

APPETIZERS

Yellow fin tuna, avocado and soft chili	170	Salmon gravlax, saffron potato, herbs condiment	170
Tomato and cucumber gazpacho (v, vv, gf)	120	Red Snapper Ceviche, lemon and basil (gf)	160
Caponata, poached egg, balsamic dressing (v, gf)	140	Summer rolls with king prawn, lemon-ginger	130
Chicken Spring rolls	125	Parma Ham, rocket lettuce, Parmesan cheese	170

SALADS

Greek (v, gf) Tomatoes, cucumber, capsicum, olive and feta cheese	140	Green mango and prawn (gf) Green mango, king prawn, herbs, chili and lime	160
Pearl barley (v, vv) Grilled eggplant, sesame, rocket and basil	150	Green bean (v, gf) Mix herbs and salad, tomato, almond, yogurt	150
Garden (v, vv, gf) Mixed herbs, salads and vegetables, balsamic dressing	120	Burrata (v, gf) Balinese tomatoes and Burrata, basil pesto	180
Caesar salad Romaine lettuce, bacon, croutons and Parmesan	160	Black Quinoa (v,vv, gf) Pomegranate, olives, rocket and coriander	140
With chicken breast	190		
With smoked salmon	200		

SANDWICHES

All Sandwiches can be Served with French Fries or Green Salad

The Legian burger Grilled Beef Pattie, Cheddar, tomato, gherkins bacon and BBQ sauce on sesame seed bun	220	Panini (v) Toasted Panini bread with local tomatoes and Mozzarella basil pesto	180
The Legian club Chicken breast, Emmental, egg, tomato, bacon on white loaf	200	Pita Niçoise Pita bread stuffed with salad, vegetables and tuna	180

(v) Vegetarian, (vv) Vegan, (gf) Gluten Free

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

TASTE OF INDONESIA

Traditional Beef Rendang Braised Beef with Balinese spices and coconut	350	Satay skewers 6 pcs Your choice of Tuna, Chicken, Pork or mixed	180
Snapper Curry Handmade Balinese red curry with snapper fish	220	Mie Goreng Wok-fried egg noodles, prawns and chicken	230
Vegetables Nasi Goreng (v) Wok-fried rice with local vegetables	190	Chicken Nasi Goreng Wok-fried rice with egg and Chicken	210
Bangkal Hitam Babi Kecap Balinese black pork leg stewed in sweet soy	190	Soto Ayam Traditional Indonesian chicken soup	170

MAINS

Grilled beef sirloin, green pepper sauce Served with heart of romaine lettuce	400	Catch of the day	220
Organic chicken leg fricassée White mushrooms, carrots and shallot	200	Pan-fried Barramundi fillet Ratatouille, rocket lettuce and basil	220
Homemade Maltagliate pasta Crustacean and shellfish	240	Black Quinoa and vegetables (v, vv, gf) Organic vegetables from our farmer	180
Linguini with green asparagus (v) Parmesan cheese and basil	200	Green Acquerello risotto (v) With green vegetables and parsley	200

DESSERTS

Exotic cup Mango, banana, passion fruit	120	Cheese cake our way, raspberry	140
Pina colada cup Pineapple, coconut	130	Exotic fruits Pavlova	130
Chocolate Liegois cup Chocolate, vanilla and chocolate sauce	120	Chocolate Fondant, vanilla-blueberry	140
Seasonal sorbet and ice-cream Ask our waiter for flavors available	30	Fruits platter Assorted seasonal fruits	130

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