



WESTERN

STARTER

CHEF SALAD 🌱 🌱 🌱	125
cos lettuce, cherry tomato, cucumber, onion olive, feta cheese, balsamic dressing	
CAESAR SALAD 🌱 🌱 🌱 🌱	125
baby cos lettuce, croutons, parmesan, quail egg, crispy bacon with grilled chicken or prawn	
GREEK SALAD 🌱 🌱	175
onion, Kalamata olive, cucumber, capsicum, mint, pasley, feta cheese, oregano dressing	
CUMIN CRUSTED TUNA 🌱 🌱 🌱 🌱	125
watermelon, feta cheese, parsley, pine nut, orange vinaigrette	
GAMBERONI 🌱 🌱 🌱	175
Baked prawn with garlic, chili and parmesan cheese	

SOUPS

WATERMELON GAZPACHO 🌱 🌱	110
chilled tomato & watermelon soup, with avocado-spirulina sorbet, basil oil	
ASIAN BOUILLABAISSSE 🌱 🌱 🌱 🌱	150
prawn, squid, batik clam and red snapper in its broth with turmeric and coconut cream	
ASPARAGUS SOUP 🌱 🌱	110
Bedugul asparagus, pammersan tuille	

MEAT

DUCK CONFIT	195
crispy duck leg, lentil salad, frisee, balsamic duck jus	
PORK RIBS 🌱 🌱 🌱	195
hoisin orange marinade, red cabbage, cashew nut coleslaw, fried green tomato	
TENDERLOIN 🌱	350
grilled Australian tenderloin, saffron risotto, buttered baby vegetables, beef jus	
HAM WRAPPED CHICKEN	195
chicken breast wrapped with Tyrolean speck, roasted baby potato, vegetables and chicken juice	
BABY CHICKEN	195
Halved baby chicken with mashed potato, sauteed green bean and tarragon jus	

SEAFOOD

BARRAMUNDI 🌱 🌱	225
cajun rub barramundi, spicy mango salsa, sautéed mixed capsicum, edamame purée	
TUNA STEAK 🌱	270
grilled vegetable stick, seared potato wedges, microgreens, lemon caper juice	
RED SNAPPER 🌱 🌱	215
pan - seared red snapper fillet with pumpkin purée, sautéed spinach, capsicum coulis, and sambal matah	

MEATLESS

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

CLASSIC

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

Featuring locally sourced seafood and meats, exceptions are indicated
Half-portions, portion-controlled condiments, and drinking water are available upon request

🌱 vegetarian or can be prepared vegetarian | 🌱 vegan or can be prepared vegan | 🌶️ spicy
🥜 nuts | 🥜 peanuts | 🌱 dairy | 🌱 gluten | 🐟 fish | 🦞 shellfish









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    110
blanched vegetable salad, quail egg, vegetable crackers with spicy peanut sauce
- UDANG KELAPA SELADA   110
grilled prawn, roasted coconut, lemon basil, jackfruit, chili, turmeric dressing
- LUMPIA SAYUR    110
vegetable spring roll with sweet and sour sauce




















SOUPS

- SOTO AYAM   120
clear chicken broth with chicken, glass noodle, egg, bean sprout, celery leaf, and fried shallot
- SOP SAYUR  150
clear vegetable soup with potato, carrot, baby bean, cabbage, tomato
- GARANG ASEM   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    140
chicken and shrimp fried egg noodle, prawn crackers
- NASI GORENG     150
chicken and shrimp fried rice, fried chicken, minced fish satay, fried egg, and prawn crackers
- SATAY CAMPUR   170
pork, chicken, beef, and minced seafood skewer with peanut sauce
- BEBEK BETUTU  150
slow steamed duck, Balinese spices, and steamed rice
- BEEF RENDANG  190
Sumatran beef stew, coconut milk, served with steamed rice
- KARE IKAN   170
Javanese red snapper curry, green tomato, bitternut leaves, lemon basil, served with steamed rice

DESSERT

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

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 nuts |  peanuts |  dairy |  gluten |  fish |  shellfish

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