALANA”	KING PRAWN, ONION CONFIT, CHERRY TOMATOES, CELERY, BABY CUCUMBER, LEMON DRESSING	230

ROSETTA SANDWICH

A LIGHT CRUSTY ITALIAN BREAD ROLL SHAPED LIKE A FLOWER

TUNA TARTARE & BURRATA	ZUCCHINI, RED ONION PICKLED, STRACCIATELLA CHEESE, SALSA VERDE	138
OCTOPUS	EGGPLANT PURÉE, BALSAMIC VINEGAR, STRACCIATELLA CHEESE, DRIED TOMATO, LETTUCE	140
LOBSTER	ZUCCHINI, RED ONION PICKLED, STRACCIATELLA CHEESE, SALSA VERDE	248

DESSERTS

CHOCOLATE TART	SABLE, VALRHONA CHOCOLATE MOUSSE, COCONUT CRÉMEUX	70
APPLE TART	SABLE, CARAMELIZED APPLE, BUTTERSCOTCH, VANILLA ICE CREAM, YOGURT ESPUMA	75
COPPA BONITO	COFFEE GELATO, COOKIES CRUMBLES, ESPRESSO LIQUOR	60
GELATO CUP	3 SCOOPS HAZELNUT, VANILLA & CHOCOLATE	60
SORBETS	LEMON / ORANGE / PASSION FRUIT	65
YOGURT CHEESECAKE, TOFFEE, BANANA, PEANUTS		65
YOGURT CHEESECAKE, WILD BERRIES COMPOTE		65



APERITIVO HOURS

DAILY FROM 4 PM TO 7 PM

COCKTAILS & WINE BY THE GLASS

SERVED WITH COMPLIMENTARY SNACK SELECTION

IDR 80K++ / DRINK

OYSTERS & WHITE WINE

6 PCS LOMBOK OYSTERS WITH ONE BOTTLE OF PINOT GRIGIO

IDR 599K++ ONLY

SPECIAL OYSTERS HOURS

6 PCS LOMBOK OYSTER

IDR 90K++ / PLATTER