

BREAKFAST MENU

Each breakfast preference is served with freshly squeezed juice, a seasonal fruit platter, pastry basket, homemade jam and gourmet coffee or selection of tea

Please choose one main course below for your breakfast

TWO EGGS ANY STYLE

Sunny side up, boiled, poached, scramble or omelette served with daily tomato, potato, bacon and sausage

CEREALS

Corn flake or muesli or granola served with fresh milk

ADIWANA FAVOURITE

Bircher muesli, apple, raisin, nuts tossed in fresh milk honey yoghurt

ARKARA'S BENEDICT

Potato, zucchini roestie, tomato, smoke salmon, poached egg, cheese hollandaise

VEGETARIAN BOOST SANDWICH

Brown bread, sautéed mushroom, zucchini, eggplant, pumpkin and lettuce

NASI BAKAR LEMAK

Grilled steamed rice with chili shallot lemongrass redolent and chicken

KARE SAYUR

Stewed assorted local vegetables ala barigoule in curry coconut sauce and selection of white or red rice

BUTTERMILK PANCAKE

Classic pancake with choice of topping : banana, strawberry or chocolate chip served with maple syrup and cream

APPETISERS AND SOUPS

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59^K GARDEN AND GREEN SALAD

Seasonal green, herbs, toasted mixed nuts, crispy bacon served with spiced carrot dressing and mustard vinaigrette

69^K THAI CRABS CAKE

Crabs meat, coriander, chili, tomato, avocado, black"undis"bean

65^K SATE LILIT AYAM

Ubudian staple cuisine , minced chicken satay, long bean salad and sambal

69^K LUMPIA GORENG

Classic vegetables spring roll, vegetables, black mushroom, ginger, garlic , sweet chili sauce and yoghurt mint sauce

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89^K NICOISE SALAD

Mixed lettuce, tomato, black olive, potato, beans, crouton, cheese and salmon

56^K SMOKED TOMATO SOUP

Crouton, cherry tomato and cheese shaving

69^K SEAFOOD NOODLE SOUP

Seafood, flat noodle, tomato, fresh coriander leafs and oyster infused broth

79^K SOTO SAPI

Beef tenderloin, vegetables, noodle, fried shallot in turmeric infused broth

The above prices are in indonesian rupiah and subject to 21% government tax and service charges

MAIN COURSE

MEGIBUNG NUSANTARA

Indonesian sample cuisine with fragrant steamed yellow rice, babi bali, prawn crackers, kacang kalas, chicken redolent, beef rendang, fish curry and condiment

155^K *Individual*

270^K *Share for two*

255^K BEEF TENDERLOIN

Black pepper beef, sautéed vegetables, rose mary infused demiglazed, mashed potato and fondant

169^K BEBEK GULUNG

Pan-fried stuffed duck, sweet corn crouquette, edamame and light curry sauce

169^K GRILLED TUNA

Soy lime marinated tuna, vegetables ratatouille, herbs pesto, balsamic reduction

155^K KARE AYAM (AV)

Braised chicken in homemade curry coconut sauce, vegetable and steamed rice

189^K IGA BABI BAKAR

Grilled barbeque pork ribs, potato salsa, vegetables and condiments

175^K AYAM 12

Pan - fried chicken breast marinated with 12 different spices and herbs, pasta, vegetables and tomato nage

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MAIN COURSE

PASTA | PIZZA | SANDWICH

79^K POMODORO

Spaghetti, classic tomato sauce, basil, parmesan cheese and crostini

95^K PASTA RENDANG SAPI

Spaghetti tossed in long stewed beef in aromatic west Sumatra spices and herbs

89^K CARBONARA

Streaky bacon, button mushroom, egg, creamy and shaved parmesan

89^K PIZZA TUNATTON

Tomato sauce, tuna, onion, black olive, mozzarella cheese and herbs

79^K PIZZA CHICKEN REDOLENT

Tomato sauce, chicken, sambel matah, mozzarella cheese

69^K CHICKEN SANDWICH (AV)

White toast, chicken, egg, cheese, tomato, lettuce, hand cut potato wedges

99^K SALMON SANDWICH

Smoked salmon, capers, shallot, semi dry tomato, lettuce, herbs mayonnaise

75^K VEGETARIAN SANDWICH

Warm mixed tropical vegetables and brown bread

95^K BURGER

Beef burger with bacon, tomato, double cheese and egg served with potato wedges

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DESSERT SELECTION

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65^K BANANA CAKE

Fluffy banana sponge, butter scoth, vanilla ice cream

69^K NO-BAKE CHOCOLATE CAKE

Ganache, tangerine reduction, Parisian tropical fruit and tuille

69^K APPLE PIE

Stewed apple, lemon zest, cinnamon and vanilla ice cream

55^K BUBUH INJIN

Sweet organic black rice pudding, coconut milk, palm sugar and banana compote

69^K KOLAK BUAH

Stewed banana, sweet potato, coconut parfait and tuille

■
69^K DADAR TIGA RASA

Classic crepes stuffed with 3 different filling : grated coconut, sweet potato and chocolate

99^K DESSERT SAMPLER TO SHARE

5 sampler sweet, ice cream, chocolate, banana cake, crepes and ice cream

39^K ICE CREAM SELECTION

Vanilla, strawberry, butterscotch, chocolate and coconut

**price per scoops*

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ADIWANA ARKARA SPECIAL

SPECIAL FOOD TASTING MENU / RESERVED IN ADVANCE IS AN ADVANTAGE

ASPARAGUS

Topped with aromatic crumbles, cheese fondue

PRAWNS BALL

Crispy prawns croquette with velvety sambel tomato

ASINAN

Vegetables, fruit salad, chili sweet sour dressing

TUNA TARTARE CONE

Served with washabi cream in spring roll cone

IGA BABI

Local pork ribs in homemade barbeque sauce, baby carrot

BEBEK BETUTU PUFF

Éclairs stuffed with ubud famous bebek betutu fair

PUMPKIN

Roasted pumpkin, spices pumpkin coulis and pumpkin salsa

AYAM KUNING

Stuffed yellowed chicken legs and light curry coconut sauce

COCONUT PRAWNS

Crispy prawns coated with spiced coconut

395^K 5 COURSES DEGUSTATION

465^K 7 COURSES DEGUSTATION

435^K 6 COURSES DEGUSTATION

ALL DEGUSTATION SET SHALL BE RECEIVED ONE INDIVIDUAL DESSERT TAKEN FROM REGULAR MENU

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MIE GORENG OR NASI GORENG

Wok fried noodle or rice, chicken, vegetables in soy sauce mi, fried egg, crackers and chili sauce

TEJAS OMELETTE

White egg omelette served with vegetables, tomato, bacon and sautéed mushroom

HEALTHY BOWL

Soft white oat with honey topped with granola, tropical fruit and coconut

BUBUR AYAM

White rice porridge, chicken, boiled egg, celery, fried shallot in soy lemongrass, ginger, tumeric infused broth

NASI BERAS MERAH

Steamed red rice with forage : shredded egg, tahu tempe, corn croquette, crackers, peanut, sambal and urab vegetables

FRENCH TOAST

Served with caramelized banana, black oreo crushed and honey



ASHOKA

RESTAURANT & BAR

Cuisine style in Adiwana Arkara based on Cooking tradition in Bali
where food sources from the freshest ingredient, we elaborate with fine
and up to date cooking practice to keep and produce best food
to the tables



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RESTAURANT & BAR

www.adiwanahotels.com

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BUBUR UDANG

Thai prawns porridge with coriander leaf and prawns

EGG FRITATTA

Assorted local vegetables, egg, cheese and black olive

KUE LUMPUR

Indonesian pancake style topped with stewed banana

LONTONG SAYUR

Compressed rice cake, vegetables, tofu tempe, light curry coconut sauce

TAHU TELOR

An open omelette with tofu topped with shredded cabbage, peanut crushed, tomato and sweet soy sauce

COMBO PLATTER

Mixed lettuce, bake bean, tomato, avocado, potato, vegetables, mushroom