

THE RESTAURANT

LUNCH MENU

Executive Chef Dean Nor presents a combination of traditional Balinese and Indonesian dishes and Western classics. Many of the ingredients used are hand-picked from our organic garden and from local Balinese markets.

The Balinese menu combines local produce with a variety of seasonings and spices based on traditional recipes, and Western dishes are inspired by Chef Dean's classic fine dining background.

As a true blue Singaporean, Chef Dean's love for food is diverse by nature. Therefore, he would love to create your special dish or menu on request.

APPETISERS

BALINESE

GADO GADO (v)	185
Organic vegetables, peanut dressing, tempe, tofu, egg	
CALON BEBEK	205
Authentic Balinese organic duck meatball soup, chayote, rice cake	
SALADA PEPAYA PEDAS	210
Grilled prawns, grated young papaya, chilli, coriander, basil, lime juice	

INTERNATIONAL

GAZPACHO (v)	175
Cold clear tomato consommé, green olives, pearls of zucchini, organic tomato sorbet, Parmesan tuile	
ORGANIC RED QUINOA SALAD (v)	185
Tomatoes, rucola, leek, spring onion, red chilli, truffle mayonnaise, edible garden flowers	
TUNA SALAD	210
Seared yellow fin tuna fillet, organic salad, watermelon Carpaccio, truffle mayonnaise	
FREE RANGE CHICKEN SALAD	195
Mixed greens, carrot, hard-boiled egg, feta cheese, fresh orange, pumpkin seeds, sesame seeds, Parma ham chip, French mustard dressing	
CAESAR SALAD	235
Organic baby romaine, garlic crouton, parmesan shaving with chicken or prawn	

(v) - Vegetarian dishes

Prices are in Indonesian Thousand Rupiah (IDR) and subject to 11% government tax and 10% service charge

MAIN COURSES

BALINESE

BEEF NOODLES	335
Oriental flat rice noodles, sliced Wagyu beef, beef broth, onions, garlic, ginger, soy sauce, bokchoy	
KARE SARI LAUT	300
Prawn, squid, fish of the day, vegetables, spicy curry-coconut sauce, steamed rice	
IKAN PANGGANG	295
Grilled sea bass fillet, pandan-scented Balinese spice, winged bean salad, steamed rice	
MIE GORENG OR NASI GORENG	200
Stir-fried egg noodles or rice, vegetables, choice of chicken or seafood	
DEAN'S EGG FRIED RICE	210
Fragrant rice, minced prawn, chicken, beef, coriander, basil, olive	

INTERNATIONAL

VEGETARIAN SANDWICH (v)	195
Focaccia bread, crispy bean, grilled zucchini, pickled cucumber, tomato, baby romaine lettuce caramelised onions, honey mustard dressing	
THE CHEDI BURGER	255
100% Australian beef, Emmental cheese, bacon, tomato relish, onions, gherkins, sesame seed white bread bun, French fries	
STUFFED TOFU FRITTERS (v)	195
Organic vegetables, vermicelli, Vietnamese-style fresh summer rolls, mint-basil dipping sauce	
PIZZA MARGHERITA	195
Tomato sauce, mozzarella cheese, oregano, fresh tomatoes, fresh basil	
PASTA AGLIO E OLIO	230
Prawns, mushrooms, olive oil, garlic, chilli, Parmesan cheese, spaghetti or penne	
CHICKEN CONFIT	285
Confit of free-range chicken breast, baby romaine, carrot shavings, radish, organic cherry tomatoes, red wine jus	
BABY SNAPPER	330
Pan-fried fillet, organic cauliflower purée, vegetable shavings, lemon-butter sauce	
BEEF TENDERLOIN	460
Pan-seared Wagyu beef tenderloin, cherry tomatoes, baby new potatoes, crispy celery, citrus-butter	

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DESSERTS

VALRHONA CHOCOLATE TART Ginger, chilli-infused chocolate, mango purée, mango ice cream	175
APPLE VOL-AU-VENT Apple tart, housemade apple chips, Balinese vanilla ice cream	175
BANANA SPRING ROLL Dark rum infused banana and organic fresh mangoes wrapped in fillo pastry, butterscotch ice cream	175
CHILLED PINEAPPLE SOUP Pineapple juice reduction, coconut ice cream, star anise-infused pineapple compote	150
ES TELER Milk and coconut granita, sweet slow-cooked red bean, nata de coco, jackfruit compote, avocado brunoise	135
BLACK RICE PUDDING Banana coulis, slow-cooked black glutinous rice, coconut milk and vanilla ice cream	135
HOUSEMADE ICE CREAM Vanilla, chocolate, butterscotch, coconut, coffee, strawberry, rum-raisin (per scoop)	55
HOUSEMADE SORBET Chocolate, orange, basil-lime, beetroot-tamarillo (per scoop)	55

BEVERAGES

DIGESTIVES AND LIQUEURS

Cockburn's Fine Tawny Port, Baileys, Kahlúa, Vaccari Sambuca, Frangelico	170
Rémy Martin VSOP Cognac	230
Rémy Martin XO Cognac	390

SPECIALTY COFFEES

KOPI LUWAK Finest Balinese coffee derived from seeds of coffee berries	150
IRISH COFFEE Irish whiskey, black coffee, syrup, whipped cream	195
ITALIAN COFFEE Galliano, black coffee, syrup, foamed milk	195
MEXICAN COFFEE Tequila, Kahlúa, black coffee, syrup, whipped cream	195
TANAH GAJAH COFFEE Arak, Frangelico, black coffee, syrup, whipped cream	195