

WELCOME TO KISIK SEAFOOD AND GRILL

Where a five-star seafood culinary experience
and one of Labuan Bajo's magical sunsets collide.

MARKET PRICE

Live Lobster	2.500/gr
Fresh Lobster	2.200/gr
Jumbo Prawn	1.900/gr
River Prawn	1.900/gr
Squid	980/gr
Clams	200/gr
Oyster	200/gr
Fish Assorted	1.000/gr
Fish Fillet	1.100/gr

SATAY AND SKEWER

Seafood Giant Skewer	185/Pcs
Beef Satay (3.5/Pcs)	300/10 Pcs
Chicken Satay (2.5/Pcs)	200/10 Pcs
Mix Satay	200/10 Pcs
Scallop Skewer	150/Pcs
Sausage Skewer	50/Pcs
Vegetable Skewer	25/Pcs

SIDE DISH

Grilled Egg Plant	60
Grilled Corn Choose a flavor: Indonesian, Asian, or Western.	80
Cah Kangkung	80

DESSERT

Ice Cream and Sorbet Selection	75
Sorbet: mango, coconut, lime	
Ice cream: vanilla, strawberry, chocolate	
☞ ☞	
Manggarai Pisang Goreng	100
Our favorite fried banana using the best Manggarai's "kepok" banana served hot with grated cheese and chocolate sauce	
★ ☞	
Manggarai Fruit Platter	100
Assorted seasonal fresh-cut fruits with mango sorbet	
★ ☞	
Fermented Cassava Cake	110
Fermented cassava cake layered with mascarpone whipped ganache and vanilla sauce	
★ ☞ ☞	
Tiramisu	110
Mascarpone mousse, mini sponge biscuit soaking with espresso, biscotti cookie, semi-whipped cream, and espresso coffee	
☞ ☞	
Chocolate Domori	110
A bitter chocolate shell, Bailey's milk chocolate filling, Flores espresso ganache, and raspberry coulis	
☞ ☞	
Lemon Cheesecake	120
Cheesecake with lemon extract, graham crackers, and seasonal fruit compote	
☞ ☞	

Feast on locally sourced seafood delicacies from our fresh display or customize your order with lobster, prawns, calamari or deep sea fish (grilled to your liking). Enjoy our fresh grilled seafood served with fragrant steamed rice and a choice of sambal.

SET MENU

KELOR

IDR 650,000++
PER PERSON

APPETIZER

Rujak Buah Waecicu

Refreshing salad of jicama, cucumber, raw papaya, and raw mango with a tangy tamarind dressing

SOUP

Seafood Soup

Medley of fresh seafood, tender chayote, ripe tomatoes, and aromatic herbs infused with lemongrass

MAIN COURSE

Kelor Grilled

Freshly caught fish, squid, and clams expertly charred over a coal grill, coated in traditional spices and served with steamed rice, a selection of sambal, and Balinese-spiced vegetables

DESSERT

Assorted Seasonal Fruit Platter

Vibrant medley of assorted seasonal fresh-cut fruits paired with mango sorbet

SET MENU

BIDADARI

IDR 800,000++
PER PERSON

APPETIZER

Rujak Buah Waecicu

Refreshing salad of jicama, cucumber, raw papaya, and raw mango with a tangy tamarind dressing

SOUP

Seafood Soup

Medley of fresh seafood, tender chayote, ripe tomatoes, and aromatic herbs infused with lemongrass

MAIN COURSE

Bidadari Grilled

Freshly caught fish, prawn, and clams expertly charred over a coal grill, coated in traditional spices and served with steamed rice, a selection of sambal, and Balinese-spiced vegetables

DESSERT

Pisang Goreng

Our favorite fried banana using the best Manggarai's "kepok" banana served hot with cheese grated and chocolate sauce

SET MENU

KUKUSAN

IDR 1,000,000++
PER PERSON

APPETIZER

Rujak Buah Waecicu

Refreshing salad of jicama, cucumber, raw papaya, and raw mango with a tangy tamarind dressing

SOUP

Seafood Soup

Medley of fresh seafood, tender chayote, ripe tomatoes, and aromatic herbs infused with lemongrass

MAIN COURSE

Kukusan grilled

Freshly caught lobster, fish, and seafood skewer expertly charred over a coal grill, coated in traditional spices and served with steamed rice, a selection of sambal, and Balinese-spiced vegetables

DESSERT

Chocolate Hazelnut Cake

Moist bittersweet chocolate cake, chocolate hazelnut cream, crispy chocolate nuts

SET MENU

PADAR SEAFOOD PLATTER

IDR 1,300,000++
PER PERSON

APPETIZER

Rujak Buah Waecicu

Refreshing salad of jicama, cucumber, raw papaya, and raw mango with a tangy tamarind dressing

SOUP

Seafood Soup

Medley of fresh seafood, tender chayote, ripe tomatoes, and aromatic herbs infused with lemongrass

MAIN COURSE

Grilled Seafood Platter

Freshly caught lobster, fish, squid, clams, seafood skewer expertly charred over a coal grill, coated in traditional spices, and served with steamed rice, a selection of sambal, and Balinese-spiced vegetables

DESSERT

Moringa Financier, Raspberry Mousse, Lemon Curd

Moringa burnt butter financier, lemon curd, raspberry white chocolate mousse

SET MENU

SERAYA SEAFOOD PLATTER

IDR 1,700,000++
PER PERSON

APPETIZER

Rujak Buah Waecicu

Refreshing salad of jicama, cucumber, raw papaya, and raw mango with a tangy tamarind dressing

SOUP

Seafood Soup

Medley of fresh seafood, tender chayote, ripe tomatoes, and aromatic herbs infused with lemongrass

MAIN COURSE

Grilled Seafood Platter

Freshly caught lobster, prawns, fish, squid, clams, seafood skewer expertly charred over a coal grill, coated in traditional spices, and served with steamed rice, a selection of sambal, and Balinese-spiced vegetables

DESSERT

Moringa Financier, Raspberry Mousse, Lemon Curd

Moringa burnt butter financier, lemon curd, raspberry white chocolate mousse

 Vegan  Vegetarian  Spicy  Contains gluten  Contains egg  Contains garlic  Contains shellfish
 Contains nuts  Contains beef  Contains alcohol  Contains dairy  Contains fish

Prices are subject to 10% service charge and 11% government tax

KISIK

— SEAFOOD AND GRILL —

SIGNATURE COCKTAILS | 210

Welcome to Kisik Seafood Restaurant, where every cocktail is inspired by the sea. Each drink tells a story of ocean creatures—mysterious, bold, and beautiful. From the sleek manta to the bold lutja, our signature cocktails are crafted with fresh, vibrant flavors that bring the spirit of the ocean to your glass. Enjoy a sip of the sea and let each drink take you on a journey of flavor.

Mili

The milkfish is a symbol of life in the coastal waters, silvery and pure. It's a tribute to simplicity and sustenance, a drink that brings the warm, sunny beaches of Indonesia to mind, where milkfish thrive in abundance.

White rum, pineapple, Kintamani orange, kaffir, lime

TROPICAL | ZESTY | REFRESHING

Ceia

Ceia the stonefish, this cocktail is shrouded in mystery. The stone glass conceals its appearance, inviting curiosity and caution, as the fish does in its natural habitat. It's a drink for the adventurous, with an air of intrigue and unpredictability.

Reposado Tequila, ginger, cucumber, coriander

SPICY | FRESH | HERBAL

Lutja

Lutja, the red snapper, with its striking hues, is a bold and beautiful fish that stands out in the coral reef. This cocktail channels its energy reminiscent of the lively currents where he lives.

Amaretto, bourbon whisky, cherry, aquafaba

SWEET | TANGY | REFRESHING

BEERS

Bintang - Indonesia Pilsener	100
Bintang - Indonesia Crystal	100
Bintang - Indonesia Radler Flavor	100
Singaraja - Indonesia Pilsner	90
Bali Hai - Indonesia Lager	90
Prost Blue - Indonesia Lager	90
Heineken - Netherland Lager	110
Guinness - Ireland Stout	110

ICED TEA | 80

Lychee Iced Tea
Lime Passion Fruit Iced Tea
Cranberry Ginger Iced Tea
Frozen Orange Tea
Lemoglass Iced Tea
Almond Milk Tea

MOCKTAILS | 85

Dragon Punch
Banana, mango fruit, plain yogurt, honey, mango juice
Frozen Lemon Mint
Mint leaves, lemon juice, mint syrup
Kemangi Mango Lychee
Mango fruit, basil lemon leaf, lychee fruit, lemon juice, sugar syrup, mango juice

ICED MATCHA | 90

Iced Matcha Latte
Cold matcha latte with fresh milk
Matcha Popcorn Tea
Iced matcha tea with homemade popcorn cream on top
Matcha Ice Blend
Refreshing frozen sweet matcha mixture

BEVERAGES

ICED COFFEE | 80

Iced Coffee
Iced Cappucino
Iced Coffee Latte
Popcorn Iced Coffee
Hazelnut Iced Coffee
Almond Iced Coffee

REFRESHMENT

Chilled Juices	80
Orange, pineapple, mango, guava, apple, cranberry	
Fresh Juices	90
Watermelon, banana, papaya, fresh orange juice, fresh mango juice (seasonal) or fresh pineapple juice	
Carbonated Drinks	70
Coke, coke zero, sprite, tonic or soda water	

HOT BEVERAGES

Moringa Tea	75
Organic Loose Tea Selection	75
Chamomile, peppermint, earl grey, English breakfast, green tea jasmine, Bali empire tea	
Freshly Brewed Coffee	75
Cappucinno or Coffee Latte	80
Hot Milk or Cold Milk	65
Hot Matcha Latte	80
Hot Chocolate	70

HEALTHY DRINKS | 85

Ayana Immuneooze
Fresh orange juice, fresh lemon juice, fresh turmeric, ginger juice and honey.
Detox Delight
Pineapple, pokcoy, moringa leaves, honey, lime, and coconut water

Think Hearty

Mango juice, dragon fruit, lemon juice, ginger juice, honey, and chili.

WATER

Equil	50
natural or sparkling 380ml	
Equil	70
natural or sparkling 760ml	

KISIK

— SEAFOOD AND GRILL —

BEVERAGES

CHAMPAGNE

Billecart Salmon, Brut Reserve, Mareuil-sur-Aÿ, France	NV		4,000
Taittinger Prelude Grands Crus Brut, France	NV		4,500
Jacquesson Cuvee no 746, Dizy, France	NV		5,000

SPARKLING WINES

Sababay, Ascaro	19	210	1,100
Piccini, Prosecco DOC, Italy	NV	250	1,400
Veuve du Vernay, Ice Rose, Vin de France, France	NV		1,200
Jacqueline Blanc de Blancs, Bordeaux, France	NV		1,100
Vila Erica, Prosecco Extra Dry, Italy	NV		1,250
Segura Viudas, Cava Brut Reserva, Penedes, Spain	NV		1,500

SAUVIGNON BLANC

Matua, Marlborough, New Zealand	22	240	1,400
Pascal Jolivet Attitude, Loire Valley, France	22		1,500
Pascal Jolivet Blanc Fume, Pouilly Fumé, France	22		2,400
Pascal Jolivet Indigene, Pouilly Fumé, France	20		3,300

CHARDONNAY

JJ McWilliam, South Eastern, Australia	22	210	1,100
Monkey Puzzle, Loncomilla Valley, Chile	18		950
Black Stallion, Napa Valley, USA	20		2,500
Les Héritiers du Comte Lafon, Vire Clesse, France	20		3,000

MOSCATO

Dragonfly, Indonesia	20		900
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RIESLING

Leo Buring, Clare Valley, Australia	18		1,400
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PINOT GRIGIO

Two Island, Indonesia	20	170	950
JJ McWilliam, South Eastern Australia	22	210	1,100

ROSE WINES

Two Island, Indonesia	20	170	950
Gerard Bertrand, Gris Blanc, Pays d'Oc, Vin de Pays, France	22		1,100

RED WINES

Pinot Noir

Matua Marlborough, New Zealand	21	240	1,400
Philip Shaw, The Wire Walker Orange, Australia	17		3,200

Merlot

Monkey Puzzle, Loncomilla Valley, Chile	21		950
JJ McWilliam, South Eastern Australia	17		950
Penfolds Rawson's Retreat, Coonawara, Australia	19		1,100

Malbec

Bodega Norton, Reserva Malbec, Mendoza, Argentina	22		1,400
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Cabernet Sauvignon

Plaga, Indonesia	NV	170	950
Mi Terruño Uvas, Mendoza, Argentina	19		950
Penfolds Bin 407, Coonawara, Australia	18		6,000

Shiraz

JJ McWilliam, South Eastern, Australia	21	210	1,100
Leeuwin Estate Art Series, Margaret River, Australia	14		2,500

BLENDED

Marchesi de' Frescobaldi, Nipozzano Riserva, Tuscany, Italy	15		1,700
Ridge Geyserville, Alexander Valley, USA	10		2,850
Penfolds Bin 2, South Australia	21		2,100
Penfolds Bin 138, Barossa Valley	18		3,200



BEVERAGES

Spirits are include your favourite mixer
SOFT DRINKS | JUICES | WATER

SPIRITS	Glass 40ml	Bottle
Gin		
Gordon's	180	2.600
East Indies	180	2.600
Beefeater	200	3.000
Tanqueray	210	3.150
Bombay Sapphire	220	3.300
Hendrick's	320	4.800
Tanqueray no. 10	350	5.250
Vodka		
Smirnoff	180	2.600
SKYY	180	2.600
Ketel One	230	3.450
Grey Goose	300	4.500
Rum		
Captain Morgan White	180	2.600
Nusa Cana Tropical Rum	180	2.600
Captain Morgan Spice Gold	200	3.000
Nusa Cana Spice Rum	200	3.000
Plantation Original Dark Rum	220	3.300
Bacardi Light Superior	220	3.300
Myers Dark	230	3.450
Tequila		
Jose Cuervo Gold	180	2.600
Jose Cuervo De La Familia Platino	340	5.100
Patron Silver	400	6.000
Don Julio Anejo	420	6.300
Jose Cuervo De La Familia Extra	600	9.000
Anejo		
Gran Patron Platinum	900	13.500
Bourbon		
Jim Beam	180	2.600
Bulleit Bourbon	200	3.000
Wild Turkey 81	250	3.750
Canadian		
Black Velvet	200	3.000
Irish		
John Jameson	200	3.000

Scotch

	Glass 40ml	Bottle
J.W. Red Label	180	2.600
J.W. Black Label	220	3.300
Chivas Regal - 12 YO	300	4.500
J.W. Blue Label	800	12.000

Rye Whisky

Bulleit Rye	210	3.150
WhistlePig Rye 10 YO	280	4.200

Single Malt

Genfiddich - 12 YO	300	4.500
Glenlivet - 12 YO	300	4.500
Singleton - 12 YO	300	4.500
Talisker - 10 YO	340	5.100
Dalwhinnie - 15 YO	350	5.250
Oban - 14 YO	400	6.000
Macallan - 12 YO	600	9.000
Lagavulin - 16 YO	650	9.750

Cognac

Martell - vsop	400	6.000
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Brandy

St Remy Authentic - vsop	180	2.600
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APERITIF

Aperol	180	2.600
Cinzano Dry	180	2.600
Cinzano Rosso	180	2.600
Punt E Mes	180	2.600
Campari	180	2.700
Antica Formula Btl 1L	250	3.750

LIQUEUR

Luxardo Amaretto	180	2.600
De Kuyper Liquer (Creme de Cacao Brown, Creme de Cacao White, Dry Orange, Peach)	180	2.600
Academia Limoncello	180	2.600
Baileys	180	2.600
Jagermeister	180	2.600
Cointreau	180	2.600
Luxardo Maraschino Originale	180	2.600
Fernet Branca - Amaro	180	2.600
Dom Benedictine	250	3.750
Nusantara Cold Brew Coffee	180	2.600
Karusotju 18	180	2.600
Karusotju 38	180	2.600
Arak Bali	180	2.600

KISIK
— SEAFOOD AND GRILL —

AFTER DINNER COCKTAILS

CREATIONS BY OUR
IN-HOUSE BARTENDER

IDR 195,000++

Pandan Coconut Espresso Martini

Vodka shaken with fresh espresso,
coconut cream, and pandan syrup

Dessert Style | Coffee | Tropical

Herbal Strawberry Affogato

Jägermeister and Fernet Branca
with strawberry wine,
served over vanilla ice cream

Dessert Style | Herbal | Bittersweet



Subject to a 10% service charge and 11% government tax.