



F A C E S

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	175
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

FETTUCCINE	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



F A C E S

INDONESIA

STARTER

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

SOUPS

GARANG ASEM	VG	VE	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	VG	VE	165
Clear chicken broth with chicken, glass noodle, egg bean sprout, celery leaf and fried shallot			

MAIN

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

DESSERT

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

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