

Selamat Pagi (Good Morning). Do what makes your soul shine!

Breakfast comes in tasting portions. For this reason, it is best enjoyed when you make a selection of collective dishes. Choose any combination of dishes that appeal to you.

Made with Dough **G N L** 65

Pastries and bread rolls are served right away together with homemade jams.

Liquid Love 35

Seasonal Fruit Juice

- “Cold Down” – Watermelon, mint & cucumber

Healthy Drink

- “Harry Potter” - carrot, apple, cinnamon

Smoothie **L**

- Mango blended with probiotic yoghurt and local organic raw honey

Coffee

- Black, espresso, cappuccino, latte

Hot Chocolate **L**

- Rich 69% local chocolate
- Spiced 58% local chocolate with Balinese cinnamon, palm sugar

Jamu Daun Kayu Manis (Balinese chilled juice)

- Cinnamon leaves, Balinese palm sugar, tamarind, local sea salt (According to age-old Balinese beliefs, this jamu improves alertness and the ability to stay awake.)

From the Restaurant’s Heart

Seasonal Fruit 25

- Watermelon, Papaya & Pineapple

Cereal **G N L** 45

- Homemade toasted granola served with sliced banana, probiotic yoghurt and organic honey

Eggs **G L** 55

- Steamed greens, poached egg and green goddess dressing
- Omelette with spinach & asparagus
- Two eggs cooked to your preferred style, chicken sausage & hash brown

Healthy **N** 25

- Green salad, pomelo, toasted almond and orange dressing

Authentic **G N** 45

- “Nasi Goreng” - Balinese fried rice, served with chicken & sautéed vegetable
- “Mie Goreng ” – Fried noodles, egg, vegetables & crackers

Confections **G N L** 45

- Banana Pancake with whipped vanilla cream, berry compote and mint
- Kolak Pisang, coconut milk & sago pearls

Selamat Makan! (Enjoy your meal)

CABANA KITCHEN

The Cabana Lounge is an intimate social space for daytime relaxation, while mood lighting on the two-story- high Terracotta Brick feature walls inspires an air of sophistication, perfect for enjoying evening cocktails or a light meal.

SMALL PLATES & SALADS

Cherry Tomato Salad (V,L,N) 95 Cherry tomato, cucumber, red onion, mint, almond, feta Cheese & herbs dressing	Spring Rolls (V,G) 80 Crisp golden vegetable & turmeric rolls with sweet Chili sauce
Cabana Cobb Salad (L) 120 Crisp romaine, smoked chicken, bacon, corn, avocado, mango, parmesan, lime aioli	Prawn Fritters (G,L) 125 Prawn & corn fritters, flamingo sauce, lime
Crispy Fried Calamari (G,L,N) 125 Spiced calamari, green papaya, tomato, peanuts, fresh herbs & chili dressing	Fish Tacos (L) 135 Spiced fish, black bean salsa, smash avocado, jalapeno sauce
Epic Wings (G) 125 Chicken wings stuffed with spiced prawn, soy sesame dressing	Bedugul Chips (V,L) 60 Fried cassava & sweet potato with spiced salt, jalapeno cream

SOUPS

Pumpkin (V) 95 Roasted pumpkin & coconut soup, toasted pumpkin seeds, crispy basil	Prawn 130 Hot & sour soup, shitake mushroom, lemongrass, kaffir lime
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Items contain (G) Gluten (N) Nuts (L) Lactose

Items are Vegetarian (V) - Menu items can be made vegetarian upon request.

Prices are in thousand Rupiah and subject to 21% tax and service charge

LARGER PLATES

		slaw & sweet potato wedges	
Bintang Battered Fish (G,L)	145		
Fried Catch of the day, mint yoghurt, mango salsa, fried cassava			
Lobster Roll (G,L)	165		
Poached lobster, avocado, celery, jalapeno, spring onion, sweet potato wedges			
Sea Burger (G,L)	155		
Herb-spiced Mahi, eggplant relish, tomato, peppers, spiced yoghurt, rocket & fried cassava			
Cabana Burger (G,L)	185		
200gr beef patty, pickled zucchini, tomato & chili jam, bacon, cheddar cheese, shredded lettuce & fried cassava			
Betutu Wrap (G,L)	140		
Balinese signature roasted chicken, pineapple			
		Pan-roasted Angus Tenderloin (G,L)	280
		180-gram Angus beef tenderloin, crushed potato, caramelized onions, sautéed greens & beef Jus	
		Pan Roasted Spring Chicken (L)	165
		Confit baby chicken, mushroom ragout, crushed potato, chicken jus	
		Grilled Pork Chop (L)	220
		Bacon jam, spiced pear, potato, pepper pork jus	
		Tuna Poke (G)	150
		Raw tuna, red rice, edamame, cucumber, spicy mayo & sesame	
		Chargrilled Tiger Prawn (G,L)	210
		Tomato & dill salsa, couscous, rocket & feta cheese	

PIZZA

Margarita (V,G,L)	135
Tomato, basil, mozzarella, cold pressed olive oil	
Chicken Sambal (G,L,N)	145
Mozzarella, marinated chicken, shallot, chili & kaffir lime	
Babi Guling (G,L,N)	155
Roasted pork belly, island spices, mozzarella & coriander	
Chorizo (G,L,N)	165
Chorizo, wild rocket, cherry tomato, marinated peppers, mozzarella	
Chocolate Snickers (L,N,G)	100

SWEET PLATES

	Dark chocolate mousse, salted caramel, peanut butter ice cream	
Cheese Cake (V,L,N,G)	Brulee cheese cake, berry compote & orange candied	60
Strawberry (V,L)	Strawberry consume, panna Cota, yoghurt basil sauce, strawberry sorbet	95
Ice Cream of the Day	Per Scoop	35

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AUTHENTIC DISHES

STARTER

Lemper (G,N) 95

Crispy sticky rice stuffed with spiced chicken, chili lime soy

Be Tongkol Sambal Matah (N) 115

Grilled tuna in shallot, torch ginger, lemongrass dressing served with Balinese vegetable salad

Urab (N) 95

Shredded chicken, spiced coconut, cabbage, long bean, beans sprout, lemon basil

MAIN DISHES

Udang Rica Rica (G) 185

Manado style stir fried prawns, green bean, lemon basil & fried shallot

Ikan Panggang (G,N) 175

Grilled local fillet topped with mild tomato sambal, pickled vegetables, wok-fried water spinach

Kuah Kambing (G,N) 195

Braised lamb, mild yellow paste, coconut milk, fried shallot & kaffir lime

Rendang Sapi (G,N) 195

Slow braised beef rump in Sumatran spice paste, braised cassava leave, coconut milk, and toasted coconut

Babi Kecap (G) 185

Local pork shoulder and belly braised in sweet soy sauce with potatoes and mild Balinese spiced paste

Ayam Betutu (G) 175

The most traditional & well-known dish in Ubud: Slow roasted chicken wrapped in banana leaves and smoked in rice husk for 5-6 hours served with a young fern tips salad

SWEET PLATES

Dadar Gulung (V,G,L) 60

Balinese crepes with palm sugar & coconut ice cream

Pisang Goreng (V,G,L) 60

Banana fritters, palm sugar syrup & vanilla ice cream

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