

THE TEMPAYAN

Breakfast Menu

BEVERAGES

FRESH JUICES

Watermelon, mango, apple, pineapple, tangerine, tomato, papaya – or your own preferred mixture

SMOOTHIES

Mango, mixed fruit, banana or mint–or your own preferred mixture

COFFEE OR TEA

Cappuccino, latte, espresso, American coffee, iced cappuccino or latte
English breakfast, earl grey, green tea, iced tea, lemongrass-ginger tea

FOOD

BAKERY BASKET

Breakfast pastries and served with homemade preserves and marmalade

STARTER CHOICES

Indonesian blanched vegetables with peanut sauce
Seasonal fresh fruit platter
Selection of cereals with hot or cold milk
Yoghurt, plain or with fruits

SELECTIONS OF INDONESIAN MAIN COURSE

MIE GORENG, Wok fried seafood or chicken noodles
NASI GORENG, Fried rice with seafood or chicken
BALINESE CHICKEN CURRY, With turmeric rice
RICE CONGEE, With chicken or seafood
MARTABAK, With chicken or seafood

SELECTIONS OF WESTERN MAIN COURSE

EGGS BENEDICT	House-smoked salmon, bacon, pork sausage, avocado, sautéed mushroom, and caramelised grilled pumpkin, pumpkin seeds, spinach tempura, green apple, mixed salad
POACHED EGG	Bacon, pork sausage, avocado, sautéed mushroom, caramelised grilled pumpkin, pumpkin seeds, spinach tempura, green apple, mixed salad
OMELETTE	Bacon, chicken sausage, grilled tomato, baked bean, sautéed mushroom, pumpkin seeds, spinach tempura, green apple, mixed salad and crispy rösti potato
TRUFFLE SCENTED SCRAMBLED EGG	Salmon, sautéed mushroom, grilled tomato, mixed pumpkin seeds, spinach tempura, green apple, mixed salad
FRIED OR BOILED EGG	Bacon pork sausage, baked bean, sautéed baby potatoes, pumpkin seeds, spinach tempura, green apple, mixed salad
PANCAKES	Banana, mixed berries, mango or chocolate pancake, served with maple syrup or honey

PICK-ME-UP 215

(Supplemental charge, prices in '000 IDR and subject to tax and service charge)

BLOODY MARY	Vodka, tomato juice, lime juice, Tabasco, Worcestershire sauce salt & pepper
MIMOSA	Sparkling wine, orange juice and orange bitter
BELLINI	Mango or strawberry Bellini

THE TEMPAYAN

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) Organic vegetables, peanut dressing, tempe, tofu, egg	185
CALON BEBEK Authentic Balinese organic duck meatball soup, chayote, rice cake	205
SATE LILIT Minced tuna, Balinese spiced, peanut sauce, Balinese salsa	195
SALADA PEPAYA PEDAS Grilled prawns, grated young papaya, chilli, coriander, basil, lime juice	210

INTERNATIONAL

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

(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	
PEPES IKAN	265
Grilled barramundi fillet, Balinese spice, Vietnamese coriander wrapped in banana leaf, 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	
SATE SAMPI	340
Grilled Australian Wagyu beef skewer, pickled shallot, organic cucumber, rice cake, soy peanut sauce	

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, gruyere 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	
THE CHEDI MIGHTY MEAT PIZZA	255
Parma ham, Salami, Chorizo, Bologna, Bresaola, country ham, mozzarella house-made tomato 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	
TUNA	295
Slow-cooked yellow tail tuna loin, nori powder, pumpkin purée, organic vegetable shavings, caramelized shallot-Shiraz	
BEEF TENDERLOIN	460
Pan-seared Wagyu beef, purple sweet potato purée, organic tomatoes, baby carrot, fennel, asparagus, beef jus	

(v) – Vegetarian dishes

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DESSERTS

VALRHONA CHOCOLATE TART Ginger, chilli-infused chocolate, mango purée, mango ice cream	175
APPLE VOL-AU-VENT Apple tart, house-made apple chips, Balinese vanilla ice cream	175
BANANA SPRING ROLL Dark rum-infused banana and organic fresh mangoes wrapped in filo pastry, butterscotch ice cream	175
CHILLED PINEAPPLE SOUP Pineapple juice reduction, coconut ice cream, star anise-infused pineapple compote	150
LUWAK TIRAMISU Valrhona chocolate shell, luwak coffee, cream cheese, edible soil, butterscotch ice cream	175
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 Special Reserva 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

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INDONESIAN RIJSTTAFEL

SOUP

SOTO AYAM

Chicken soup with glass noodles and turmeric sauce

MAIN COURSE

BE SAMPI MESITSIT

Shredded beef in Balinese spices

TAMBUSAN BE PASIH

Tuna in banana leaf

AYAM BAKAR TALIWANG

Grilled chicken Lombok style

SAMBAL UDANG

Grilled prawns marinated in sambal ulek

SATE BABI

Minced pork marinated with Indonesian spices
on a lemongrass skewer

PLECING KANGKUNG

Water spinach with sambal terasi

JUKUT URAB

Mixed vegetable salad with grated coconut

Served with steamed rice

DESSERT

Tangerine granita

950

For two persons

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THE TEMPAYAN

Dinner Menu

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

The Balinese menu combines local produce with a variety of seasonings and spices based on traditional recipes, while 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. He would be more than happy to oblige to your special and personalised dish or menu on request.

APPETISERS

BALINESE

GADO GADO (V)	185
Organic vegetables, tempe, tofu, and boiled egg served with peanut dressing	
LAKSA UDANG	210
Organic turmeric infused Balinese spicy soup, prawn and young mango	
PANDAN CHICKEN	185
Balinese spices and pandan juice marinade, mango sambal, pandan leaf envelope	
SATE BABI	200
Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake	

INTERNATIONAL

DUO SEAFOOD	225
House-smoked salmon, scallop mousse, balsamic caviar, Balinese saffron beurre blanc	
PUMPKIN SOUP	185
Cream of caramelized organic pumpkin, charred salami, potato croutons	
TOMATO SOUP (v)	175
Lightly smoked, mozzarella shavings, cherry tomatoes, croutons	
SCALLOP	205
Pan-seared jumbo Asian moon scallops, organic salads, edible flowers, balsamic caviar and dressing	
OTORO	225
Carpaccio of blue fin tuna belly, organic vegetables, Balinese sea salt, Japanese wasabi furikake, truffle mayonnaise	

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MAIN COURSES

BALINESE

IKAN PANGGANG Grilled sea bass fillet, pandan-scented Balinese spice, winged bean salad, steamed rice	295
SAMBAL UDANG Sambal-marinated grilled prawns, water spinach, turmeric rice	295
AYAM BAKAR Grilled organic free range chicken, spicy soy sauce, Balinese long bean salad, organic cucumber, steamed rice, fresh sambal terasi	265
IGA BAKAR Grilled pork rib, soy sauce, bumbu Bali, baby potato, sautéed organic long beans	315
SATE SAMPI Grilled slow-cooked Australian Wagyu beef skewer, pickled shallot, organic cucumber, rice cake, soy peanut sauce	340
SAPI RENDANG Beef cheeks, spicy coconut sauce, beef skin crackers, young bean leaves, steamed rice	315
NASI CAMPUR DELUXE Spicy prawn, beef sate, sweet soy sauce pork belly, crispy duck, pepes tongkol, lawar nangka, urab salad	330
CHICKEN OR DUCK BETUTU (PLEASE ORDER ONE DAY PRIOR – SERVES TWO GUESTS) Traditional Balinese spiced chicken, slow-cooked under coconut husk and coffee wood, long beans, steamed rice, served family-style	895

INTERNATIONAL

SOYA BRAISED TOFU (v) Balinese tempe, organic eggplant, shiitake mushroom, grilled rice	220
SPICY HERB-CRUSTED TEMPE(v) Orange-infused carrot purée, sautéed spinach and zucchini, long beans in coconut dressing, braised organic fennel	220
DUCK BREAST Slow-cooked Javanese organic duck breast, organic beetroot, carrot, radish, truffle infused mashed potatoes, clove-scented Shiraz duck jus	300
BARRAMUNDI Pan-seared barramundi, bok choy, organic Balinese red rice, saffron beurre blanc	365
LAMB SHANK Slow-cooked Australian lamb, truffle-infused mashed potato, organic vegetable, lamb jus	450
BEEF TENDERLOIN Pan-seared Wagyu beef, purple sweet potato purée, organic tomatoes, baby carrot, fennel, asparagus, beef jus	460

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INDONESIAN RIJSTTAFEL MENU

SOUP

SOTO AYAM

Chicken soup with glass noodles and turmeric sauce

MAIN COURSE

BE SAMPI MESITSIT

Shredded beef in Balinese spices

TAMBUSAN BE PASIH

Tuna in banana leaf

AYAM BAKAR TALIWANG

Grilled chicken Lombok style

SAMBAL UDANG

Grilled prawns marinated in sambal ulek

SATE BABI

Minced pork marinated with Indonesian spices
on a lemongrass skewer

PLECING KANGKUNG

Water spinach with sambal terasi

JUKUT URAB

Mixed vegetable salad with grated coconut

Served with steamed rice

DESSERT

Tangerine granita

950

for two persons

(v) – Vegetarian dishes

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INTERNATIONAL DEGUSTATION MENU

TUNA

Tataki of tuna, Balinese salsa, torch ginger,
coconut oil
Naked Range Sparkling NV, Australia



SCALLOP

Pan-seared jumbo Asian moon scallops,
organic salad, edible flowers,
balsamic caviar and dressing
*Gravels Woven Stone Sauvignon Blanc
Ōhau River 2016, New Zealand*



MUSHROOM

Cappuccino of Bedugul organic mushrooms,
truffle oil, crispy crostini



BARRAMUNDI

Pan-seared barramundi,
organic Balinese red rice, saffron beurre blanc
Two Islands Chardonnay 2018, Indonesia



DUCK

Slow-cooked Javanese organic duck breast,
truffle infused mashed potatoes,
clove-scented shiraz duck jus
*Viña Ventisquero Pinot Noir Reserve
Casablanca Valley 2014, Chile*



BEEF

32-hours slow-cooked luwak coffee-infused
beef short rib, purple cassava purée,
organic vegetables, beef jus
*Luis Felipe Edwards Merlot,
Maule Valley 2017, Chile*



COFFEE

Luwak coffee panna cotta, coffee sauce,
Bailey's,
rum raisin ice cream, strawberry,
chocolate cashew nut tuile
Cockburn's Special Reserve, Portugal

7 courses: 850 / 1.495 with wine pairings
5 courses: 650 / 1.145 with wine pairings
5 courses: Choice of 2 appetizers,
2 main courses and dessert

INDONESIAN DEGUSTATION MENU

GADO GADO

Organic vegetables, tempe, tofu,
and boiled egg served with peanut dressing
Jepun Sparkling Brut NV, Indonesia



PAPAYA PEDAS

Grilled prawns, grated young papaya,
chilli, coriander, basil, lime juice
Two Islands Sauvignon Blanc 2017, Indonesia



CALON BEBEK

Authentic Balinese organic duck meatball
soup,
chayote



IKAN PANGGANG

Grilled sea bass fillet, pandan-scented
Balinese spice, winged bean salad, yellow
rice
Two Islands Chardonnay 2018, Indonesia



AYAM BAKAR

Grilled organic free range chicken,
spicy soy sauce, Balinese long bean salad,
organic cucumber, steamed rice,
fresh sambal terasi
Two Islands Riesling 2017, Indonesia



SATE SAMPI

Grilled Australian Wagyu beef skewer,
pickled shallot, organic cucumber,
rice cake, soy peanut sauce
Two Islands Shiraz 2018, Indonesia



BUBUR INJIN

Black rice pudding, banana coulis,
slow-cooked black glutinous rice,
coconut milk and vanilla ice cream
Cockburn's Special Reserve, Portugal

7 courses: 750 / 1.395 with wine pairings
5 courses: 550 / 985 with wine pairings
5 courses: Choice of 2 appetizers,
2 main courses and dessert

(v) – Vegetarian dishes

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