

# LUNCH MENU

## APPETISERS

<b>BBQ CHICKEN WING</b>	75
Bowl of chicken wings marinated in grandma's secret BBQ sauce served with 3 different dipping sauces	
<b>PRAWNS AND PAMELO SALAD</b>	75
Pomelo segments, young mango, shaved coconut, prawns, chili mint coriander vinaigrette	
<b>ROAST VEGETABLE SALAD</b>	75
Roasted local vegetables, sweet corn, mixed lettuce, fresh herbs, mixed nut, balsamic reduction and fetta cheese	
<b>THAI PORK SALAD</b>	75
Sliced house smoked pork fillet, chili, shallots, tomatoes, cucumber, coriander mint, spring onion, chili lime dressing	
<b>CHEF BOWL SALAD</b>	70
Freshly mixed lettuce, herbs, sautéed mushroom, tomato coriander salsa, fresh avocado, soy marinated zucchini, vegetable crackres, basil pesto, hummus based dressing	
<b>NICOISE TUNA SALAD</b>	75
Lettuce, onion, green beans, potato, cherry tomato and black olives tossed in mustard dressing topped with tuna	
<b>SNAPPER SALAD</b>	75
Shredded poached snapper fillet, velvety mint yoghurt sauce, mango, apple, cucumber, fennel and dill	
<b>VIETNAMESE ROLL</b>	79
Shredded poached chicken and crudites wrapped in rice paper, sweet chili sauce and soy sauce	

## SOUPS

<b>TOM YUM GOONG</b>	75
Staple thai hot and sour soup with prawn	
<b>PUMPKIN COCONUT SOUP</b>	55
Velvety roasted pumpkin in coconut and ginger essence	
<b>MUSHROOM SOUP</b>	70
Creamy 3 kinds of mushroom soup and truffle oil	

## PASTA & SANDWICH

<b>SPAGHETTI POMODORO (V)</b>	85
Spaghetti tossed with fresh tomato, onion, cheese and garlic	
<b>SEA SIDE FETTUCINE</b>	99
Fettucine tossed with prawns, squid, fish, crabs, herbs, tomato and parmesan	
<b>BEEF STEAK SANDWICH</b>	110
Beef steak on homemade sour dough toast, fried egg, tomato, onion, spiced pesto and hand cut potato wedges	
<b>PETANI SANDWICH (AV)</b>	99
Toasted Panini bread filled with chicken, egg, cheese, tomato and lettuce served with potato wedges	
<b>TUNA SAMBAL MATAH SANDWICH</b>	99
Shredded tuna tossed in chili shallot, lettuce, tomato pesto spread, brown bread & potato wedges	
<b>GOURMET BEEF BURGER</b>	145
Beef patties, tomato lettuce, bacon egg, cheese onion gherkin, mayonnaise, mustard and hand cut potato wedges	
<b>CHICKEN BASKET</b>	99
Crispy breaded chicken and potato wedges in a basket	
<b>CREATE YOUR OWN PIZZA</b>	90
Choice of maximum 3 toppings : Tomato, Ham, Chicken, Tuna, Beef sausage, prawn and cheese	
<b>LAMB VINDALOO</b>	135
Stewed lamb leg in indian spices served with coconut rice	

<b>SOBA NOODLE</b>	70
Soba noodle, prawns, shiitake, boiled egg, spring onion, vegei tempura, wakame dashi broth	
<b>DUCK SOUP</b>	75
Fragrant and aromatic duck broth topped with sliced long island duck breast , coriander crispy garlic, celery, clear soy broth	

## MAIN COURSES

<b>PHO BO</b>	125
8 hours simmered beef broth served with flat noodles and condiments	
<b>CHILI GINGER FISH</b>	110
Crispy fish fillet tossed in chili ginger sauce malaka style served with vegetables and steamed rice	
<b>FISH OR VEGETARIAN BESEK</b>	95
Poached snapper fillet, mashed purple potato, vegetables ratatouille, sautéed baby carrot broccoli, cauliflower, semi dry tomato, pumpkin, Sauteed spinach, pinenut, drizzle with olive oil and lime juice	
<b>TRIO BABI</b>	105
Curried pork fillet, Balinese sausage, pork croquette with long bean , chili lemongrass relish, and coconut rice	
<b>NASI GORENG HIJAU (AV)</b>	79
Fried rice in basic green sauce, egg, seafood satay and crackers	
<b>MIXED GRILLED BALINESE SATAY</b>	115
Chicken, beef, and prawn satay served with compressed rice cake, chili sambal and peanut sauce	
<b>MEZZE ORI</b>	99
Flat bread, eggplant pate, hummus, tabouleh avocado, fetta and spicy mediteranean vinaigrette	
<b>SPRING CHICKEN</b>	105
Crispy a half boneless spring chicken, vegetable and coriander tea	
<b>NASI BERAS MERAH</b>	99
organic red rice, curried morinaga leaf, salad of local greens, corn croquette and tofu	

## DESSERT

<b>APPLE PIE</b>	69
Mum's crusted apple pie with gourmet vanilla ice cream	
<b>DAIRY-FREE PUMPKIN PIE</b>	65
Special yellow pumpkin pie and tropical sorbet	
<b>CHEESE CAKE</b>	75
New York style cheese cake with crumble & fruit coulis	
<b>CHOCOLATE FONDANT</b>	75
Served with gourmet ice cream, mini pavlova	
<b>LEMON MOUSSE</b>	65
Classic mousse, strawberry based, tuille, and pasion fruit	
<b>CHOCOLATE TART</b>	69
Almond based chocolate tart, chocolate chivet, and chocolate soil	
<b>PANACOTTA</b>	65
Coconut infused jelly, vanilla coconut cream, fruit cocktail and mini pavlova	
<b>STICKY DATE PUDDING</b>	65
Classic date pudding, rosemary butterscotch and cream	
<b>BANANA SURPRISE</b>	65
Banana cake, ice cream, kolak & compote	
<b>GOURMET ICE CREAM &amp; SORBET</b>	39
Vanilla, chocolate, coffee, coconut, passion fruit sorbet, mango sorbet and tamarillo- per scoop	
<b>DESSERT SAMPLER</b>	105
5 items for two	
<b>RAW CHOCOLATE</b>	40 <sup>NET</sup>
Choice of 3 Varieties available in 40 gr : - Raisin Cashew - Mint & Goji Berries - Pure & Raw	

\*The above prices are in Indonesian thousand rupiah and subject to 10% service charge and 10% government tax  
All dishes are prepared in selected natural ingredients with no added preservatives and MSG free



APPETISERS

<b>HOUSE HEALTHY SALAD</b> 	69
Local mix lettuce, herbs, wild rucolla, semi dried tomato, roasted pumpkin, fresh avocado, baby carrot, asparagus, Borneo bee pollen, fetta crumble, house toasted nuts and spiced fruity dressing	
<b>TRIO SEAFOOD SALAD</b>	79
Poached prawn, grilled baby squid, seared scallop, mixed lettuce, roasted tomato, red radish, cucumber, basil oil and homemade sweet tomato sauce	
<b>TUNA TARTARE</b>	75
Seared tuna loin, lime soya dressing, avocado mashed and crispy bread	
<b>COUSCOUS GARDEN</b>	69
Mediterranean couscous, goat cheese, baby carrot, asparagus, cucumber, beet radish & balsamic honey dressing	
<b>SAPI MANGGA</b>	75
Grilled beef tenderloin topped with slices northern balinese mango, coriander chili lime and cashewnut	
<b>ASIAN CHICKEN SALAD</b>	75
Sliced grilled chicken, shallot, chili, coriander, mint tossed in chili lime vinaigrette	
<b>CRISPY SQUID</b>	75
Deep fried herbs battered baby squid served with lime and tartare sauce	
<b>COCONUT PRAWNS</b> 	79
Crispy prawns in coconut batter, mixed salad and green chili sambal	
<b>OCTOPUS SALAD</b>	75
Poached and fried local octopus, roasted cauliflower, apple & spiced carrot vinaigrette	

SOUPS

<b>SEAFOOD SOUP</b>	75	<b>PRAWN SOUP</b>	70
Velvety seafood, baby squid, white fish, fresh herbs and poached fresh prawns		Clear prawn broth, vegetables brunoise, organic local herbs	
<b>SECHUAN SOUP</b>	65	<b>PORK VEGETABLES SOUP</b>	70
Shredded carrot, yam, tofu, crispy wonton, ginger in spiced oyster soy sauce		Energizing soup with pork & vegetables in clear garlic celery & soy broth	
<b>TOMATO BELANGA (V)</b>	65		
Creamy tomato and red bean soup with croutons and parsley			

DINNER MENU

MAIN COURSES

<b>BEEF TENDERLOIN</b>	199	<b>ALAYA RICE BOWL</b>	135
Grilled beef marinated in black pepper served on nut fluffy whipped potatoes, vegetables & red wine reduction		Fragrant coconut rice, spiced minced beef, tomato salsa, lettuce and cheese	
<b>GRILLED JIMBARAN BAY TUNA</b> 	169	<b>CRISPY DUCK</b> 	145
Marinated in Kintamani's lime, soya, mashed purple potato, sautéed edamame, sweet corn, baby carrot, asparagus and salsa verde		Ubud's crispy free range duck, served with lawar vegetables, tomato sambal, sambal matah, sambal Bali & steamed rice	
<b>INDIAN FISH FILLET</b>	145	<b>LECHON KAWALI</b>	145
Pan - fried snapper fillet, stewed garbanzo bean chana, crispy banana ball vada and fresh cilantro sauce		Deep fried pork belly, hot chili sauce, fragrant steamed rice and crudites	
<b>CORIANDER CHICKEN BREAST</b>	125	<b>NASI GORENG HIJAU (AV)</b>	79
Pan-fried garlic coriander marinated chicken breast, mango chutney, spiced lentil and vegetables		Fried rice in basic green sauce, egg, seafood satay and crackers	
<b>PETANI PORK RIBS</b> 	135	<b>NASI RAJA</b>	145
Char-grilled pork ribs marinated in local spices served with chili long bean & steamed rice		Ubud Royal Rijsttafel : yellow rice, smoked chicken, pork curry, crispy prawns, fish satay, fish parcel in trio condiments.	
<b>LAKSA UDANG KATONG</b>	110	<b>PINEAPPLE FISH CURRY</b>	135
Singaporean style laksa with prawns, egg, tofu in velvety laksa coconut sauce		Fish fillet in curry paste, pineapple, capsicum served with steamed rice	
<b>THAI DUCK CURRY</b> 	135	<b>BLACK PEPPER BEEF</b>	160
Green curry of duck, tomato eggplant and fragrant steamed rice		Sautéed beef tenderloin, ginger onion in classic black pepper sauce served with steam rice	
<b>ROASTED DUCK BREAST</b>	155		
In green vegetables puree, sautéed baby veggies & spiced orange			

DESSERT

<b>APPLE PIE</b>	69
Mum's crusted apple pie with gourmet vanilla ice cream	
<b>DAIRY-FREE PUMPKIN PIE</b>	65
Special yellow pumpkin pie and tropical sorbet	
<b>CHEESE CAKE</b>	75
New York style cheese cake with crumble & fruit coulis	
<b>CHOCOLATE FONDANT</b>	75
Served with gourmet ice cream, mini pavlova	
<b>LEMON MOUSSE</b>	65
Classic mousse, strawberry based, tuille, and passion fruit	
<b>CHOCOLATE TART</b>	69
Almond based chocolate tart, chocolate chivet, and chocolate soil	
<b>PANACOTTA</b>	65
Coconut infused jelly, vanilla coconut cream, fruit cocktail and mini pavlova	
<b>STICKY DATE PUDDING</b>	65
Classic date pudding, rosemary butterscotch and cream	
<b>BANANA SURPRISE</b>	65
Banana cake, ice cream, kolak & compote	
<b>GOURMET ICE CREAM &amp; SORBET</b>	39
Vanilla, chocolate, coffee, coconut, passion fruit sorbet, mango sorbet and tamarillo - per scoop	
<b>DESSERT SAMPLER</b> 	105
5 items for two	
<b>RAW CHOCOLATE</b>	40 <sup>NET</sup>
Choice of 3 Varieties available in 40 gr : - Raisin Cashew - Mint & Goji Berries - Pure & Raw	

CHEF TASTING MENU

<b>4 COURSE DÉGUSTATION MENU</b>	390
<b>5 COURSE DÉGUSTATION MENU</b>	440
<b>6 COURSE DÉGUSTATION MENU</b>	490

\*The above prices are in Indonesian thousand rupiah and subject to 10% service charge and 10% government tax  
All dishes are prepared in selected natural ingredients with no added preservatives and MSG free