

MENU

Snacks and Tapas:

R73,000

- ❖ Crispy Spring Rolls (vegetarian/ with chicken) served with sweet 'n sour dipping sauce
- ❖ Rice Paper Roll (vegetarian) with tamarind dipping sauce
- ❖ Thai Fish Cake
- ❖ Crispy Potato Wedges served with sour cream and sweet chili sauce
- ❖ Tandori Chicken in Roti
- ❖ Tempura Battered Fish pieces with tartar sauce
- ❖ Corn Fritters with sweet chili sauce
- ❖ Lime and Chilli Chicken Dumpling with dipping sauce

Light Meals and Pastas:

R85,000

- ❖ Kembali Club Sandwich, triple decker filled with chicken, tomato, fried onion, fried egg and lettuce with french fries on the side
- ❖ Tuna Sandwiches, dainty, soft bread finger sandwiches filled with tuna flakes
- ❖ Kembali Beef Burger, beef pattie with mayo, lettuce, tomato and onion sandwiched in a bun, with french fries on the side.
- ❖ Nasi Goreng, traditional Indonesian dish of white rice stir fried with spiced veggies, fried egg on the top and fried chicken
- ❖ Mie Goreng, stir fried noodles with vegetables and sautéed chicken
- ❖ Design your own pasta, choose from fettuccini, penne or spaghetti, served with tomato and beef sauce topped with Parmesan Cheese.
- ❖ Spaghetti Lime Rocket (prosciutto, chilli, capers , bacon and rocket)
- ❖ Shredded Chicken with Jackfruit

R75,000

Fresh Salads and vegetarian:

❖ Green Mango Salad	R65,000
❖ Kecap Manis- glaze tofu and Asian greens	R70,000
❖ Sweet Potato Fritters with avocado puree	R65,000
❖ Asian Salad (flavored with soy sauce, lime juice, coriander, and kaffir lime leaves)	R65,000
❖ Green Leaf Salad with balsamic dressing	R65,000
❖ Roasted Pumpkin Risotto	R75,000
❖ Nachos (corn chips, tomato salsa, sour cream, and grated cheese)	R70,000
❖ Spaghetti with fresh tomatoes and mint	R75,000
❖ Red Pumpkin Curry	R75,000
❖ Gado – Gado (steamed vegetables, bean sprout, boiled egg with peanut dressing on the top)	R75,000

Soups

R78,000

- ❖ Gingered Chicken Corn Soup with bean spout and baguette bread
- ❖ Chicken in Basil and Coconut Broth
- ❖ Chilled Roasted Tomato Soup served with crusty bread
- ❖ Sumatran Chicken Laksa served with baguette bread
- ❖ Soto Ayam (Indonesian chicken soup with cabbage, bean spout, glass noodle) served with rice cake
- ❖ Bakso (Indonesia meat ball soup with cabbage, glass noodle) served with rice cake, choice of chicken or beef

Chicken / Duck:

❖ Balinese Duck Curry (minimum order 3 portions)	R145,000
❖ Chicken or Beef Coconut Curry served with steam rice	R145,000
❖ Chilli Plum Duck and mixed leaf salad	R135,000
❖ Red Chilli Chicken Curry served with steamed rice	R135,000
❖ Vietnamese Chicken Salad	R135,000
❖ Butter Chicken served with mango chutney and pappadum	R135,000
❖ Chicken Salad with chilli coconut milk dressing	R135,000

Beef / pork / lamb:

❖ Chili Pork Salad	R160,000
❖ Spicy Italian Sausage (imported from Italia)	R165,000
❖ Spicy Beef Salad with soy and chili pepper	R160,000
❖ Balinese Beef Ragout (prepare using Australian Beef)	R160,000
❖ BBQ Australia Scotch 150 gr (rib eye or eye fillet) with béarnaise sauce	R165,000
❖ BBQ Coriander-marinated Australian Scotch (rib eye) or eye fillet with fragrant sauce	R165,000
❖ Lamb, Baby Spinach and Roasted Vegetables Salad, with warm honey/mustard/olive oil//red wine vinegar	R165,000
❖ Asian-marinated Double Chops with mint jelly	R160,000

Seafood:

❖ Lime and Chili Prawn with Green Mango Salad	R150,000
❖ Fragrant Prawn Stir Fry	R150,000
❖ Garlic Scallop and Green Mango Salad	R155,000
❖ Bay of Bengal Fish Curry, steamed rice with lime wedges	R155,000
❖ Whole Baby Snapper / Snapper Fillet with Balinese Spices served with steamed rice	R150,000

- ❖ Salad of King Prawn Green Papaya, shallot, lime, peanuts, chilli, and mint with lime and chili dressing R150,000
- ❖ Seared Tasmanian Salmon with pink peppercorn/pickle ginger/coriander/lime juice/lemon grass R150,000
- ❖ Pepper-Crusted Seared Tuna with asian dressing R150,000
- ❖ Scallop Salad with chili paste and coconut R155,000

Accompaniments: per serving R30,000

- ❖ Stir-fried Vegetables
- ❖ Snake Beans with garlic
- ❖ Steamed Rice
- ❖ Coconut Rice
- ❖ Baked Potato
- ❖ Fried Potato Wedges
- ❖ Mashed Potato
- ❖ Green Peas
- ❖ Green Salad with balsamic dressing

Dessert: per serving R40,000

- ❖ Frozen Chocolate Panna Cotta
- ❖ Iced Lemon Mouse
- ❖ Chilled Lime Cream
- ❖ Fresh Fruit Platter
- ❖ Traditional Indonesia Black Rice Pudding (sweetened with palm sugar and coconut milk on the top)

- ❖ Balinese Banana Fritters with palm sugar sauce and vanilla ice cream
- ❖ Balinese Banana Crepes with palm sugar and vanilla ice cream
- ❖ Local Exotic Fruit served with ginger / cardamom and lime syrup with Haagen-Dazs green ice cream
- ❖ Papaya with lime syrup and mint citrus sorbet

After dinner:

Coffees (cappuccino, latte, espresso, long black)	R25,000
Teas (English breakfast, early grey, green tea,, chamomile tea)	R15,000

**All prices are subject to
15% government tax and service charge**