

in-villa dining



RISE & SHINE

breakfast from 6 am to 11 am

nongsa breakfast

191.000

soto mee

egg noodles, chicken, tomato, bean sprout, cabbage, in rich chicken broth with coconut milk and green sambal, scrambled eggs, sambal bilis, toast

batam breakfast

191.000

kaya toast, soft boil egg 'kampong', chinese steamed bun, batam mee pangsit noodles

continental breakfast

191.000

baker's basket with selection of jams and butter

selection of cereal with milk: corn flakes, frosties, coco pops, fruit loops

choice of yogurt: natural or with apple, banana or orange compote

american breakfast

191.000

two fresh farm eggs cooked any style, smoked turkey bacon, chicken or beef sausage,

hash brown, grilled tomato, baked beans, baker's basket with selection of jams, and butter

choice of cereal with milk: corn flakes, frosties, coco pops or fruit loops

choice of yogurt: natural or with apple, banana or orange compote

healthy breakfast

191.000

scrambled egg whites with greens

sautéed asparagus mushrooms and grilled tomato

brown toast basket with sugar-free jams, and butter

choice of cereal: rice crispies, corn flakes or frosties

all of the above breakfast sets are served with seasonal fresh cut fruit and coffee, tea or choice of juice: orange, watermelon, pineapple, honeydew



The culinary concept of Montigo Resorts Nongsa supports sustainable farming and wherever possible, the team sources for the freshest and best produce from local suppliers who follow such practices. By adhering to traditional time-tested recipes, we strive to present dishes that are authentic and comforting, yet elegant complemented by our signature warm and sincere service. We hope you'll enjoy our dishes as much as we did, preparing it for you

24-hour à la carte breakfast

two fresh farm eggs any style smoked turkey bacon, chicken cheesy sausages, hash brown, grilled tomato, baked bean	69.000
beach omelette smoked salmon omelette, brie cheese and seafood velouté	69.000
egg white and spinach omelette egg whites, sautéed shiimeji mushrooms and grilled tomato, chicken cheesy sausages	69.000
soto medan egg noodles, shredded chicken, tomato, bean sprout, local celery, in rich chicken broth, coconut milk, green sambal	75.000
bubur ayam rice porridge, shredded chicken, dried shrimp, dried fish, spring onions, fried shallots, salted egg	70.000
bakery basket with jams and butter croissant, danish, muffins, white and whole-wheat toast	55.000
cereal with a choice of hot or cold, low fat or fresh milk rice crispies, corn flakes, froot loops, frosties or coco pops	35.000
yogurt natural or with banana, pear or apple compote	35.000
tropical fruit plate seasonal fresh cut fruits	35.000

ALL-DAY-DINING

à la carte menu from 11 am to 11 pm

appetizers

- gado – gado 80.000
- traditional indonesian salad, spinach, bean sprouts, white cabbage, long beans, quail eggs, chicken saté, bean cake, crackers, peanut sauce
- smoked salmon caesar salad 95.000
- smoked salmon, romaine lettuce, croutons, shaved parmesan, caesar dressing
- greek salad 80.000
feta cheese, capsicum, black olive, cherry tomato, onion and oregano
- mushroom soup 75.000
purée of cepes and button mushrooms, truffle oil, gratin toast

sandwiches & burgers

- beef or chicken burger 115.000
smoked turkey ham, cheddar cheese, tomato, onion relish, french fries
- tadd's club sandwich 95.000
white bread, fried egg, grilled chicken, turkey ham, gherkin, tomato, onion, lettuce, french fries

main dish

- nongsa nasi goreng 110.000
fried rice, long beans, carrot, beef saté, prawns, fried chicken, fried egg, crackers
- mee or behoon goreng 110.000
fried noodles, chai sim, bean sprouts, beef saté, prawns, fried chicken, fried egg, crackers
- indian chicken curry 125.000
chicken in curry sauce, coconut milk, glass noodles, bean curd, bean cake, steamed jasmine rice
- montigo “ayam panggang berempah” 125.000
- oven-roasted spring chicken, sauteed long beans, prawn crackers, steamed jasmine rice, sambal
- saté campur, 9 pieces 135.000
- assorted beef, prawn and chicken saté, rice cakes, mixed vegetables, peanut sauce
- spaghetti bolognaise 115.000
minced beef, tomato sauce and grated parmesan

desserts

• coconut crème brûlée	35.000
• coconut milk, egg yolks, vanilla beans	
warm apple tart	55.000
granny smith apple, cinnamon, rum raisin ice cream, vanilla sauce	
sago malacca	35.000
palm sugar, crème anglaise, vanilla ice cream	
tropical fruit plate	45.000
seasonal fresh cut fruits	

kid's menu

ham & cheese sandwich	60.000
white toast, turkey ham, cheddar cheese, tomato ketchup, french fries	
grilled hot dog	60.000
beef sausage, mayonaise, tomato ketchup, french fries	
chicken nuggets or fish fingers	60.000
served with tomato ketchup, french fries	
spaghetti bolognaise sauce	60.000
minced beef, tomato sauce, grated parmesan	
chocolate nutella sandwich	60.000

IN-VILLA BARBEQUE

a private grill under the stars

montigo private surf & turf **one barbeque set is for two person**

960.000

120 gr beef tenderloin, marinated garlic
150 gr half spring chicken, marinated local spice
180 gr rosemary lamb chops
80 gr squid 160 gr king prawns
160 gr basil snapper fillet

grilled selection is served with green salad, vegetables, fruit platter, mint jelly, dijon mustard, tomato ketchup, chilli sauce and coffee or tea.

saté feast **one barbeque set is for two person**

885.000

saté sapi
beef skewer marinated in rendang spice

saté ayam
chicken skewer marinated in turmeric, garlic, shallot, aromatic ginger

saté kambing
lamb skewer marinated in sweet soya, shallots

saté squid
squid skewer in jimbaran style marinade

saté ikan laut
seafood skewer with snapper and prawn marinated with sambal

saté sayuran
mix vegetables skewer

saté tempe
soya bean cake skewer, marinated in coriander and garlic

all the above items are served with green salad, fruit platter and coffee or tea
an 8-hour advance booking is required

barbeque à la carte items

items	total	gram	
beef tenderloin	1 pc	80	56.000
beef rib eye	1 pc	80	75.000
lamb leg	1 pc	80	75.000
chicken breast	1 pc	80	30.000
boneless chicken leg	1 pc	80	30.000
chicken wing	1 pc	80	30.000
snapper fillet	1 pc	80	39.000
king prawns 8/12	1 pc	80	89.000
king prawns 14/16	2 pcs	80	81.000
giant beef skewer	1 pc	240	180.000
giant lamb skewer	1 pc	240	180.000
giant chicken skewer	1 pc	240	155.000
beef saté	1 pc	30	20.000
chicken saté	1 pc	30	15.000
lamb saté	1 pc	30	15.000
minced fish in banana leaf	1 pc	90	25.000
spiced fish in banana leaf	1 pc	60	25.000
asparagus		60	25.000
trio of coloured peppers		90	15.000
onion		90	10.000

all the above items are served with baked potatoes or steamed rice

a barbeque set-up and clearance fee of rp 200.000 is chargeable on a per use basis for à la carte orders

IN-VILLA STEAMBOAT

a cosy steamboat delivered to your doorstep

steamboat

set is for two persons

600.⁰⁰⁰

seafood

prawns 40, snapper/ black groupa, squid clean, prawn meatball, fish meatball, dried squid

meat

chicken breast

vegetables/ tofu

poe chai, chinese cabbage, chai sim, ear mushroom (mokni), shimeji mushroom, vermincheli soun, kani stick, egg tofu, bok choy, dried bean curd, coriander leaf

saucers

chili sauce (maggi), tomato ketchup, soya chili padi, sambal balacan, sweet soya, sweet chili, garlic oil, fish sauce, green chili pickle, spicy sambal

dessert

strawberry
dark chocolate compound

an 8-hour advance booking is required

FOR NIGHT OWLS

available from 11 pm to 5 am

smoked salmon caesar salad smoked salmon, romaine lettuce, croutons, shaved parmesan, caesar dressing	95.000
nongsa nasi goreng fried rice, long beans, carrot, beef saté, prawns, fried chicken, fried egg, crackers	110.000
tadd's club sandwich white bread, fried egg, grilled chicken, turkey ham, gherkin, tomato, onion, lettuce, french fries	95.000
spaghetti bolognaise minced beef, tomato sauce, grated parmesan	115.000
desserts	
warm apple tart granny smith apple, cinnamon, rum raisin ice cream, vanilla sauce	35.000
tropical fruit plate seasonal fresh cut fruits	45.000

BEVERAGE

wine by the glass

red	
estancia mendoza merlot-malbec (argentina)	95.000
casa silva merlot (chile)	95.000

white	
estancia mendoza chardonnay chenin blanc (argentina)	95.000
casa silva sauvignon blanc (chile)	95.000

champagne & sparkling wine

france	
café de paris sparkling wine	718.000
mansard rose	1.500.000
hatt et söner brut (100% chardonnay)	1.800.000

italy	
martini asti sparkling wine	718.000

white wines

argentina	
estancia mendoza chardonnay chenin blanc	462.000
crios torrentes	575.000

australia	
jacob's creek chardonnay	492.000
wyndham estate bin 222 chardonnay	608.000
lindeman bin 95 sauvignon blanc	706.000
dog ridge the pup chardonnay	836.000
dog ridge the pup sauvignon blanc	836.000
madfish riesling	882.000

chile	
vino fernandez chardonnay	456.000
casa silva sauvignon blanc	462.000
anakena vineyard viognier	700.000

france	
grand jacque chardonnay	462.000
b&g sauvignon blanc cuvée spéciale	564.000
b&g sauvignon blanc reserve	650.000

italy	
marabino insolia sicilia	700.000
zaccagnini bianco di ciccio	850.000

new zealand	
yealands way	550.000

red wines

argentina	
estancia mendoza cabernet-malbec	462.000
estancia mendoza merlot-malbec	462.000
australia	
jacob's creek cabernet sauvignon	532.000
jacob's creek shiraz cabernet	532.000
jacob's creek merlot	532.000
wyndham est. cabernet sauvignon 444	644.000
linderman bin 50 shiraz	700.000
wyndham est. cabernet merlot 888	796.000
dog ridge the pup cabernet merlot	836.000
dog ridge the pup shiraz	836.000
madfish red	882.000
parker favourite son shiraz	950.000
chile	
casa silva merlot	462.000
vino fernandez casmenere	494.000
estampa gold cabernet sauvignon	2.000.000
france	
grand jacques merlot	462.000
corner stone classic french red	492.000
b&g cabernet sauvignon	532.000
b&g saint emilion	836.000
b&g château magnol	1.310.000
italy	
marabino noto d'avola	700.000
zaccagnini montepulciano d'abruzzo	850.000
villa antinoni toscana	1.250.000
tedeschi amarone della valpolicella doc classico	1.750.000
spain	
valduero crianza	1.300.000

rose wines

italy	
marabino rosa nera doc elora sicily (100% nero d'avola)	700.000

montigo selection**red wines**

australia	
parker terra rossa first growth cabernet sauvignon	2.600.000
chile	
don melchor cabernet sauvignon	3.800.000
france	
clos fourter st emilion grand cru 2004	2.300.000
clos du marquis 1996 st. julien	2.900.000
la fleur de gay 2004 pomerol	4.300.000

spirit

cognac	
hennessy, v.s.o.p	2.300.000
remy martin, x.o	3.300.000
scotch whiskey	550.000
grey goose	1.200.000
gin	
beefeater	700.000
bombay sapphire	800.000
rum	
bacardi light	550.000
myer's	550.000
tequila	
jose cuervo gold	660.000

beer

bintang	65.000
tiger	65.000
heineken	65.000
bali hai	65.000
san miguel	65.000
corona	90.000

fresh juices

orange, watermelon, honeydew melon, pineapple, carrot, fresh coconut	60.000
----------------------------------------------------------------------	--------

other chilled juice

mango, guava, apple	45.000
---------------------	--------

illy coffee

30.000

tea

english breakfast, earl grey, darjeeling, peppermint, camomile, jasmine, green tea	30.000
flavoured iced tea, lemon, peach and apple, and homestyle 'teh-o-beng'	35.000

soft drink

pepsi, pepsi blue, 7up, fanta strawberry	35.000
club soda	35.000
tonic water	35.000
red bull	35.000

water

perrier sparkling water 330ml	70.000
perrier sparkling water 750ml	130.000