

Kokomo Gili Gede All Day Menu – sample of our selection

Many of the herb, salad & vegetable menu items are grown in our garden behind the spa. This has been a 5-year exercise battling the dry & salty island conditions however we are finally winning as a result of nurturing & propagating of vegetable & herb seedlings

Note: Most options on the menu can be served gluten free or as a vegetarian option.

Sandwiches (served w/ french fries), Breads & Salads

COCONUT, ALMOND & PISTACHIO BREAD Rp60,000
gluten free & low carbs

KKM CLUB SANDWICH Rp110,000
w/ bacon, egg, tomato, lettuce, chicken & mayo

KOKOMO CAESAR SALAD Rp120,000
garden fresh salad greens, crispy bacon, anchovies
garlic croutons, poached egg, grana padano parmesan, grilled chicken

KKM STYLE BEEF SALAD Rp125,000
Australian marinated & grilled tenderloin
w/green papaya, fresh mint, cucumber, red onion, chili & cos lettuce

PUMPKIN & FETA CHEESE SALAD Rp120,000
roasted pumpkin, lettuce, feta cheese, spinach, avocado, sun dried tomatoes,
sunflower seeds w/ lime, coriander & honey mustard dressing

Sashimi, Sushi & Asian Dishes

ASIAN FLAVOURED WAKAMI SEAWEED SIDE Rp60,000

ASIAN SALAD Rp150,000
KKM garden leaves, seaweed, snow peas, avocado, spinach
& grilled Atlantic salmon topped with an Asian dressing

MIXED PLATE for 2 Rp270,000
Nori rolls (6) Salmon sashimi (6) Tuna sashimi (6) Seaweed side w/- soy & wasabi

Entrees

KING PRAWN PENNE PASTA Rp130,000 / Rp185,000
w/ basil, olives, Italian tomato sauce

SALMON Rp135,000 / Rp190,000
Spaghetti w/ fresh salmon, snow peas, tomato cream sauce

HOME-MADE HUMMUS & GUACAMOLE Rp120,000
kkm hummus w/ marinated kalamata olives, guacamole, home-made bread

PAN FRIED GARLIC TIGER PRAWNS Rp140,000
w/ garlic butter, fresh herbs & toast

LIGHTLY MARINATED DEEP-FRIED CALAMARI Rp135,000
On a bed of mixed garden greens & coriander topped w/ a light vinaigrette

Mains

SEARED & ROASTED AUSTRALIAN HARVEY TENDERLOIN Rp350,000
w / mashed potatoes, steamed greens & a fresh rosemary demi-glaze

BBQ'D SEAFOOD PLATTER Rp300,000
snapper, prawns, calamari, tuna w/ green salad, french fries, dipping sauces

GRILLED FILLET OF BARRAMUNDI Rp220,000
w / coconut infused red rice, salsa verde & steamed greens

GRILLED ATLANTIC SALMON Rp275,000
w/ red rice, steamed green beans & a fresh lime & coriander mayonnaise

SPECIAL NASI CAMPUR Rp220,000
Rice pilaf w/ chicken satay, prawn balado,
fried calamari, beef rendang, olah-olah, fried fish & sambal

BEEF RENDANG Rp185,000
slow cooked Australian tenderloin marinated in chili, coconut cream, ginger,
lemongrass & Indonesian spices w/ rice & a side of banana & fresh coconut

NASI GORENG Rp130,000
traditional Indonesian fried rice wrapped in a thin omelette w/ pickled
vegetables & stir-fried chicken

A SURCHARGE OF 21% WILL BE ADDED TO COVER STAFF SERVICE AND GOVERNMENT TAX