



NYALA

BEACH CLUB & GRILL

DINNER MENU



Halal Certified Kitchen 2016



Cold Entrées

V|GF|N **Beetroot Salad** 110
Avocado Puree, Orange Segments, Roasted Walnuts

S|GF|N **Tuna Tartar** 120
Grilled Zucchini, Lemon Emulsion, Avocado Guacamole,
Crushed Pistachio Nuts, Micro Herbs

V **Locally Made Burrata** 140
On Red Tomatoes, Green Beans, Garlic Croutons, Artisan Olive Oil

S **Seafood Ceviche** 140
Indian Ocean Citrus-Marinated Seafood, Tomato,
Coriander, Lemon, Banana Chips

Beef Carpaccio 140
Dressed with Organic Rocket Leaf, Sautéed Mushrooms,
Shaved Parmesan, Truffle Oil



Wild Mushroom Soup 110 V
Goat Cheese Croutons, Olive Oil Pearl Drops

Eggplant "Involtini" Parmigiana Style (Served Lukewarm) 110 V|GF
Eggplant, Zucchini, Mozzarella, Tomato Sauce, Fresh Basil Leaves

Pan-Fried Duck Liver Escalope 140
Set On a Bed of Crashed Potatoes, Jams of Figs,
Nut Flavoured Butter Sauce, Truffle Oil

Pan Seared Sea Scallop 160 S
Green Pea Risotto, Air Dried Beef, Parmesan Tuile

Butter Poached Rock Lobster 180 S
Garden Vegetables, Fennel Shavings, Citrus Emulsion, Lobster Bisque

Hot Entrées

V Vegetarian N Nuts GF Gluten Free S Seafood

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



Main Course

S Linguine Stone Crab Meat 120
Crab Meat, Fresh Tomato, Fresh Basil, Lobster Foam, Avruga Caviar

Tagliatelle Wagyu Beef Cheek Ragout 200
Slow Cooked Beef Cheeks, Garden Tomatoes, Beef Jus

V Wild Forest Mushroom "Arborio" Risotto 160
Garlic Sautéed Button, Shiitake Mushrooms, Fresh Basil, 18 Months Aged Parmesan

Additional Pan-Fried Duck Liver 100
Additional Grill Prawns 120

GF Mahi Mahi 170
Green Asparagus, Zucchini Purée, Artichoke, Grilled Eggplant, Garlic Butter Sauce

Crusted Barramundi 160
Tomato Relish, Leek Fondue, Bok Choy, Potato, Cheese Cake

Tapenade Grouper 160
Fennel Velouté, Crispy Potato Gnocchi, Garden Parsley Emulsion

N|GF Crunchy Mixed Nut Chicken Breast 160
Orange Risotto, Sautéed Garlic Baby Spinach, Flavoured Rosemary Jus

Pan Fried Prime Cut Beef Tenderloin 290
Truffle Creamy Potatoes, Sautéed Garlic Mushrooms, Beef Jus

Additional Pan-Fried Duck Liver Rossini Style 100

Australian Rack of Lamb 230
Crusted Garden Herbs, Vegetable Ratatouille, Potato Fondant, Mint Sauce



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From The Phoenix Charcoal Grill

Served with One Side Dish of Your Choice

S Catch of The Day 240
Daily Variety from Our Local Fishermen

S Fresh Spiny Lobster 650
500/600 gr

S Jumbo Deep Sea Prawns 270
Five (5) pieces

Angus Beef Tenderloin 320
Australia, 250 gram

Lamb Rack 380
New Zealand, Half

Herb Marinated Chicken 180
Indonesia, Half

Side Dishes 60 V

Fresh Tomato, Basil & Onion Salad
Sautéed Bok Choy
Creamed Spinach
Steamed Seasonal Vegetables
Potato Purée
Homemade Potato Wedges

Sauces

Garlic Herb Butter
Lemon Beurre Blanc Sauce
Creamy Mushroom Sauce
Black Pepper Sauce
BBQ Sauce
Truffle Sauce



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Baked Salt Crusted 380 S

Whole Fish Stuffed with Herbs and Citrus. Baked in a "Fleur De Sel" Crust
Requires 30 minutes Preparation

Grilled Seafood Combination 680 S|GF

Lobster, Jumbo Deep Sea Prawn, Reef Fillet, Squid

Lamb Rack 720

New Zealand, Whole

Côte de Boeuf 850

Australia, 900 gram

Grilled Surf & Turf Combination 820 S|GF

Half Shell Lobster, Jumbo Deep Sea Prawn, Beef Tenderloin,
Lamb Chop, Thyme Juice

For Two Persons

Served with Two Side Dishes of Your Choice



V Side Dishes 60

Fresh Tomato, Basil & Onion Salad

Sautéed Bok Choy

Creamed Spinach

Steamed Seasonal Vegetables

Potato Purée

Homemade Potato Wedges

Sauces

Garlic Herb Butter

Lemon Beurre Blanc Sauce

Creamy Mushroom Sauce

Black Pepper Sauce

BBQ Sauce

Truffle Sauce

V Vegetarian N Nuts GF Gluten Free S Served

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Dessert

Coconut White Dome 80

Coconut Sponge, Coconut Flakes, Grated Coconut, Coconut Ice Cream

Vanilla Crème Brûlée 80 GF

Red Berry Compôte, Caramelized Rice Crispies

Tiramisu 90

Served With Toffee Sauce, Meringue Crisps

Chocolate Hazelnuts Tart 90 N

Satin White Chocolate Ganache, Caramel Ice Cream

N Dark Chocolate Sphere 120

Arabian Coffee Mousse, Hazelnut Cream, Chocolate Crumble, Vanilla Ice Cream

Ice Cream 40

Coconut & Dark Chocolate, Honeycomb & Vanilla, Hazelnut & Java Coffee, Durian, Cheesecake, Green Tea, Banana Choco Chip, Dragon Fruit, Rum & Raisin

Sorbet 40

Passion Fruit & Banana, Basil, Pineapple & Vanilla, Mango & Peach, Acai Berry, Forest Berry, Papaya & Lime

Deluxe Cheese Platter 185

Chef's International Cheese Selection



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