



Welcome to



# LUNCH MENU

WIN - Taste of Bali  
2285 Peachtree Road NE, Unit 100,  
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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

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

### WIN COFFEE BEANS

Bring A Taste Of Bali To Your Home & Office

<b>BALI KINTAMANI BEANS</b>	\$14/8 oz
<b>FLORES KOMODO BEANS</b>	\$14/8 oz

### FLAVORED ICED TEA

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

### INDONESIAN TEA served hot

	(8 oz)
<b>GREEN TEA</b>	\$4.00
<b>JASMINE TEA</b>	\$4.00
<b>CINNAMON TEA</b>	\$4.00

### SODA & OTHERS

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

\* 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.  
\* An automatic gratuity of 18% will be added to all parties up to 4 and 20% parties of 5 or more.

## COCKTAILS ZERO Non-Alcoholic

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

## ALCOHOLIC BEVERAGES

### DUTCH BEERS

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

### ATLANTA CRAFT BEERS

<b>MONDAY NIGHT BREWING</b> - Blood Orange IPA punchy blood orange notes, an overall juicy hop bomb (7,4%)	\$8
<b>JEKYLL BREWING</b> - Southern Juice IPA grapefruit and bright citrus nose, hazy with juicy hops (6,3%)	\$8
<b>CREATURE COMFORTS</b> - 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*

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

## WHITE & ROSÉ WINES

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

## RED WINES

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



 **NASI RAMES**  
• RICE PLATE •

all rice plates are served with **Yellow Savory Coconut Rice**, three sides consisting of 'Lodeh' Veggie Stew chayote and carrot braised in light coconut broth, **Caramelized Tofu & Potato** 'orek' style in aromatic herbs and sweet soy glaze, and light pickles

■ NR2. **BEEF RENDANG** RICE PLATE

**\$15**

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

■ NR1. **PLANT BASED RENDANG RICE PLATE**  

**\$15**

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

■ NR3. **YELLOW CHICKEN CURRY RICE PLATE**  **Ayam Gulai**

**\$13**

chicken thigh in mild creamy yellow curry sauce



■ NR5. **BALI STYLE BRAISED PORK RICE PLATE** **\$14**

Bali style tender pork cubes slowly braised in 'kecap manis' and spices



■ NR4. **CRISPY CHICKEN RICE PLATE** **\$13**  
*Ayam Kremes*

crispy chicken sprinkled with savory 'kremes' tempura bits



■ NR6. **FISH CURRY RICE PLATE** **\$15**

white fish fingers tempura, light and zesty curry sauce



■ NR7. **SHRIMP SAMBAL RICE PLATE** **\$15** GF

shrimp sautéed in savory chilli jam with aromatic herbs



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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\* An automatic gratuity of 18% will be added to all parties up to 4 and 20% parties of 5 or more.

✿ LUNCH  
SPECIALS

MON TO SAT  
11:30AM - 2:30PM

■ LS2. BALI SUNRISE FRIED NOODLES  
*Mie Goreng*

fragrant fried noodles made complete with a sunny side up  
and sides of fresh pickled veggies

*protein choices:*

- Chicken / Plant Based \$14
- Beef / Lamb / Shrimp \$16



✿ LUNCH  
SPECIALS

MON TO SAT  
11:30AM - 2:30PM

■ LS1. BALI SUNRISE FRIED RICE

*Nasi Goreng*

fragrant fried rice made complete with a sunny side up  
and sides of fresh pickled veggies

*protein choices:*

- Chicken / Plant Based \$14
- Beef / Lamb / Shrimp \$16



 vegetarian

 slightly spicy

 peanut

 gluten friendly

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 **POWER LUNCH**  
TWO-COURSES

\$15

MON TO SAT 11:30AM - 2:30PM  
AVAILABLE FOR DINE IN ONLY

**COURSE ONE (SELECT ONE)**

- LA1. **INDONESIAN CHICKEN SOUP** *Soto Ayam*
- LA2. **MUSHROOM SOUP** *Soto Jamur*  
- LA3. **GRILLED PINEAPPLE SALAD**  
- LA4. **CURLY CORN** *Jagung Keriting* 
- LA5. **BRUSSEL SPROUTS TEMPURA** 
- LA6. **PATATAS BRAVAS** *Kentang Goreng* 
- LA7. **CHARGRILLED TOFU BITES** 

**COURSE TWO (SELECT ONE)**

- LM1. **YELLOW CHICKEN CURRY RICE PLATE** *Ayam Gulai* 
- LM2. **CRISPY CHICKEN RICE PLATE** *Ayam Kremes*
- LM3. **PLANT BASED RENDANG RICE PLATE**   +\$2
- LM4. **BEEF RENDANG RICE PLATE**  +\$2
- LM5. **BALI STYLE BRAISED PORK RICE PLATE** +\$2
- LM6. **FISH CURRY RICE PLATE** +\$2

**DESSERTS**

- LD1. **HOMEMADE SORBET**  +\$3
- LD2. **CRÊPE ROLLS** *Dadar Gulung* +\$5
- LD3. **SARIKAYO BRÛLÉE** +\$6



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

 vegetarian

 slightly spicy

 peanut

 gluten friendly

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## DESSERT

■ PD3. **CRÊPE ROLLS**   **\$8**

*Dadar Gulung*

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

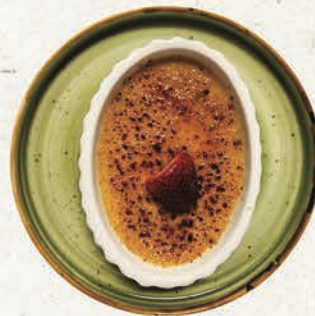


■ PD1. **HOMEMADE SORBET**   **\$4**

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 crême brûlée Indonesian islands style, crispy top layer

 vegetarian

 slightly spicy

 peanut

 gluten friendly

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Terima Kasih  
Thank you



Sampai berjumpa lagi  
See you soon



ENJOYED YOUR  
BALI IN ATLANTA EXPERIENCE?

A review on our Google Page  
will be greatly appreciated!