
























WESTERN








STARTER

BEDUGUL TOMATO SALAD	  	135
Wild rocket, goat cheese, balsamic glazed		
CAESAR SALAD	   	135
baby cos lettuce, croutons, parmesan, quail egg, crispy bacon with Grilled Chicken or Prawn		
GREEK SALAD	 	135
onion, Kalamata olive, cucumber, capsicum, mint, parsley, feta cheese, oregano dressing		
THAI BEEF SALAD	  	155
Grilled beef with fresh herbs, crisp vegetable and dressed with lime juice, fish sauce and chili		
CUMIN CRUSTED TUNA	  	160
watermelon, feta cheese, parsley, pine nut, orange vinaigrette		






SOUPS

WATERMELON GAZPACHO	 	125
chilled tomato & watermelon soup, with avocado-spirulina sorbet, basil oil		
THAI PUMPKIN SOUP	 	125
crispy wakame bread and coconut foam		
ASPARAGUS SOUP	 	125
Bedugul asparagus, parmesan tuille		









MEAT

DUCK CONFIT		215
crispy duck leg, lentil salad, frisee, balsamic duck jus		
SPRING CHICKEN	 	215
Halved baby chicken with mashed potato, sauteed green bean and tarragon jus		
HAM WRAPPED CHICKEN		215
chicken breast wrapped with Tyrolean speck, roasted baby potato, vegetables and chicken juice		
PORK RIBS	  	225
hoisin orange marinade, red cabbage, cashew nut coleslaw, fried green tomato		
RIB EYE		335
Grilled and served with saffron risotto, sauteed baby green bean, tomato cherry, café de Paris and jus		
TENDERLOIN		370
grilled Australian tenderloin with warm potato salad, asparagus and jus		












SEAFOOD

PRAWN TORNEDOUS	 	215
Parmesan and sundried tomato risotto, basil pesto, lemon butter sauce		
RED SNAPPER	 	230
pan - seared red snapper fillet with pumpkin purée, sautéed spinach, capsicum coulis, and sambal matah		
TUNA STEAK		285
grilled vegetable stick, seared potato wedges, microgreens, lemon caper juice		

MEATLESS

FETTUCHINE	  	165
Mixed mushroom, basil and parmesan cream sauce		
PENNE PESTO	  	165
penne with fresh vegetables daily, black garlic, and basil pesto		
SAFFRON RISOTTO	 	195
asparagus, mushroom, olive, and parmesan cheese		

CLASSIC

THE BALÉ CLUB SANDWICH	  	185
whole wheat bread, chicken, bacon, fried egg, cheddar cheese, served with French fries, potato wedges, or salad		
TUNA SANDWICH	 	210
Cumin crusted tuna, tomato, pickle cucumber, guacamole spread, focaccia bread with French fries, potato wedges or salad		
PRAWN SPAGHETTI	   	215
spaghetti with prawn, chili, extra virgin olive oil		
BEEF or CHICKEN BURGER	 	215
tomato, lettuce, pickles, sautéed onion, cheese served with French fries, potato wedges, or salad		

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







INDONESIA


















STARTER

LUMPIA SAYUR  	130
Vegetable spring roll with sweet and sour sauce	
GADO GADO    	140
Blanched vegetables salad, quail egg, vegetables crackers with spicy peanut sauce	
UDANG KELAPA SELADA  	150
Grilled prawn, roasted coconut, lemon basil, jackfruit, chili, turmeric dressing	

















SOUPS

GARANG ASEM  	150
Balinese minced seafood soup, tomato, celery and turmeric broth	
RAWON	160
Javanese style dark beef soup, mung bean sprout, salted duck egg, tomato and fried shallot	
SOTO AYAM  	165
Clear chicken broth with chicken, glass noodle, egg bean sprout, celery leaf and fried shallot	

MAIN

MIE GORENG   	155
Chicken and shrimp fried egg noodle, prawn cracker and pickles	
NASI GORENG  	165
Chicken and shrimp fried rice, fried chicken, minced fish satay, fried egg Prawn cracker and pickles	
BEBEK BETUTU 	165
Slow steam duck, Balinese spices and served with steamed rice	
NASI CAMPUR   	170
Selection of Indonesia signature dishes, sweet tofu, satay lilit, chicken sambal matah and grilled prawn, served with aromatic yellow rice	
SATAY CAMPUR  	185
Pork, chicken, beef and minced fish skewer with peanut sauce pork, chicken, beef, and minced fish skewer with peanut sauce	
KARE IKAN  	190
Javanese red snapper curry, green tomato, bitternut leaves, lemon basil And served with steam rice	
OPOR AYAM 	190
Grill halved chicken in turmeric, coconut cream gravy and served with steamed rice	
UDANG GORENG SAMBAL  	210
Seared tiger prawn tossed with shallot, garlic, lemongrass and chili jam Served with steam rice	
BEEF RENDANG 	215
Sumatran beef stew, coconut milk, served with steamed rice	

DESSERT

SELECTION OF ICE CREAM  	(per scoop) 40
vanilla, chocolate, organic strawberries	
TROPICAL FRUIT SLICE 	90
assorted sliced seasonal fruit	
CHOCOLATE TART   	95
served with strawberry ice cream, passion fruit and raspberry coulis	
BANANA TOFU   	95
vanilla ice cream, banana slices, exotic fruits, silky tofu, fruit coulis and chopped nuts	
CHEESECAKE   	110
sesame seed almond base, strawberry compote, fresh mint.	
CHOCOLATE FONDANT	120
Caramelized banana, strawberry coulis and vanilla ice cream	
DOUBLE MOUSSE    	125
hazelnut and chocolate mousse served with passion fruit coulis, and vanilla ice cream	

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