

RINCA LUNCH & DINNER



APPETIZER

Wua De Lino 100



Flores seasonal fruit salad tossed with tamarind and palm sugar dressing

Crunchy Seaweed Salad 120



Seaweed tossed with cucumber, pineapple, pecan nut and signature lime mustard dressing

Classic Javanese Gado-gado 120



Traditional Indonesian salad with cabbage, potato, carrot, spinach, tofu, tempe, egg, served with peanut dressing and crackers

Pumpkin and Feta Salad 130



Baked Lembor pumpkin and feta cheese salad with green leaves, marinated with balsamic dressing and pumpkin seeds

Caesar Salad 130



Crunchy Romaine lettuce, poached egg, crispy pork bacon, crouton, parmesan cheese and caesar dressing

add grilled chicken 35 | add grilled prawn 35 | add smoked salmon 40

Seared Hokkaido Sea Scallops 140



Served with quinoa and apple salad with butternut squash puree and Thai red curry sauce

Sesame Crusted Grilled Tuna Salad 170



Marinated seaweed and soba noodle with Japanese ginger pickle and cherry tomato served with chili ponzu dressing

Braised Octopus Tentacles 170

Mixed pineapple and apple salad with green chili velouté and shallot relish

★ Signature 🌱 Vegan 🌿 Vegetarian 🌶️ Spicy 🍷 Contains Gluten
🥜 Contains Nut 🥩 Contains Beef 🍷 Contains Alcohol 🐷 Contains Pork 🧀 Contains Dairy

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RINCA LUNCH & DINNER



SOUP

Manggarai Labor Soup 120



Vegetarian Manggarai soup consist of corn, red bean, green bean, spinach and lemon basil, served with "sambal kemangi"

Creamy Wild Mushroom Soup 150



Double cream and parmigiano-reggiano

Roasted Butternut Squash Soup 150



Dairy free soup with butternut squash, coconut milk, sage and rosemary, garnish with roasted butter squash seed

King Prawn Floresian Laksa 180



White prawn curry, tofu, rice noodles, spring onion, beansprout, green leaves, crispy shallot, boiled egg, fish balls, lemon basil, kafir lime and sambal

Flores Wue Brenebon 190



Slow-cooked beef oxtail brenebon with traditional spices, veggies, red bean, crispy shallot and served with steamed rice

Labuan Bajo Seafood Soup 190



Traditional hot and sour fish soup made with seasonal catch, turmeric, lemongrass, galangal, tamarind, lemon basil, tomato and served with steamed rice

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SANDWICH/BURGER

Chicken Burger 180



Grilled chicken breast, noire brioche sesame bun, mayonnaise, lettuce, tomato, emmenthal cheese, fried egg and served with hand cut fries

Vegan Burger 180



Beetroot bun, vegetable and chickpea patties, tomato relish, pickle cucumber and avocado salsa, served with hand cut fries

Grilled Vegetable Sandwich 180



Seasonal vegetable, pesto, mozzarella cheese and balsamic vinegar in focaccia bread

Triple Decker 230



Chicken mayonnaise, pork bacon, lettuce, slice tomato, fried egg, smashed avocado and cheddar cheese

Black Angus Beef Burger 245



Grilled beef patty, toasted pumpkin and sesame bun, mustard mayonnaise, lettuce, gherkin, tomato, emmenthal cheese, fried egg, pork bacon and served with hand cut fries

PASTA/RISOTTO

Customize your pasta choice: Penne, fettuccine, spaghetti or tagliatelle.

Penne San-Marzano Pomodoro 160 Spaghetti Carbonara Classico 185



Basil tomato and grated parmigiano-reggiano

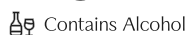
Pork bacon and egg sauce

Funghi Risotto 180 Penne Veal Bolognese 190



Forest mushroom cooked with arborio rice and truffle oil with aged parmigiano-reggiano

Grass fed veal ragout and freshly shaves parmesan



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PASTA/RISOTTO

Customize your pasta choice: Penne, fettuccine, spaghetti or tagliatelle.

Fettuccini Balinese Sambal Matah 190



Folres's prawn with Balinese "sambal" of shallot, lemongrass, lime leaf, chili and desiccated coconut

Risotto Frutti di Mare 220



Mixed seafood, garlic, arborio rice, tomato sauce, a touch of onion and aged parmigiano-reggiano

Spaghetti Lobster Mamarosa 290



Creamy tomato sauce with rock lobster and parmigiano-reggiano

PIZZA

Classic Margherita 180 Diavola 220



Tomato sauce, oregano, basil and mozzarella



Mozzarella, tomato sauce and spicy calabrese pork salami

Vegetariana 180 Pepperoni 220



Tomato sauce, seasonal mix vegetable, basil and mozzarella cheese



Beef pepperoni, tomato sauce and mozzarella cheese

Rendang Pizza 200 Calzone Dalla Casa 220



Chicken rendang, mozzarella, shallot and chili



Rolled pizza with rendang chicken, pork bacon, beef pepperoni, onion, sweet corn and topped with tomato sauce

Waecicu Beach Frutti di Mare 210



Mozzarella, tomato sauce, mix seafood, caper and sambal

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FLORESIAN

Ikang Tapa 190



Seared stuffed fish with local spices, steamed banana blossom, served with “kemangi” sambal, steamed rice mixed with corn and red kidney beans

Manuk Bopak 200



Slowly cooked chicken in local spices, served with cassava leaves, steamed rice mixed with corn and red kidney beans

Bebek Lembor 230

Fried crispy duck, “urap sayur”, Flores’s “korek” sambal, mango salad and “kemangi” rice

NUSANTARA

Soto Ayam Lamongan 120



Clear yellow chicken soup with glass noodles, egg, cabbage, beansprout, condiments and served with steamed rice

Mixed Grilled Satay 185



Chicken, beef, prawn satay with peanut sauce and rice cake

Beef Rendang Sumatra 235



Indonesian coconut braised beef, cassava leaves, sambal “hijau”, fried shallot and steamed rice

AYANA Tong Seng Kambing 290



Braised Lamb shank, Javanese tong seng gravy, fried cabbage, mash potato, cherry tomato and red chili

Iga Bakar Konro Makassar 290



Grilled short ribs of beef, “konro” broth, rice cake, sprout, fried shallot and lime kafir

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ASIAN WOK

Prawn Char Kway Teauw 190



With our chef special seasoning, sprout, leek, caisim and fried egg served with sambal and crackers

Traditional Mie Goreng Jawa 190



Javanese's fried noodle and fried egg, pickles served with sambal and crackers.
Choices of chicken or prawn or vegetarian

Nasi Goreng Kampoeng 190



Indonesian fried rice with "bumbu kampoeng", served with fried egg, pickles, sambal and crackers
Choices of chicken or prawn or vegetarian

Nasi Goreng Sei Manggarai 225



Floresian fried rice with smoke sei served with fried egg, pickles, sambal and crackers

INTERNATIONAL

Butter Chicken Masala 220



Chicken tikka cooked with tomato and cashew-nuts gravy served with paratha, steamed rice and papadum

Grilled Lamb Chops 230



Balsamic and mustard emulsion marinated lamb chop with vegetable ratatouille on vol-au-vent, mashed potatoes and mint demi glaze

Tasmanian Salmon 310

Pan seared salmon fillet, red quinoa and buckwheat risotto, ginger carrot puree and orange-tomato salsa

Pan Seared Fillet of Cod 310



Served with smashed potatoes, sautéed spinach, poached hen's egg and herb butter sauce

Grain Fed Australian Tenderloin 310



Black Angus beef, honey glazed pumpkin purée, assorted Ruteng butter vegetables, roasted garlic purée and pepper sauce

Oven Grilled Veal Chop 320



Fresh herb marinated veal chop, creamy polenta and vegetables, rosemary infused veal jus

Rinca's Surf and Turf 340



Marinated grilled hunger steak, herb butter windu's prawn, Ruteng butter vegetables, French fries and bearnaise sauce

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VEGETARIAN

Stir Fry Ruteng Vegetables 120



Indonesian cap cay with assorted vegetables, mushrooms and tofu, served with steamed rice

Nasi Campur Sayur 165



Corn and bean rice, Floresian “urap”, gado-gado salad, vegetable satay, “kemangi” sambal and crackers

Thai Green Vegetables Curry 180



Tofu green curry with vegetables, eggplants and sweet basil served with jasmine rice

Paneer Makhani 180



Cottage cheese cooked with tomato and cashew-nuts gravy, served with steamed rice, paratha and papadum

Vegetable Curry 180



Indian style local vegetable cooked in onion gravy served with steamed rice, paratha and papadum

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RINCA LUNCH & DINNER



DESSERT

Ice Cream and Sorbet Selection 50



Sorbet: mango, coconut, lime
Ice cream: vanilla, strawberry, chocolate

Manggarai Pisang Goreng 80



Our favorite fried banana using best Manggarai's "kepok" banana served hot with coconut sorbet

Tropical Fruit Plate 85



Sliced fresh seasonal fruits and mango sorbet

Green Tea Moringa Cotton Cheese Cake 95



Served with coconut sorbet and mango salsa

Wasabi Crème Brûlée 95



Wasabi flavored rich custard base topped with a layer of crispy caramel

Banana Dulce De Leche Tart 100



Caramelized banana tart layer with dulce de leche and milk chocolate served with Bajawa coffee ice cream

Raspberry Flourless Chocolate Cake 105



Gluten free chocolate sponge layer with dark chocolate raspberry ganache served with raspberry gel and white chocolate sorbet

Classic Italian Tiramisu 105



Mascarpone cheese with coffee, egg yolk, lady finger, eggs yolk, sugar and cocoa powder

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RINCA MENU SET



ASIAN SET | 350*

APPETIZER

Crunchy Seaweed Salad ★ ♻️

Seaweed tossed with cucumber, pineapple, pecan nut and signature lime mustard dressing

or

Classic Javanese Gado-Gado ♻️ ♻️

Traditional Indonesian salad with, cabbage, potato, carrot, spinach, tofu, tempe, egg, served with peanut dressing and crackers

MAIN COURSE

Manuk Bopok ★ 🌶️

Slowly cooked chicken in local spices, served with cassava leaves, steamed rice mixed with corn and red kidney beans

or

Ikang Tapa ★ 🌶️

Seared stuffed fish with local spices, steamed banana blossom, served with “kemangi” sambal, steamed rice mixed with corn and red kidney beans

or

Beef Rendang Sumatra 🌶️ 🥘

Indonesian coconut braised beef, cassava leaves, sambal “hijau”, fried shallot and steamed rice

DESSERT

Tropical Fruit Plate 🍷

Sliced fresh seasonal fruits and mango sorbet

or

Manggarai Pisang Goreng ★ 🌶️

Our favorite fried banana using best Manggarai’s kepok banana served hot with coconut sorbet

*price per pax

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WESTERN SET | 400*

APPETIZER

Braised Octopus Tentacles

Mixed pineapple and apple salad with green chili velouté and shallot relish

or

Pumpkin and Feta Salad 🌿 🥛

Baked Lembor pumpkin and feta cheese salad with green leaves, marinated with balsamic dressing and pumpkin seeds

MAIN COURSE

Pan Seared Fillet of Cod 🥛

Served with smashed potatoes, sautéed spinach, poached hen's egg and herb butter sauce

or

Grain Fed Australian

Tenderloin ★ ♻️ 🥘 🥛

Black Angus beef, honey glazed pumpkin purée, assorted Ruteng butter vegetables, roasted garlic purée and pepper sauce

or

Butter Chicken Masala ♻️ ♻️ 🥛

Chicken tikka cooked with tomato and cashew-nuts gravy served with paratha, steamed rice and papadum

DESSERT

Green Tea Moringa Cotton

Cheese Cake ★ 🥛

Served with coconut sorbet and mango salsa

or

Wasabi Crème Brûlée 🥛

Wasabi flavored rich custard base topped with a layer of crispy caramel

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RINCA BEVERAGE LIST



SIGNATURE COCKTAILS | 185

Mai Cee Ite Boo

Cinnamon infused vodka, triple sec, orange juice, lemon juice, cinnamon syrup

R B T

Gin, triple sec, mango jam, english breakfast tea, mango juice, lemon juice, aquafaba, cereal

Watermelon Mint Cooler

White rum, triple sec, watermelon fruit, mint leaf, lemon juice, mint syrup

Moringa Coffee Cream

Dark rum, fresh brew manggarai coffee, vanilla, moringa and cream cheese

CLASSIC COCKTAILS

Selections of other vodka | gin | rum | tequila | whiskey | brandy | aperitif based classic cocktails are available, please ask our server or bartender

REFRESHMENT

Chilled Juices 70

Orange, pineapple, mango, guava, apple, cranberry

Fresh Juices 80

Watermelon, banana, papaya, fresh orange juice, fresh mango juice (seasonal) or fresh pineapple juice

Carbonated Drinks 65

Coke, coke zero, sprite, tonic or soda water

HOT BEVERAGES

Moringa Tea 50

Organic Tea Selection 60

Chamomile, peppermint, earl grey, english breakfast, green tea jasmine

Freshly Brewed Coffee 50

Cappuccino or Coffee Latte 60

Hot Milk or Cold Milk 50

Hot Chocolate 55

HEALTHY DRINKS | 85

Ayana Immuneooze

Fresh orange juice, fresh lemon juice, fresh turmeric, ginger juice and honey.

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

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 TEA | 70

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

MATCHA | 85

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

ICED COFFEE | 70

Iced Coffee
Iced Cappuccino
Iced Coffee Latte
Popcorn Iced Coffee
Hazelnut Iced Coffee
Almond Iced Coffee

RINCA BEVERAGE LIST



BEERS

Bintang - Indonesia <i>Pilsener</i>	90
Bintang - Indonesia <i>Crystal</i>	90
Heineken - Netherland <i>Lager</i>	100
Guinness - Ireland <i>Stout</i>	100
Prost Blue - Indonesia <i>Lager</i>	80
Singaraja - Indonesia <i>Pilsener</i>	80
Bintang Beer Bucket Trio	250
3 bottles of Bintang beer in bucket	
Bintang Beer Bucket Quarto	315
4 bottles of Bintang beer in bucket	

CHAMPAGNE

	<i>Glass 150ml</i>	<i>Bottle</i>
Taittinger Prelude Grands Crus Brut, France	NV	3,800
Jacquesson Cuvee no 743, Dizy, France	NV	4,000
Billecart Salmon, Brut Reserve, Mareuil-sur-Aÿ, France	NV	6,000
Pol Roger, Brut Vintage, Épernay, France	04	5,850
Billecart Salmon, Brut Rose, Mareuil-sur-Aÿ, France <i>Magnum Bottle</i>	NV	11,250

SPARKLING WINES

Sababay, Ascaro	19	220	1,000
Veuve du Vernay, Ice Rose, Vin de France, France	NV		1,000
Yellowglen Colours Yellow, Cuvée South Eastern Coast, Australia	NV		1,250

SPARKLING RED WINES

Medici Ermete, Lambrusco Grasperossa di Castelvetro, Italy	NV	195	975
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WHITE WINES

Sauvignon Blanc

	<i>Glass 150ml</i>	<i>Bottle</i>
Matua, Marlborough, New Zealand	17	255
Beringer, Main & Vine California, USA	16	1,000
Clos Henri, Marlborough, New Zealand	15	2,250

Pinot Grigio

JJ McWilliam, South Eastern Australia	18	190	950
Two Island, Indonesia	20	160	800
Da Vinci I Capolavori, Emilia-Romagna, Italy	20		1,100

Chardonnay

JJ McWilliam, South Eastern Australia	18	190	950
Monkey Puzzle, Loncomilla Valley, Chile	18		950
Philip Shaw the Architect, Orange, Australia	17		1,600
Ridge Estate, Santa Cruz Mountains, USA	17		4,250

Semillon

Moss Wood, Margaret River, Australia	15		1,950
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Viognier

Maison Nicolas Perrin, Condrieu, Northern Rhone, France	14		3,000
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Mascato

Dragonfly, Indonesia	20		900
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Riesling

Leo Buring, Clare Valley, Australia	18		1,300
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RINCA BEVERAGE LIST



		<i>Glass</i> <i>150ml</i>	<i>Bottle</i>		<i>Bottle</i>
RED WINES				BLENDED	
Pinot Noir				Marchesi de' Frescobaldi,	15 1,450
Matua Marlborough, New Zealand	17	255	1,275	Nipozzano Riserva, Tuscany , Italy	
Erath Winery Oregon, USA	15		1,775	Mollydooker Enchanted Path, Maclaren Vale, Australia	12 7,850
Philip Shaw, The Wire	17		1,600	Mollydooker Two Left Feet, Maclaren Vale, Australia	17 2,350
Walker Orange, Australia				Ridge Geyserville, Alexander Valley, USA	10 2,850
Merlot				Ridge Monte Bello, Santa Cruz Mountains, Napa Valley USA	12 9,750
Monkey Puzzle, Loncomilla Valley, Chile	17		950		
JJ McWilliam, South Eastern Australia	17		950		
Penfolds Rawson's Retreat, Coonawara, Australia	19		1,100		
Malbec					
Bodega Norton, Reserva Malbec, Mendoza, Argentina	15		1,200		
Cabernet Sauvignon					
Plaga, Indonesia	NV	130	600		
Mi Terruño Uvas, Mendoza, Argentina	19		900		
Ridge Estate, Santa Cruz Mountain, Napa Valley, USA	12		4,750		
Penfolds Bin 407, Coonawara, Australia	18		4,800		
Shiraz					
JJ McWilliam, South Eastern, Australia	18	190	950		
Planeta Plumbago, Nero d'Avola, Sicilia, Italy	16		1,200		
Mollydooker The Boxer Maclaren Vale, Australia	17		2,350		
Leeuwin Estate Art Series, Margaret River, Australia	14		2,450		
Mollydooker Carnival of Love, Maclaren Vale, Australia	12		7,850		
ROSE WINES					
Domaine de Tamary, Côtes de Provence, France	17	275	1,375		
Two Island, Indonesia	20	145	800		
Domaine de Tamary, Côtes de Provence Magnum	17		2,500		

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RINCA BEVERAGE LIST



*Spirits are include your favourite mixer
soft drinks / juices / water*

SPIRITS

Gin

	<i>Glass 30ml</i>	<i>Bottle</i>
Beefeater	115	2,600
Bombay Sapphire	145	3,325
Gin Mare Btl 500ml	205	3,350
Gordon's	115	2,500
Hendrick's	275	6,750
Tanqueray	120	2,750
Tanqueray no. 10	200	4,900
East Indies	95	1,600

Vodka

Grey Goose	215	4,850
Ketel One	120	2,750
SKYY	115	2,600
Smirnoff	115	2,300

Rum

Bacardi Light Superior	115	2,600
Captain Morgan Spice Gold	115	2,300
Captain Morgan White	115	2,300
Myers Dark	115	2,600
Plantation Original Dark Rum	115	2,600

Tequila

Don Julio Anejo	205	5,000
Gran Patron Platinum	625	15,000
Jose Cuervo De La Familia	475	11,750
Extra Anejo		
Jose Cuervo De La Familia	265	6,350
Platino		
Jose Cuervo Gold	120	2,750
Patron Silver	200	4,800
Sauza Gold	115	2,600

Bourbon

Bulleit Bourbon	140	3,150
Jim Beam	115	2,700
Wild Turkey 81	145	3,325

Canadian

Black Velvet	115	2,500
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Irish

John Jameson	125	2,800
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Scotch

Chivas Regal - 12 YO	150	3,750
J.W. Black Label	145	3,325
J.W. Blue Label	540	13,500
J.W. Red Label	115	2,600

Rye Whisky

Bulleit Rye	150	3,500
WhistlePig Rye 10 YO	275	6,750

Single Malt

Dalwhinnie - 15 YO	215	4,950
Lagavulin - 16 YO	385	8,900
Macallan - 12 YO	335	7,700
Oban - 14 YO	255	5,900
Singleton - 12 YO	200	4,550
Glenlivet - 12 YO	190	4,500
Genfiddich - 12 YO	175	4,000
Talisker - 10 YO	215	4,950

Cognac

Martell - vsop	235	5,400
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Brandy

St Remy Authentic - vsop	115	2,500
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APERITIF

Antica Formula Btl 1L	90	2,950
Aperol	115	2,500
Campari	120	2,750
Cinzano Dry	115	2,500
Cinzano Rosso	115	2,500
Punt E Mes	115	2,750

LIQUEUR

Academia Limoncello	115	2,600
Baileys	115	2,600
Cointreau	135	3,050
De Kuyper Liquer (Creme de	115	2,500
Cacao Brown, Creme de Cacao		
White, Dry Orange, Peach)		
Dom Benedictine	210	5,250
Fernet Branca - Amaro	115	2,750
Jagermeister	115	2,600
Luxardo Amaretto	115	2,500
Luxardo Maraschino Originale	115	2,600
Nusantara Cold Brew Coffee	95	1,600
Karusotju 18	125	
Karusotju 38	125	