

Evicurious Restaurant

Forest-to-Table SE Asian Cuisine



We've curated the most delicious recipes from Thailand and Indonesia and added our own twist. The ingredients including fresh spices and herbs comes from our garden & forest or are sourced locally. We use sunflower oil and each dish is made from scratch, slow cooked with care and love.

Breakfast



Granola with fruit and yogurt **Rp 69k**

Smoothie bowl **Rp 75k**

Choose from Mango, Dragon fruit, or Mixed berry.

Bubur Ayam **Rp 39k**

West Kalimantan style rice porridge with a touch of garlic and Soto Ayam soup broth with chicken.

Breakfast Burrito **Rp 89k**

Tortilla wrap with spicy chorizo, scrambled eggs, mild chiles, cheese, and red beans with home fries on the side.

Scrambled Egg Pratta Wrap **Rp 99k**

This flat bread has its origins in India and includes scrambled eggs and spinach with tomato chutney. Home fries on the side. **Add crispy bacon.** **Rp 26k**

Botanical Brekkie **Rp 69k**

Lightly fried corn fritters, poached eggs, tomato chutney, English spinach tossed in vinaigrette. Garnished w/ edible flower.

Scrambled, poached, or fried eggs **Rp 59k**

Served with home fries, salad, and home-made sourdough bread toasted until golden brown.

Pancakes **Rp 55k**

Fluffy pancakes just like you wish mom cooked. Served with maple syrup and fruit topping.

One of our chefs is vegetarian and we can prepare various vegan & vegetarian dishes not on the menu.

Lunch and Pool-side

Edamame: Rp 25k

Steamed edamame with a touch of salt and pepper.

Onion Rings: Rp 35k

Lightly battered and quick fried, absolutely delicious.

Calamari Rings: Rp 59k

Lightly fried lemon pepper calamari. Served with a tartare sauce.

Fried spring rolls Rp 45k

Thai spring rolls with fresh veggies in rice paper Rp 45k

Cabbage & Carrot Salad: Rp 59k

Freshly harvested red cabbage and carrots sliced with a mild green chili and coriander olive oil dressing.

Tangerine Salad: Rp 39k

A refreshing salad on a hot tropical day, with tangerine slices on a bed of various types of salad sprinkled with sunflower seeds with a vinaigrette dressing.

Soto Ayam Soup: Rp 49k

Chicken, rice noodles, spices out the wazoo, including: turmeric, garlic, candle nut, ginger root, shallot, kefir lime, lemon grass, galangal root.

Served with steamed rice.

Fish and Chips: Rp 79k

Freshly caught fish served with fresh salad, homemade chips/fries and tartare sauce.

Pasta Aglio e Olio: Rp 95k

A light dish from the Italian coast, grilled prawns, olive oil, fresh chili and parsley with grated parmesan cheese. Please request spicy or not.

Pasta Pesto: Rp 98k

Grilled chicken, mushrooms, capsicum, and basil pesto sauce.

Pasta options: linguine or penne

Fake News Tuna Salad Sandwich Rp 89k

You'll swear it's tuna salad but instead we harvest jack fruit from our forest cooked to perfection and mix in garlic mayo, fresh ground black pepper, with toasted homemade bread. Served with our famous thin sliced fries with the skins left on.

Grilled Chicken Wrap: Rp 89k

Grilled chicken with mixed lettuce, cucumber, tomatoes, avocado, and topped with a mint yogurt sauce wrapped in a wheat tortilla accompanied by a basket of hand cut fries.

Nasi Goreng (Fried Rice) Rp 55k

Indonesia's best-known dish, taken to another level. Stir-fried rice with premium chicken and a medley of fresh vegetables, topped with a scrambled egg.

Choose shrimp instead of chicken add: Rp 25k

Thai Fried Rice w/ Basil (v) Rp 55k

This dish is lighter than nasi goreng above, and starts with rice, spinach and portobello mushrooms. **Add Chicken or Shrimp: Rp 19k/29k**

Sate Ayam: Rp 55k

Tender chunks of chicken grilled to perfection w/ our special sauce served with steamed rice and spicy peanut sauce.

Thai Prawns with Fiddlehead Ferns Rp 79k

Stir-fried prawns with fiddlehead ferns freshly foraged from our own forest, shallots, garlic, and cherry tomatoes. One of our signature dishes and served a bit spicy.

Thai Red or Green Chicken Curry: Rp 90k

Homemade curry with fresh local ingredients including apple eggplant, red or green capsicum, and side of steamed rice.

Dinner *(lunch menu items can also be ordered for dinner)*

Jack Fruit Red Curry **Rp 79k**

From our forest we harvest only the ripest jack fruit, and stew it in our home-made Indonesian red curry sauce. Please request how spicy you want it.

Jack Fruit Rendang **Rp 79k**

West Sumatra cuisine known as Padang is famous for its spicy curries and especially for rendang sauce, traditionally served with beef or chicken. Our rendang is made from scratch, starting with a medley of species including nutmeg, cloves, cinnamon, cumin, coriander, and a touch of brown sugar.

Pad Kao Pao **Rp 109k**

Stir-fried chopped chicken with fresh basil and long beans and served with steamed rice. One of our favorites during the two years we lived in southern Laos

Pad Thai: **Rp 89k**

Sautéed chicken, bean sprouts, Thai noodles, garlic, onion, and brown sugar

Chicken Tikka Masala **Rp 149k**

This Northern Indian dish includes marinated pieces of boneless chicken which we grill and then stewed in a thick, creamy gravy with an array of Indian species.

Balinese Grilled Chicken **Rp 109k**

Marinated and then grilled perfectly with our own slightly spicy Balinese BBQ sauce. Choose breast or thigh/leg meat accompanied by steamed rice and long beans sautéed in a Balinese sauce. Substitute mash potatoes for rice and add:

Creamy Garlic Prawns: **Rp 169k**

Plump prawns grilled to perfection in a garlic cream sauce with a cornucopia of veggies, including roasted zucchini, eggplant, portobello mushrooms, and a dash of red wine. Served with a side of mash potatoes.

Fish and Chips: **Rp 79k**

Freshly caught fish served with fresh mixed salad, homemade fries and tartare sauce.

The Sanctuary Sourdough Pizza (v) **Rp 129k**

We start with our special sourdough and add zesty tomato garlic sauce, Portobello mushrooms, English spinach, sun-dried tomato, & basil

Make your own, starting w/ cheese & tomato sauce **Rp59k**

Pizza toppings

Shrimp **Rp29k**

Chicken **Rp20k**

Portobello mushrooms **Rp29k**

English spinach **Rp25k**

Sun-dried tomato **Rp25k**

SIDE ORDERS

Fries/chips (thin sliced with skins on): **Rp 30k**

Home fries w/ basil and garlic (you gotta try this) **Rp 35k**

Side salad: **Rp 30k**

Steamed Rice: **Rp 15k**

Two eggs cooked any style **Rp 19k**

Bacon (pork or beef) **Rp 35k**

Toast w/ butter & jam (sourdough bread) **Rp 25k**

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TripAdvisor



Check our black boards for daily chef specials not on the menu

Desserts

All desserts are made in-house using the freshest ingredients

Fruit Plate Rp 29k

Banana Bread (gluten free) Rp 39k

An ideal home-made dessert that goes well with tea or coffee

Fried banana with Ice Cream Rp 39k

Apple Pie w/ ice cream Rp 59k

Cheese Cake: Rp 69k

Chocolate Lava w/ vanilla ice cream
Needs 20 min. prep time Rp 55k

Afogato: a shot of espresso w/ vanilla ice cream Rp 59k

Gelato Secrets Ice Cream, Bali'sbest Rp 29k

Vanilla, Cookies n Cream,
Chocolate Hazelnut,
Strawberry or Passionfruit Sorbet



COFFEE Kintamani single origin from Bali's nearby mountains Rp 42k

Espresso, Cappuccino, Latte, Americano (long black)

Bali coffee

TEA Rp 35k

English Breakfast

Ginger

Rosella

Chamomile

Juice: Rp 40K

Orange, watermelon, papaya, pineapple, mango

Heathy Drinks Rp 59k

- **Fresh pineapple & lime juice w/ a splash of ginger, cinnamon, and mint**
- **Orange, lime & ginger squash**
- **Rosella & cinnamon ice tea**
- **Passionfruit ice tea: black tea w/ a scoop of passionfruit sorbet**

Coke, Diet Coke, Sprite Rp 35k

BEER & HARD CIDER

Bintang or Bintang Radler w/ lemon flavor Rp 42k

Stark 1945 or Stark Wheat (brewed in Bali) Rp 59k

Albens Apple Cider or Apple/mango flavor Rp 59k

Specialty Beer

Kaltenberg Royal Lager (flavorful German beer) Rp 79k

Kura Kura Summer Pale Ale (brewed in Bali) Rp 89k

Two islands Wine by the glass Rp 99k

Two islands by the bottle Rp 495k

Government Tax: 10%

Service Charge: 5%