

Breakfast

Complimentary

Seasonal Fresh Fruits

Local Yogurt
with Palm Sugar Syrup

Eggs
Any Style - Scrambled / Fried / Poached / Boiled / Omelette

Toast
with Butter and Homemade Jam

Coffee or Tea

At additional cost

Fresh Juice *v*
Please check with staff for seasonal availability

Green Smoothie *v*
Avocado, Pear, Cucumber, Local Greens, Fresh Lime Juice, Chia Seeds

Super-charged Banana Smoothie *v*
Banana, Berries, Local Yoghurt, Honey, Peanut Butter

Warm Quinoa-Coconut Porridge *v*
Toasted Coconut, Local Honey, Fresh Fruit

Pancakes *v*
Plain / Banana / Coconut

Crepes *v*
Butter and Local Honey / Lemon and Sugar

French Toast *v*

Bubur Ayam
Balinese Chicken Porridge

Eggs Benedict
Poached Eggs with Hollandaise and choice of
Ham or Bacon, on Toast

Shashuka *v*
Poached Eggs in a Spiced Tomato Sauce

Sides
Crisp Bacon / Grilled Sausages / Garden Salad

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Balinese

As part of our mission to better engage and appreciate local communities, we are delighted to announce a menu that offers a selection of authentic Balinese dishes, designed and prepared by our local staff. We urge our guests to try them as they originally are—spicy!

Ayam Sisi Sambal Matah

Pan-fried chicken shredded and served with raw sambal.

Ayam Tutu

A popular dish of smoked chicken that is highly seasoned and spiced.

Balung Nangka

Young jackfruit boiled with pork, chicken and Balinese spices.

Bebek Tutu

The duck version of ayam tutu.

Bergedel Kelapa

Coconut fritters.

Bubur Bali [🌿]

A Balinese porridge with peanut sauce and vegetables, typically served for breakfast.

Bubur Sagu [🌿]

A sago porridge served with grated coconut and palm sugar for breakfast or dessert.

Bubur Sum Sum [🌿]

A sweet coconut rice porridge served with palm sugar for breakfast or dessert.

Gerang Asem

Chicken boiled with Balinese spices.

Gerang Base Tomat

Salted fried fish with Balinese tomato sauce.

Jukut Ares

Boiled young banana stem with Balinese spiced chicken and pork.

Lak Lak [🌿]

A Balinese rice pancake served with grated coconut and palm sugar for breakfast.

Pisang Lawe [🌿]

Boiled banana served with grated coconut for breakfast or dessert.

Plecing Kacang Panjang [🌿]

Boiled long beans mixed with Balinese spices and coconut milk.

Srombotan [🌿]

Balinese gado-gado served with peanut sauce.

Telur Rebus Bumbu Bali

Hard-boiled eggs with Balinese spices.

Tum Ayam

Steamed minced chicken wrapped in banana leaf with Balinese spices.

Tum Babi

Steamed minced pork wrapped in banana leaf with Balinese spices.

Urutan

Pork sausage mixed with Balinese spices.

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Lunch ~ Dinner

Asian Set Menu

Your selection of dishes will be served with steamed Balinese white rice or red rice.

Appetizers (choose two):

Beef Rawon

Traditional Indonesian Beef Soup

Bergedel

Sweet Corn [✓] / Potato and Pork Patties

Chicken Satay

Grilled Chicken Skewers served with Peanut Sauce

Gado Gado [✓]

Salad of Local Vegetables with Peanut Sauce

Mango and Avocado Salad [✓]

with Chilli-Lime Vinaigrette

Soto Ayam

Chicken Soup with Bean Sprouts

Mains (choose two):

Ayam Goreng

Fried Chicken

Ayam Rica Rica

Indonesian-Style Spicy Chicken

Babi Kecap

Stewed Pork in Sweet Soy Sauce

Curried Tofu [✓]

with Crispy Basil and Roasted Chillies

Kare Terung [✓]

Balinese-Style Eggplant Curry

Keralan Eggplant Curry [✓]

with Baby Potatoes

Opor Ayam

Chicken in Coconut Curry

Pepes Ikan

Grilled Fish wrapped in Banana Leaf with Balinese Spices

Sate Lilit

Grilled Chicken and Pork Cutlets / Fish wrapped around Lemongrass Skewers

Semur Tahu Tempeh [✓]

Tofu and Tempeh Stew

Wok-Tossed Lemongrass Marinated Tofu [✓]

with Sweet Basil and Crushed Peanuts

Side Dish (choose one):

Kare Beans [✓]

Sautéed Green Beans

Lawar

Balinese-Style Salad

Plecing Kangkung [✓]

Water Spinach with Chilli Paste

Sautéed Local Greens

Stir-Fried Bittergourd [✓]

with Egg and Balinese Spices

Tempeh Manis [✓]

Fried Tempeh in Sweet Chilli Sauce

Tumis Kangkong

Sautéed Local Spinach in Spicy Sauce

* Vegetarian option available

Urap

Steamed Long Beans in Spiced Coconut Dressing

* Vegetarian option available

Dessert (choose one):

Bubur Injin

Black Rice Pudding

Kolak Pisang

Broiled Banana with Palm Sugar and Coconut Cream

Mango Sticky Rice

Fresh Mango with Glutinous Rice and Coconut Cream

Pisang Goreng

Banana Fritters served with Grated Coconut and Palm Sugar

Seasonal Fresh Fruit Platter

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Lunch ~ Dinner

Western Set Menu

Appetizers (choose two):

Caprese Salad *✓*
Tomato, Mozzarella, Basil

Greek Salad *✓*
Feta, Olives, Cherry Tomatoes, Cucumbers, Oregano

Grilled Tofu, Herb & Cheddar Cakes
with Roasted Tomato Salsa

Pear Salad
Arugula, Bacon, Balsamic Vinaigrette

Quinoa and Red Rice Salad *✓*
Avocado, Tomato, Mixed Greens

Roasted Pumpkin *✓*
Arugula, Balsamic Onions, Feta

Soup *✓*
Mushroom / Curried Pumpkin / Vegetable Minestrone /
Carrot and Ginger / Macaroni and Vegetable / Lentil

Zucchini Fritters *✓*
with Feta and Garlic Mayonnaise

Mains (choose two):

Chicken Kebabs
marinated in Moroccan-Spiced Yogurt

Grilled Tuna Steaks
served with Papaya Salsa

Meatballs in Tomato Sauce
served with choice of Spaghetti / Couscous

Pasta
Lasagna / Bolognese / Carbonara / Pomodoro *✓* / Ariabatta *✓* /
Aglio Olio with Bacon or Mushrooms / Garlic Prawn

Whole Roasted Chicken
stuffed with Citrus, served with Root Vegetables

Side Dish (choose one):

Couscous *✓*
Lemon-Coriander / Curried Cauliflower

Green Salad *✓*

Green Beans *✓*
with Warm Mustard Vinaigrette

Mashed Potatoes *✓*

Roasted Dijon Potatoes
with Bacon

Pan-Roasted Carrots *✓*

Dessert (choose one):

Apple Crepes
with Vanilla Ice Cream

Caramel Cheesecake

Chocolate Cake

Lemon Yogurt Cake

Seasonal Fresh Fruit Platter

All Day Dining

Asian

Lumpia *🍴*

Deep-Fried Spring Rolls stuffed with Shredded Vegetables & Glass Noodles

Martabak with Acar

Pan-Fried Dumplings stuffed with Meat, served with a Carrot & Cucumber Relish

Mee Goreng *🍴*

Indonesian-Style Fried Noodles

Mee Bakso

Beef Ball Soup with Egg Noodles

Nasi Goreng *🍴*

Indonesian-Style Fried Rice

Chinese-Style Fried Rice

with Smoked Marlin

Kueh Dadar *🍴*

Coconut-Filled Crepes

Selection of Balinese Kueh *🍴*

Western

Bruschetta *🍴*

Marinated Diced Tomatoes on Grilled Bread

Quesadillas

stuffed with Grilled Chicken and Cheese

Shrimp Tortilla

served with Garlic-Lime Crema and Tomato Salsa

Tortilla Chips *🍴*

served with Roasted Tomato Salsa and Guacamole

Hot Dog

served with French Fries

Club Sandwich

served with French Fries

Beef Burger

served with French Fries

Assorted Cookies *🍴*

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