

HOTAPA

kitchen

Discover the vibrant flavors of Asian Fusion at Hotapa Kitchen. Inspired by diverse culinary traditions, our dishes blend bold spices and refined techniques to create a unique dining experience. Whether you're a foodie or a curious traveler, join us for a taste journey in the heart of Ubud.



SCAN FOR RESERVE

V

Vegetarian

G

Gluten Free

VG

Vegan

P

Contains Pork

N

Contains Nuts



BREAKFAST

V SIMPLE THING 60

2 eggs your way, house sourdough toast, butter, charred cherry tomato

SUPREME SCRAMBLE 90

Silky scrambled eggs, mascarpone, brown butter, tobiko, microgreens, sourdough toast

V HUMMUS 90

Hummus on sourdough toast, smoked paprika crumbs, marinated tomato, tahini, house pickles, chickpeas, and mixed greens

P BIG HOTAPA BREAKIE 120

Sourdough toast, onion marmalade, bacon, sausages, 2 eggs your way, house pickles, smoked ham, microgreens

V AVO ON TOAST 80

House labneh, sourdough toast, charred cherry tomato, avocado, harissa, basil, pickled onions, mixed salad

V BABA GHANOUSH 85

Sourdough toast, roasted mushroom, baba ghanoush, crispy onions, poached egg, parmesan cheese

V TAMAGO 70

Japanese omelette, miso butter, pickled onion, sesame, chives

V HEARTY BEANS 90

Sourdough toast, white bean stew, kale, poached egg, and parmesan cheese

V VG BAGEL 60

Toasted bagel, sautéed mushrooms, herb & chickpea purée, crispy tempeh, pickled onions

V BUTTERMILK PANCAKE 65

Classic buttermilk pancakes with maple syrup, berry compote, strawberries, mint, and whipped cream

V HALLOUMI 70

Toasted bagel, scrambled eggs, halloumi, tomato relish, and shaved parmesan

SMOOTHIE BOWL

VG SUMMER VIBES 85

Frozen local mango, pineapple, and banana, blended with lemon and apple juice. Topped with homemade granola, mixed fruits, and coconut cream

VG BEET DETOX ... 85

Strawberries, banana, dates, beetroot, coconut water, and lemon juice. Topped with fresh sliced fruit and mixed seeds

VG PINK PATAYA 85

Red dragon fruit, banana, dates, and apple juice. Topped with homemade granola, sliced fruits, shredded coconut, and



HOTAPA SPECIALTIES

N Pad Thai Soft Shell Crab 145

Stir-fried rice noodles with shrimp, bean sprouts, peanuts, and pickled turnip, topped with crispy soft-shell crab.

Ginger Scallion Lobster 295

Pan-seared baby lobster in Chinese-style ginger scallion sauce, served with fragrant Hainanese rice.

Pan-seared King Mackerel Colo-Colo 145

Overnight-marinated king mackerel, served with jasmine rice, compressed tomato, cucumber, Colo-Colo salsa, and poached water spinach.

Ikkan Kukus 155

Steamed barramundi fillet with soy sauce, ginger, coriander root, sesame oil, bok choy, and Hainanese rice.

N Massaman Curry 155

Pan-seared boneless chicken leg in rich Thai Massaman curry with shallots, carrots, peanuts, Thai herbs and spices, coconut milk, and cumin, served with Hainanese rice.

Herby Confit Half Local Duck 135

Half duck, slow-cooked for 3 hours using the confit method, marinated with local herbs. Served with jukut (long beans) Kalasan-style, steamed rice, crackers, Balinese spicy salsa, and sambal merah.

N Balinese Half Local Duck Nyat-Nyat 135

A local favorite. Slow-cooked duck in traditional base genep Balinese spices, served with poached water spinach, sambal embe, peanuts, and steamed jasmine rice.

VEGAN

VG Tempeh Kebab 105

Parmesan risotto served with grilled tempeh kebab, sautéed vegetables, mixed green salad, avocado salsa, and teriyaki sauce.

VG Tempeh Tofu Rendang 95

Slow-cooked tempeh and tofu in aromatic rendang spices and coconut cream. Served with poached water spinach, steamed rice, and melinjo crackers.

V Vegetarian Green Curry 95

Homemade green curry with tofu, baby corn, enoki mushrooms, eggplant, kaffir lime, green chili, cherry tomatoes, basil, and coconut cream. Served with steamed rice.

VG Stir-fried Kangkung 85

Balinese-style stir-fried water spinach with soy-marinated tofu, steamed rice, and tempeh crumble.

VG Chinese-style Broccoli 95

Grilled broccoli tossed with soy sauce, garlic chips, sesame oil, and olive oil.



SALADS

N Prawn and Mango 95

Grilled prawns with mango, cucumber, carrot, cherry tomatoes, bean sprouts, coriander, roasted almonds, and Thai-style dressing. Served with steamed rice.

Grilled Beef Salad 120

Grilled Angus ribeye served with green mango, pickled carrot, cucumber, lemongrass, basil, mint leaves, and sesame dressing.

Citrus Smoked Salmon 110

Smoked salmon with mixed greens, avocado, cucumber, orange slices, radish, sesame seeds, and citrus soy dressing.

N Asian Chicken Salad 85

Pan-grilled boneless chicken leg with romaine, red cabbage, red pepper, carrot, onion, cilantro, roasted cashews, and lemongrass dressing.

Chicken Teriyaki Salad 95

Pan-grilled chicken in teriyaki glaze, served with mixed greens, avocado, kale, pickled carrot, cucumber, and radish, tossed in

Crusted Tuna Tataki 95

Seared crusted tuna served with soy ginger glaze and wasabi mayo.

Asian Chicken Wings 75

Spiced and marinated chicken wings glazed with sweet chili ginger sauce and served with wasabi mayo.

Cheese Beef Spring Rolls 85

Crispy spring rolls filled with beef bulgogi, cheese, and pickled jalapeños. Served with spicy mayo.

Bulgogi Kimchi Fries 85

Crispy fries topped with Angus ribeye bulgogi, melted cheese, kimchi, and spicy mayo.

HOTAPA TACOS (2 pcs)

Chicken Teriyaki Tacos 75

Crispy nori tacos filled with teriyaki chicken, kale slaw, pickled cucumber, avocado, caramelized onion, and Japanese mayo.

Tempura Prawn Tacos 85

Crispy nori tacos with tempura prawn, coleslaw, avocado, onion jam, spicy mayo, and mixed seeds.

Tuna Karaage Tacos 85

Crispy nori tacos with tuna karaage, coleslaw, caramelized onion, avocado, and spicy mayo.

BITES AND SIDES

V Tempura Vegetables 75

Crispy enoki mushrooms, zucchini, capsicum, kale, and nori, served with ponzu and wasabi mayo.

Prawn & Chicken Gyoza (5 pcs) 85

Pan-fried dumplings filled with prawn, chicken, cabbage, ginger, and carrot. Served with soy sesame dressing.



YAKITORI (2 pcs)

Kushiyaki 110
Grilled Angus ribeye skewers with green chili and soy sauce.

Chicken Thigh 65
Grilled chicken thigh with leek, shoyu tare (sweet soy glaze), and garlic oil.

P Pork Belly 90
Marinated pork belly with leek and shoyu tare.

DIMSUM (4 pcs)

P Pork & Shrimp Dumpling 65
Steamed dumplings filled with pork, shrimp, ginger, and carrot. Served with soy sesame dressing.

Beef Kimchi Dumpling 75
Dumplings filled with kimchi and beef bulgogi, served with soy sauce.

VG Veggie Dumpling 60
Mushroom, carrot, and spinach dumplings served with soy sesame dressing.

STEAM BUNS (2 pcs)

P Crispy Pork 85
Confit pork belly with romaine lettuce, pickled cucumber and carrot, topped with hoisin sauce.

Crispy Chicken Leg 75
Steamed buns filled with crispy chicken thigh, romaine, pickled cucumber, and tartar sauce.

V Tofu Katsu 65
Crispy tofu with avocado, pickled red onion, romaine, and kimchi mayo.

Beef Bulgogi 95
Steamed buns with beef bulgogi, pickled carrot and cucumber, cilantro, and spicy mayo.

SUSHI ROLLS (8 pcs)

Beef Teriyaki Roll 120
Seared Angus ribeye with teriyaki sauce, carrot, baby green beans, and wasabi mayo.

Salmon Crispy Roll 110
Salmon mixed with mayo and cucumber, topped with smoked salmon, tempura flakes, tobiko, and ponzu sauce.

Grilled Tuna Roll 95
Grilled tuna with pickled cucumber and avocado, topped with mango salsa.

Chicken Teriyaki Roll 90
Teriyaki chicken with pickled cucumber and avocado, finished with Japanese mayo.

V Veggie Roll 75
Nori seaweed and sushi rice with sesame seeds, red capsicum, avocado, and cucumber, served with ponzu sauce.

POKE BOWLS

VG Tofu Poke 110
Japanese rice with kale and enoki mushroom tempura, tofu, avocado, edamame, nori, mixed seeds, and ponzu dressing.

Salmon Poke 125
Cured salmon with Japanese rice, avocado, edamame, mixed salad, pickled cucumber and carrot, crispy nori, and ponzu dressing with ponzu sauce.

Tuna Poke 120
Seared ahi tuna with Japanese rice, avocado, edamame, mixed salad, pickled cucumber and carrot, served with sesame dressing.



SMALL PLATES

Tom Yum of Prawn & Squid 120

Homemade tom yum paste with mushrooms, cherry tomatoes, prawns, calamari, lemongrass, kaffir lime, and coriander leaves.

Chicken Green Curry 95

Homemade green curry with chicken, baby corn, broccoli, zucchini, fish sauce, and fresh basil.

Duck Red Curry 125

Authentic Thai red curry with duck breast, baby corn, eggplant, basil, fish sauce, and kaffir lime.

Garlic Butter King Prawns 155

U-10 king prawns with garlic, olive oil, grilled leek, parsley, paprika, and garlic chips.

Lamb Chop Curry 165

Slow-cooked lamb chops in rich curry with coriander, lemongrass, carrots, baby potatoes, Thai herbs and spices, cumin, and coconut milk.

Grilled Calamari 120

Grilled calamari with chili flakes, tomato, basil, capers, and sweet soy sauce.

Cauliflower 95

Slow-charred cauliflower served with curry sauce, tempeh crumble, hummus, pickled onion, and microgreens.

LARGER PLATES

Hainanese Chicken Rice 135

Hainanese rice with roasted chicken leg, bok choy, spring onion, pickled ginger, cucumber, and chicken broth.

Sous-vide Duck Breast 155

Tender duck breast cooked sous-vide, served with aromatic black soy, sweet potato purée, green beans, baby carrots, mushrooms, and chili oil.

Kung Pao Duck 145

Roasted marinated duck leg served with Hainanese rice, dried chili, and cashew nuts.

Grilled Pork Ribs 165

Grilled marinated baby pork ribs with papaya salad, potato fries, and BBQ sauce.

Crispy Pork Belly 145

Confit pork belly served with Hainanese rice, hoisin sauce, and sautéed bok choy.

The Ribeye 305

Seared Angus ribeye served with potato fries, mixed baby vegetables, fresh salad, chimichurri, and rendang jus.

Grilled Octopus 185

BBQ-glazed octopus with mashed potatoes, smoked paprika, tempeh crumble, grilled asparagus, zucchini, baby carrots, and lemon.

Pan-roasted Barramundi 155

Pan-roasted barramundi with soy sauce, ginger, sesame seeds, sautéed Asian greens, mashed potatoes, and lemon.

Salmon Teriyaki 185

Pan-seared salmon with teriyaki sauce, served with sautéed spinach, asparagus, baby carrots, and parmesan risotto.



FRIED RICE AND NOODLE

P **Pork Rib Fried Rice** 135
Classic fried rice topped with grilled pork ribs and crackers.

Beef Rendang Fried Rice 135
Authentic beef rendang served with fried rice, sautéed Asian vegetables, and crackers.

Duck Leg Fried Rice 125
Confit duck leg served with flavorful fried rice, chili soy sauce, and crackers.

Chicken Fried Noodle 95
Egg noodles stir-fried with chicken, vegetables, garlic, and sweet soy sauce. Served with crispy shallots, pickles, crackers, and a sunny-side-up egg.

P **Pork Rib Fried Noodle** 135
Egg noodles with grilled pork ribs, vegetables, garlic, and sweet soy sauce. Served with crispy shallots, pickles, and crackers.

N **King Prawn Pad Thai** 145
Stir-fried rice noodles with king prawns, tofu, bean sprouts, peanuts, and pickled turnip.

RAMEN

P **Pork Chashu Ramen** 120
Rich pork and chicken bone broth with pork chashu, bok choy, spring onion, boiled egg, nori, enoki mushrooms, and miso paste.

Kimchi Ramen 95
Chicken bone broth with kimchi, enoki mushrooms, nori, boiled egg, and spring onion.

Chicken Karaage Ramen 115
Chicken bone broth with crispy chicken karaage, miso paste, bok choy, enoki mushrooms, boiled egg, spring onion, and nori.

Chicken Curry Ramen 115
Chicken bone broth with chicken curry, enoki mushrooms, bok choy, boiled egg, nori, and chili oil.

PASTA

Duck Ragu Pappardelle 105
Homemade rolled pappardelle with braised duck ragu, spring onions, and parmesan cheese.

Prawn Spaghetti 110
Grilled prawns with cherry tomatoes, anchovies, chili, and rolled spaghetti.

P **Miso Carbonara** 95
Crispy bacon with miso paste, nori, parmesan cheese, and rolled spaghetti.

N **Green Chili Pesto Chicken** 95
Grilled chicken with basil, almond green chili pesto, rolled spaghetti, parmesan, and pangrattato (crispy breadcrumbs).

Rendang Linguine 115
Homemade linguine with beef rendang, cherry tomatoes, parmesan, and tomato salsa.

BURGER

P **Brioche Beef Burger** 120
Homemade beef patty with cheddar cheese, crispy bacon, caramelized onion, pickled cucumber, Japanese mayo, served on a brioche bun with French fries.

Fried Chicken Burger 105
Crispy fried chicken with red cabbage, cheddar cheese, jalapeño mayo, served on a brioche bun with French fries.

Fish Burger 110
Battered fish fillet with coleslaw, pickled cucumber, tomato, cheddar cheese, wasabi mayo, and French fries.

Soft Shell Crab Burger 125
Tempura soft shell crab with romaine lettuce, pickled cucumber, avocado, coleslaw, tomato, sriracha mayo, and French fries.



SANDWICH

V **Vege Club Sandwich** 85
Homemade white toast with grilled paprika, onion, zucchini, cheddar cheese, and Japanese mayo. Served with French fries.

P **Tapa Club Sandwich** 95
Egg, bacon, BBQ chicken, cheddar cheese, and jalapeño mayo on toasted bread. Served with homemade fries.

Avo Fish Toastie 105
Homemade sourdough with avocado, buttermilk-fried barramundi, cheddar cheese, coleslaw, and Japanese mayo. Served with French fries.

Steak Sandwich 115
Grilled sliced beef tenderloin, melted mozzarella, roasted paprika, tartar sauce, and pickles on toasted sourdough. Served with French fries.

PIZZA

Teriyaki Chicken Pizza 105
Teriyaki sauce, boneless chicken leg, onion, sweet corn, mozzarella cheese, Japanese mayo, topped with shredded nori.

Duck Pizza 125
BBQ duck with caramelized onion, red onion, cilantro, mozzarella cheese, and garlic oil.

P **Pulled Pork Pizza** 120
Homemade BBQ sauce, pulled pork, pineapple, jalapeños, mozzarella cheese, and bacon crumble.

Vegetarian Pizza 95
Wild mushrooms, smoked capsicum, onion, melted mozzarella, and tomato sauce.

DESSERT

Strawberry Pavlova 70
Crispy meringue with cream, fresh strawberries, and passion fruit.

Churros 65
Authentic Spanish-style churros served with Nutella.

No-Bake Matcha Cheesecake 75
Cream cheese, fresh cream, condensed milk, matcha powder, crumble base, compressed melon, and mixed fruits.

Chocolate Brownies 65
Rich dark chocolate brownie with strawberries and vanilla ice cream.

Black Rice Pudding 65
Sweet Indonesian black rice with coconut milk, caramelized banana, mango, coconut flakes, and vanilla ice cream.

Honey Matcha Crème Brûlée 70
Silky matcha custard topped with torched sugar, served with vanilla ice cream.

Mango Sticky Rice 65
Traditional Thai-style sticky rice with fresh mango and sweet coconut milk.



CLASSIC COCKTAILS

Margarita 105
Tequila, triple sec, agave syrup, lime juice

Mojito 105
Rum, lime, mint, simple syrup, soda water
Also available: Strawberry Mojito, Passion Fruit Mojito

Long Island Iced Tea 105
Vodka, gin, tequila, rum, triple sec, lime juice, Coke

Screwdriver 105
Vodka, orange juice

Daiquiri 105
Rum, lime juice, simple syrup

Cuba Libre 105
Rum, lime, Coke

Caipiroska 105
Vodka, lime, brown sugar

Tequila Sunrise 105
Tequila, grenadine, orange juice

Caipirinha 105
Rum, lime, simple syrup

Cosmopolitan 105
Vodka, triple sec, lime juice, cranberry juice

Whiskey Sour 105
Whiskey, lime juice, simple syrup, bitters

Sex on the Beach 105
Vodka, triple sec, orange juice, cranberry juice

Classic Martini 105
Gin, dry vermouth

Tom Collins 105
Gin, lemon juice, simple syrup, soda water

Espresso Martini 105
Vodka, coffee liqueur, espresso, simple syrup

Piña Colada 105
Rum, coconut cream, pineapple juice, coconut liqueur

Black Russian 105
Vodka, coffee liqueur

Blue Lagoon 105
Vodka, blue curaçao, lime juice, Sprite

Kamikaze 105
Vodka, triple sec, lime juice, simple syrup

Negroni 105
Gin, sweet vermouth, Campari

Old Fashioned 105
Whiskey, bitters, simple syrup

Pink Lady 105
Gin, lemon juice, grenadine syrup

FROZEN DAIQUIRI

Mango, Mixed Berry,
Strawberry, Passion Fruit,
Blue Curaçao 115

FROZEN MARGARITA

Mango, Mixed Berry,
Strawberry, Passion Fruit,
Blue Curaçao 115





HOTAPA MOCKTAILS

Red Sour 75
Strawberry, lime juice, mint leaves, watermelon, simple syrup

Basil Lemonade 75
Basil, lime juice, simple syrup, topped with Sprite

Lime Lemonade 75
Lime juice, mint leaves, simple syrup

Virgin Colada 75
Pineapple juice, coconut cream, simple syrup

Virgin Mojito 75
Lime wedges, mint leaves, mint syrup, simple syrup, topped with soda water

Jamu Paradise 75
Homemade kombucha, turmeric jamu, butterfly pea flower, lemon juice

Hotapa Tropical Lemonade 75
Passion fruit, passion syrup, homemade mixed berry jam, basil leaves, lemon juice, topped with Sprite

Herbojito 75
Basil leaves, lime wedges, mint syrup, brown sugar, topped with soda water

Cucumber Mint Lemon Fizz 75
Cucumber, mint leaves, mint syrup, lemon juice, simple syrup, topped with soda water

BEER

Bintang 50
San Miguel Light 65
San Miguel Pilsener 65
Heineken 75
Sapporo 75
Asahi 75

MILKSHAKES

Vanilla, Chocolate, Strawberry, Banana, Mixed Berry, Coffee Caramel 55

TROPICAL FRUIT JUICE

Watermelon, Banana, Papaya, Orange, Pineapple, Lemon, Mango, Strawberry, Dragon Fruit 40

HEALTHY BLEND

Green Detox 55
Apple, cucumber, mint leaves, lime

Orange Detox 55
Orange, turmeric, ginger, carrot

Beet Detox 55
Beetroot, watermelon, ginger, lemon juice

Herb Space 55
Basil leaves, strawberry, lemon juice, honey

SOFT DRINK

Coke, Coke Zero, Sprite, Soda Water, Tonic Water 25



TROPICAL FRUIT SMOOTHIES

Tropical Smash 55
Dragon fruit, mango, banana, coconut milk

Berry Necessary 55
Mixed berries, banana, vanilla syrup, coconut milk

SINGLE FLAVORS:
**Mango, Banana,
Strawberry, Mixed Fruit** 55

COFFEE

HOT - 30 | ICED - 35
EXTRAS: VANILLA SYRUP,
CARAMEL SYRUP 10

Cappuccino, Latte, Flat
White, Mochaccino, Long
Black, Piccolo, Macchiato,
Affogato, Single Espresso,
Doppio

TEA

HOT - 30 | ICED - 35

Black Tea, Green Tea,
Mint Tea, Ginger Tea

WHOLE COCONUT

Fresh Young Coconut - 35
Coconut with Lime, Mint and Honey - 45

HOUSE BLEND TEA

HOT - 30 | ICED - 35

Ayurveda, Chamomile,
Healing, Energizing, Rosella
Chai, Ginger Lemongrass,
The Calming Blue

WELLNESS LATTE

HOT - 35 | ICED - 40

Turmeric Latte, Raw Cocoa
Latte, Matcha Latte, Blue
Chai Latte, Dirty Blue Chai
Latte

Honey Cinnamon Matcha
Matcha tea, cinnamon powder, honey, milk

Beetroot & Ginger Latte
Fresh beetroot powder, raw cocoa, ginger, milk

Iced Matcha Earth Latte
*Homemade mixed berry jam, matcha tea, honey,
butterfly pea flower, milk*

MINERAL WATER

Still Water (330 ml) 35
Still Water (750 ml) 55
Sparkling Water (330 ml) 35
Sparkling Water (750 ml) 55





SPARKLING WINE

Jepun Sparkling Wine	550
Tunjung Sparkling Wine	550

RED WINE

Two Island Cabernet Merlot	125	550
Two island Shiraz	125	550
Two Island Pinot Noir	155	600
Aga Red	110	420

WHITE WINE

Two Island Chardonnay	125	550
Two island Sauvignon Blanc	125	550
Two Island Riesling	125	550
Two Island Pinot Grigio	125	550
Aga White	110	420

ROSÉ

Hatten Rosé	110	420
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SANGRIA

Red Sangria	150
White Sangria	150

All prices are subject to a 21% service charge and government tax.