

Dinner

INDIANA KENANGA
NUSA LEMBONGAN - BALI

TAPAS - SMALL DISH

BEEF SAMOSA Indian wrap with cumin, onions and mint with tartare sauce.	60K
HUMUS Served with soft pia bread.	60K
PLATE OF SHRIMPS Ginger and coriander with focaccia.	80K
TAPENADE Olives, caper, garlic, thym with raw vegetables and focaccia.	70K
FRESH SPRING ROLLS (vegetarian) Combinaison Of Fresh Vegetables.	75K
FRIED VIETNAMESE ROLL Served with Salad, Mint, Vietnamese sauce	70K
GRILLED CALAMARY with garlic, persley, olive oil and spicy tartare sauce.	90K
PAN CON TOMAT Toast bread with extra virgin olive oil, fresh tomato puree and sliced proscioto ham.	90K
ANTIPASTO PLATTER Various cheese, proscioto, salad, pickles, tapenade, focaccia bread and crackers.	230K

STARTER

GAZPACHO Cold soup with raw tomato, cucumber, capsicum and onions blended served with grilled olive oil cereal bread.	90K
CHEF SOUP Garlic veloute served with prawns, baby spinach, crouton and crispy garlic.	115K
FOIE GRAS POELE "Duck liver millefeuille" Duck liver served with apple chutney and chicken juice.	240K
FISH CEVICHE Fresh marinated Baramundi in lemon, olive oil, coconut milk, cucumber, tomatoes, carrots, red onions with baby romana salad.	120K
CESAR SALAD Baby romana salad, bacon, croutons, parmesan, egg. add Chicken.	90K 105K
PORK BELLY 10 hours cooked pork belly caramelized, mashed cauliflower, baby romana salad, pickles, onions chutney, pork sauce.	105K
KING PRAWN Served with cold and hot mousse of zucchini and basil, crispy onions and bacon.	145K
BAGUS ASPARAGUS Green asparagus cooked in different ways, served with homemade Hollandaise sauce.	135K
RED TUNA ASIATIC FLAVOUR Raw red tuna with cabbage, yellow and red peppers and thai sauce.	125K
BEEF TAGLIATA A thick sirloin steak, grilled then carved into thin sliced and served on a rocket salad and parmesan, dressed with chef sauce truffle oil.	150K

MAIN COURSE

VEGETARIAN DISH Creamy bulgur, grill mushroom, asparagus, and arabiata sauce.	175K
LA NOIX DE SAINT JACQUES Scallop with italian parsley coulis, home made gnocchis cook in fish emulsion and crispy parmesan.	260K
CRISPY BARRAMUNDI Filet of barramundi cooked on thin slice bread with baby spinach.	195K
THE CALAMARY Stuffed calamary with South of France thyme flower and onion confit in an emulsion of prawn served with broccoli puree.	200K
GRILLED FISH white fish filet marinated with spices, curry, coriander, ginger, shallots, coconut milk served with rice (grape & almonds) and "ratatouille" (stewed vegetable dish).	185K
CHEF SPECIAL RAVIOLI Homemade goat cheese ravioli, chicken breast, asparagus, chicken juice and parmesan.	240K
THE LAMB PARMENTIER Lamb shoulder 4 hours confit with mashed potatoes, lamb juice and crispy garlic and rocket salad.	245K
THEE BEEF CARROT Australian tenderloin served with confit shallots, carrots trilogy, beef juice.	295K
THE DUCK Duck breast served with turnip combinaton and orange reduction served with mashed date.	265K
THE CHICKEN Chicken breast served with sweet potato mashed and home made chicken juice.	180K

INDONESIAN' TOUCH

BEEF RENDANG Authentic indonesian beef stew with coconut milk gravy, root veggies, and served with steam rice.	195K
SHRIMP LAKSA an traditional grilled shrimp soup with rice noodle, veggies, and homemade flavour.	170K
NELAYAN'S GRILLED FISH Grilled catch fish in yellow rich gravy, served with crunchy saute veggies, and steam with rice.	185K
GRILL CHIKEN CURRY Authentic balinese grilled chicken stew in rich gravy, served with steam rice.	160K

PASTA & BURGER

GOAT CHEESE RAVIOLI Herbs butter and asparagus (homemade ravioli).	150K
PORTOFINO RAVIOLI Mushroom and spinach homemade ravioli served with fresh tomato cherry sauce.	150K
PASTA PENNE or LENGUIN served with parmesan.	
- AL PESTO	85K
- CARBONARA	110K
- BOLOGNAISE	110K
- FRESH TOMATO SAUCE	90K
GOURMET BURGER	140K
Australian beef, tomatoes, onions, salad, mozzarella, american sauce, truffle oil and bacon, served with homemade french fries.	

DESSERT

PLATE OF CHEESE Served with green salad, almond, raisin.	130K	PROFITEROLLES Vanilla ice cream and creme patisserie in french choux pastry with hot chocolate and whipped cream.	100K
CHOUX MUST GO ON Traditional fench choux pastry, fruit marmelade, vanilla ice cream and caramel.	100K	CREME BRULEE A dessert of custard base topped with caramelized sugar.	95K
CHOCOLAT FONDANT Chocolate cake with chocolate ice cream.	90K	PEARFECTION Poached pear, cinnamon, anis, brioche (pain perdu), caramel ice cream and peanuts.	100K
NUTELLA PANACOTTA A touch lite of sweetness for your sweet ending, served with vanilla ice cream and crumble.	85K	TROPICAL POCHED PINEAPPLE Caramelized poach pineapple, fresh assorted fruits, yogurt, and happy jus,	70K
APPLE PIE Apple on thin puff pastry	100K		

SIDE

- Green Salad	35K
- Rice	30K
- French Fries	45K
- Boiled Vegetable	45K
- Sweet Potatoes Fries	55K