

MURNI'S WARUNG

RESTAURANT AND BAR

Fabulous Food at Local Prices

Upstairs and Downstairs

**Open every day
9 am-10 pm**

Take-aways available

MISCELLANEOUS NOTES

We were the first real restaurant in Ubud established in 1974 and are still run by Murni.

We have always made all of our own yoghurt.

We make all our own cakes and pies.

We DO NOT add MSG.

Our service may be slow because we don't even begin to prepare most things until they are ordered. We think everything tastes noticeably better if it's prepared only when you order it.

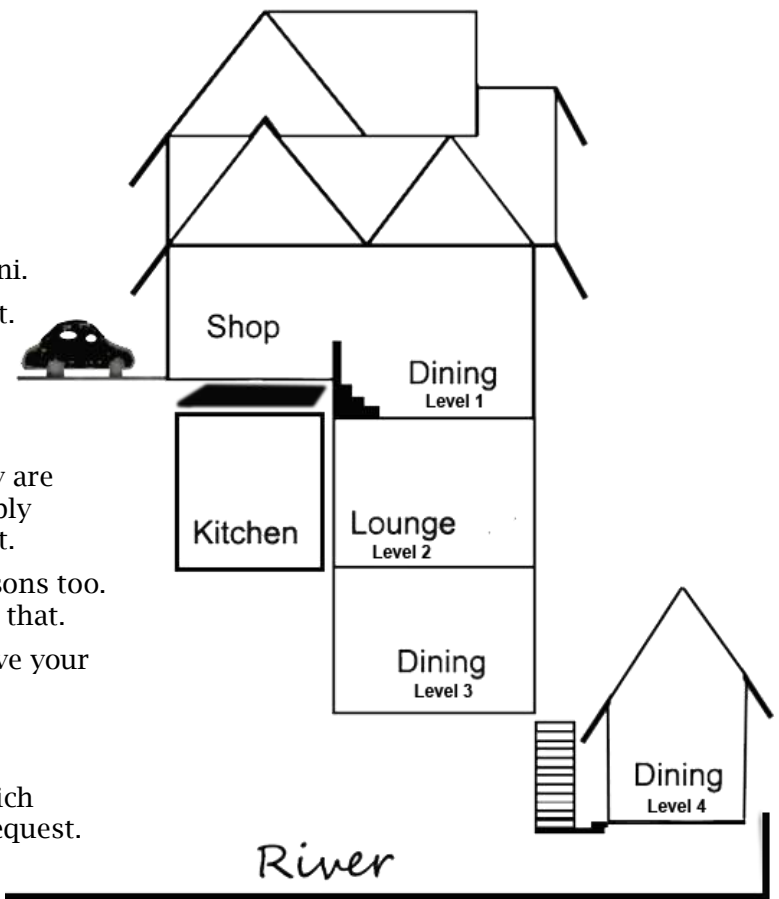
Sometimes our service is slow for other reasons too. But, we don't have any very good excuse for that.

If you have a few moments, please let us have your comments on the Comments Form. It will help us improve.

Certain items on our menu contain gluten. Our service staff will be happy to advise which dishes can be prepared gluten - free upon request.

GF = Gluten Free

LF = Lactose Free



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DRINKS

Mineral Water (Bottled water)	Large	20
	Small	15
Kombucha (Can) Ginger Lime; Pink Guava; Passion Fruit; Mixed Berry; Lemongrass; Apple Ginger.		55
Ginger Beer (Can, non alcoholic)	Small	55
Soft Drinks Can Coca-Cola; Sprite; Soda; Tonic Water; Coca-Cola Zero.		20
Beer:		
Bintang	Large	65
	Small	45
Bintang Crystal	Small	45
Bintang Radler	Small	45
Kelapa Muda Whole young coconut fresh from the tree.		35
Blender Juices Fresh banana, papaya, sirsak, pineapple, strawberry, dragon fruit or mango (if in season)		40
Fresh pineapple and mint		40
Fresh pineapple and young coconut		40
Fruit Lassi Blended fruit and homemade yoghurt... your choice of fruit in season.		50
Freshly Squeezed Juice Pure Fresh juice; orange; pineapple; beetroot; apple; carrot.		65
Sparkling Lemongrass Cooler A refreshing aromatic concoction of lemongrass slices, kaffir lime leaves, lime juice and our homemade lemongrass infused syrup. Topped with soda water.		45
Virgin Mojito Fresh mint leaves, lime juice and simple syrup, topped with soda water.		40
Lime Squash Fresh lime juice, soda water, simple syrup and ice cubes.		40
Orange Float Orange juice topped with a scoop of vanilla ice cream.		40
Iced or Hot Tea		20
Iced or Hot Lime Tea		20
Iced or Hot Ginger Tea		25
Iced or Hot Orange		25
Iced or Hot Chocolate		30
Kopi Bali A cup of Balinese Coffee		20
Iced or Hot Cappuccino		35
Espresso		30
Caffé Latte		40
Long Black		30
Tali's Espresso Frost Espresso, ice and vanilla ice cream blend.		55
Frappé Coffee blended drink, with milk and/or syrup and/or biscuits.		50
Vanilla Frappé, Caramel Frappé, Oreo Frappé.		
Murni's Milkshake Ice Cream; Chocolate, Strawberry, Vanilla, Coconut or Banana		50
Freeze Ice and milk blended drink.		45
Vanilla Freeze, Vanilla Caramel Freeze, Oreo Freeze.		

All prices are Rp. 000
We add the standard 10% Government tax and 5% service charge.

HEALTHY JUICES

NO Sugar Added

WE'LL BE HAPPY TO CREATE A DRINK SPECIALLY FOR YOUR HEALTH

Super Green Juice	45
Cucumber, green leaf vegetables, celery, ginger and lime juice. To reduce blood pressure.	
Immunity	45
Fresh apple, garlic, carrot, beetroot, celery and lime. Antibacterial, antiviral and antioxidant.	
Cold and Flu Buster	45
Fresh tangerine, carrot, apple and lime.	
Moisturizer	45
Fresh cucumber, ginger and orange. Improves skin texture, moisture and reduces body heat.	
Deep Hydration Juice	45
Fresh coconut water, apple and tamarind. Refreshes your skin and improves your stamina.	
CREATE YOUR OWN HEALTHY DRINK	
Up to 3 ingredients	50
If more than 3 ingredients	

SMOOTHIE BOWLS Tropical Fruit Blends

Copacana Bowl	60
Banana, strawberry and our homemade yoghurt.	
Dragon Bowl	60
Pitaya (dragon fruit), banana and our homemade yoghurt.	
Paint Bowl	60
Spinach, mango (if not in season, can be replaced with other fruit) and our homemade yoghurt.	
CREATE YOUR OWN SMOOTHIE BOWL	
Up to 3 ingredients	
If more than 3 ingredients	75
Toppings	
Granola, honey, banana, pineapple, strawberry, apple, cashew nuts, shaved coconut and seasonal fruit mango.	

B R E A K F A S T ...served anytime

Murni's Big Breakfast	85
Two eggs served to order; ham or bacon; toast with homemade jam; homemade yoghurt with fruit and honey; coffee or tea.	
Eggs (two): Fried, boiled or poached.	20
Omelette or Scrambled Eggs (two):	20
with cheese	add 15
with ham	add 15
on toast	add 15
Buttered Toast and Jam	25
French Toast and Honey	45
Best enjoyed before cholesterol checks!	
Homemade Yoghurt ^{GF}	30
with fruit	10
with honey	5
Fresh Fruit Salad ^{GF}	25

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APPETIZERS

Sharing Platter <i>LF</i>	60
2 skewers of chicken sate, 2 corn fritters, 2 mini lumpia, fried tempe, acar (pickled cucumber, carrot, pineapple, shallot and chili), peanut sauce, and a tangy sesame soy coriander dipping sauce.	
Lumpia	50
4 small spring rolls with chicken, carrots, bean sprouts and leek, served with our homemade peanut sauce, sweet chili sauce and soy sauce with chopped chilis.	
Sate Lilit <i>GF</i>	50
6 skewers of Balinese style chicken sate. Preparation takes half a day. Eating takes less than half an hour!	
Chicken Sate <i>LF</i>	50
6 skewers of chicken served over a charcoal burner with our homemade peanut sauce. Indonesian sate is listed as number 14 of the world's 50 best foods according to the CNN Travel readers' poll compiled in 2017.	
Pork Sate <i>LF</i>	55
6 skewers of pork served over a charcoal burner with our homemade peanut sauce.	

VEGETARIAN APPETIZERS

Sharing Platter <i>LF</i>	50
2 skewers of tempe and tofu sate, 2 corn fritters, 2 vegetarian mini lumpia, fried tempe, acar (pickled cucumber, carrot, pineapple, shallot and chili), peanut sauce, and a sesame soy vinegar dipping sauce.	
Stuffed Tofu <i>LF</i>	45
5 pieces of soya tofu, stuffed with young bean sprouts, celery, carrots and leeks. Vegan and healthy!!	
Lumpia	45
Spring rolls originated in China and were eaten at spring time. They started as pancakes filled with the new season's spring vegetables. 4 small spring rolls filled with young bean sprouts, carrots and leeks. Served with our homemade peanut sauce, sweet chili sauce and chili sauce.	
Healthy Vegan Rolls <i>LF</i>	50
Carrot, turnip, bean sprouts, lettuce, white sesame seeds, black pepper, and coriander leaves rolled in rice paper with a garlic, ginger dressing. 8 rolls	
Berkedel Jagung <i>LF</i>	40
5 pieces of savoury corn fritters seasoned with shallots, leek and flat leaf parsley.	

MAIN COURSES

Our Best Sellers

- Bebek Betutu–Balinese Duck** *LF* 115
Other than flying or floating, this is the only way you want your duck.
Bali's most famous dish.
Flavoured with Balinese spices, served with vegetables *lawar* and yellow rice.
In the past, the Balinese had this dish only on special ceremonial occasions.
- Murni's Tutu Ayam** *LF* 95
This traditional chicken dish is seasoned with basa genep and slow-cooked until fall apart tender. Earthy and aromatic, it's the humble sibling of our Bebek Betutu.
- Beef Rendang** *LF-GF* 110
Voted by CNN Travel as the clear winner of the 'World's Most Delicious Food'.
This Sumantran classic features tender beef cooked slowly in coconut milk, lemongrass, galangal and spices.

Local Favourites

- Nasi Campur** *LF* 75
Our version of the iconic Indonesian dish. Steamed white rice accompanied by an assortment of seasoned tofu, tempe, egg, vegetables, chicken, sate lilit, sweet corn fritters, shrimp crackers, peanuts, roasted coconut and sambal matah.
Different every day!
- Nasi Goreng** *LF* 65
One of Indonesia's delicious signature dishes: fried rice, stir-fried chicken, chicken sate, a fried egg, homemade peanut sauce and acar.
- Ayam Panggang** *LF* 65
Seasoned chicken thigh grilled above flaming charcoal served with white rice and *plecing kangkung* (morning glory) and bean sprouts tossed in a tomato and chili sauce.
Let us know if you prefer less or no spice.
- Mi Goreng** *LF* 60
Mi Goreng is a one-dish meal favourite. It's believed to have been introduced by Chinese immigrants centuries ago and given a very distinctive Indonesian twist. Tasty stir-fried noodles with vegetables and pieces of chicken. Locals eat it for breakfast, lunch and dinner.
- Soto Ayam** *LF-GF* 55
Indonesian style chicken soup flavoured with lemongrass, ginger, kaffir lime leaves and served with steamed white rice, glass noodles and boiled egg. Mildly spicy.
- Bakso Ayam** *LF-GF* 50
Obama's Favourite Dish. President Obama lived in Indonesia from age 6 to 10.
Chicken meat ball soup with tofu and vermicelli noodles.
Served with steamed white rice or *tipat* (rice cake).

MAIN COURSES

Chicken Tongseng (Tongseng Ayam) <i>LF</i>	60
Our chicken take on the traditional Javanese goat tongseng- an aromatic coconut milk soup with lemongrass, sweet soy sauce, and a mixture of Indonesian herbs and spices. Shredded cabbage and sliced fresh tomatoes added in the end give this dish crunch and a hint of freshness. If you are a lover of spice, ask for extra chopped chili on the side, as Indonesians love to sprinkle fresh chili on top of this dish. Served with steamed white rice	
Mi Kuah <i>LF</i>	50
Very tasty, healthy noodle soup with chicken and lots of fresh vegetables.	
Murni's Fish in taucho sauce <i>LF</i>	85
Slices of mahi-mahi fish stir-fried with peas, green and red peppers, leek and pineapple slices in flavourful ginger and taucho (fermented soy bean) sauce. A Murni's Warung classic and award winning dish.	
Grilled Fish <i>LF-GF</i>	95
Grilled mahi-mahi topped with sambal matah, served with tossed salad and your choice of steamed white rice or french fries.	
Opor Ayam Bakar <i>LF-GF</i>	75
The famed Javanese Opor Ayam (a light chicken curry simmered in a coconut milk base), but with a twist! We made a delicious Chicken Opor, added some secret ingredients and reduced it into a thick sauce. We didn't stop there, but decided to grill the chicken and baste it with the opor reduction. Served with vegetables, steamed white rice, the reduction sauce and green chili sambal on the side.	
Iga Bakar - Pork Spare Ribs <i>LF</i>	105
They are tender ... you don't need a knife ... just a fork. Or better still ... use your hands! The sauce is a Murni's Warung invention, kind of like a BBQ sauce but not really. It has a natural sweetness, but not too sweet. It's tangy and mouth watering. The ribs come with a choice of french fries or white rice.	
Crispy Pork Belly with Balinese Spices <i>LF-GF</i>	95
Layers of tender flavourful pork belly with crispy savoury skin in <i>Base Genep</i> (Balinese Complete Spice Paste). Cassava leaves in a shallot, garlic and lemongrass seasoning. <i>Kuah Balung</i> , an aromatic soup with a pork-based broth and steamed white rice.	
Chicken Curry <i>GF</i>	70
Our homemade rich and flavourful curry, with chicken, potatoes, crispy tempe slices, and <i>the pièce de résistance</i> a pan fried banana. Served with steamed white rice.	

Not So Local

Club Sandwich	70
Chicken slices, bacon, lettuce, tomato, boiled egg, cheese and mayonnaise. Served with cassava chips. Invented in 1894.	
Hamburger	90
150 gram beef patty, caramelized onions, sliced tomatoes, lettuce and pickles. Served with french fries.	
Cheeseburger	95
150 gram beef patty, mozzarella cheese, cheddar cheese, caramelized onions, lettuce, sliced tomatoes and pickles. Served with french fries.	
....Pasta	
Your choice of spaghetti or fusilli	
Carbonara	80
Creamy pasta tossed with pieces of bacon.	
Bolognese <i>LF</i>	80
Pasta with a slow cooked, flavoursome, silky minced beef and tomato sauce.	

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VEGETARIAN MAIN COURSES

Vegetarian Nasi Campur <i>LF</i>	60
Steamed white rice, tempe and tofu sate, vegetables of the day, sweet corn fritters, vegetable soup, seasoned tempe, roasted coconut, peanuts, sambal matah and egg.	
Vegetarian Nasi Goreng <i>LF</i>	55
One of Indonesia's delicious vegetarian dishes: stir fried rice with cabbage, carrots and leeks, served with tofu and tempe sate, our homemade peanut sauce, rice crackers and acar.	
Acar is a tasty sourish local vegetable pickle.	
Vegetarian Mi Goreng <i>LF</i>	55
Tasty stir-fried noodles with vegetables. Locals eat it for breakfast, lunch and dinner.	
Tipat Cantok <i>LF</i>	45
You can't get more local than Tipat Cantok. Bali's ultimate tasty local street food and it's vegan! Tipat means rice cake and cantok means mortar and pestle.	
We serve it with lots of veggies: tofu, spinach, long beans, bean sprouts and eggplant, Mixed in our homemade peanut sauce, ground in a traditional old fashioned stone mortar and pestle. And you should always have crackers with it. The Balinese usually eat it for breakfast, but we serve it all day, every day, freshly made each time.	
Served at room temperature.	
Gado-Gado <i>LF</i>	45
An Indonesian salad of slightly steamed vegetables, hard-boiled, spiced eggs, tofu, tempe, cucumber, tomatoes and crackers. The key to this delicious dish is our homemade peanut sauce dressing. In 2018, Gado-Gado was nominated as one of 5 national dishes of Indonesia.	
Served at room temperature.	
Veggie Burger	60
Veggie patty consisting of tempe, carrots, onion and garlic.	
Served with french fries and salad.	
Mixed Tossed Salad <i>LF</i>	55
Mixed Tossed Salad full of Fresh Garden and Farmers Market vegetables featuring lettuce, cucumbers, tomatoes, pineapples, black olives, onions, red cabbage, apples and lime.	
Topped off with a choice of classic Thousand Island, Mayonnaise or our delicious Honey Mustard dressing designed to make those flavours zing!	
Raw Zoodles Salad <i>LF-GF</i>	50
Zoodles, otherwise known as zucchini noodles. Our chef is spiralizing zucchini and making you believe that you're eating noodles! But these are delicious, low-carb, gluten-free, fresh and raw-spiralized zucchini mixed with broccoli, red peppers, carrot and basil leaves with a tasty, tangy Italian herb dressing of olive oil, lime, parsley, garlic and honey.	
Vegan Curry <i>LF-GF</i>	60
Our homemade rich and flavourful curry full of French beans, cauliflower, broccoli, potatoes, carrots, crispy tempe slices and <i>the pièce de résistance</i> a pan fried banana.	
Served with steamed white rice.	

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KIDS

Chicken Fingers <i>LF</i>	50
Served with french fries.	
Fish and Chips <i>LF</i>	50
Anything that's been around since the 1860s can't be doing much wrong.	
Hamburger	50
100 gram beef patty, caramelized onions, lettuce and sliced tomatoes. Served with french fries.	
Cheeseburger	60
100 gram beef patty, mozzarella cheese, cheddar cheese, caramelized onions, lettuce, sliced tomato and pickles. Served with french fries.	
Pasta. Your choice of spaghetti or fusilli	
Carbonara	60
Creamy pasta tossed with pieces of bacon.	
Bolognese <i>LF</i>	60
Pasta with a slow cooked, flavoursome, silky minced beef and tomato sauce.	

extras

Nasi Putih <i>LF-GF</i>	10
Steamed white rice.	
French Fries <i>LF-GF</i>	20
Sambal Matah <i>LF-GF</i>	15
Bali's most famous sambal, shallots, torch ginger, chilis, kaffir lime and coconut oil.	
Sambal Bawang Goreng <i>LF-GF</i>	15
Fried sliced shallots, garlic and chilies, mixed garlic and ginger paste and traditionally processed coconut oil.	
Sambal Ulek <i>LF-GF</i>	15
Sauce Opor <i>LF-GF</i>	10

Homemade Desserts

Mary's Grandmother's Scrumptious Apple Pie Homemade goodness at its very best, made even better if you add ice cream!	50
Murni's Sensational Pineapple Pie Made even better if you add ice cream!	50
Murni's Unique Ooey-Gooey Cashew Pie Murni's recipe created in the old days when you couldn't get pecans in Bali.	50
Strawberry Banana Yoghurt Pie Frozen pie.	50
Lorrie's Cheese Cake With fresh strawberry sauce.	55
Chocolate Cake With rum rich frosting.	45
Banana Caramel Cake	35
Balinese Banana Fritters	30
Ice Cream Vanilla, chocolate and strawberry.	per scoop 20
Coconut Ice Cream	per scoop 25
Banana Crêpes With cinnamon and palm sugar.	40
Kue Dadar Gulung (Indonesian Pandan Crêpes) Fragrant Pandan-infused crepes stuffed with caramelized grated coconut and palm sugar.	40
Balinese Black Rice Pudding ^{GF} Who doesn't agree that this is one of the best foods in the world? Served with coconut milk and palm sugar.	30
Sago Pudding ^{GF} Served with coconut milk and palm sugar.	30
French Toast and Honey Best enjoyed before cholesterol checks!	45
Banana Split ^{GF} Banana, with three scoops of ice cream and chocolate sauce.	55
Chocolate Chip Cookie	10
Cinnamon and Vanilla Cookies (6 pieces)	5

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FROM THE LOUNGE BAR

S P I R I T S

APERITIF	CAMPARI or PERNOD	per shot	70
GIN	GORDON'S or BEEFEATER	per shot	70
VODKA	SMIRNOFF or ABSOLUT	per shot	70
RUM	BACARDI or MYER'S DARK	per shot	70
SCOTCH WHISKY	J & B RARE or CHIVAS REGAL	per shot	80
JOHNNIE WALKER	BLACK LABEL or RED LABEL	per shot	80
BOURBON WHISKEY CANADIAN CLUB or JACK DANIEL'S or JIM BEAM		per shot	80
LIQUEURS BAILEY'S IRISH CREAM or COINTREAU or GRAND MARNIER		per shot	90
KAHLUA, TIA MARIA or GALLIANO or MIDORI		per shot	90
TEQUILA JOSE CUERVO the best selling tequila in the world.		per shot	90

COCKTAILS . . .

ESPRESSO MARTINI Vodka, Espresso, Kahlua.	145
LYCHEE MARTINI Vodka, Lychee Liqueur, Lime Juice.	145
MARGARITA Tequila, Triple Sec, Lime Juice.	165
MUD SLIDE Vodka, Kahlua, Bailey's Irish Cream.	185
PINA COLADA Bacardi, Pineapple Juice, Coconut Milk.	155
LONG ISLAND ICED TEA Gin, Vodka, Tequila, Bacardi, Triple Sec, Lime Juice, Coke.	175
MELON COLADA Midori, Bacardi, Coconut Milk, Orange Juice, Lime Cordial, Fresh Honey-Dew Melon.	155
FROZEN FRUIT DAIQUIRI Strawberry, Pineapple, Banana, Mango, Bacardi, Lime Juice, Triple Sec.	145
MOONSTRUCK Bali Moon Coconut Liqueur, Vodka, Blue Curacao, Sour Sop Juice, served frozen.	155
PLUTO'S PUNCH Bali Moon Banana Liqueur, Rum, Triple Sec, Lime Cordial, Guava and Orange Juice.	155
BAILEY'S COMET Coffee and Banana Liqueur, Bailey's, Fresh Banana and Whipped Cream.	145
MOJITO Bacardi, Lime Juice, Mint Leaves and Simple Syrup.	145

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RED WINE & ROSÉ. . .

Plaga Rosé (Bali)

per bottle 335

Plaga Rose is fragrant with a crisp freshness that will remind you of the taste of cherry summer. It packs the flavour of floral notes and savoury characters. Rosé has a relatively light body and ends in a subtle, fizzy finish.

COLOUR : Pale salmon, evoking the young wines of Provence.

AROMA : A light aroma reveals red berries and slightly cut grass.

PALATE : The taste is naturally sweet, with an elegant full-mouth palate.

French untoasted Oak used in fermentation. Soft and fruity with a refreshing acidity.

Plaga Cabernet Merlot(Bali)

per bottle 335

Plaga Cabernet Merlot is modern, red, fresh and powerful, enriched with different degrees of toast in American and French Oak. A full body and well balanced natural sweetness are the most remarkable qualities of this wine.

COLOUR : Cherry-red color.

AROMA : There is a big complexity. We can smell all the oak influence with notable spice aromas like pepper and milk chocolate flavours, but also sweet expression like cinnamon and caramel; but at the same time, we can find all the berries from Merlot and herbal species characteristic from Chilean Cabernet.

PALATE : A natural slight sweetness empowers the big structure in the mouth. All the fruits and species are present in the sip and a quite long after taste.

Plaga Cabernet Sauvignon (Bali)

per bottle 335

Plaga Cabernet Sauvignon is a modern red, bold, with a good balance between fruity and aging notes, like liquorices, chocolates and spices. A friendly wine with along pleasant finish.

COLOUR : Ruby-red color.

AROMA : A complex aroma blends berries and plums, with hints of chocolates, black pepper and spices. Oak-aging introduces memories of complex toast and coffee notes, also some spices like vanilla.

PALATE : Young, fruity and soft on the palate, a delicate wine with good structure and chalky tannins, which taste fresh, round and well balanced.

Plaga Red Blend (Bali)

per glass 105

A simple red.

per ¼ carafe 135

COLOUR : Ruby .

per ½ carafe 265

AROMA : Aromas of red berries with some hints of varietal species and toasted because of 4 months in contact with wood.

PALATE : A light but tannic wine with very nice balance in the mouth.

Two Islands Shiraz (Australia/Bali)

per bottle 345

A spicy cherry and berry flavoured wine with a touch of pepper that is finished with a hint of vanilla.

Two Islands Cabernet Merlot (Australia/Bali)

per bottle 345

A characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins, and a seductive finish enhanced by French oak maturation.

Grapes : Cabernet Sauvignon & Merlot.

Colour : Deep ruby.

Acidity : Medium.

Tannin : High.

Ageing : 12 months in French oak.

Hatten Aga Rosé (Bali)

per bottle 335

Hatten's first wine and a refreshing Rosé style well suited to the tropics. Elegant oral aromas with citrus, bright berry spice flavours and a fresh, dry nish.

AROMA : Strawberry, Cherries, Guava, Watermelon, Cream.

PALATE : Cranberries, Yellow Plum, Guava, Rhubarb, White Pepper.

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WHITE WINE . . .

Plaga Sauvignon Blanc (Bali)

per bottle 335

Plaga Cabernet Blanc is refreshing and playful with a lot of character.

A highly palatable young wine, easy to drink, with a long fresh finish.

COLOUR : Pale yellow with slight green reflections.

AROMA : Elegant flavour with intense tropical fruits like passion fruit and guava, citrus and slight aromas of grass and minerality.

PALATE : A fresh fruity taste that perfectly balances, crispy acidity and sweetness.

Plaga Chardonnay (Bali)

per bottle 335

Plaga Chardonnay has a pure and simple flavour, with a taste that already has some evolution with oak. Fresh and highly suited for new drinkers.

A young modern Chardonnay, with a nice body and easy to drink.

COLOUR : Light gold, straw colour.

AROMA : Spicy and smoky notes from American oak blend nicely with tropical fruits. The characteristic pineapple and banana from Chardonnay have been seasoned with cinnamon and vanilla.

PALATE : Big body with a sweet entrance and lot of freshness.

Two Islands Chardonnay (Australia)

per bottle 345

This wine has tropical fruit aromas like banana and pineapple with a crisp clean finish.

Food match - white meat.

Two Islands Pinot Grigio (Australia)

per bottle 345

Spicy and aromatic, this medium bodied white wine has powerful fruit and a crisp finish. Grapes carefully selected from premium South Australian wine regions, predominantly the cool climate of the Limestone Coast.

Two Islands Sauvignon Blanc (Australia/Bali)

per bottle 345

Light bodied fresh juicy and intensely aromatic, this Sauvignon Blanc is perfect for any occasion. Grapes carefully selected from premium South Australian wine regions, predominantly the cool climate of the Limestone Coast.

Plaga White Blend (Bali)

A flavoured white, with Muscat base, perfect for drinking with friends, also for mixing with fruits or soft drinks.

per glass 105

Colour : Light yellow.

per ¼ carafe 135

Aroma : There's a delicate floral base that gives way to some tropical fruits.

per ½ carafe 265

Palate : Slightly sweet to support all evolving flavours, but with balanced fresh acidity. Better drink cold.

Hatten Aga White Wine (Bali)

per bottle 335

This wine is a classic dry white with lemon and citrus flavours and a crisp dry finish.

Food match - fish, white meats and spicy dishes.

All prices are Rp. 000

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Open: 9 am–10 pm

**Check out Murni's Warung Shop right here, our boutique hotel
Murni's Houses in Ubud, our Award-winning Tamarind Spa at
Murni's Houses, our Long-Stay accommodation in
Penestanan and our amazing on-line shop: all at**