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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

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**"Hidangan Pembuka" Appetizers**

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

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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

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All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% service charge  
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Should you have any dietary requirement please ask to our service associates




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**“Sup” Soup**

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

<b>Siap Base Kalas</b> Organic chicken breast curried in local turmeric paste with coconut milk, vegetable and palm heart	170
<b>Be Pasih Base Kalas</b> Prawns, squid and fish curried in local turmeric paste with coconut milk, vegetable and kemangi leafs	220
<b>Rendang Sapi</b> “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
<b>Culai Kambing</b> 14 hour braised Australian baby lamb shank curried in Gulai paste, served with seasonal vegetable and crispy shallot	195
<b>Sayur Base Kalas</b> 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**

<b>Pepes Ikan</b> Balinese style grilled marinated mahi-mahi fillet wrapped in banana leaf served with lawar salad and sambal condiments	170
<b>Udang Bakar</b> Grilled marinated king tiger prawns with Balinese sambal oelek, served with lawar salad and sambal condiments	210
<b>Ikan Bakar</b> Grilled baby red snapper fillet with Balinese sambal oelek, served with lawar salad and sambal condiments	190
<b>Cumi-cumi Bakar</b> Grilled baby squid with Balinese sambal oelek, served with lawar salad and sambal condiments	170
<b>Mixed Seafood Bakar</b> Grilled tiger prawns, white fish, baby squid, green mussels with Balinese sambal oelek served with lawar salad and sambal condiments	230
<b>Ayam Bakar</b> Grilled marinated organic spring chicken with local herbs and spices served with leafs salad and Asian dressing	160
<b>Iga Bakar</b> 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**

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

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### 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

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

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