



maniq

RESTAURANT



Welcome to Maniq Restaurant, where Asia comes together on a single table. Inspired by the surrounding village of Manik Tawang, Maniq embodies the spirit of local community and craftsmanship that defines Bambootel Sawah View.

Our Asian Fusion cuisine offers a playful journey through the diverse flavors of the continent, from delicate Japanese influences to the bold spices of Indonesia and Thailand. Each plate is meant to be shared, inviting you to explore and taste together.

Set amid lush rice fields and crafted with natural bamboo architecture, Maniq celebrates sustainable luxury and connection to nature. Every dish tells a story, prepared with fresh local ingredients and served with genuine Balinese warmth.

Enhance your experience with a visit to our bar, where creative cocktails and Asian inspired drinks perfectly complement the vibrant flavors of our kitchen. Maniq is a place to gather, to discover and to indulge, a celebration of taste, culture and togetherness.

ENJOY!

Selamat Menikmati

いただきます

เชิญรับประทาน

Chúc ngon miệng

请享用

잘 먹겠습니다

FOOD

SEA BITES

Oyster | 59

ponzu, tamarind granita, peyek nut,
cemcem, cucumber, cashew cream 🥥

Prawn miang | 83

sticky rice, coconut, nuts,
Vietnamese caramel fish sauce 🥥

Tuna serapah | 78

rice crispy nori, Balinese base genep, mie gadang

Prawn toast | 75

yuzu mayo, spring onion, sesame

NATURE'S TABLE

Smacked cucumber | 68

wakame, scallion, backhand dressing 🥥 🌿

Silken tofu | 89

crispy chili oil, chive, sesame, wakame 🥥

Vegetable tempura | 85

ponzu, wasabi, spring onion, daikon 🥥 🌿

Mapo tofu | 92

Sichuan mushroom ragu, sesame oil,
spicy bean paste, crispy tempeh 🥥

Spicy edamame 🥥 | 45

Tempeh katsu | 85

Japanese curry, ninjin, bean sprouts,
ginger, spring onion 🌿

Allergies & Preferences

🌿 – Vegan

🥥 – Vegetarian

🥛 – Contains dairy

🥥 – Contains nuts

🌿 – Fishtarian

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded

Please inform our team of any allergies or dietary preferences

GRILL & STEAMED

Negima yakitori | 110

chicken, soy garlic mayo, scallion

Charred pork belly skewer | 105

bumbu gede, soy garlic pickle, sambal mayo

Gyoza | 95

pork & prawn dumpling, rayu, sesame

Spinach gyoza | 68

black vinegar, rayu 🥢

Bao bun | 99

smoked duck breast, hoisin plum sauce,
chili oil, cucumber, coriander leaf

Vegan bao | 79

pulled eggplant, sweet chili sauce,
fermented pineapple, Japanese slaw 🌱

RICE & NOODLES

Tonkotsu ramen | 195

pork chashu, bok choy, enoki, ajitama egg

XO fried rice | 185

salted chicken, soy egg, pork crackling

Chilled soba noodles | 153

Chinese broth, vegetable tempura, nori,
daikon, wasabi 🥢

Beef tataki donburi | 205

ginger garlic dressing, crispy kale,
sushi gari, miso caramel

Klimoto | 145

Balinese risotto, smoked mackerel,
pickled pakis, pindang gravy, quail egg

Allergies & Preferences

🌱 – Vegan

🥜 – Contains nuts

🥬 – Vegetarian

🐟 – Fishtarian

🥛 – Contains dairy

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded
Please inform our team of any allergies or dietary preferences

LAND & SEA

200g Wagyu rump cap (MB4) | 299
rendang emulsion, beef abon, badung plum jam

Konro bakar | 235
braised short rib, peanut sauce,
acar timun, curry leaf

Thai green curry barramundi | 195
gailaan, Thai basil, kemangi, red onion,
apple eggplant

Malay fried chicken | 125
Asian spices, curry leaf, sambal mayo

Twice-cooked pork belly | 190
hoisin plum sauce, kimchi, five spice

300g Wagyu ribeye (MB7-8) | 540
crying tiger, Thai condiments, Asian greens

Pork belly ritual | 185
sambal matah, coconut sambal,
bumbu gede, pickle, romaine

Stuffed chicken wing | 95
miso glaze, spring onion, togarashi

Shrimp tempura | 289
yuzu ponzu, spicy mayo, wasabi, daikon,
spring onion

SIDES

- Kimchi 🍄 | 35
- Wakame 🍄 | 39
- Asian greens 🍄 | 30
 - Kailan 🍄 | 35
- Kiyoshi rice 🍄 | 30

Allergies & Preferences

🌱 – Vegan

🍄 – Vegetarian

🥛 – Contains dairy

🌰 – Contains nuts

🐟 – Fishtarian

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded
Please inform our team of any allergies or dietary preferences

SWEET ENDING

Yuzu curd | 105

black sesame praline, almond crumble,
sorbet 🌱

Matcha panna cotta | 125

coconut sauce, pandan oil 🥬

Japanese cheesecake | 145

miso caramel, strawberry coulis,
Chantilly cream 🥬

Allergies & Preferences

🌱 – Vegan

🥜 – Contains nuts

🥬 – Vegetarian

🐠 – Fishtarian

🥬 – Contains dairy

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded
Please inform our team of any allergies or dietary preferences

BEVERAGE

MOCKTAILS

Non-alcoholic | 65

Maniq Tirta

elderflower, floral soda,
lemon juice, rose water

The Subak

mixed berry purée, lime,
pomegranate, vanilla

Matcha-Gyo

matcha apple tea, spice
syrup, lemon juice,
cucumber tonic

Yuzu-Cha

green tea, white
chocolate, fresh lemon,
yuzu cordial

Mandala

coconut cream, pandan,
fresh lime, pineapple

COCKTAILS

Asian-inspired cocktails | 165

Maniq Gin & Tonic

gin, citrus juice,
homemade lemongrass
syrup, tonic

Maniq Sunset

bourbon, Campari,
orange juice, floral soda

Sakura Sour

vodka, Cointreau, citrus
juice, apple, sakura
syrup, foamee

For Rest

dill & guava rum, banana
& salted caramel,
clarified with cream
cheese

Ume Negroni

umeshu-infused
lemon, lemongrass gin,
Campari, sparkling wine

Tropical Harmony

spiced rum, tropical
punch, baijiu, pandan

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded

Please inform our team of any allergies or dietary preferences

ASIAN SPIRITS COLLECTION

Premium Japanese sake. Served chilled,
warm or room temperature

Mutsu Hassen Tokubetsu Junmai

ABV 15% – 100ml | 292

Well-balanced umami and
acidity-driven brew

Mutsu Hassen Pink Label Ginjo

ABV 16% – 100ml | 332

Classic white flower scent;
flavor reminiscent of bubble gum
and cotton candy

Nanbu Bijin Plum Umeshu Sake

ABV 10% – 100ml | 392

No sugar added; rose-colored pour
with pleasant acidity

Junmai Daiginjo “Shinpaku” Yamada Nishiki

ABV 16% – 100ml | 440

Elegant ginjo aroma with a soft,
pillowy mouthfeel

Tokubetsu Honjozo

ABV 15.5% – 100ml | 285

Hakkaisan’s signature brew

Kakushi Ginjo Namachozo

ABV 17% – 100ml | 332

Bright citrus aroma with
an elegant sweetness

BEERS

Bintang Pilsner

330ml bottle | 55

Kura Kura Lager

330ml bottle | 95

Heineken Pilsner

330ml bottle | 75

Kura Kura Ale

330ml bottle | 95

All prices are in thousands of Indonesian Rupiah (IDR)
21% tax and service are excluded
Please inform our team of any allergies or dietary preferences

WATER

Equil still
water | 55

Equil sparkling
water | 55

SOFT DRINKS

Soda water | 35

Zero | 35

Sprite | 35

Tonic water | 35

Coca-Cola | 35

Red Bull | 80

Coca-Cola

HOT DRINKS

Single
espresso | 35

Café latte | 40

Double
espresso | 40

Flat white | 40

Americano | 40

Jasmine tea | 45

Long black | 40

Chamomile tea
(decaf) | 45

Cappuccino | 40

Hot ginger | 45

COLD DRINKS

Iced coffee | 45

Iced latte | 45

Iced coffee
vanilla | 55

Iced chocolate | 45

Iced
cappuccino | 45

Iced tea | 45

Iced lemon tea | 35

FRESH JUICES

Personal choice juice | 40

Pineapple, orange, watermelon,
honeydew melon, mango, lemon or apple

WINE LIST

SPARKLING

Louis Perdrier Brut Excellence

– France NV 850 | by the glass 200

G7 Sparkling Brut Chardonnay

– Chile NV | 990

Castellblanc Rosado Brut D.O. Metodo
Tradicional Cava – Spain NV | 950

Castellblanc Brut Reserva D.O. Metodo
Tradicional Cava – Spain NV | 1.150

CHAMPAGNE

Duval Leroy Brut Réserve

– France NV | 3.250

Veuve Clicquot Yellow Label Brut

– France NV | 3.450

Veuve Clicquot Rosé

– France NV | 5.500

Louis Roederer Brut Collection

– France NV | 3.350

Ruinart Blanc de Blancs

– France NV | 6.900

ROSÉ

G7 Merlot Rosé – Chile 2022

850 | by the glass 200

Barton & Guestier Côtes de Provence
“Tourmaline” Rosé – France 2019 | 1.250

Whispering Angel

– France NV | 1.650

WHITE

Shearwater Sauvignon Blanc

– New Zealand 2019 940 | by the glass 200

JJ McWilliams Pinot Grigio

– Australia 2019 950 | by the glass 200

Monkey Puzzle Chardonnay

– Chile 2019 | 950

Borgo Tesis Pinot Grigio

– Italy 2023 | 1.050

MAN Family Chenin Blanc

– South Africa 2023 | 950

Two Rivers ‘Clos des Pierres’ Chardonnay

– New Zealand 2019 | 1.550

RED

Casillero del Diablo Reserva White Label Cabernet Sauvignon

– Chile 2021 950 | by the glass 200

The Wolftrap Syrah, Mourvèdre & Viognier

– South Africa 2021 1.000 | by the glass 200

I9 Crimes Shiraz

– Australia 2021 | 1.100

Mascota Malbec

– Argentina 2022 | 1.250

Shearwater Pinot Noir

– New Zealand 2017 | 1.175

THANK YOU!

Terima kasih

ありがとうございます

ขอบคุณครับ, ขอบคุณค่ะ

Cảm ơn bạn

谢谢

감사합니다

BAMBOOTEL

LUXURY BOUTIQUE RESORTS