

The background of the entire image is a detailed, repeating pattern of tropical leaves, including various types of ferns and palm fronds, rendered in a light grey or sage green color against a white background. A semi-transparent, light beige rectangular box is positioned on the right side of the image, serving as a backdrop for the main text.

Bukit Cafe

LUNCH & DINNER

Bukit Cafe



bukit__cafe

BITES

TUNA SPICY MAYO “TOSTADA”	120
crispy tortilla, raw tuna spicy mayo, avocado, microgreen, sesame seeds, dill for garnish.	
MEDITERRANEAN BOARD	135
humus, beet humus, whipped feta, mix olives with herb, falafel balls, arugula, served w/basked of homemade breads.	
CHICKEN TACOS	98
2 soft flour tortilla w/ BBQ chicken, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime..	
PULLED PORK TACOS	125
2 soft flour tortilla w/ BBQ pull pork, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime.	
HALLOUMI TACOS	98
2 soft tortilla, halloumi cheese, tomato mango salsa, red onion, green paprika, jalapeno, corn coleslaw, cilantro creamy dressing, sour cream, lime and coriander.	
FISH TACOS	98
2 soft flour tortilla with grilled fish of the day, coleslaw mayo, corn, jalapeno, coriander, avocado, pico de gallo, homemade sauce. Served with sour cream on the side and lime.	
CHICKEN BBQ QUESADILLA	125
w/ cheese, avocado tomato salsa, guacamole, sour cream, arugula, jalapeno.	
PULLED PORK QUESADILLA	135
w/ cheese, avocado tomato salsa, guacamole, sour cream, arugula, jalapeno.	
SALAD	
QUINOA SALAD	108
mix white and black quinoa, cucumber, cherry tomatoes, red onion, arugula, crispy chickpeas, roast eggplant, homemade sundried tomatoes, black olive, lime, tzatziki sauce, lemon oregano dressing, chickpeas hummus, feta cheese, lime, microgreen.	
GRILLED CHICKEN BREAST SALAD	98
mix lettuce, roast pumpkin, roast zucchini, sundried tomato, roasted capsicum, balsamic glaze, balsamic vinaigrette, apple vinegar. top with roast almond, lime, microgreen	
TUNA TATAKI SALAD	110
mix lettuce, green beans, steamed potatoes, tomato cherry, red onion, boiled egg, grilled tuna loin, dill, black olive, microgreen, lime, apple cider vinegar and apple vinegar dressing.	
VEGAN VIBES	93
scramble yellow tofu, steamed fresh soy beans, sliced avocado, sauteed mushroom, baked sweet potatoes, red cabbage pickles, arugula, vegan tzatziki dressing, microgreen w/ beet humus, lime.	
BURGERS	
THE BUKIT BURGER	132
150 gr Australian wagyu patty, lettuce, cucumber, tomato, smoked beet, cheese, bacon, caramelize onion, bbq sauce, two island dressing on top, in a homemade bun served w/ hand cut fries or sweet potatoes fries, tomato ketchup.	
CHICKEN KARAAGE BURGER	105
karaage chicken, lettuce, tomato, cucumber, mayo aoli sauce in a homemade bun w/ hand cut fries or sweet potatoes fries, tomato ketchup.	
BBQ PULLED PORK BURGER	135
pulled pork in bbq sauce, coleslaw w/bbq mayo, onion ring, in a homemade black bun w/hand cut fries or sweet potatoes fries, tomato ketchup.	
FALAFEL BURGER	98
falafel patty, lettuce, chickpeas humus, avocado, tahini dressing, tomato in a homemade bun w/ hand cut fries or sweet potatoes fries, tomato ketchup.	
FISH OF THE DAY BURGER	150
deep fried breaded marinated fish of the day with beer butter, mayo chipotle, mashed mint beans, rucola, tartar sauce in homemade brioche bun, served with hand cut fries or sweet potato fries, tomato ketchup	

MAIN MEALS

ROASTED PERI PERI CHICKEN LEG	95
sous vide chicken leg with homemade peri peri sauce. Served with potatoes fries, side salad, extra peri peri sauce on the side.	
CREAMY CHICKEN SPINACH	125
sous vide chicken leg, homemade creamy spinach sauce, mushroom, sundried tomatoes. Served w/ mashed potato, sauted baby beans and baby carrot, lemon, microgreen.	
CHICKEN PARMIGIANA	115
breaded chicken breast top with tomato sauce, mozzarella, parmesan cheese, mash purple sweet potatoes, mix lettuce w/ dressing, and parsley.	
CHICKEN FAJITAS	118
grilled marinate chicken breast in homemade fajitas sauce, red, yellow and green capsicum, garlic, onion mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla	
BEEF FAJITAS	125
grilled marinate beef in homemade fajitas sauce, red, yellow and green capsicum, garlic, onion, mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla.	
VEGETARIAN FAJITAS	98
carrot, zucchini, eggplant, onion, red, yellow and green capsicum, mushroom in homemade fajitas sauce, mix lettuce, sliced lime, sour cream, tomato salsa, guacamole and fresh coriander on the top, w/ soft flour tortilla.	
ZUCCHINI NOODLE W/MUSHROOM	98
sauted spiral cut zucchini with sauted mushroom, sundried tomato, pesto sauce top with crispy basil and roast cashew nut, ciabatta bread, microgreen.	
ZUCCHINI NOODLE W/SAUTED CHICKEN	120
sauted spiral cut zucchini with sauted chicken breast, sundried tomato, creamy pesto sauce. Top with parmesan cheese, crispy basil and roast cashew nut, ciabatta bread, microgreen.	
CHICKEN SCHNITZEL WRAP	112
deep fried breaded chicken breast, bacon, caesar dressing, coslow, lettuce on soft flour tortilla wrap. served with hand cut fries and tomato ketchup.	
CHICKEN PINEAPPLE TERIYAKI	100
sauted chicken and pineapple in teriyaki sauce. Served with brown rice and daily vegetables (seasoning with maple syrup and dijon mustard), sesame seeds and fresh microgreen for garnish.	
CHICKEN LEMONGRASS	115
carrot, garlic, bean sprouts, bok choy, baby corn, leek, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.	
BEEF LEMONGRASS	135
carrot, garlic, bean sprouts, bok choy, baby corn, leek, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.	
CHICKEN THAI BASIL	115
zucchini, carrot, baby corn, red onion, garlic, red chilli, leek, spring onion in a homemade Thai basil sauce served w/ brown rice, white rice or quinoa, fresh Thai basil.	
BEEF THAI BASIL	135
zucchini, carrot, baby corn, red onion, garlic, red chilli, leek, spring onion in a homemade Thai basil sauce. Served w/ brown rice, white rice or quinoa.	
TUNA TATAKI	143
seared tuna w/ sesame seeds w/ brown rice, mix sauteed spinach, mushroom, cherry tomato, garnish ginger soya sauce, lime, mayonnaise and microgreens.	
FISH & CHIPS	140
deep fried breaded fish of the day with beer butter and flour. served with hand cut fries, tartar sauce and tomato ketchup. Lime and microgreen for garnish.	
GRILLED FISH FILLET	180
grilled fish of the day fillet, romesco sauce, potato cake, sauteed spinach, cappers pico de gallo, microgreen and burn lime	
TUNA “POKE” TOWER	130
tuna marinated in homemade dressing, w/ avocado, siracha sauce, brown rice, sesame seeds, lime, coriander and microgreens.	
BBQ PORK RIBS	180
slow cook pork ribs in homemade BBQ sauce w/ sauted potatoes and sauted vegetables (seasoning with maple syrup and dijon mustard). Spring onion and microgreen for garnish	
TENDERLOIN STEAK	248
200 gr Australian beef, juice beef sauce, w/ sautéed potatoes and mix sautéed vegetables (seasoning with maple syrup and dijon mustard), herb butter. Spring onion and microgreen for garnish	

All prices subject to 6,5% service for happiness of our staffs & 10% tax for the grow of Indonesia