



This point on the map takes you to the sea.

Where fishermen greet the first light of fire.

Where the market awakens the senses.

And every plate tells the story of the ocean

-8.7951568° , 115.2322179°



Steps from the water, rooted in local flavor.

Nestled along the beachfront, Ikan Restaurant & Bar at The Westin Resort Nusa Dua, Bali reflects the island's relaxed yet vibrant way of life. Fresh seafood, locally sourced ingredients, and artisanal creations come together in a menu inspired by the spirit of the ocean.

The culinary vision is led by Head Chef Sidik, Raviel, whose refined take on modern Indonesian cuisine is inspired by Bali's rich culinary heritage. Blending tradition with contemporary technique, his passion and craft are reflected in every dish.

Let the sea carry you, and may each moment linger long after you leave the shore.

Scan to discover more



NUSANTARA BITES

Pie Thee 95 | **1,159**

Lampung Beef Tartare 🌿 🍷 🍴

Lampung MB5 Wagyu with capers, gherkins, and Dijon mustard, finished with bilimbi and green chili sambal

Lawar Bali 🌿 🍷 🍴

Balinese vegetable salad with long beans, jackfruit, young coconut, and aromatic turmeric spice blend, finished with torch ginger

Lombok Oyster 🍷 🍴 95 | **1,159**

Served with Bogor pineapple sambal, finished with coriander leaves and green oil

Lawa Bale 🐟 🍷 🌿 150 | **1,829**

Cured local red snapper with coconut chili dressing, caviar, and bilimbi

Siomay Kukus 🍷 🐟 🍴 🍷 95 | **1,159**

Bandung-style chicken and prawn dumplings served with fish roe and chili oil

River Prawn Rissoles 🍷 🍴 🍷 🌿 🍴 95 | **1,159**

Stuffed with river prawns, Lombok Brie, and Indonesian herbs, served with jeruk purut mayo

Ba-Ta-Gor 🌿 🍷 🍴 🍷 🍴 95 | **1,159**

Chicken and prawn meatball with tofu wrapped in sheets, fried to perfection, and served with lotek sauce

Kroket Sei Sapi 🌿 🍷 🍴 🍷 150 | **1,829**

Crispy smoked NTT beef croquettes paired with bold red chili emulsion

Jagung Bakar 🍷 🍴 🍷 95 | **1,159**

Charred corn ribs served with smoked sambal bawang

Singkong Lada Garam 🍷 🍴 95 | **1,159**

Golden cassava cakes topped with garlic, black beans, lime leaf, citrus aioli, and chili

WARISAN SATE

Sate Maranggi 🍷 🌿 🍴 250 | **3,049**

West Java-style grilled beef skewers served with sambal tomat

Sate Ayam Madura 🌿 🍷 🍴 225 | **2,744**

Grilled chicken satay glazed with peanut sauce, served with sweet soy, sambal, and peanut sauce

Signature Sate Lilit 🍷 🍴 🍷 225 | **2,744**

Minced shrimp, fish, and squid wrapped around skewers, marinated in Balinese bumbu, and served with sambal matah

All Bali Mushroom Satay 🍷 🍴 153 | **1,866**

Grilled king oyster, shiitake, and button mushrooms served with sambal balado

TROPICAL TOSS

Rujak Pantai 🍷 🍴 153 | **1,866**

A vibrant selection of tropical Balinese fruits served with tangy rujak sauce for a refreshing exotic flavor

Asinan Bogor 🍷 🍴 153 | **1,866**

Mixed fruits and baby romaine with groundnuts, berries, raw mango, and asinan dressing

Add crab 🍷 🍴 30 | **366**

Dressing option: torch ginger tartar 🍷

Pecel Pincuk Madiun 🍷 🍴 🍷 🍴 150 | **1,829**

Long beans, baby spinach, bean sprouts, peanut crackers, egg, and tempeh bacem

BROTH & SPICE Heritage In a Bowl

Ikan Signature Laksa 🍷 🍴 🍷 🍴 450 | **5,488**

Bamboo Lobster

450 | **5,488**

Flamed lobster, scallop, green lip mussels, shrimp, egg noodle, beansprout, corn, pokchoy

Soto Ayam 🍷 🍴 180 | **2,195**

Indonesian chicken turmeric soup, rice noodle, boiled egg and tomato

Sayur Lodeh 🍷 🍴 🍷 150 | **1,829**

Coconut broth served with local vegetables and tempeh

Soup Buntut 🌿 🍷 225 | **2,744**

Indonesian oxtail soup infused with herbs and spices, served with potato, carrot, and melinjo crackers

TUMBUHAN & REMPAH

Sei Sukoon 🍷 🍴 🍷 225 | **2,744**

Slow-cooked breadfruit in aromatic sweet spiced bacem glaze, with palm sugar and tamarind, served with a smoky, creamy chili sambal

Garang Asem 🌿 🍷 🍴 🍷 225 | **2,744**

Deep fried local spice plant based meatballs, watercress salad and eggplant fritter served with coconut turmeric sweet and sour sauce

Pepes Tahu 🍷 🍴 160 | **1,951**

Steamed soy bean cake, shiitake, bitter beans and kemangi in banana leaf, served with opor sauce and fried potato

LIVE SEAFOOD

Lobster 🍷

Bamboo Lobster

220 | **2,684**

Mutiara Lobster

250 | **3,049**

Choice of glaze: spiced honey rempah | Bugis-style tangy sauce | mentega

🍷: Contain nut 🌿: Contain gluten 🍴: Contain seafood 🍷: Vegan 🍴: Vegetarian 🍷: Spicy 🍴: Contain pork 🍷: Marriott Bonvoy Point
🐟: Contain fish 🍷: Contain soy 🍷: Contain egg 🍷: Contain tree nut 🍷: Contain sesame 🍷: Contain dairy

Prices are in thousand Rupiah, 21% government tax and service charge is applicable.

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PESISIR

Kuwe Bakar Saus Mentega 🐟🔥🍴 350 | ⓑ4,268

Grilled coffee wood-charred Selat Bali pompano with Indonesian butter glaze, sambal Jimbaran, Indonesian vegetable salad, and sambal roa

Udang Bakar Kaleo 🍷🔥🍴 350 | ⓑ4,268

Coffee wood-charred tiger prawns with sweet soy glaze, served with Indonesian vegetable salad and Sumatran coconut sauce

Ikan Saus Telur Asin 🍷🐟🥚🍴 350 | ⓑ4,268

Pan seared barramundi with creamy salted egg sauce, watercress salad

Kakap Bakar Madu

Rempah 🍷🐟🔥🍴 400 | ⓑ4,878

Coffee wood-charred red snapper with spiced honey rempah glaze, Bugis-style tangy sauce, and Indonesian vegetable salad

Balakutak 🍷🐙🔥🍴 350 | ⓑ4,268

Locally sourced squid, slow-cooked in West Javanese spices with coconut cream, bitter beans, served with watercress salad

Lobster Batik 🍷🐟🔥🍴 690 | ⓑ8,415

Grilled coffee wood-charred Batik lobster served with spiced honey rempah glaze, Bugis-style tangy sauce, and Indonesian vegetable salad

Seafood Platter 🍷🐟🔥🍴 2,160 | ⓑ26,341

Grilled Tabanan coffee wood-charred pompano, bamboo lobster, tiger prawns, squid, green mussels, and grilled corn, accompanied by sambal roa, sambal matah, and sambal terasi

Choice of glaze: spiced honey rempah or mentega

HERITAGE OF INDONESIA

Nasi Goreng Kampung 🍷🔥🍴 295 | ⓑ3,598

Heritage-style chicken fried rice served with fried chicken, chicken satay, sunny side up egg, and sambal terasi

Nasi Campur Pork 🍷🐷🔥🍴 350 | ⓑ4,268

Steamed rice with Balinese pork ribs, satay, Indonesian vegetable salad, egg, crackers, and sambal matah

Nasi Goreng Mawut 🍷🔥🍴 210 | ⓑ2,561

A flavorful combination of chicken fried rice and egg noodles, served with tiger prawn, sunny side up egg, house-made pickles, and melinjo crackers

Nasi Campur 🍷🔥🍴 385 | ⓑ4,695

Steamed rice with tender beef rendang, spit roasted chicken, Indonesian vegetable salad, egg, crackers, and sambal matah

Mie Goreng Jawa 🍷🔥🍴 210 | ⓑ2,561

Javanese-style fried egg noodles with chicken, served with tiger prawns, sunny side up egg, pickles, sambal terasi, and prawn crackers

DAGING NUSANTARA

Accompanied by red or white steamed rice

Rendang 🍷🔥 400 | ⓑ4,878

Slow-cooked Lampung A4 Wagyu short ribs infused with Sumatran herbs and spices, served with garlic string beans

Ayam Woku 🍷🔥 295 | ⓑ3,598

Manado-style half grilled chicken with woku sauce, kemangi, and sambal merah

Bebek Goreng Klungkung 🍷🔥🍴 350 | ⓑ4,268

Crispy fried duck paired with smoky sambal Klungkung and fragrant curried long beans

Tongseng Lamb 🍷🔥🍴 400 | ⓑ4,878

Tongseng-spiced lamb chop served with tomato and pickled red cabbage

SIDES

Nasi Merah Putih 65 | ⓑ793

Red & white jasmine rice

Urap 🍷🔥🍴 95 | ⓑ1,159

Tropical vegetable salad with spinach, pakis fern, black-eyed peas, bean sprouts, grated coconut, garlic, chili, and candlenut

Oseng 🍷🔥 95 | ⓑ1,159

Sautéed seasonal tropical vegetables with garlic, shallot, chili, and leek

Tumis Buncis 🍷🔥 95 | ⓑ1,159

Sautéed string beans with garlic

Salada 🍷🔥 95 | ⓑ1,159

Mixed garden salad with lettuce, cherry tomato, cucumber, and radish

Choice of dressing:

1. Torch ginger tartar 🍴
2. Lemon dressing

Gulai Daun Singkong 🍷🔥 95 | ⓑ1,159

Slow-cooked cassava leaves in Padang-style spices with turmeric, garlic, shallot, candlenut, and coconut milk

SAMBAL 30 | ⓑ366

- Roa 🐟🔥
- Matah 🐟🔥
- Telor Asin 🍴🍴
- Goreng Asap 🍷🔥
- Mentega 🍴
- Terasi 🍷🔥
- Tempong 🍷🔥
- Kacang 🍷🔥
- Mercon 🍷🔥

SPICY LEVEL

🍷 Level 1 🍷🔥 Level 2 🍷🔥🔥 Level 3

🐟: Contains nut 🍷: Contains gluten 🍷🔥: Contain seafood 🍴: Vegan 🍷: Vegetarian 🍷🔥: Spicy 🐷: Contain pork ⓑ: Marriott Bonvoy Point

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