

For your lunch or dinner please select from the below menu, we prepare **family style meals** where a selection of dishes will be shared amongst guests. All dishes are served with a selection of appetizers, rice, salad, different kinds of sambal and desserts.

APPETIZERS

A selection of the below dishes:

- Sate Lilit Traditional Balinese sate made from minced fish or chicken mixed with thick coconut sauce and grilled on a lemongrass skewer
- Bakwan Jagung Corn cake fritters
- **Tempe goreng** Fried fermented soy beans cake
- Fresh spring roll Fresh vegetables wrapped in rice paper
- Tahu isi Fried tofu filled with a mix of vegetables
- Risoles Vegetables in pancake wrapper
- Quesadillas Cheese filled tortillas

MAIN COURSE

•	Whole fish steamed with ginger	IDR 200,000
•	Suan Galuh Lobsters (order 1 day before, when available) Choice of grilled or steamed Fresh Lobsters from Suan galuh harbour	IDR 400,000
•	Chicken Betutu Bonian Village Half Chicken cooked in traditional "Bonian Village Spice"	IDR 200,000
•	Ikan Acar Kuning Whole Fish cooked in pickled cucumber, carrot, shallot and red chili (acar) mixed with clear yellow sauce	IDR 200,000
•	Sate Ayam atau Sate Kambing / Chicken or Goat satay Grilled chicken or beef skewers marinated with spices and served with traditional peanut sauce	IDR 175,000
•	Soto Ayam Indonesian Chicken soup with vegetables and vermicelli noodle, and boiled eggs	IDR 175,000
•	Beef Rendang Thick Indonesian traditional stewed beef	IDR 200,000



•	Nasi Goreng	IDR 175,000
	Fried rice with beef or chicken and vegetables served with sambal, prawn crackers and fried egg	
•	Mie Goreng Fried noodles with vegetables, chicken- or beef sausage served with prawn crackers and fried egg	IDR 175,000
	Spaghetti Bolognese A Spaghetti in a traditional meat sauce	IDR 175,000
•	Hainan Chicken Rice	IDR 200,000
SALAD	S	
•	Gado-Gado Steamed spinach, green beans, cabbage, bean sprouts and potato mixed with boiled egg,	IDR 125,000
•	Plecing kangkong Steamed kangkong with sambal terasi	IDR 95,000
•	Urap Bali Steamed green beans, spinach, with seasoned and spiced grated coconut dressing. fried tempeh and tofu served with traditional peanut sauce and prawn crackers.	IDR 95,000
•	Cap Cay Stir fried vegetables	IDR 95,000
•	Healthy mixed garden salad Mixed salad with lettuce, tomato, spinach, red onion cucumber with a drizzle of vinaigrette dressing.	IDR 100,000



DESSERTS

A selection of the below dishes:

• Fresh fruit

A selection of cut watermelon, papaya, pineapple, mango, soursop, pomelo, rambutan, snake fruit and mangistan. (selection dependent on seasonality)

- Banana cake
- Manggo Pudding
- Vanilla or Chocolate ice cream
- Bread pudding
- Sticky rice with mango
- Custard pudding
- Carrot cake
- Chocolate lava
- Pisang Goreng / Fried banana
- Brownies

DRINKS

Cold beverages

•	Soft drinks (Coca Cola, Sprite, Fanta, Soda water or Tonic water)	IDR 20,000
•	Fresh Juice (Papaya, Watermelon, Banana, Pineapple, Mango if in season)	IDR 25,000
•	Fresh young coconut	IDR 25,000

Hot beverages

•	Fresh ginger honey tea	IDR 20,000
•	Lemon grass honey tea	IDR 20.000

Alcoholic beverages

•	Small Bintang beer	IDR 30,000
•	Small Heineken beer	IDR 35,000
•	White / Red wine (bottle)	IDR 350,000