

le
the *nini*



In Bali, the word nini holds a quiet beauty. It can mean a beloved grandmother. A figure of warmth, wisdom and care.

It can also mean nini padi, the sacred rice cherished from planting to harvest. Honoured through rituals and ceremonies that connect people, nature and tradition.

The Nini at Bambootel Sawah View celebrates both meanings. It is a place where heritage meets the present. Where the gentle spirit of the rice fields surrounds you. Where every breakfast, lunch, dinner and moment of lounging is filled with the same love, respect and connection that nini represents.

Here, you do not just taste. You experience a story of culture, nature and the people who keep them alive.

100% AUTHENTIC

RECIPES

FROM

OUR BELOVED

NINI

Appetizers

Bread and dips	115
Focaccia, red pesto, hummus, baba ghanoush, grissini	
Spring rolls	115
Vegetarian roll, fermented pineapple salad, sweet chili sauce	
Corn ribs	115
Corn, butter, parmesan, smoked vegan mayo	
Eggplant mezze	110
Grilled eggplant, rambutan, cashew romesco, green oil, rosella, flatbread	
Crispy pork belly	145
Pork belly, sweet hoisin sauce, pickles	
Salt and pepper calamari	140
Crispy calamari, garlic, wasabi mayo, fermented chili, pineapple honey	
Empanadas rendang	125
Sumatran beef rendang curry, sweet chili sauce, acar	
Meatballs	195
Wagyu meatballs, tomato ragù, potato stick, smoked olive oil	
Beef tacos 	230
MB8 wagyu beef tartare, teriyaki, truffle mayonaise, Grana Padano	

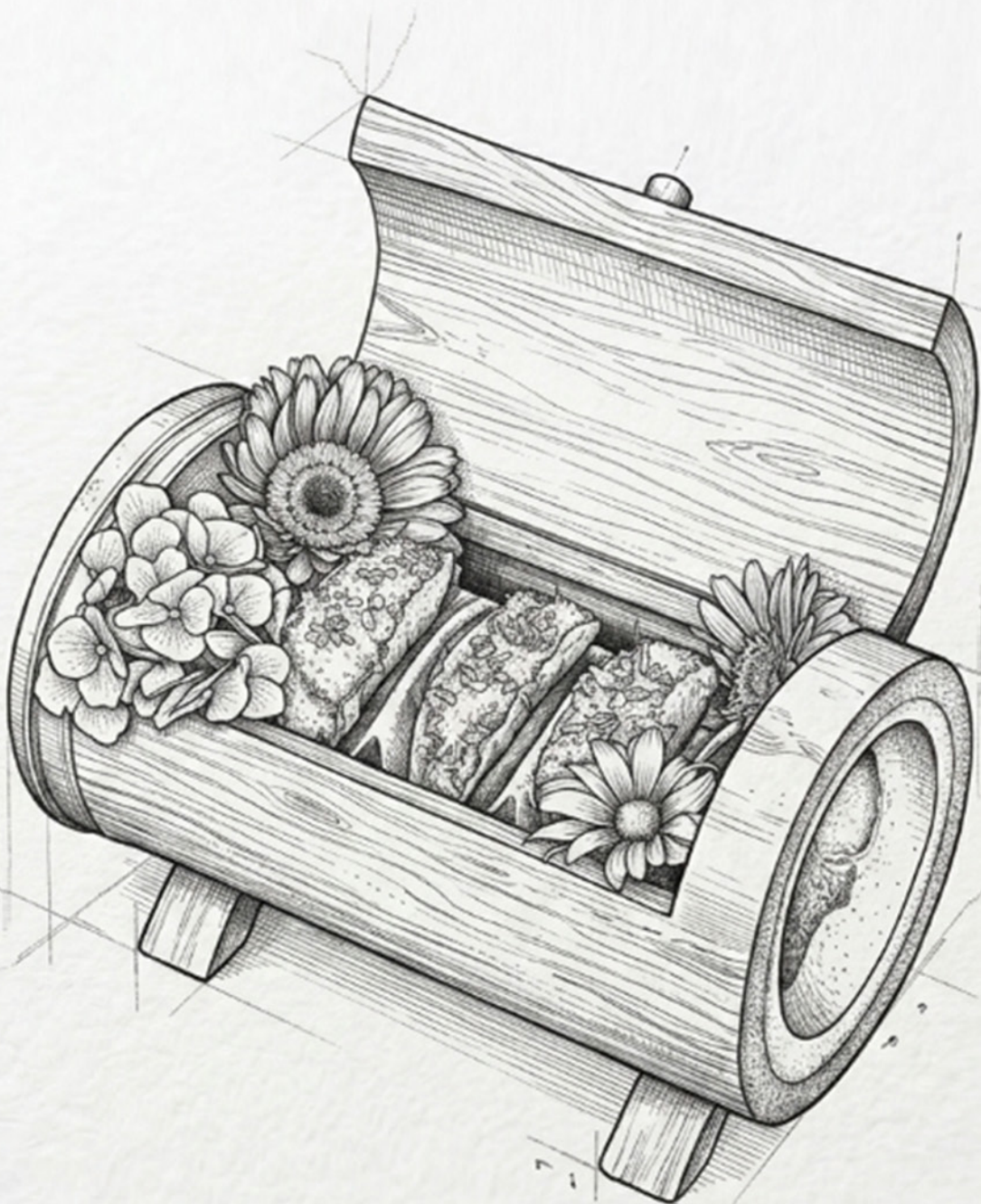
 Signature dish

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

Beef tacos

MB8 wagyu beef tartare, teriyaki, truffle mayonnaise, Grana Padano

Crisp taco shells filled with finely cut MB8 wagyu beef tartare, finished with teriyaki, truffle mayonnaise, and Grana Padano. Richness meets freshness in a dish that feels indulgent without being heavy. Best enjoyed with a cocktail and nowhere urgent to be.



Soup

Tom yum	165
Prawn, Thai-style broth, tomato, mushroom, kaffir lime	
• Steamed rice 20	
Soto ayam	135
Chicken broth, glass noodles, cabbage, tomato, shredded chicken, boiled egg, emping crackers	
• Steamed rice 20	
Coconut pumpkin soup	120
Pumpkin, madras curry, coconut cream, pumpkin seeds, sourdough	

Salad

Burrata salad	195
Burrata, roasted paprika, wild rucola, cherry tomato, balsamic gastrique	
Caesar salad	110
Romaine lettuce, Caesar dressing, parmesan, croutons and boiled egg	
Optional toppings:	
• Smoked salmon 45 • Chicken 35 • Boiled egg 20 • Crispy bacon 35	
Green Goddess	115
Kale, broccoli, cucumber, pea, red radish, cashew, green goddess dressing	
Gado-Gado	120
Steamed vegetables, tofu, tempeh, boiled egg, peanut sauce	

Sandwiches

Philly steak sandwich Slow-cooked brisket, roasted paprika, cheddar, aioli, red onion, jalapeño, French fries	225
Bacon jam sandwich Crispy bacon, double cheese, truffle mayo, caramelised onion, pickles, French fries	185
Tuna melt sandwich Tuna, torched cheddar, spring onion, sesame seeds, French fries	195
Classic club sandwich Chicken, bacon, tomato, cheese, egg, onion relish, corn chips	210
Mozzarella and tomato sandwich Mozzarella, basil pesto, red tomato, pesto aioli, French fries	185
Ham and cheese sandwich Smoked ham, mixed cheese, tomato jam, pickled cucumber, French fries	180

Pasta

Ravioli	195
Chicken tarragon-stuffed ravioli, truffle mushroom sauce, basil oil, tarragon	
Ragù rustico alla bolognese	195
Beef ragù, oregano, parmesan	
Carbonara	230
Spaghetti, guanciale, parmesan, cream, egg yolk, black pepper	
Frutti di mare	210
Spaghetti, prawn, squid, pomodoro mussel sauce, parmesan chips	
Penne pollo pesto	195
Penne, basil pesto, chicken, cream, parmesan, green oil	
Aglione	185
Spaghetti, olive oil, garlic, chili, basil	

Pizza

Magic fungi	185
Mozzarella, truffle mushroom roulade, spinach, shiitake, feta	
Greenbush	215
Basil pesto, zucchini, burrata, wild rucola	
Margherita	175
Cherry tomato, stracciatella, mozzarella, basil, basil oil	
The Nini	220
Pomodoro, burrata, mozzarella, smoked leg ham, pistachio	
Cacio e pepe	210
Parmesan cream, confit garlic, stracciatella, aioli, cracked black pepper	
Pepperoni	195
Pomodoro, pork pepperoni, cherry tomato, mozzarella, basil	

Asian dishes

Balinese fried rice	195
Fried rice, egg, vegetables, chicken, crispy pork belly, sambal, crackers, chicken satay	
Indonesian fried noodle	170
Egg noodles, vegetables, chicken, pickles, rice crackers, beef satay, omelette	
Pad Thai	190
Rice noodles, king prawn, scallop, tofu, bean sprouts, coriander, peanut crumble, pad Thai sauce	
Beef rendang	235
Slow-cooked Sumatran beef curry, rice, chili coconut sauce	
Satay ayam	180
Chicken skewers, steamed rice, peanut sauce, urab vegetables	
Mixed satay	210
Pork, beef, chicken skewers, steamed rice, peanut sauce, urab vegetables	

Mains

Risotto	210
Japanese rice, pea purée, asparagus, chili oil	
Klimoto 	190
Slow-cooked rice, smoked mackerel, egg yolk and sambal	
Panca Baruna 	460
Prawn, squid, oyster, barramundi, tuna, sambal matah, citrus, Balinese spices	
Crispy skin barramundi	230
Barramundi fillet, peperonata, Italian herbs, Kusamba salt	
Blackened chicken	215
Sous-vide boneless chicken leg, miso glaze, pommes potato, soy garlic mayo	
BBQ pork ribs	295
Pork ribs, truffle mashed potato, apple orange BBQ sauce, lemon zest	
Bambootel cheeseburger	230
Wagyu beef patties, chili relish, Big Mac sauce, smoked cheese, romaine, onion, French fries	
Beef skirt 200g	355
Australian beef skirt, roasted parmesan potatoes, apple salad, bordelaise sauce	
Ribeye steak 280g	595
Australian ribeye, potato gratin, watercress salad, black pepper sauce	
Beef tenderloin 180g	695
Wagyu MB8 tenderloin, pea purée, charred asparagus, beef gravy	
Roasted tiger prawn	280
Lemon herb butter, parsley, spring onion	

Side dishes

• Charred asparagus, parmesan	50	• Mashed potato	40
• Potato gratin	45	• Sautéed baby beans	35
• French fries	35	• Crispy parmesan baby potatoes	45
• Potato wedges	35		

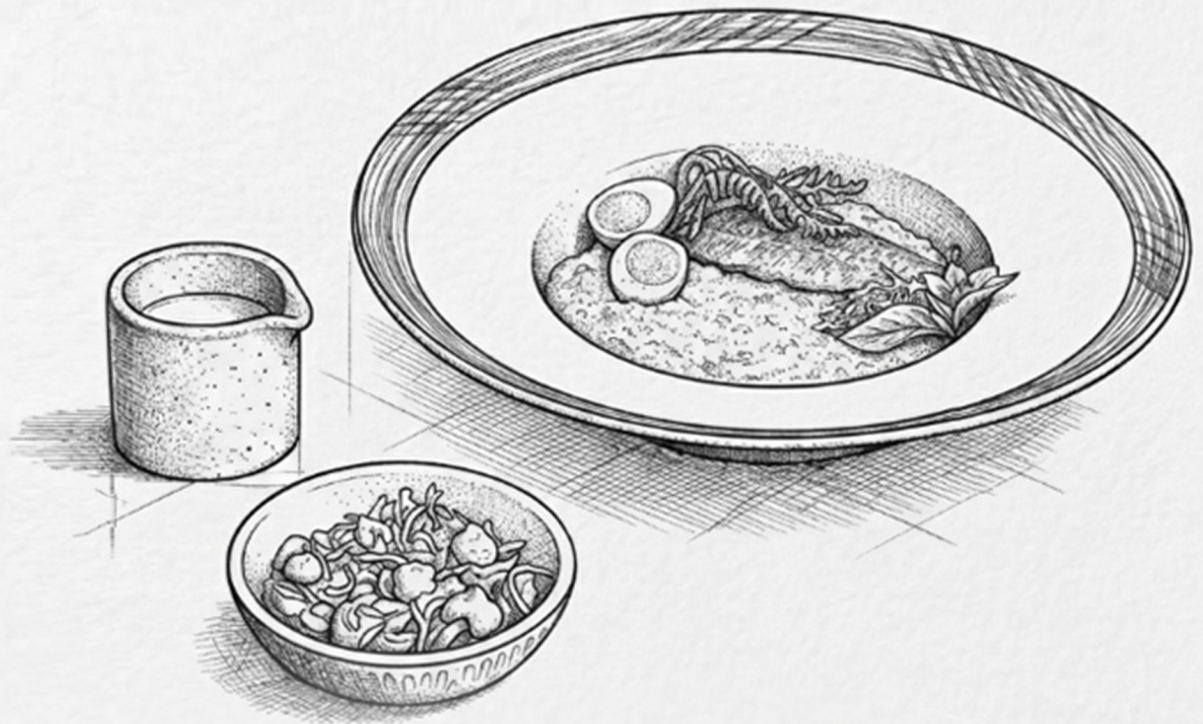
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Klimoto

Balinese restorative rice

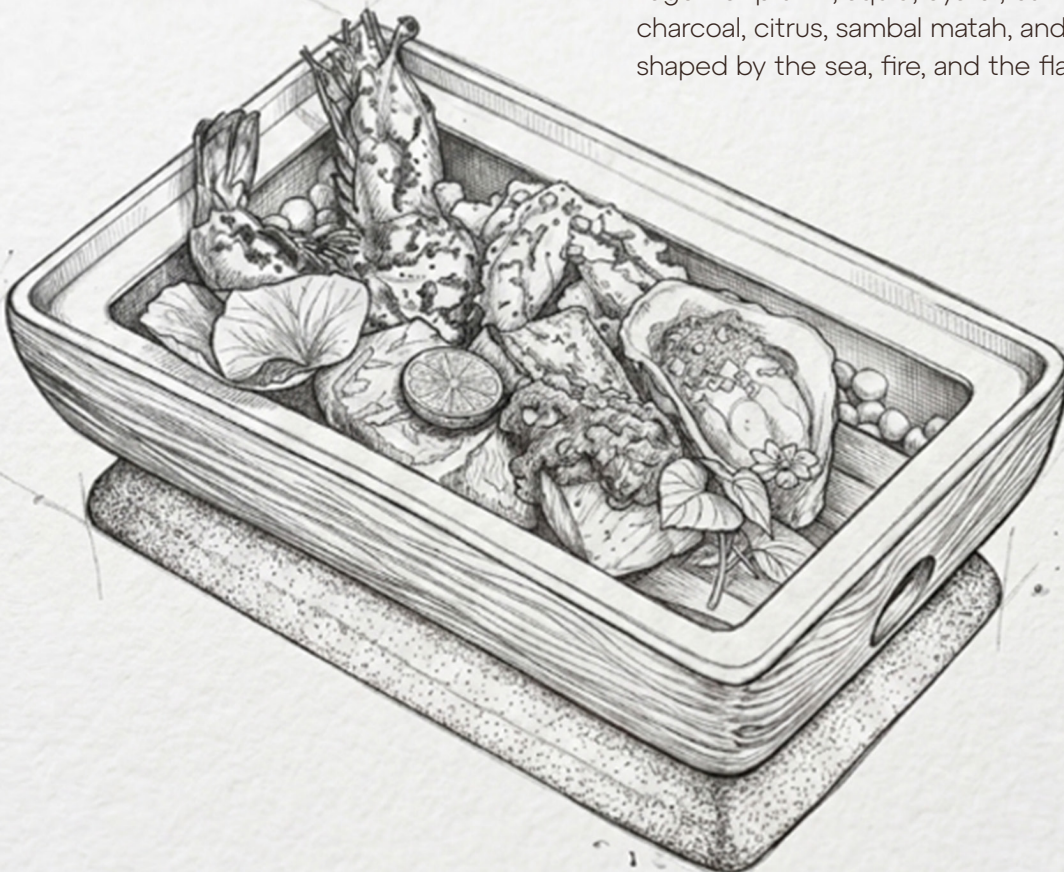
Inspired by the highlands of Besakih, Klimoto brings together slow-cooked rice, smoked mackerel, egg yolk and sambal. Rich, warming, and deeply comforting, it is a dish that celebrates balance through simplicity.



Panca Baruna

Five elements, one ocean

Drawn from the waters of Pantai Lebih, Panca Baruna brings together prawn, squid, oyster, barramundi, tuna, layered with charcoal, citrus, sambal matah, and Balinese spice. A signature dish shaped by the sea, fire, and the flavours of Bali.



Desserts

7 ways of coconut	185
Coconut panna cotta, coconut pearl, coconut chips, coconut sponge, coconut meringue chips, coconut milk sauce, coconut ice cream	
Mango sticky rice	160
Sticky rice, mango parfait, coconut sauce, pandan oil	
Opera cake	180
Barista cream, almond sponge, chocolate disk, cocoa	
Lava cake	180
Warm chocolate cake, vanilla ice cream, cashew crumble, vanilla tuile	

100% AUTHENTIC RECIPES FROM OUR BELOVED NINI

With gratitude from The Nini

At The Nini, every shared meal carries the spirit of warmth, care and connection that the word nini represents.

We thank you for letting us be part of your journey at Bambootel Sawah View.

May the memories linger beyond your table, and may your stay now or in the future be filled with harmony, joy and renewal.

We look forward to welcoming you again, any time of the day.

Thank you
Terima kasih
Suksma