

# 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

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### HOKKAIDO SCALLOP

KAFFIR LIME, GREEN CHILLI OIL, SPICY MANGO MARMALADE

### SMOKED SALMON TART

SMOKED SALMON, HORSERADISH EMULSION, SALMON ROE

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### MARINATED SEABREAM

GREEN CHILLI VINAIGRETTE, MUSTARD, BURRATA,  
ANDALIMAN PEPPER, CORIANDER, RED ONION, CAVIAR

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### RAVIOLI

HOMADE BURRATA RAVIOLI PASTA, CLAM CONSOMMÉ, LOBSTER, WASABI

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### PESCE SPADA

CHAR-GRILLED SWORD FISH, BROCCOLI, MIXED PEPPER JUS

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### PASSION FRUIT

HERBS CRUMBLE, PASSION FRUIT SORBET, YOGURT

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### LAMPONI & PISTACHIO

RASPBERRY MOUSSE, PISTACHIO ICE CREAM

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### PETITS FOURS

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**IDR 580K++/pax with minimum of two person**  
Additional Wine Pairing IDR 480K++/pax (\*)  
Additional Cocktail Pairing IDR 380K++/pax (\*)



## STARTERS

### BANCO PESCE

<b>BONITO SEAFOOD PLATTER FOR 1 PERSON</b>	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	<b>280</b>
<b>LOMBOK OYSTER</b>	1 PC   3 PCS	<b>30   85</b>
<b>JAPAN OYSTER</b>	1 PC   3 PCS	<b>65   165</b>
<b>CAVIAR SELECTION</b>	AVRUGA   20 GR	<b>195</b>
	SALMON ROE   20 GR	<b>198</b>
	PERSEUS OSCIETRA   30 GR	<b>1.350</b>

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

### BRUSCHETTE (2 PCS)

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



## MAINS

### SOUPS

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

### PASTA

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

### FROM THE MARKET - CHARGRILL

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

### SIDES

<b>CHARGRILLED VEGETABLES</b>	<b>45</b>
<b>HOMEMADE FRENCH FRIES</b>	<b>45</b>
<b>MIXED SALAD</b>	<b>45</b>
<b>CRUSHED POTATO &amp; KALAMATA OLIVE</b>	<b>45</b>



## SALAD & SANDWICH

### SALAD

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

### ROSETTA SANDWICH

*A LIGHT CRUSTY ITALIAN BREAD ROLL SHAPED LIKE A FLOWER*

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

### DESSERTS

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



## **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**