

# BREAKFAST

7am - 11am

## DAILY PRESSED JUICE

Orange / Watermelon / Honeydew /  
Papaya / All-Green

## FRESH BREWED COFFEE

with a choice of

Full Cream / Skinny / Soy / Coconut / Almond Milk

## TEA

English Breakfast / Vanilla Tea / Peppermint /  
Royal Earl Grey / Chamomile / Traditional Ginger

## ASSORTED CHEESE

cheddar, soignon, camembert

## PISANG GORENG

crispy banana with caramel sauce

## DELI CUTS

ham, prosciutto, salami

## TROPICAL FRUIT PLATTER

## ASSORTED PASTRIES

## CEREAL VARIETY

SIDES

TOMATO & FETA CHEESE / BACON /  
SAUTEED GREENS / HOLLANDAISE SAUCE /  
CHICKEN SAUSAGE / LOX SALMON /  
MUSHROOM / BAKED BEANS /  
POTATO ROSTI

(v) vegetarian (gf) gluten-free

\*Kindly ask any of our wait staff for assistance

\*All egg dishes will be served with a side of fresh salad

## GRANOLA

labne, fresh fruit & balinese honey (v)

## CITRUS PARFAIT WAFFLE

toasted pepitas, rye crisp, roasted pineapple

## EMBERS BENEDICT

honey ham on english muffin

or

spinach, mushroom, quinoa, black bean, pumpkin,  
carrot, parmesan, haloumi (v) (gf)

## NASI JINGGO

traditional balinese breakfast with chicken,  
vegetables, rice & sambal

## NASI GORENG

with a fried egg

## SHAKSHUKA

slow poached eggs in a stew of tomatoes,  
paprika & fresh herb

## LOX SALMON

sauteed greens, potato rosti, crispy sesame egg

## CHIA PUDDING

tropical fruits (v)

## SMASHED AVOCADO ON SOURDOUGH

herbs, feta, poached egg

## BANANA PANCAKES

maple, coconut, frosted cashew & ginger (v)

## SMORREBROD

open danish sandwich with lox salmon,  
dill, poached egg

## BUBUR AYAM

indonesian porridge with boiled egg, tofu,  
fresh herbs, crispy shallot

## EGGS ANY STYLE

Omelette / Poached / Scrambled / Fried  
served on sourdough

## QUINOA & POACHED APPLE

labneh, cinnamon, strawberry (v) (gf)

# LUNCH MENU

## STARTERS

### ARROW LEAF SPINACH SALAD 70

toasted pecans, caramelised onion dressing,  
sliced granny smith apple, seaweed & melba toast (v) (gf)

### GRILLED BEEF SALAD 95

basil pesto, arugula, mild vinaigrette, sprinkled feta (gf)

### RAW BEETROOT SALAD 75

grilled goat cheese, sunflower seeds,  
watercress emulsion, micro herbs (v) (gf)

### SQUID A LA PLANCHA CAPONATTA 85

sliced bread, lemon, micro herbs

### LAMB FATTEH 95

braised eggplant, pine nuts, tahini yoghurt,  
pomegranate, pita slices

### ROASTED EGGPLANT & FETA SALAD 85

baby romaine, poached quail eggs, scallop, passion fruit,  
avocado cream, rosella kombucha vinaigrette (gf)

## SOUP

### ZUCCHINI & BASIL SOUP 70

sour cream, yoghurt, garlic bread croutons, parmesan (v) (gf)

### CHILLED GAZPACHO 75

grilled prawn, apple, avocado, spinach, basil, coriander, yoghurt

\* VEGETARIAN AVAILABLE

## PIZZA

### UBUDIAN 95

guacamole, bocconcini, dried tomato, beetroot, feta,  
arugula, olive oil drizzle (v)

### MINCED LAMB & BROWN BUTTER 135

mozzarella, tomato sauce, sage, onion, eggplant, apricot

### SALMON & ZUCCHINI 135

white cheddar, mozzarella, zucchini, capers, brie, onion

### THE GREEK 115

fresh oregano, dried tomato, artichoke, courgettes,  
eggplant, brie, onion (v)

## SIDES

### HAND CUT FRIES 50

truffle oil (v) (gf)

### MAC & CHEESE 50

crispy parma ham

### MARINATED LENTILS 45

cut cherry tomato & black grape (v)

### BRUSSEL SPROUTS 45

tahini yoghurt (v)

### SWEET POTATO FRIES 45

aioli (v) (gf)

### WOK FRIED GREENS 45

sliced almond & herb butter (v) (gf)

### MIX SALAD 40

with tomatoes (v) (gf)

(v) vegetarian (gf) gluten-free

- Please inform staff of allergies or dietary preferences  
- All items are subject to 21% government tax & service charge  
- Prices are quoted in '000 thousand Rupiah

# DINNER MENU

## STARTERS

### PAPRIKA CONFIT SALAD 85

eggplant puree, basil & pistachio pesto, kalamata olives, toasted sunflower seeds, sundried tomatoes, lemon drizzle (v) (gf)

### HARICORT VERTS 145

crispy parma ham, cultured cream, shallot, red wine vinegar (gf)

### BEEF TENDERLOIN CARPACCIO 95

yuzu kosho sour cream, baby rucola, roasted pine nuts, shaved parmesan, basil pesto (gf)

### FRESH OYSTERS 95

hollandaise dressing

### HUMMUS PLATTER 85

black & green olives, chickpeas, tahini yoghurt, pomegranate, roasted almond, olive oil (v)

### TUNA SASHIMI & WHITE CRAB

#### IN LOBSTER AIOLI 120

pomelo, mashed avocado, seaweed, cherry tomato, cucumber (gf)

### ROASTED EGGPLANT & FETA SALAD 85

baby romaine, poached quail eggs, scallop, passion fruit, avocado cream, rosella kombucha vinaigrette (gf)

## SOUP

### EGGPLANT TAHINI 70

roasted chickpeas, croutons, sprinkled feta (v)

### CREAMY MUSHROOM 95

sliced black truffle & porcini, organic poached egg, toasted focaccia, micro herbs (v)

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At Embers, that Mediterranean tradition is at the soul of every meal we serve. Freshly harvested ingredients and produce are grown Earth-to-table on our organic farm and paired with locally-sourced meat and seafood.

## MAINS

### ZUCCHINI PARMIGIANA 145

tomato passata, basil, parmesan & baby rocket salad (v)

### ROASTED CHICKEN & COUSCOUS 165

feta, green olive, red pepper, tomato, sage, caper salsa (gf)

### TRUFFLED BROWN SAUCE ANGUS BEEF 295

foie gras, baby carrot, onion chutney, polenta, button mushroom, smoked eggplant (gf)

### GRILLED EGGPLANT 135

tahini lime drizzle, jewelled rice, cranberry pits, pomegranate, house farm pumpkin (v) (gf)

### PAN ROASTED BARRAMUNDI 175

tomato & basil salsa, truffled green peas, lobster foam, sweet potato confit, micro herbs (gf)

### BRAISED LAMB SHANK 265

sumac garbanzo beans, crispy eggplant, dried prune, lemon peel, paprika, asparagus

### LIGHT SEARED DUCK BREAST 235

pineapple chutney, baby carrot, tarragon aioli, red cabbage, lebanese rice (gf)

### STRIPLOIN STEAK 255

rosemary potatoes, green peppercorn, red onion chutney, leek confit, baby carrot & tomatoes (gf)

### CHICKPEAS & STEWED KALE 135

with poached egg & za'atar (gf)

### BAKED FETA 145

with tomato & artichoke (v) (gf)

## SELECTION OF DIPS & BREADS

### DIPS

*Taramasalata*

*Aubergine Caviar*

*Semi-Dried Tomato Tapenade*

### BREADS

*Ciabatta Bread*

*Rustic Baguette*

*Naan Bread*

## INDONESIAN

### GRILLED BEEF RENDANG 175

sumatran brown beef, braised cassava leaf, white radish, cucumber, carrot pickle. comes with melinjo crackers (gf)

### MANADONESE WOKU FISH 145

sweet potato, crispy shallot, raw salad dip, basil, dabu dabu sauce, sweet potato rice (gf)

### LEMON CHILI PRAWN SALAD 85

raw long beans, jicama, watermelon, young coconut, torched ginger, paprika, basil leaves (gf)

### TEMPEH & TOFU SATAY 95

zucchini, paprika, baby corn, mushroom, sauteed spinach. comes with coconut rice & sambal (v)

### MIXED SATAY 145

pork, beef & chicken satay, papaya pickle, coconut rice. comes with sambal & peanut sauce (gf)

### NASI / MIE GORENG

"kampung" fried rice / noodles with fried egg sambal, pickles & crispy chicken skin

### CHICKEN 135

### SEAFOOD 155

### VEGETARIAN 95

### GADO GADO 90

boiled local vegetables, tofu, boiled egg, peanut sauce, cucumber (v) (gf)

### YELLOW VEGETABLE CURRY 115

tofu, tempeh, green beans, carrot, eggplant, tomato, basil, long beans, shallots (v) (gf)

### GRILLED BALINESE CHICKEN 135

sauteed water fern & marinated red rice. comes with melinjo crackers & sambal matah (gf)

### NASI CAMPUR BALI 135

roasted chicken betutu, fish & lemongrass sate, grilled prawn, steamed "pepes" fish, balado egg, potato "bergedel" fritter, sayur urab salad. comes with cucumber pickle, sambal & white rice

**\*VEGETARIAN AVAILABLE**

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# DESSERT

**VALRHONA DARK CHOCOLATE FONDANT** 115  
star fruit sorbet, compressed "pejeng" pineapples, dried star fruit (v)

**AVOCADO MOUSSE** 95  
orange candy, hazelnut crumble, white chocolate foam, sesame tuille (v)

**PANDAN CREME BRULEE** 95  
orange sorbet, lemongrass (v) (gf)

**CHOCOLATE & CHERRIES** 115  
black tea ganache, star fruit, crumbled cacao nibs (v)

**APPLE TARTE TATIN** 95  
green apple, cinnamon caramel, roasted pecan nut, vanilla ice cream

**CHEESE TRIO** 115  
avocado, chocolate, brownie, berry fruit compote (v)

**STRAWBERRY PARFAIT** 95  
sweet ricotta, yoghurt sorbet, mint syrup, crispy star fruit (v)

**COCONUT & MANGO SWIRL** 80  
cream of young coconut, coconut & lemon grass foam,  
sweet arlette, fresh mango (v)

**CHOCOLATE & RASPBERRY MOUSSE** 125  
white chocolate foam, chocolate brownie (v)

**PASSION FRUIT CURD** 95  
orange confit, vanilla crumble, yoghurt sorbet, pavlova (v)

**BUBUR SUMSUM** 75  
rice porridge pannacotta, chili jackfruit sorbet,  
crispy puffed rice, coconut milk, palm sugar (v) (gf)

**"TIMBUL FARM" PANNACOTA** 95  
jack fruit, pandan, tamarillo (v) (gf)

**ICE CREAM / SORBET** 45  
per scoop  
*\*kindly ask any of our staff for available flavors*

(v) vegetarian (gf) gluten-free

# KIDS MENU

## CREAMY TOMATO SOUP 55

tomato, sweet corn, fresh herb, cream, crouton (v)

## WATERMELON GAZPACHO 55

cucumber, yellow onion, fresh basil, white bread (v)

## AHI POKE TACOS 95

pineapple mango piko, fresh tuna, tortilla, sesame seed

## BEEF STEAK & PITA SLICES 105

caramelised onion & mushroom, micro herbs,  
tzatziki, portabella mushroom

## SPAGHETTI & MEATBALLS 85

tomato sauce, basil, parmesan cheese

\*VEGETARIAN AVAILABLE

## PAN-SEARED SEA BASS 95

capers, tomato salsa, potato mousseline,  
green baby beans, lobster foam

## GRILLED PUMPKIN BURGER 85

avocado salsa, tomato, cucumber, almond, mint yoghurt,  
egg, sweet potato fries, tomato dill aioli

## BEEF BURGER 115

beef patty, tomato, cucumber, egg, onion chutney,  
sweet potato fries, tomato

## FISH TENDERS 95

sweet potato, tomato sauce, cream aioli

## NASI / MIE GORENG

fried egg, pickle, sambal, crispy chicken skin (gf)

### CHICKEN 115

### VEGETARIAN 85

### SEAFOOD 125

## SALMON & ZUCCHINI PIZZA 95

white cheddar, mozzarella, zucchini, capers, brie, onion

## THE UBUDIAN PIZZA 80

guacamole, bocconcini, dried tomato, beet root,  
feta, arugula, olive oil (v)

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