



While combining the stunning view of Jimbaran Bay, top quality products and a masterful blend of authentic Indonesian & Balinese dishes with a modern approach by our Executive Chef Adi Wijaya Tanjung Restaurant is set to deliver a memorable dining experience

"Hidangan Pembuka" Appetizers

Lumpia Seafood - Spring Rolls Homemade crispy Jimbaran seafood spring rolls served with sweet chili dipping	130
Lumpia Bebek Homemade fresh roasted honey duck and vegetable rolled in rice paper served with ginger hoisin dipping	150
Be Siap Sambal Tomat Grilled organic chicken breast with tomato and chili sambal, kaffir lime served with bean sprout and long bean salad	130
Be Tongkol Sambal Matah Seared Bali tuna with Shallot lemongrass sambal, kaffir lime, crispy shallot served with bean sprout and long bean salad	140
Cumi Cumi Bakar Salad Grilled marinated baby squid, lettuce and pomelo salad with Bali tamarind dressing	140
Sambal Udang Salad Wok-tossed king tiger prawns with Balinese sweet chili sauce cucumber, capsicums, snow peas, white cabbage and kaffir lime	160
Gado Gado (V) Indonesian style steamed vegetables, carrot, long bean, bean sprout, tofu potato rolled in rice paper served with melinjo crackers & peanut sauce	110

One starter, one main course and one dessert menu items marked HB will be charged at 50% of the dish

Above description is for Half Board guest's entitlement

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% service charge
Menu items marked (V) are vegetarian

Should you have any dietary requirement please ask to our service associates



“Sup” Soup

Soto Ayam Koya	140
Famous Indonesian soup, lemongrass infused chicken broth with shredded chicken breast, boiled egg, glass noodle, bean sprout, potato and crispy shallot	
Sup Kepiting – Crab Meat Chowder	160
Balinese style premium crab meat chowder with local herbs, spices and coconut milk served with minced seafood satay	
Balinese Seafood Bouillabaisse	160
Balinese style seafood bouillabaisse with prawns, green mussels, squid and dory fish, tomato sambal, lemon grass, kaffir lime leaves and crispy shallot	
Sup Buntut	160
Indonesian style oxtail soup with rich flavored of Indonesian herbs and spices potato, carrot, leek, tomato, celery, crispy shallot and sambal condiments	
“Sate” Grilled Balinese Skewer	
Ayam	110
Marinated organic chicken breast satay (4 pcs)	
Kambing	130
Marinated Australian lamb satay (4 pcs)	
Udang	150
Marinated king tiger prawn satay (4 pcs)	
Sate Campur	170
Mixed satay, ayam, kambing and udang (6 pcs)	

All sates are served with peanut sauce, acar mentimun & Balinese lawar salad

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“Kalas” Indonesian & Balinese Style Curry

Siap Base Kalas Organic chicken breast curried in local turmeric paste with coconut milk, vegetable and palm heart	170
Be Pasih Base Kalas Prawns, squid and fish curried in local turmeric paste with coconut milk, vegetable and kemangi leafs	220
Rendang Sapi “Sumatran” style braised Black Angus beef short ribs curried in Rendang paste served with potato, carrot, cherry tomato, white radish & free range duck egg	195
Culai Kambing 14 hour braised Australian baby lamb shank curried in Gulai paste, served with seasonal vegetable and crispy shallot	195
Sayur Base Kalas Mixed seasonal vegetable, tofu, baby potato curried in local turmeric paste with coconut milk and roasted peanuts	130

All curries are served with steamed jasmine rice & condiments

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“Makanan Utama” Main Course from the Jimbaran Grill

Pepes Ikan Balinese style grilled marinated mahi-mahi fillet wrapped in banana leaf served with lawar salad and sambal condiments	170
Udang Bakar Grilled marinated king tiger prawns with Balinese sambal oelek, served with lawar salad and sambal condiments	210
Ikan Bakar Grilled baby red snapper fillet with Balinese sambal oelek, served with lawar salad and sambal condiments	190
Cumi-cumi Bakar Grilled baby squid with Balinese sambal oelek, served with lawar salad and sambal condiments	170
Mixed Seafood Bakar Grilled tiger prawns, white fish, baby squid, green mussels with Balinese sambal oelek served with lawar salad and sambal condiments	230
Ayam Bakar Grilled marinated organic spring chicken with local herbs and spices served with leafs salad and Asian dressing	160
Iga Bakar Grilled marinated baby pork chops with sautéed snow peas, baby bok choy, tomato and Balinese BBQ sauce	190

All main course from the grilled are served with steamed jasmine rice & condiments

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“Makanan Utama” Main Course from the Pot & Wok

Bebek Crispy	180
Marinated crispy fried duck leg with Balinese herbs & spices, lawar salad, Balinese sambal condiments & tropical fruit salsa	
Bebek Betutu	180
Traditional Balinese dish, slow roasted duck leg marinated with 16 local spices wrapped in banana leaf served with lawar salad and sambal condiments	
Sapi Muda	195
Wok stir fried Black Angus veal sirloin with bean sprouts, eggplant, bell pepper, ginger, onion, garlic, kaffir lime and sweet chili sauce	
Nasi Goreng Seafood or Chicken	188/168
Indonesian style wok stir fried rice with vegetable, sunny side up egg, served with minced satay, choice of seafood or chicken and sambal condiments	
Mie Goreng Seafood or Chicken	188/168
Indonesian style wok stir fried egg noodle with vegetable, sunny side up egg, served with minced satay choice of seafood or chicken and sambal condiments	
Oseng - Oseng Sayur (V)	130
Indonesian style Wok stir fried mixed seasonal vegetable with tofu, ginger, onion, garlic and local seasoning	
Side Dishes	
Nasi (steamed jasmine rice)	20
Asian wok fried vegetables	40
Lawar (Balinese vegetable & spices salad)	40
Sambal Terong (Balinese eggplant sambal)	35

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Rijsttafel

During the colonial period of Indonesia, the Dutch adopted and enjoyed the local food culture whenever they referred to Indonesian cooking they used the basic phrase 'Rijsttafel' meaning Rice Table. Contrary to European cuisine which was mostly plated Indonesian dishes were always served in the centre of the table surrounding a large basket of steamed white rice.

Balinese Rijsttafel for Two

Starter

Cram-cam Pulung Be Siap

Authentic Balinese style chicken ball soup in rich chicken broth with local spices served with young papaya, bean sprout, celery & crispy shallot

Main Course

Be Tongkol Sambal Matah

Seared Bali tuna with shallot lemongrass sambal, kaffir lime & crispy shallot

Udang Bakar Jimbaran

Grilled tiger prawns on lemongrass skewer with Balinese sambal oelek

Rendang Sapi

"Sumatran" style braised Australian beef short ribs curried in rendang paste

Pepes Ikan

Balinese style grilled marinated fish wrapped in banana leaf

Sate Kambing

Balinese style grilled marinated lamb skewer with peanut sauce

Oseng-oseng sayur

Indonesian style wok stir fried mixed seasonal vegetable

Taluh Bebek Sambal Tomat

Deep fried boiled duck egg with sweet chili tomato sambal

Nasi Putih

Steamed jasmine rice

Dessert

Buah Buahan Segar (sliced tropical fresh fruit) with mango sorbet

Bali Coffee or Tea

790

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Dessert

Blackcurrant & Chocolate Fondant (Preparation time 15 minutes)	115
Blackcurrant sorbet, thyme & mixed berries coulis	
Kintamani Apple Tarte Tatin (preparation time 15 minutes)	110
Hazelnut crumble, apple compote, mascarpone cream, vanilla bean ice cream	
Chocolate Lover Dome	120
80% Balinese dark chocolate mousse and cake double coated with ganache and dark icing sugar, strawberry fluid, nougat and coulis	
Espresso Tiramisu	115
Italian mascarpone cream infused with Kahlua, espresso sponge passion fruit dip with biscuit, house made macaroon, cacao and chocolate drop	
Coconut Panna Cotta	115
Fresh young coconut panna cotta, raspberry ginger sorbet and passion fruit sauce	
Banoffee de a la minute (preparation time 15 minutes)	115
Vanilla bean "Sable Breton" tart, homemade cream chocolate caramel caramelized banana, coconut cream and chocolate dash, with banana chips	
Raspberry Bavaois	120
Raspberry and Tahitian vanilla mousse, walnut brownies, dark chocolate ganache meringue and raspberry ginger sorbet	
Dadar Gulung	90
Traditional Balinese "pandan" crepes stuffed with coconut, palm sugar, ripe jackfruit served with vanilla sauce and coconut and pandan ice cream	
Bubur Injin	90
Sticky black glutinous rice pudding, fresh mango sweet coconut milk sauce and mango sorbet	
Tropical Fresh Fruit Platter	90
Sliced tropical fresh fruit with mixed fruit coulis and coconut dip	
Choices of Ice cream or Sorbet per scoop	30
Ice cream:	
Vanilla bean, chocolate, espresso & mocha, matcha green tea, coconut & pandan, sirsak (Balinese sour soup)	
Sorbet:	
Granny smith apple, lemon, raspberry & ginger , strawberry & mint , blackcurrant, mango	

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