

# LUNCH



## STARTER

CRUNCHY TOFU AND TEMPE SALAD	130
Crisp salad leaves crunchy tofu and tempe, avocado, cherry tomatoes, roast pumpkin, soya and tomato dressing	
SATE LANGUAN	155
Fish sate on bamboo skewers & Balinese herbs, served over charcoal with chili sambal	
TUNA SPRINGROLL	130
Loin of tuna wrapped on lumpia skin served with tamarind and red bean sauce	
ULUWATU STEAM CLAM	90
Local clams steamed with ginger, turmeric and local basil flavor with coconut milk	
GRILLED SESAME CHICKEN SALAD	155
Baby romaine, crisp bacon, grilled chicken, parmesan, quail egg, avocado and crisp garlic sour dough croutons, sesame dressing	
CHICKEN POPIAH	100
Spiced chicken in flour tortilla served with tomato jam	
CHARCOAL BEEF SALAD	160
Char grilled Angus beef filet, cucumber, cherry tomatoes, coriander leaves, rocket, jicama and lemongrass and Lombok chili dressing	

## SOUP

FISH SOUP	100
Clear fish soup with turmeric, lemongrass and kaffir lime leaf and chayotte	
HOT & SOUR CHICKEN SOUP	100
Traditional chicken soup with tamarind and chili	
SOP BUNTUT	180
A rich beef broth with vegetables & crispy wanton filled with oxtail	

## SANDWICH

ULUWATU CLUB SANDWICH	140
Grilled chicken breast, cheddar cheese, avocado, peanut sauce on herb focaccia served with crispy baby chat potatoes	
GRILLED TUNA SANDWICH	120
Focaccia bread, olive tapenade, grilled tuna, feta cheese and remoulade served with fries	
ANANTARA BEEF BURGER	160
200g ground Australian beef with tempura onion and melted cheese on sesame bun	

## PASTA

SPAGHETTI SEAFOOD AGLIOLIO	185
Prawn, clam, calamari, fish, chili flakes, tomato, olive and gremolata	
PENNE CARBONARA	150
Beef bacon, garlic, leek, basil and parmesan cheese sauce	
LINGUINI BOLOGNAISSE	185
Flat pasta with spiced minced beef sauce, wild rocket and pine nut	

## MAIN

CHAR GRILLED TUNA STEAK	130
Eggplant caviar and ginger flower relish	
FLAT GRILLED SEABASS "AI' A PIANCHA"	135
Fresh local seabass, green bean and yellow paste broth	
SLOW COOKED PORK BELLY GLAZED WITH BUMBU GENEP	175
Apple and vegetable salad and traditional "Balinese Bumbu"	
RED DUCK CURRY	155
Local duck braised with traditional paste, infused with cinnamon and star anise served and eggplant salad	
TENDERLOIN OF BEEF WITH GARLIC ANCHOVY BUTTER	290
Potatoes "KRUPUK", roasted Shallot, honey glazed root vegetables and sweet capsicum	
WOK FRIED FLAT RICE NOODLE	170
Prawn, bean curd, flat rice noodles, kailan, ground peanuts, chive, beansprout	
NASI GORENG TERI MEDAN	170
Classic Indonesian fried rice with dried anchovy, fish satay lilit, fried chicken, sambal egg	
MEE GORENG	170
Fried egg noodle with king prawn, chicken sate	
TOFU AND VEGETABLE CURRY	120
Tofu and vegetables with Indonesian green curry broth	

## SIDES

WATER SPINACH GARLIC & OYSTER SAUCE	40
STIR FRIED FRESH VEGETABLES WITH CAP CAY SAUCE	75
LONG BEAN WITH COCONUT MILK & TOMATO SAMBAL	50
HAND CUT CASSAVA FRIES WITH CHEESE DIP	40
POTATOES WEDGES WITH CHILI JAM	45
DEEP FRIED CHAT POTATOES	40
CROSS CUT POTATOES	45
A MIX OF RED & WHITE STEAMED RICE	45
GARLIC MASHED POTATOES	55

## DESSERT

PISANG GORENG	45
Banana fritters with fruits compote, chocolate grated, cheese, coconut palm sauce with banana ice cream	
TROPICAL FRUITS SLICED	45
Tropical fruits sliced with honey yoghurt and dry coconut	
BUBUR BERAS MERAH	45
Red organic rice pudding	
PISANG RAE	45
Boiled banana with aromatic pandan leaf dough	
CANTIK MANIS	45
Rice cake pudding with pear mutiara and seasonal tropical fruits	
CHOCOLATE BALI COFFEE	75
Roulade Banyuatis coffee flavor with coffee sauce and ice cream coffee	
COCONUT PARFAIT	50
Fresh coconut milk parfait with pandan jelly and coconut ice cream	
MARKISSA PANACOTTA	65
Mountain of Bedugul markisa panacotta with passionfruit sorbet	