



Bukit Cafe



bukit_cafe

Bukit Cafe

LUNCH & DINNER

BITES

TUNA SPICY MAYO "TOSTADA"

crispy tortilla, raw tuna spicy mayo, avocado, microgreen, sesame seeds, dill for garnish.

120

MEDITERRANEAN BOARD

humus, beet humus, whipped feta, mix olives with herb, falafel balls, arugula, served w/basket of homemade breads.

135

CHICKEN TACOS

2 soft flour tortilla w/ BBQ chicken, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime..

98

PULLED PORK TACOS

2 soft flour tortilla w/ BBQ pull pork, coleslaw, corn, sour cream, guacamole, coriander, jalapeno, lime.

125

HALLOUMI TACOS

2 soft tortilla, halloumi cheese, tomato mango salsa, red onion, green paprika, jalapeno, corn coleslaw, cilantro creamy dressing, sour cream, lime and coriander.

98

FISH TACOS

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.

98

CHICKEN BBQ QUESADILLA

w/ cheese, avocado tomato salsa, guacamole, sour cream, arugula, jalapeno.

125

PULLED PORK QUESADILLA

w/ cheese, avocado tomato salsa, guacamole, sour cream, arugula, jalapeno.

135

SALAD

QUINOA SALAD

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.

108

GRILLED CHICKEN BREAST SALAD

mix lettuce, roast pumpkin, roast zucchini, sundried tomato, roasted capsicum, balsamic glaze, balsamic vinaigrette, apple vinegar. top with roast almond, lime, microgreen

98

TUNA TATAKI SALAD

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.

110

VEGAN VIBES

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.

93

BURGERS

THE BUKIT BURGER

150 gr Australian wagyu patty, lettuce, cucumber, tomato, smoked beet, cheese, bacon, caramelized onion, bbq sauce, two island dressing on top, in a homemade bun served w/ hand cut fries or sweet potatoes fries, tomato ketchup.

132

CHICKEN KARAAGE BURGER

karaage chicken, lettuce, tomato, cucumber, mayo aoli sauce in a homemade bun w/ hand cut fries or sweet potatoes fries, tomato ketchup.

105

BBQ PULLED PORK BURGER

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.

135

FALAFEL BURGER

falafel patty, lettuce, chickpeas humus, avocado, tahini dressing, tomato in a homemade bun w/ hand cut fries or sweet potatoes fries, tomato ketchup.

98

FISH OF THE DAY BURGER

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

150

MAIN MEALS

ROASTED PERI PERI CHICKEN LEG

sous vide chicken leg with homemade peri peri sauce. Served with potatoes fries, side salad, extra peri peri sauce on the side.

95

CREAMY CHICKEN SPINACH

sous vide chicken leg, homemade creamy spinach sauce, mushroom, sundried tomatoes. Served w/ mashed potato, sauted baby beans and baby carrot, lemon, microgreen.

125

CHICKEN PARMIGIANA

breaded chicken breast top with tomato sauce, mozzarella, parmesan cheese, mash purple sweet potatoes, mix lettuce w/ dressing, and parsley.

115

CHICKEN FAJITAS

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

118

BEEF FAJITAS

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.

125

VEGETARIAN FAJITAS

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.

98

ZUCCHINI NOODLE W/MUSHROOM

sauted spiral cut zucchini with sauted mushroom, sundried tomato, pesto sauce top with crispy basil and roast cashew nut, ciabatta bread, microgreen.

98

ZUCCHINI NOODLE W/SAUTED CHICKEN

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.

120

CHICKEN SCHNITZEL WRAP

deep fried breaded chicken breast, bacon, caesar dressing, coslaw, lettuce on soft flour tortilla wrap. served with hand cut fries and tomato ketchup.

112

CHICKEN PINEAPPLE TERIYAKI

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.

100

CHICKEN LEMONGRASS

carrot, garlic, bean sprouts, bok choy, baby corn, leek, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.

115

BEEF LEMONGRASS

carrot, garlic, bean sprouts, bok choy, baby corn, leek, stir fry in a homemade sauce, served w/ brown rice, white rice or quinoa.

135

CHICKEN THAI BASIL

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.

115

BEEF THAI BASIL

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.

135

TUNA TATAKI

seared tuna w/ sesame seeds w/ brown rice, mix sauteed spinach, mushroom, cherry tomato, garnish ginger soya sauce, lime, mayonnaise and microgreens.

143

FISH & CHIPS

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.

140

GRILLED FISH FILLET

grilled fish of the day fillet, romesco sauce, potato cake, sauteed spinach, cappers pico de gallo, microgreen and burn lime

180

TUNA "POKE" TOWER

tuna marinated in homemade dressing, w/ avocado, siracha sauce, brown rice, sesame seeds, lime, coriander and microgreens.

130

BBQ PORK RIBS

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

180

TENDERLOIN STEAK

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

248