# Local Description of the sea

# ALL DAY BREAKFAST MENU

Choice of à la carte or breakfast set, served with juice, seasonal fruit.ea or coffee

CONTINENTAL		HEALTHY	
Selection of warm brioche sourdou black rice bread, croissant & cinnan roll with home made seasonal jam,		Granola yoghurt honey	90
honey & artisan butter	80	Seasonal fruit salad & yoghurt with nut crisp	
INDONESIAN		Honey oat grilled banana porridge	90
Mie Goreng stir fried egg noodles w egg choice of chicken or veg		(almond or soy milk vegan option)	90
Nasi Goreng stir fried rice with egg	80	Seasonal Smoothie Bowl (almond or soy milk vegan option)	
choice of duck, chicken or veg	80	CROQUE MONSIEU	90 <b>7R</b>
Bubur rice porridge with condiment choice of chicken or tofu & tempe		Bacon or spinach & mushroom with gouda cheese, béchamel sauce & egg	
FULL ENGLISH	60	brioche or sourdough bread	90
2 Eggs any style, pork sausage, bacc		Veggie/Vegan option available	00
beans, sun blush tomato, garlic mushrooms, potato rosti, sautéed spinach & choice of toast		PANCAKES &	80
Veggie/Vegan option available with	100	WAFFLES	
grilled red lentil tempe slices		SWEET : fruit compote / honey lin	me 90
CHOICE OF ARTISAN BREAD OR TOAST Sourdough, Black Rice, Brioche	)	SWEET: nudja or bacon & maple SAVOURY syrup or fruit compote	-90

## LOCAL BALINESE & ARCHIPELAGO

Traditional Tabanan family recipes made from locally sourced rice & ingredients

APPETIZER,

# SALAD & SOUP MAIN COURSE PERKEDEL JAGUNG (V) NASI AYAM BETUTU BEBEK GORENG GARING TANDOORI TAHU NASI GORENG BEBEK SATE LILIT IKAN **MIE GORENG** SATAY AYAM LONTONG GADO-GADO (V) NASI CAMPUR (Mini Rijsttafel) **SOTO AYAM** KARI AYAM MELAYU

Charcoal grilled fish brushed with herbs & spices from local catch of the day, plecing kangkong (steamed & spiced morning glory), roasted peanuts, steamed rice, sambal

**IKAN BAKAR PANTAI** 

PASUT

# MODERN EUROPEAN

#### Classic comforts home made with quality local ingredients

APPETIZER, SALAD & SOUP		BOLOGNESE  Slow cooked tomato & local grass-fed beef ragu	80
PATE & PICKLES  Chicken liver or mushroom pate with pickled shallots & gherkins mixed artisan bread & crackers	80	AGLIO E OLIO  Garlic olive oil, roasted dry chili, flat leaf parsley  PESTO (V)	80
FRITTO MISTO	60	Italian basil & cashew nut pesto	
		*EXTRA TOPPINGS  • Nduja (homemade soft pork salami)  • Catch of the day grilled seafood	35 25
CEASAR SALAD	70		
Grilled chicken breast, creamy anchovy dressing Romain lettuce, boiled egg & artisan croutons  *Vegetarian option with red lentil tempe & toum dressing		SOURDOUGH PIZZ by Slice 20 x 20 cm Tray baked 36hrs natural leavened dough	ZA
BEETROOT SOUP (V)	40		
		MARGHARITA  Tomato base, mozzarella, roast garlic, Italian basil (v)	60
HOME MADE FRIES  Lemon basil aioli, ketchup & sambal hijau	40	SPICY NDUJA (House Cured Soft Pork Salami)  Tomato base, mozzarella, roast garlic, Italian basil (v)	60
FRESH PASTA		MUSHROOM ZEST	60
Choice of fresh homemade egg noodles, turmeric carrot, beetroot or plain Tagliatelle & Pappardelle			
		FRUTTI DI MARE	70
NAPOLITANA (V)  Tomato sauce, fresh Italian basil	80		

## MODERN EUROPEAN

Classic comforts home made with quality local ingredients

# BURGERS & SANDWHICHES

#### BURGER S

Served in milk sesame bun with romaine lettuce, caramelized\* onions sun blush tomato, pickled cucumber, mustard, toum, ketchup & homemade fries

- · Char-grilled prime beef patty
- Charred red lentil temper patty (v)

\*Optional melted local gouda cheese

#### **CLUB SANDWHICH**

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Grilled chicken, crispy bacon, fried egg, local gouda cheese, grain mustard mayo, Romaine lettuce, tomato & homemade fries on choice of artisan bread (Sourdough, Bahn Mi Baguette, Black Rice, Turmeric Coconut Lime Leaf Brioche)

#### BáHN Mì

**7**0

Bahn mi baguette roll with pickled cucumber, carrot, daikon, green chili mayo, fresh cilantro & homemade fries

- Grilled chicken & chicken liver pate
- Grilled tofu & herb mushroom pate (v)

# **DESSERTS**

#### Fresh, home baked & local sweet delights

LOCAL BALINESE		FROM THE BAKERY	
SWEETS			CO
		MINI FRUIT TARTS	60
ES CAMPUR	38		
		WARM BROWNIE	48
PISANG GORENG	32	BREAD & BUTTER PUDDING	48
		Artisan bread chunks layered with	
*Optional vanilla ice cream			
DADAR GULUNG	32		
		BASQUE CHEESE CAKE	48
LAK LAK	32		
		GELATO	30

# FRESH FRUITS

SEASONAL PL	ATTER 4	
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Assorted local fruits from Tabanan & the archipelago

# DRINKS MENU

Refreshing thirst quenchers made with local seasonal fruits

SIGNATURE COCKTAILS		MOCKTAILS & SODAS	
PICANTE  Chili infused vodka, lime & orange	90	HYDRO MELON  Green melon, ginger, apple, lime slush	50
SPANISH GIN TONIC With cucumber, lemon & rosemary	90	PASSION MOJITO  Passion fruit, orange, mint, soda	50
PASSION ORANGE MOJITO Rum, passion fruit, orange, lime, mint	90	GINGER ZING  Homemade ginger ale soda with ginger candy	50
CAIPIRINHA Rum, lime, brown sugar crushed ice	90	HONEY LIME  Honey, lime soda	70
STRAWBERRY TANGERINGE MARGARITA Tequila, triple sec, strawberry,	150	DRAGON BALL  Dragon fruit, soursop, green apple	60
tangerine, lime ice slush  ESPRESSO MARTINI	90	served in Dragon Fruit  PINEAPPLE BASIL	50
APEROL SPRITZ  Aperol, sparkling white wine, Sunkist orange, soda	110	BEER	
PIÑA COLADA	90	BINTANG	40
		PROST	38
WATER		SOFT DRINKS	
AQUA S/L	25	TONIC & SODAS	25

# DRINKS / BARISTA MENU

Refreshing thirst quenchers made with local seasonal fruits -Lazumba Gourmet coffee & local Balinese coffee, fresh brews & shakes

FRESH JUICES		COFFEE	
LIME JUICE	45	нот	
ORANGE JUICE	45	BLACK COFFEE	25
WATERMELON	45	CAFÉ LATTE	30
PINEAPPLE	45	ESPRESSO	25
PAPAYA	45	FLAT WHITE	30
FRUIT PUNCH	45	CAPPUCCINO	30
		BALINESE COFFEE	25
COCONUT WATER	35		
		COLD	
TEA		ICE LATTE	35
		VANILLA ICE COFFEE	40
HOT & COLD			
FRESH GINGER TEA	30	MILK SHAKES	
FRESH LEMON GRASS TEA	30		
FRESH PEPPERMINT TEA	30	VANILLA	50
ENGLISH BREAKFAST	30	CHOCOLATE	50
EARL GREY	30	STRAWBERRY	50
LIPTON	30	AVOCADO CHOCOLATE	60
GREEN TEA	30	RED VELVET COOKIES & CREAM	60