



Beach house Menu

OUTDOOR DINING

*MEET FOR MEALS & DRINKS AT THE OUTDOOR GARDEN KITCHEN OR
POOLSIDE DINING TABLE*

ENJOY A SUNSET COCKTAIL/MOCKTAIL ON THE BEACH

LOCAL FISH BBQ

(BY ARRANGEMENT - 1 day's Notice)

*OUR MEALS ARE ALL HOME COOKED AND PREPARED DAILY
WITHOUT MSG OR THE USE OF MICROWAVES*

MEAL TIMES

BREAKFAST 8.30AM - 10.30AM

LUNCH 12.00 - 2.00PM

DINNER 6.00 - 8.00PM

SNACKS & JUICES

AS YOU DESIRE

BETWEEN 9AM - 2PM & 4PM - 9PM

THE KITCHEN IS CLOSED & LOCKED AT 9PM

A 10% SERVICE CHARGE APPLIES



Breakfast

Charge 60.000K pp.



FRESH BLENDED TROPICAL JUICE
OR
TROPICAL FRUIT PLATE



PLEASE CHOOSE 1 MEAL FROM BELOW

- 2 EGGS ANY STYLE WITH TOAST
- 2 PANCAKES WITH PALM SUGAR SYRUP
- FRIED BANANAS & PALM SUGAR SYRUP
- WHOLEMEAL TOAST/LOCAL BERRY JAM & BUTTER
- FRENCH TOAST WITH PALM SUGAR SYRUP
- FRIED NOODLES WITH VEGETABLES & EGG



- BLACK OR GREEN TEA
- HERBAL TEA POT
(lemongrass or ginger)
- BALI COFFEE



Cold drinks

FRESH FRUIT JUICE 35K

Please ask for today's options

ICED LEMONGRASS TEA 25K

ICED GINGER TEA 25K

ICED COFFEE 35K

MILKSHAKE - Please ask for today's flavours 40K

COKE 25K

FRESH YOUNG COCONUT WITH LIME 35K

LIME JUICE 30K

HOT DRINKS

BALI ORGANIC COFFEE 30K

CHAI TEA – GINGER/ MILK TEA 35K

HOT CHOCOLATE 35K

TEAPOTS

BLACK TEA 30K /WITH MILK 35K

BLACK TEA

GREEN TEA 30K

JASMINE TEA 30K

LEMONGRASS OR GINGER TEA 30K





Cocktails

*FRESH FRUIT COCKTAILS 90K/ MOCKTAILS 60K
ALL COCKTAILS ARE BLENDED WITH LOCAL ARAK*

PINA COLADA – PINEAPPLE/ COCONUT CREAM / ARAK

MOHITO – LEMONGRASS & GINGER/ ARAK

*SUNSET CHILLOUT – PAPAYA/ MANDARIN / ARAK/ LIME WITH
FRESH COCONUT WATER*

BANANA COCONUT PARADISE – COCONUT CREAM/ BANANA/ LIME/ ARAK

BEER

LOCAL BINTANG

LARGE 55K

SMALL 30K

WINE

HATTON (BALI)

Red or White BY THE GLASS 60K

SPIRIT

ARAK & HONEY 50K



Lunch

*SOTO TEMPE 70K
FRESH TEMPEH BROTH WITH VEGETABLES & GLASS NOODLES*

*TOMATO SOUP 60K
FRESH HERBED TOMATO SOUP SERVED WITH BREAD*

*CREAM OF VEGETABLE SOUP 60K
LOCAL VEGETABLES BLENDED SERVED WITH BREAD*

*TOFU ISI 80K
LOCAL TOFU STUFFED WITH VEGETABLES SERVED WITH RICE*

*LAWAR SALAD 70K
LOCAL VEGETABLES TOSSED WITH GRATED COCONUT SERVED
WITH BREAD OR RICE*

*PASTA PENNE 120K
LOCAL HERBED TOMATO SAUCE SERVED ON PASTA PENNE*

*FISH & CHIPS 120K
LOCAL CATCH CRUMBED, SERVED WITH COLESLAW AND FRIES*

*FISH BALLS 100K
CRUMBED FISH BALLS WITH DIPPING SAUCE & RICE*

*NASI GORENG
PAN TOSSED VEGETABLES & RICE
CHICKEN 90K / TEMPEH 80K / TOFU 80K*

*MEI GORENG
PAN FRIED NOODLES
CHICKEN 90K / TEMPEH 80K / TOFU 80K*



Dinner

VEGETARIAN

TOFU/TEMPEH SATE 90K

KEBABS OF TOFU, TEMPEH SERVED WITH REAL PEANUT SAUCE & RICE

TOFU PEPES 90K

TOFU STEAMED IN BANANA LEAVES SERVED WITH VEGETABLE LAWAR & YELLOW RICE

BALINESE TEMPEH CURRY 90K

A CREAMY COCONUT CURRY FLAVOURED WITH TURMERIC, GALANGAL & KENCUR SERVED WITH RICE

FISH

IKAN PEPES 100K

LOCAL CATCH STEAMED IN BANANA LEAVES SERVED WITH VEGETABLE LAWAR & YELLOW RICE

PAN FRIED FISH OF THE DAY 100K

LOCAL CATCH PAN FRIED WITH VEGETABLE LAWAR AND STEAMED POTATO

BALINESE FISH CURRY 100K

LOCAL CATCH CREAMY COCONUT CURRY FLAVOURED WITH FRESH TURMERIC, GALANGAL & KENCUR SERVED WITH RICE

CHICKEN

CHICKEN SATE 120K

LOCAL CHICKEN KEBABS SERVED WITH PEANUT SAUCE & RICE

BALINESE CHICKEN CURRY 120K

CREAMY COCONUT CHICKEN CURRY FLAVOURED WITH FRESH TURMERIC, GALANGAL & KENCUR SERVED WITH RICE

FRIED CHICKEN 120K

PAN FRIED CHICKEN SERVED WITH BEANS & PAN TOSSED POTATOES



AYAM BETUTU 150K

A SPECIALTY LOCAL DISH SLOW COOKED CHICKEN BASTED WITH TRADITIONAL
BALINESE SPICES SERVED WITH LAWAR
& YELLOW RICE

PORK

BALINESE PORK STEW 120K

A LOCAL MIDLY SPICED INDONESIAN FAVOURITE
SERVED WITH RICE

PASTA

PASTA PENNE 120K

LOCAL HERBED TOMATO SAUCE SERVED ON PASTA PENNE

Desserts

ICE CREAM 30K

PLEASE ASK FOR TODAY'S FLAVOURS

PANCAKE 40K
WITH ICE CREAM

FRIED BANANAS 40K
& ICE CREAM OR COCONUT CREAM

BLACK RICE PUDDING 40K
WITH COCONUT CREAM

FRUIT PLATE 30K

SNACKS

SALSA DIP WITH KRUPUKS 40K

FRENCH FRIES 50K

POPCORN 25K

CHICKEN & TOMATO SANDWICH 55K

