



WESTERN

STARTER

CHEF SALAD (gf/v) cos lettuce, cherry tomato, cucumber, onion olive, feta cheese, balsamic dressing	125
CAESAR SALAD (gf/vv) baby cos lettuce, croutons, parmesan, quail egg, crispy bacon with grilled chicken or prawn	125
GREEK SALAD (gf/v) onion, Kalamata olive, cucumber, capsicum, mint, pasley, feta cheese, oregano dressing	125
CUMIN CRUSTED TUNA (gf/n) watermelon, feta cheese, parsley, pine nut, orange vinaigrette	150
BATIK CLAMS (gf) small local batik clams in Bali arak and butter sauce with shallot, garlic and parsley	150

SOUPS

WATERMELON GAZPACHO (v) chilled tomato & watermelon soup, with avocado-spirulina sorbet, basil oil	110
ASIAN BOUILLABAISSE (gf) prawn, squid, batik clam and red snapper in its broth with turmeric and coconut cream	150
ASPARAGUS SOUP (gf/vv) Bedugul asparagus, pamersan tuille	110

MEAT

DUCK CONFIT (gf) crispy duck leg, lentil salad, frisee, balsamic duck jus	195
PORK RIBS (gf/n) hoisin orange marinade, red cabbage, cashew nut coleslaw, fried green tomato	195
TENDERLOIN (gf) grilled Australian tenderloin, saffron risotto, buttered baby vegetables, beef jus	350
HAM WRAPPED CHICKEN (gf) chicken breast wrapped with Tyrolean speck, roasted baby potato, vegetables and chicken juice	195
SALTIMBOCCA (gf) Australian veal with sage, prosciutto, vegetable, mashed potato, homemade herb butter	330



SEAFOOD

BUTTERFISH (gf) cajun rub butter fish, spicy mango salsa, sautéed mixed capsicum, edamame purée	225
TUNA STEAK (gf) grilled vegetable stick, seared potato wedges, alfalfa sprout, lemon caper juice	270
RED SNAPPER (gf) pan - seared red snapper fillet with pumpkin purée, sautéed spinach, capsicum coulis, and sambal matah	215

MEATLESS


SAFFRON RISOTTO (gf/vv) asparagus, mushroom, olive, and parmesan cheese	180
PENNE PESTO (gf/vv) penne with daily fresh vegetable, black garlic, and basil pesto	150
EGGPLANT ROLLS (gf/v) tofu - basil ricotta, roasted capsicum, cherry tomato, romesco sauce	150

CLASSIC

BEEF or CHICKEN BURGER tomato, lettuce, pickles, sautéed onion, cheese served with French fries, potato wedges, or salad	195
THE BALÉ CLUB SANDWICH whole wheat bread, chicken, bacon, fried egg, cheddar cheese, served with French fries, potato wedges, or salad	170
PRAWN SPAGHETTI  spaghetti with prawn, chili, extra virgin olive oil	195
QUESADILLA  roasted chicken with mozzarella cheese, jalapenõ, green salad, avocado salsa	150

featuring locally sourced seafood and meats, exceptions are indicated

(gf) gluten free or can be prepared gluten free / (v) vegetarian or can be prepared vegetarian

(vv) vegan or can be prepared vegan / (n) containing nuts /  spicy

Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly.

All prices are indicated in thousand rupiah and subject to 11% government tax and 10% service charge



INDONESIAN

STARTER

GADO - GADO (gf/vw/n)	110
blanched vegetable salad, quail egg, vegetable crackers with spicy peanut sauce	
UDANG KELAPA SELADA (gf/N)	110
grilled prawn, roasted coconut, lemon basil, jackfruit, chili, turmeric dressing	
LUMPIA SAYUR (v)	110
vegetable spring roll with sweet and sour sauce	

SOUPS

SOTO AYAM (gf/n)	120
clear chicken broth with chicken, glass noodle, egg, bean sprout, celery leaf, and fried shallot	
SOP SAYUR (gf)	150
clear vegetable soup with potato, carrot, baby bean, cabbage, tomato	
GARANG ASEM (gf/n)	110
Balinese minced seafood soup, tomato, celery, turmeric broth	

MAIN

INDONESIAN PLATTER	140
selection of Indonesian signature dishes, vegetable spring roll, chicken sambal matah, grilled prawn, and minced fish satay, served with red rice	
MIE GORENG (v)	140
chicken and shrimp fried egg noodle, prawn crackers	
NASI GORENG (gf/v)	150
chicken and shrimp fried rice, fried chicken, minced fish satay, fried egg, and prawn crackers	
SATAY CAMPUR (gf/n)	170
pork, chicken, beef, and minced seafood skewer with peanut sauce	
BEBEK BETUTU (gf/n)	150
slow steamed duck, Balinese spices, and steamed rice	
BEEF RENDANG (gf/n)	190
Sumatran beef stew, coconut milk, served with steamed rice	
KARE IKAN (gf/n)	170
Javanese red snapper curry, green tomato, bitternut leaves, lemon basil, served with steamed rice	

DESSERT

CHEESECAKE (gf/v/n)	90
sesame seed almond base, tamarillo compote, fresh mint.	
DOUBLE MOUSSE (v/n)	110
hazelnut and chocolate mousse served with passion fruit coulis, and vanilla ice cream	
AFFOGATO (gf/v/n)	80
espresso, vanilla ice cream, biscotti	
CHOCOLATE TART (v)	85
served with strawberry ice cream, passion fruit and raspberry coulis	
BANANA TOFU (gf/v)	80
vanilla ice cream, banana slices, exotic fruits, silky tofu, fruit coulis and chopped nuts	
SELECTION OF ICE CREAM (gf/v)	(per scoop) 30
vanilla, chocolate, organic strawberry	
TROPICAL FRUIT SLICE (gf/vw)	80
assorted sliced seasonal fruit	

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