

M E N U



**BAMBOO
SHOOT**
Nature on a plate

Bamboo Shoot Restaurant: A Sanctuary for the Soul

At **Bamboo Shoot Restaurant**, the very walls seem alive—crafted entirely from sustainably harvested bamboo that sways gently with the island breeze. This is our Whispering Bamboo sanctuary, where each rustle of the bamboo leaves carries the soft voice of nature, inviting you to slow down, breathe deeply, and reconnect.

Here, food is nourishment in its purest form. We honour the gifts of Bali's fertile soil, sourcing only the freshest organic produce, wild-foraged herbs, and ethically grown ingredients. Every dish is crafted with intention—balanced, vibrant, and free from artificial additives—allowing the natural flavors to shine.

Welcome to **Bamboo Shoot Restaurant**, where the whispers of bamboo shoot the mind, and every meal nourishes both body and soul.

Whispering Green Bowl | 69

Mixed leaves, forest forage herbs, fresh zucchini, cucumber, avocado, edamame, broccoli cauliflower floret, pistachio & herbs pesto cashew mayo

Warm Prawns & Veggies | 89

Grilled prawns, assorted vegetables, herbs, balsamic & palm sugar Dijon dressing

Green Moringa Bowl | 65

Sauteed moringa, sweet corn, spiced grated coconut, mixed green lettuce, eggplant, zucchini, tomato, avocado, tempeh, cabbage & green goddess dressing

Tuna Tataki | 75

Lightly seared tuna, beni shoga pickle, katsuobushi, tomato avocado & citrus soy ponzu

Bamboo Shoot Rolls | 75

Diced tempeh, & tofu, shredded bamboo shoot, egg, lettuce wraps with sweet, sour and spicy sauce on the side



Chef
Recommendation



Vegan



Spicy



Gluten Free



Signature

All prices are in Indonesian thousand Rupiah | Subject to a 21% service charge & government tax

Starters and Bowls

Healthy Soups

Sweet Corn Soup | 59  

Semi-creamy sweet corn with garlic, coconut milk & sweet corn coriander relish

Red Hot Chili Pepper Soup | 69  

Velvety roasted mixed peppers, garlic confit, coconut & pimento

Bali Bamboo Black "Undis" Soup | 55  

Clear black bean *undis* soup with chili, shallot, garlic & tofu

Vegetarian *mains* and Plant-Based

Balinese Veggie Curry | 69  

Braised mixed vegetables in yellow paste & fresh coconut milk à la barigoule

Nasi Goreng Bali | 65 

Traditional fried rice with egg, Balinese yellow paste & condiments

Rendang Nangka | 65 

Slow-cooked young jackfruit, red beans, tempeh, broccoli & steamed rice

Tempe Bacem Bowl | 69 

Grilled tempeh, beet hummus, sautéed mushroom, cauliflower, sweet corn salsa, green bean, side salad, sauerkraut & chermoula



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Local Omnivore Selection

Udang Bakar Cabe | 145  

Grilled prawns with chili sauce, melange vegetables and steamed garlic butter rice

Sate Ayam Madura | 89 

Chicken satay in peanut soy sauce with mushroom delight rice in bamboo & peanut sauce

Kalio Barramundi | 139 

Pan-seared barramundi fillet in light yellow sauce with sautéed vegetables

Tuna Sambal Matah | 125 

Grilled tuna topped with chili-shallot lemongrass sambal, baby potato chaat, vegetables & curry mayo

Ayam Masak Bambu | 89 

Chicken fillet in herbs & spicy yellow paste, cooked in bamboo, served with rice



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Flavors *from* Around the World

Carbonara Pasta | 89

Spaghetti with button mushrooms, onions, chicken, cream & cheese

Spinach Ricotta Ravioli | 85

Italian ravioli stuffed with spinach, mushroom & ricotta in classic tomato sauce

Open Salmon Toast | 125

Sourdough toast with whipped dill cream cheese, smoked Tasmanian wild-caught salmon, capers, pickled red onions & watercress

Woodland Chicken Steak | 105

Mashed potatoes with whipped cream, vegetables & mushroom truffle oil sauce

Duo Tuna & Prawns | 149

Grilled lemon-soy tuna loin & poached prawns on pasta ratatouille with spiced lemon capsicum sauce

Mongolian Beef | 135

Stir-fried sliced beef with onions, capsicum & soy sauce

Aussie Beef Ribs | 189

Tender beef ribs with homemade maranggi sauce, vegetables & baby potato



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Dessert *Favorites*

Bali Chocolate | 65 

Chocolate nut log with vanilla sponge & crème

Berry Cheesecake | 69

Cheesecake with berry coulis & charcoal sponge

Apple Raisin Pie | 65

Caramelized apple, cinnamon raisins, sweet pastry & vanilla ice cream

Matcha Feuillantine | 65

Crispy puff layers with velvety matcha cream & ice cream

Coffee Mousse | 65 

Creamy coffee, chocolate mousse topped with whipped cream

Ice Cream – Vanilla, Chocolate, Coconut | 29

Per scoop



*Chef
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BAMBOO SHOOT BREAKFAST *Menu*

Sunrise Nourishment at Bamboo Shoot Restaurant

Nestled within our bamboo sanctuary, surrounded by the gentle whispers of nature, we invite you to begin your day with a mindful and nourishing breakfast. Our menu celebrates the richness of local ingredients, prepared with care to bring you vibrant flavours, from fresh tropical fruits and house-made yogurt to nourishing grain bowls and traditional Balinese delights with a healthy twist.

Every dish is crafted to energize and inspire.

Enjoy your culinary adventure!

TROPICAL FRUIT | 45

Sliced fruit platter or fruit salad with yogurt

BAKERY | 48

Croissant or sourdough toast

Served with homemade fruit jam & butter

BREAKFAST MENU SELECTION

CREATE YOUR OWN EGG | 75

3 eggs (omelets or scrambled), chicken sausage, potato, tomato, mushroom, spinach, cauliflower, balsamic pearl

SILVER EGG & TOFU | 75

White eggs omelets, curried tofu, eggplant puree, side salad & tomato, balsamic pearl

MORINGA SCRAMBLE | 75

Sautéed moringa, omega egg, sweet corn, mushroom, pesto, crispy onion & sourdough toast

BAMBOO GROVE CROISSANT | 90

A buttery flaky croissant layered with creamy avocado and soft scrambled egg, lifted by a hint of bamboo shoot and topped with silky charcoal cream

BAMBOOSCAPE FAVORITE | 95

Baked bean, hash brown, sautéed local spinach, tomato, sourdough, chicken sausage, poached egg, broccoli cauliflower floret & avocado



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UBUD ESCAPE BENEDICT | 85

Sourdough, salmon, poached eggs, hollandaise, balsamic pearls,
roasted tomato & sautéed broccoli

AVOCADO on TOAST | 70

Sourdough toast topped with duo avocado, beet hummus,
tomato jam, potato, poached egg & feta rustic side salad

UBUD BLISS SMOOTHIE BOWL | 68

Banana mango-based smoothie, house granola & berry coulis
and coconut milk

GOLDEN COCO CAKE | 68

Plain, soft pancake, dry coconut & whipped cream quenelle

GRANOLA & YOGURT | 75

House granola, tropical fresh fruit, honey yogurt & coconut chia

UNCLE LIM'S FRIED RICE | 60

Traditional fried rice, vegetables, chicken, egg & crackers

BALINESE PROSPERITY RICE PORRIDGE | 60

Rice porridge, shredded chicken, boiled egg, fried shallot,
crispy potato, peanut & yellow broth



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