




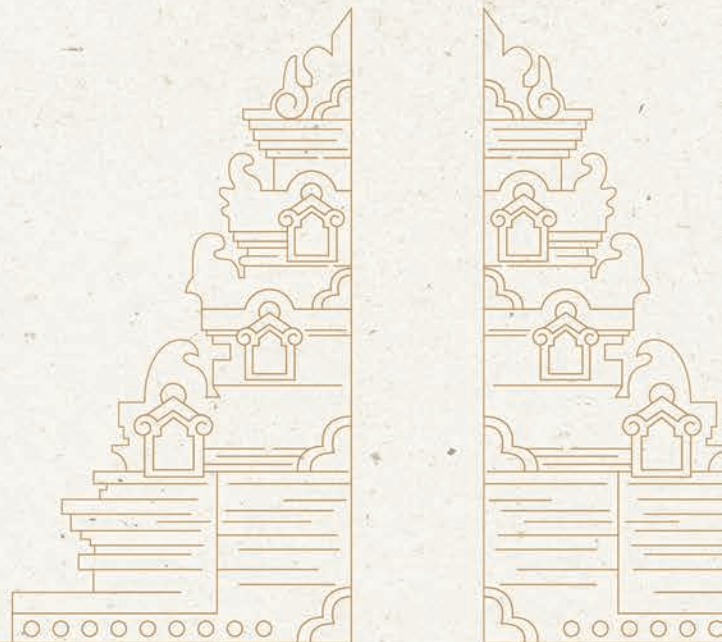
Welcome to



DINNER MENU

WIN - Taste of Bali
2285 Peachtree Road NE, Unit 100,
Atlanta, GA 30309
404-709-2525

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contact@wintasteofbali.com
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WIN - TASTE OF BALI, THE CONCEPT

At WIN - Taste of Bali, husband and wife Robert and Fify Manan share their love for the history, culture, and food from our Wonderful Indonesia. WIN reflects the long history of spice routes from Indonesia to the Netherlands and to the world. This shapes the concept of WIN in showcasing the truest forms of cuisine rich with spices and culture from the vast 17.000 islands of Indonesia.

Taking inspiration from the vibrant beach clubs and the cultural heritage of Arak liquor in Bali, our bartenders created a sensational cocktail list with a unique Balinese twist on classic favorites. Indulge in our Signature cocktails Bali Jito, Espresso Martini, Bali Sunset and Bali 75. Let every sip transport you to the paradise island of Bali.

Whether you're looking for a place to eat, drink or chill with friends, family, colleagues

or even if you're to indulge in an intimate meal with someone special, WIN - Taste of Bali is the place to be.

Our menu is curated by Indonesia Culinary Institute (ICI), consisting of Indonesian master chefs and gastronomes. ICI was one of the initiators for the Indonesia Spice Up The World program by the Indonesian government in 2021. Our chefs elevate traditional Balinese and Indonesian cuisine into modern delicacies, ranging from our world-famous Rendang, Rijsttafel, Saté to our Signature Bali Ribs, Duck and Seafood.

Enjoy the very best exquisite cuisine and drinks of Wonderful Indonesia here at WIN - Taste of Bali. Expertly crafted by our chefs and bartender, we promise you a dining experience not less than in Bali or Amsterdam.

Selamat Makan, Enjoy Your Meal.



Robert & Fify Manan
WIN - Taste of Bali Owners



A Perfect Venue for Various Events



A Best Site for Romantic Dinner



A Favorite Spot for Hangout



A Cozy Place for Lunch & Dinner



A Great Experience for Happy Hour



COCKTAILS

Signatures



■ BALI SUNSET

\$11

vodka, peach schnapps,
orange juice, pineapple
juice, grenadine



■ BALI JITO

\$11

white rum, fresh lime juice,
strawberries & basil mojito

■ BALI ESPRESSO
MARTINI

\$11

Bali espresso, coffee liqueur,
irish cream and hints of caramel



■ LYCHEE MARTINI

\$11

vodka, fresh lychee juice,
elderflower, citrus



■ **BALI 75** **\$11**

gin, passionfruit,
citrus, prosecco



■ **MANGGARITA** **\$11**

tequila, lime juice,
mango puree, triple sec



■ **NANAS COLADA** **\$11**

coconut rum, coconut milk,
lime juice, pineapple juice



■ **KUNO FASHIONED** **\$11**

bourbon, simple syrup & bitters
with pandan extract

✿ **COCKTAILS ZERO** **\$10**
• NON-ALCOHOLIC •

■ **BLUE 17000 ISLANDS**

lemon, lime and blue curaçao
topped with soda over ice

■ **TOBA SUNRISE**

mango, orange, pineapple,
cranberry topped with lime soda



■ **NUSA COLADA**

iced shaken pineapple,
coconut milk and lime



■ **MANGGALIKA**

mango puree, lime, and
topped with soda over ice



☀ COFFEE TEA & OTHERS

Our **Bali Kintamani coffee** comes from an area that's located in the northern highlands of Bali, where all the right factors needed for the **perfect coffee production process are found, including a cool climate and rich volcanic soil.** The land between two main volcanoes, Batukaru and Agung, is where most of the Kintamani coffee cultivation is carried out. **The Balinese brew is a 100% Arabica, single-origin specialty coffee with an incredibly smooth body.** Its signature **citrus and spice** tasting notes really shine thanks to the handful of family farmers who take the time to pick only the **ripest coffee cherries** one-by-one.

Our coffee beans are specialty grade and brewed according to the rigorous standards of Specialty Coffee Association of America (SCAA)

COFFEE by Dua Coffee DC

	Hot 8 oz	Iced 16 oz
<i>Signatures</i>		
BALI ESPRESSO SINGLE Bali Kintamani single origin	\$2.50	
BALI ESPRESSO DOUBLE Bali Kintamani single origin	\$3.00	
BALI AMERICANO Bali Kintamani single origin	\$3.00	\$3.50
BALI SWEET COCO LATTE Bali espresso, milk & coco syrup	\$3.75	\$4.25
BALI LATTE original, vanilla, hazelnut or caramel	\$3.50	\$4.00
BALI CAPPUCINO Bali espresso, 150°F steamed milk	\$3.50	

WIN COFFEE BEANS

Bring A Taste Of Bali To Your Home & Office

BALI KINTAMANI BEANS	\$14/8 oz
FLORES KOMODO BEANS	\$14/8 oz

FLAVORED ICED TEA

	(16 oz)
<i>Signatures</i>	
Iced LYCHEE TEA	\$4.00
Iced PEACH TEA	\$4.00

INDONESIAN TEA served hot

	(8 oz)
GREEN TEA	\$4.00
JASMINE TEA	\$4.00
CINNAMON TEA	\$4.00

SODA & OTHERS

SAN PELLEGRINO Sparkling Natural Mineral Water	\$5/25 oz
ACQUA PANNA Still Natural Mineral Water	\$5/34 oz
ICED TEA	\$3
ICED SWEET TEA	\$3
COKE/DIET COKE/SPRITE/ LEMONADE/GINGER ALE	\$3

COCKTAILS ZERO Non-Alcoholic

BLUE 17000 ISLANDS lemon, lime and blue curaçao topped with soda over ice	\$10
TOBA SUNRISE mango, orange, pineapple, cranberry topped with lime soda	\$10
NUSA COLADA iced shaken pineapple, coconut milk and lime	\$10
MANGGALIKA mango puree, lime, and topped with soda over ice	\$10

ALCOHOLIC BEVERAGES

DUTCH BEERS

AMSTEL LIGHT , Light Lager pale golden, rich and hoppy, light bitterness. Netherlands (3,5%)	\$6
HEINEKEN , Pale Lager clear pale golden, light bodied and balanced. Netherlands (5%)	\$6

ATLANTA CRAFT BEERS

MONDAY NIGHT BREWING - Blood Orange IPA punchy blood orange notes, an overall juicy hop bomb (7,4%)	\$8
JEKYLL BREWING - Southern Juice IPA grapefruit and bright citrus nose, hazy with juicy hops (6,3%)	\$8
CREATURE COMFORTS - Tropicália IPA balanced, soft and juicy, fruity with citrus and ripe passion fruit (6,6%)	\$8

BALI VIBES *Happy Hour*

MONDAY – FRIDAY 4:30 - 6:30 PM
Selected Cocktails and Wines \$6, Beers \$3

COCKTAILS

all cocktails at WIN are hand-crafted with top-liquor brands, and elevated with tropical fruits and spices to bring you the vibrant flavors of late-night Bali and Amsterdam vibes. It's definitely the perfect way for you to unwind after a day at work or when relaxing with your loved ones or friends.

Signatures

BALI JITO white rum, fresh lime juice, strawberries & basil mojito	\$11
BALI 75 gin, passionfruit, citrus, prosecco	\$11
BALI ESPRESSO MARTINI Bali espresso, coffee liqueur, irish cream and hints of caramel	\$11
BALI SUNSET vodka, peach schnapps, orange juice, pineapple juice, grenadine	\$11
LYCHEE MARTINI vodka, fresh lychee juice, elderflower, citrus	\$11
MANGGARITA tequila, lime juice, mango puree, triple sec	\$11
NANAS COLADA coconut rum, coconut milk, lime juice, pineapple juice	\$11
KUNO FASHIONED bourbon, simple syrup & bitters with pandan extract	\$11

WHITE & ROSÉ WINES

	Glass	Bottle
PROSECCO SPARKLING , La Marca, Italy mid dry, light body, mid-high acidity	\$10	\$34
PINOT GRIGIO , Maso Canali, Italy mid dry, mid-light body, mid-high acidity	\$10	\$36
SAUVIGNON BLANC , Souverain, California mid dry, mid-light body, bright acidity	\$9	\$32
CHARDONNAY , William Hill, California mid dry, medium body, medium acidity	\$10	\$36
RIESLING , St. Urbans-Hof, Germany off-dry, light body, bright acidity	\$9	\$32
ROSÉ , Sofia, California mid dry, medium body, bright acidity	\$11	\$40

RED WINES

	Glass	Bottle
PINOT NOIR , Sea Sun, California mid dry, medium body, low tannins, mid-high acidity	\$9	\$32
MERLOT , Francis Coppola, California mid dry, medium body, low tannins, mid acidity	\$11	\$40
MALBEC , Gascon, Argentina mid dry, mid body, mid tannins, mid-low acidity	\$11	\$40
CABERNET SAUVIGNON , Bonanza, California mid dry, full body, mid-high tannins, mid acidity	\$10	\$36

Signatures

■ SG1. BEST RIBS IN TOWN

\$21

BALI GRILLED PORK BABY BACK RIBS

beachside style juicy chargrilled baby back ribs with aromatic herbs, brown sugar and sweet soy glaze

served with brussel sprouts and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



■ SG2. THE FLYING FISH

\$29

CRISPY WHOLE RED SNAPPER

crispy whole red snapper fried to perfection, best enjoyed hands-on and with our homemade sambals

served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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■ SG3. **JIMBARAN SEAFOOD PLATTER**

\$29

GRILLED SCALLOPS, FISH FILLET, SHRIMP AND CALAMARI

experience our most complete Bali seafood experience, including sea scallops, fish, plump shrimp and calamari grilled to perfection with our iconic signature Jimbaran glaze

served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



■ SG4. **BALI CRISPY DUCK**

\$29

HALF DUCK CONFIT ON THE BONE

the iconic unmistakably Bali 'rice fields' style marinated crispy duck, fragrant with spices and fall off the bone tender, sliced for your convenience and perfect paired with sambal matah!

served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



vegetarian

slightly spicy

peanut

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■ SG5. **BALI ROASTED LAMB CHOP**

\$29

'Kambing Guling'
roast manis' sambal sauce

served with grilled pineapple salad and your choice of side:
steamed rice / fried rice / yellow coconut rice / crispy smashed potato



■ SG6. **RIJSTTAFEL**

\$30

(RICE TABLE - DINE IN ONLY)

Dutch word that literally translates to rice table, a festive meal of nine scrumptious small dishes paired with aromatic fried rice in perfect harmony

BEEF RENDANG 

world-famous tender braised beef in rich coconut cream and warm spices

CHICKEN SATÉ 

grilled seasoned chicken breast saté

BALI STYLE BRAISED PORK



Bali style tender pork cubes slowly braised in brown sugar and spices

FISH CURRY



white fish fingers tempura, light and zesty curry sauce

SHRIMP SAMBAL



shrimp sautéed in sweet and savory chilli jam with aromatic herbs

GADO GADO SALAD  

iceberg lettuce, tofu, red bell pepper, cherry tomato, light peanut dressing

'LODEH' VEGGIE STEW  



squash and carrot braised in light coconut broth

FRIED RICE *Nasi Goreng*  

fried rice with hen egg and fragrant mild sambal paste

PICKLED VEGGIES *Acar*  

cucumber, carrots and red bell pepper in light pickle brine

PEANUT SAUCE  



■ SG6V. **PLANT BASED RIJSTTAFEL**

\$30

(VEGETARIAN RICE TABLE - DINE IN ONLY)

available upon request, a festive meal of chef's selection plant-based dishes accompanied with aromatic fried rice in perfect harmony and please allow 30 minutes of preparation time

■ SG7. **MALUKU 'COLO-COLO' GRILLED JUMBO SHRIMP**

\$25

lightly chargrilled lump jumbo shrimp with sweet and savory glaze, served with 'Colo-Colo' style mild shallot, chili and tomato salsa, served with grilled pineapple salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



■ SG8. **LOMBOK GRILLED CORNISH HEN**

\$23

Ayam Taliwang Lombok

tender half cornish hen grilled with Lombok island sweet and savory marinade

served with mini salad and your choice of side:

steamed rice / fried rice / yellow coconut rice / crispy smashed potato



■ SG9. **BORNEO LOBSTER 'MIE /
NASI GORENG' FRIED
NOODLES / RICE**

whole lobster tail paired with decadent Indonesian spiced fried noodles with eggs, vegetables and your choice of protein:

- *Chicken / Plant Based* \$27
- *Beef / Lamb / Shrimp* \$29

Without Lobster Tail

- *Chicken / Plant Based* \$20
- *Beef / Lamb / Shrimp* \$22

Carbs Choice:
Noodle or Rice



■ SG10. **PAPUA GRILLED
EUROPEAN SEA BASS**

\$29

chargrilled sea bass with sweet glaze, topped with fresh mild red chili and tomato salsa, served with grilled pineapple salad and your choice of side:

*steamed rice / fried rice / yellow
coconut rice / crispy smashed potato*



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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✿ **SMALL
PLATES**



■ **SPT. SMALL PLATES TASTING** **\$22**

choose any three kinds, recommended for sharing



■ **SP1. VEGETABLE SPRING ROLLS** **\$8**
Lumpia Sayur

spring rolls of mushroom and veggies, served with sweet and sour dip



■ **SP2. CRISPY CORN FRITTERS** **\$8**
Bakwan Jagung

crispy and plump fritters of whole sweet corn kernels, mild chilli sambal dip

■ **SP3. CURLY CORN** **\$7**
Jagung Keriting

charred 'curly' corn on the cob, savory crispy crumbles



vegetarian

slightly spicy

peanut

gluten friendly

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■ SP5. **PATATAS BRAVAS**  \$7
Kentang Goreng

tender and crispy baby potatoes,
served with homemade sambal aioli

■ SP4. **CHARGRILLED TOFU BITES**  \$7

firm tofu cubes, drizzled
with spiced 'kecap manis'



■ SP6. **BRUSSEL SPROUTS TEMPURA**  \$8

crispy brussel sprout tempura,
served with sweet and sour dip



■ SP8. **PORK WONTONS**  \$9
Pangsit Goreng

crispy wontons of
marinated pork mince,
served with sweet and
sour dip



■ SP7. **CHICKEN & EGG PILLOWS**  \$9
Martabak Telur

crispy pillows of chicken,
egg and spring onion,
served with a tangy relish



■ SP9. **'KREMES' CRISPY CHICKEN**  \$9
Ayam Goreng Kremes

crispy chicken sprinkled with
savory 'kremes' tempura bits,
mild sambal dip





SMALL PLATES OF THE SEA



■ **SS6. PADANG SOFT SHELL CRAB TEMPURA**

\$12

whole soft shell crab tempura, mild chilli and coconut padang sauce

■ **SS1. SHRIMP RICA-RICA**  **\$10**

Udang Bakar Bumbu Bali

popular Bali style chargrilled shrimp glazed with savory balinese spices



■ **SS3. FISH TEMPURA** **\$10**

Ikan Goreng Tepung

crispy battered white fish fingers served with homemade sambal aioli



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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■ SS4. **CRUNCHY CALAMARI**
Cumi Goreng Tepung

\$10

crunchy hand-breaded calamari,
sambal mayo sauce, mixed salad



■ SS5. **SEA SCALLOPS
DABU-DABU** GF

\$10

pan seared sea scallops, dabu-dabu relish
of tomato, shallot, red radish and lime

■ SS2. **BALI ROASTED FISH** GF

\$10

Ikan Bakar Bumbu Bali

pan roasted seasonal white fish fillet with
Bali spices, 'Dabu-Dabu' relish of shallots,
lemongrass, red bell pepper and lime



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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■ SS7. **LOBSTER TEMPURA**

\$14

crispy battered whole lobster with petit salad and sweet chili



■ SST. **SMALL PLATES OF THE SEA TASTING**

\$28

choose any three kinds, excluding SS6 & SS7. Recommended for sharing.



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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SATÉ BAR

• SIX SKEWERS •

SBT. SATÉ TASTING

\$32

choose any three kinds,
recommended for sharing



SB1. PLANT BASED SATÉ

\$10

chargrilled mushrooms, drizzle of 'kecap manis' and crispy shallots



SB2. CHICKEN SATÉ Sate Ayam

\$10

chicken breast glazed with 'kecap manis' and spices, paired with creamy peanut sauce and crispy shallots



SB3. 'MARANGGI' BEEF SATÉ Sate Sapi Maranggi

\$12

tender beef skewers in a crust of coriander seeds and brown sugar



SB4. LAMB SATÉ Sate Kambing

\$12

succulent lamb marinated with aromatic herbs and chargrilled to perfection

 vegetarian

 slightly spicy

 peanut

 gluten friendly

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✿ RIJSTTAFEL
LARGE PLATES
À la carte

■ RL1. BEEF RENDANG **\$25**

world-famous tender braised beef in rich coconut cream and warm spices

served with your choice of side:
steamed rice / fried rice / yellow coconut rice



■ RL2. YELLOW CHICKEN CURRY **\$20**

chicken breast in mild creamy yellow curry sauce

served with your choice of side:
steamed rice / fried rice / yellow coconut rice



■ RL3. BALI STYLE BRAISED PORK **\$22**

Bali style tender pork cubes slowly braised in brown sugar and spices

served with your choice of side:
steamed rice / fried rice / yellow coconut rice



vegetarian



slightly spicy



peanut



gluten friendly

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■ RL4. **GRILLED SALMON
BALADO**

\$25

fillet of salmon with Indonesian herb
sauce on a bed of yellow or fried rice

served with your choice of side:
*steamed rice / fried rice / yellow
coconut rice*



■ RL5. **SHRIMP SAMBAL**

\$22

shrimp sautéed in sweet and
savory chilli jam with aromatic
herbs

served with your choice of side:
*steamed rice / fried rice / yellow
coconut rice*



■ **RL6. FISH CURRY**

\$22

white fish fingers tempura, light and zesty curry sauce

served with your choice of side:
steamed rice / fried rice / yellow coconut rice

■ **RL7. PLANT BASED RENDANG**

\$25

world-famous tender braised jackfruit in rich coconut cream and spices

served with your choice of side:
steamed rice / fried rice / yellow coconut rice



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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SOUPS &
SALADS

SA1. **INDONESIAN CHICKEN SOUP**
Soto Ayam

\$7

aromatic light chicken soup with slices of chicken breast, egg, thin glass noodles and shredded cabbage, served with shrimp cracker crumble, perfect with a squeeze of lime



SA2. **AROMATIC MUSHROOM SOUP**  
Soto Jamur

\$7

aromatic soup with medley of mushrooms, glass noodles, shredded cabbage, lime



SA3. **GRILLED PINEAPPLE SALAD**  

\$9

grilled pineapple, mixed salad, cherry tomatoes, light and tangy apple vinaigrette

protein choices:

- *Chicken Saté* +\$3
- *Shrimp* +\$5
- *Beef Saté* +\$5



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SHAREABLE SIDES

■ SH5. **STEAMED RICE**  

fluffy steamed jasmine rice

\$3

■ SH2. **YELLOW RICE**  

'nasi kuning' savory coconut rice

\$5

■ SH1. **FRIED RICE**  

'Nasi Goreng' fried rice with egg and fragrant mild sambal paste

\$5

■ SH3. **SMASHED POTATO**  

crispy smashed potatoes

\$7

■ SH4. **SAUTÉED VEGGIES**  

seasonal choice of vegetables

\$7

■ SH6. **SHRIMP CRACKERS**

\$3

■ SH7. **PITA BREAD**

\$3

soft flat breads perfect for dipping or as wrap for sandwiches

SAMBAL OF INDONESIA

■ HS1. **'TERASI' SAMBAL (Mild)** 

savory dip of mild red bell peppers blended with fragrant shrimp paste

■ HS3. **KECAP MANIS SAMBAL (Med)** 

sweet soy dipping sauce with mild red bell peppers, shallots, and lime juice

■ HS2. **BALI SAMBAL 'MATAH' (Mild)**  

fragrant relish dip of shallots, lemongrass, red bell pepper mixed with lime vinaigrette

■ HS4. **CANDLENUT SAMBAL (Hot)**  

savory dip of exotic candlenuts combined with medium chilli peppers



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DESSERT

■ PD3. **CRÊPE ROLLS**  
Dadar Gulung

\$8

crêpe rolls with caramelized coconut and brown sugar filling, homemade coco sorbet



■ PD1. **HOMEMADE SORBET**  

\$4

one scoop of homemade Indonesian 'Es Puter' sorbet of coco milk

flavor choices:

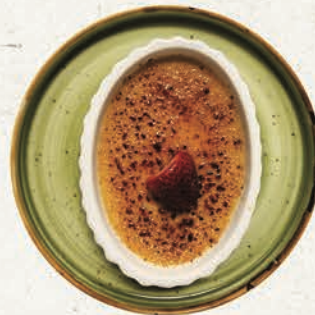
- original coconut
- es teler: jackfruit, coconut and avocado
- klappertaart: rum & raisin



■ PD2. **SORBET TASTING**  

\$9

one scoop each of homemade Indonesian 'Es Puter' sorbet of coco milk in *original coconut, es teler and klappertaart*



■ PD4. **SARIKAYO BRÛLÉE** 

\$8

exotic spices infused crème brûlée Indonesian islands style, crispy top layer

 vegetarian

 slightly spicy

 peanut

 gluten friendly

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• Must be 21 years or older to consume alcohol. Warning: Drinking spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk and during pregnancy, can cause birth defects. Drinking excessively will cause harm to your body and mind. Please drink mindfully.
Seek help from a professional if you have a problem, or if you think you might have one.

TASTE ADVENTURE OF THE 17.000 ISLANDS OF INDONESIA

WEST SUMATERA

Padang

Nasi Rames
YELLOW CHICKEN CURRY-RICE PLATE



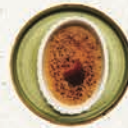
Rijsttafel Large Plates
BEEF RENDANG



Nasi Rames
BEEF RENDANG RICE PLATE



Desserts
SARIKAYO BRÛLÉE



SPECIAL CAPITAL REGION OF JAKARTA

Jakarta

Signatures
FLYING FISH



Signatures
RIJSTTAFEL



WEST JAVA

Purwakarta

Saté Bar
MARANGGI BEEF SATÉ



Bandung

Desserts
DADAR GULUNG CRÊPE ROLLS



CENTRAL JAVA

Tegal

Small Plates
CHICKEN & EGG PILLOWS



Semarang

Small Plates
VEGETABLE SPRING ROLLS



Lunch Specials
NASI GORENG



SPECIAL REGION OF YOGYAKARTA

Yogyakarta

Small Plates
AYAM KREMES



Lunch Specials
MIE GORENG



Klaten

Desserts
ES PUTER SORBET



KALIMANTAN

Pontianak

Signatures
BORNEO LOBSTER 'MIE GORENG' FRIED NOODLES





NORTH SULAWESI

Manado

Small Plates
**CRISPY CORN
FRITTERS**



Small Plates of The Sea
**SEA SCALLOPS
DABU-DABU**



MALUKU

Ambon

Signatures
**MALUKU 'COLO-COLO' GRILLED
JUMBO SHRIMP**



PAPUA

Manokwari

Signatures
**PAPUA GRILLED
EUROPEAN SEA
BASS**



Nusa Tenggara

LOMBOK

Signatures
**LOMBOK GRILLED
CORNISH HEN**



BALI

Signatures
**JIMBARAN SEAFOOD
PLATTER**



Signatures
**BALI ROASTED
LAMB CHOP**



Signatures
BALI BABY BACK RIBS



Signatures
BALI CRISPY DUCK



Nasi Rames
**BALI BRAISED PORK
RICE PLATE**



Small Plates of The Sea
BALI ROASTED FISH



EAST JAVA

Lamongan

Soups & Salads
CHICKEN SOTO



Madura

Saté Bar
CHICKEN SATÉ



Saté Bar
LAMB SATÉ



Terima Kasih
Thank you



Sampai berjumpa lagi
See you soon



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