

Many of the herb, salad & vegetable menu items are grown in our garden behind the spa. This has been a 3-year exercise battling the dry & salty island conditions, however we believe we are finally winning!

Feel free to take your glass of wine / beer & walk through our garden. If our chef (gardener) Putu is there he'd love to explain how we're nurturing & propagating vegetable & herb seedlings in order to conquer the climatic challenges

Bread (All bread is made at ko-ko-mo in our own bakery)

HOT LOAF - freshly baked olive oil bread	Rp 35,000
TOMATO BRUSCHETTA - w/ fresh basil	Rp 55,000
GARLIC BREAD - garlic & fresh garden herbs	Rp 45,000

Sandwiches - All served w/ french fries

KKM CLUB SANDWICH w/ bacon, egg, tomato, lettuce, chicken & mayo	Rp 100,000
CHEESE BURGER w/ lettuce, tomato, beef, egg & bacon	Rp 100,000
STEAK SANDWICH w/ egg, tomato, onion & lettuce	Rp 100,000
FISH BURGER w/ crumbed snapper, tomato, tartare sauce, onion & lettuce	Rp 100,000
CHICKEN SCHNITZEL BAGUETTE w/ crumbed chicken breast, tomato, lettuce & mayo	Rp 100,000

Indonesian /Asian

PRAWN BALADO Pan-fried prawns w/ traditional Indonesian chili sauce, fresh lime, apple & coriander	Rp 170,000
AYAM TALIWANG Chicken breast in coconut, chili, garlic, turmeric & candle nut w/ rice & an eggplant & green bean salad	Rp 150,000
BEEF RENDANG Slow cooked Australian tenderloin marinated in chili, coconut cream, ginger, lemongrass & Indonesian spices w/ rice & a side of banana & fresh coconut	Rp 165,000
NASI GORENG Traditional Indonesian fried rice wrapped in a thin omelette w/ pickled vegetables & fried chicken	Rp 120,000
OLAH OLAH Indonesian vegetable specialty w/ beans, spinach, chili, candlenut & a coconut sauce with fresh coriander	Rp 70,000
NASI CAMPUR Mixed Indonesian specialities w/ yellow rice, deep fried chicken, prawn balado, grilled calamari, beef rendang, olah-olah, grilled fish & sambal	Rp 185,000
VEGETARIAN CURRY w/ vegetables, tofu & spinach & potato dumplings	Rp 120,000

Pastas entrée & main sizes

SEAFOOD RAVIOLI <i>Spinach ravioli filled w/ prawn & seafood mousse w/ a cream, tomato, coriander & saffron sauce</i>	Rp	100,000	150,000
KING PRAWN PASTA <i>Penne pasta w/ fontina cheese, fresh basil, black olives in a traditional Italian tomato sauce</i>	Rp	100,000	155,000
SPAGHETTI BOLOGNESE <i>Traditional - style w/ Australian beef, fresh herbs & tomato topped w/ grana padano parmesan</i>	Rp	90,000	130,000
SMOKED SALMON PASTA <i>Penne pasta w/ salmon, spinach, tomato, cream, fresh dill & steamed edamame</i>	Rp	100,000	145,000
PESTO - Spaghetti w/ basil pesto, roasted pinenuts & parmesan	Rp	75,000	120,000

Salads

QUINOI SALAD <i>Sundried tomatoes, red onions, sunflower seed, avocado, carrot, coriander, sultanas w/ a balsamic vinegar & olive oil dressing</i>	Rp	100,000
KOKOMO CAESAR SALAD <i>Home-grown varieties of cos lettuce, crispy bacon, garlic croutons, anchovies, poached egg, grana padano parmesan & grilled chicken</i>	Rp	115,000
CAPRESE SALAD <i>Sliced tomatoes & fresh buffalo mozzarella, topped w/ fresh basil & virgin olive oil & served on a bed of freshly picked baby rocket leaves</i>	Rp	95,000
KKM STYLE BEEF SALAD <i>Australian marinated & grilled tenderloin served with green papaya, fresh mint, cucumber, red onion, chili & baby spinach</i>	Rp	120,000
NICOISE SALAD <i>Tuna, Kalamata olives, boiled egg, green beans, baby spinach, potato, oven roasted tomatoes & mixed baby lettuce leaves</i>	Rp	125,000
PUMPKIN & FETA CHEESE SALAD <i>Roasted pumpkin, lettuce, spinach, feta cheese, avocado, sun dried tomatoes, sunflower seeds w/ lime, coriander & red wine vinaigrette</i>	Rp	120,000

Sides

FRENCH FRIES <i>W/ garlic mayonnaise</i>	Rp	50,000
STEAMED VEGETABLES <i>Daily fresh garden greens w/ extra virgin olive oil</i>	Rp	65,000
RICE PILAF <i>Italian style oven baked rice mixed with fresh herbs</i>	Rp	40,000
GREEN SALAD <i>Mixed ko-ko-mo garden greens & herbs w/ a vinaigrette</i>	Rp	60,000
BOK CHOY <i>Home grown - Asian style w/ mushrooms, soy and oyster sauce</i>	Rp	65,000
MASHED POTATOES <i>Creamy mashed local potatoes</i>	Rp	45,000
GREEN BEANS <i>W/ olive oil & roasted pine nuts</i>	Rp	60,000

Entrees

DIM SUM – Prawn filled steamed dumplings & spring rolls w/ dipping sauces	Rp 95,000
HOME-MADE HUMMUS & GUACAMOLE KKM hummus w/ marinated Kalamata olives, guacamole & home-made bread	Rp 100,000
PUMPKIN, CORN & HOME-GROWN SPINACH SOUP W/ ginger, coconut & coriander soup w/ a side of croutons & cream	Rp 90,000
GRILLED CALAMARI On a bed of lettuce w/ a coconut, ginger, lemongrass, lime & garlic sauce	Rp 105,000
TUNA SASHIMI A-grade sashimi tuna w/ pickled ginger, seaweed, soy sauce & wasabi	Rp 120,000
VEGETARIAN VIETNAMESE RICE-PAPER ROLLS Wrapped cucumber, tomato & carrot w/ fresh herbs & lemongrass vinaigrette	Rp 95,000
PAN FRIED GARLIC TIGER PRAWNS w/ garlic butter, fresh herbs & toast	Rp 120,000
PRAWN & VEGETABLE SPRING ROLLS w/ a sweet chili sauce	Rp 105,000
BEEF CARPACCIO Thinly sliced Australian tenderloin, rocket & grana padano parmesan	Rp 105,000
DEEP-FRIED CALAMARI Lightly marinated w/ lime & dill aioli on a bed of spinach & mixed leaves	Rp 105,000

Mains

SEARED & ROASTED BEEF TENDERLOIN (Australian Harvey tenderloin) W/ mash potatoes, steamed bok choy & a fresh thyme demi-glaze	Rp 230,000
BBQ'D SEAFOOD PLATTER - Snapper fillet, prawns, calamari & tuna W/ a green salad, french fries & dipping sauces	Rp 260,000
GRILLED SNAPPER FILLET W/ coconut-infused brown rice, fresh coriander & parsley salsa verde, served with steamed vegetables	Rp 190,000
GRILLED FILLET OF BARRAMUNDI W/ a fresh spinach & potato fritter, basil pesto & steamed greens	Rp 190,000
FISH & CHIPS Deep fried snapper fillet w/ french fries & a lime & fresh herb mayonnaise	Rp 180,000
SASHIMI GRADE BASIL INFUSED TUNA Marinated in oyster sauce, ginger, coriander, soy, pan-fried & served with rice pilaf & steamed Asian greens	Rp 210,000
PAN-FRIED CHICKEN BREAST W/ white wine, fresh thyme & mushroom sauce, served w/ steamed bok choy & mashed potatoes	Rp 200,000
YELLOW THAI-STYLE CURRY AND STEAMED RICE W/ chicken, coriander, potato, fresh vegetables & traditional Thai spices	Rp 170,000
RACK OF LAMB Stuffed w/ rice, spinach & mushrooms, served with a red wine & rosemary demi-glaze, mashed potato & steamed vegetables	Rp 215,000