The Terrace

Dinner

Starters

Bedugul Garden Greens 110
Bedugul Mountain's local vegetables, avocado, capsicum, olives, cherry tomatoes, dressing of the day

Sakala Caesar Salad 100
romaine, crispy polenta croûton, semi sun-dried tomato, soft poached egg, anchovy garlic dressing

Greek Salad 115
Lettuce, tomato basil, capsicum, feta, olives, cucumber, onion, herb vinaigrette dressing

Additional topping:

- **Grilled Asian Herb Chicken (100 gr) 45**
- **Grilled Barramundi (100 gr) 65**

Asian Chicken Salad 135
Poached chicken, cabbage, baby cos, mint, carrot, fried wonton, with sesame mayo dressing

Gado-Gado 85
Steamed vegetables, tofu, bean cake, egg, spiced peanut sauce

Chicken Spring Rolls 80
(3 pcs) Wrapped stir-fried chicken, vegetables, chili jam

Crispy Calamari 120
Fried calamari, ginger soy dipping sauce

Voler Haut Chicken Wings 90
Crispy chicken wings, Korean BBQ sauce

Soups

Sop Buntut Sakala 275
Supplement +150
Oxtail soup, steamed rice, sambal, condiments

Wild Mushroom 88
Mushroom ceviche, cream

Soto Ayam 100
Traditional Indonesian spiced soup with shredded chicken, cabbage, egg, tomatoes, celery, glass noodles

Smoked Sweet Corn 90
Grilled baby corn, salami, cream



Spicy Contains Pork Contains Nuts Vegetarian Gluten Free

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Prime & Grill

Each order comes with pomme frites

Spiced Chicken Breast (180 gr) 175
Tasmanian of Salmon (200 gr) 255
Barramundi Fillet (200 gr) 200
Sirloin Steak (200 gr) 355
Supplement +150

Choice of Sauce:

- **Peppercorn sauce**
- **BBQ sauce**
- **Mushroom sauce**
- **Natural jus**

Soulful Plates

Grilled Merguez 170
Grilled lamb sausage, couscous, cumin-mint yogurt

Rendang Daging (200 gr) 215
Slow braised Sumatran beef, coconut, aromatic spices

Roast Corn-Fed Spring Chicken 180
Baby carrots, turnips, green beans, red onion jam, paprika butter

Chicken Schnitzel 165
Potato purée, orange fennel salad, mushroom butter sauce

Meat Pie 200
Classic beef pie with rich gravy encased in golden pastry

Heritage Flavors

Rack of Pork Bumbu Kecombrang 235
Indonesian pork rack served with torched ginger sambal

Celeng Base Manis 170
Balinese braised pork belly in sweet soy sauce, cinnamon, and star anise

Pesan Be Pasih 165
Jimbaran-style fish wrapped in banana leaf with traditional Balinese spices

Mixed Satay 195
Pork, chicken, and seafood skewers with rice cake and peanut sauce

Grilled Spring Chicken Taliwang 170
Lombok-style spiced grilled chicken served with long bean curry and steamed rice

Crispy Pork Fried Rice Sambal Matah 195
Pork fried rice with Balinese sambal matah and corn fritters

Peking Duck Hainan 235
Crispy roast duck with Hainan rice, hoisin sauce, cucumber, and garlic chili purée

Nasi Campur Bali 265
Traditional Balinese mixed rice with satay lilit, crispy prawns, grilled fish, shredded chicken sambal, curried long beans, braised egg, and peanut crackers *(detailed picture on last page)*

Spicy · Contains Pork · Contains Nuts · Vegetarian · Gluten Free

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Pasta

Handmade Potato Gnocchi 165
Forest mushroom with cheese and Asian herbs pesto sauce

Choose your pasta:

- **Spaghetti**
- **Linguini**
- **Fettuccine**

Choose your topping:

- **Carbonara with Beef Bacon 170**
- **Tomato Fondue 135**
- **Beef Bolognese 185**
- **Meatball Marinara 200**

Sides

Truffle Fries 55
Potato Wedges 60
Garlic Mashed Potato 55
Organic Mixed Salad 55
Sauteed Mixed Vegetables 60
Steamed White Rice 38

Crafted Handhelds

Tortilla Sandwich 155
Basil purée, capsicum & eggplant salad, mozzarella

Club Sandwich 150
Chicken, streaky bacon, mozzarella, tomato, avocado, chili mayo

Wagyu Beef Burger 200
180 gr beef patties, fried egg, onion ring, coleslaw, melted cheese, fries and green salad

Crispy Chicken Burger 165
Cornflake-crusted chicken, tempura onion rings, melted cheese

Chicken Caesar Wrap 165
Baby romaine, coriander mayo, melted cheese wrapped in tortilla

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Vegetarian Mains

Nasi Goreng Sakala Nusa Dua 125
Indonesian fried rice with fried tofu, vegetable, pickles, crackers and sweet soy sauce on the side

Nasi Goreng Ijo Benoa 135
Green Indonesian fried rice with fried mushroom, fried tofu bacem, fried tempe, vegetable, pickles, and crackers on the side

Beehoon Goreng Vegetarian 130
Rice noodles with fried tofu bacem, fried tempe, vegetable, pickles, sweet soy sauce and crackers on the side

Nasi Campoer Vegetarian 175
Indonesian sharing platter with tahu tempe satay, banana leaf mushrooms, steamed vegetables in coconut turmeric, sweet soy tempe, vegetable mie goreng & young papaya salad



Sweet Tooth

Molten Chocolate Cake 95
Pandan ganache, vanilla ice cream

Creme Brulée 75
Caramelized sugar, egg yolk and whipping cream with tropical fruits

Tropical Pavlova 75
Vanilla cream, tropical fruits, crisp meringue

Balinese Jajanan Platter 65
Dadar Gulung, Klepon, Lapis Beras

Tropical Fruits 65
Seasonal tropical fruits

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The Terrace's Specials



Balinese Megibung *for two IDR 575.000++*

SOUP

Cram Cam Siap - Chicken and chayote in a clear broth with Bedugul celery and fried shallots

MAIN DISHES

Pesan Be Pasih - Fish from Jimbaran Ocean wrapped in banana leaf with traditional spices marinade
Mixed Satay - Pork, Chicken, and Seafood satays
Tum Siap - Marinated chopped Chicken in banana leaf
Celeng Base Manis - Braised Pork Belly in sweet soy sauce infused with cinnamon and star anise
Be Sampi Nyat Nyat - Balinese style Beef stew
Lawar Kenus - Calamari and spiced Long Bean salad
Nasi Beras Merah - Aromatic steamed brown rice

Condiments of Sambal; Sambal Terasi, Sambal Manis, Sambal Ijo, Sambal Matah
Crackers; Rambak

DESSERT

Balinese Platter

Dadar Gulung - Pandan crepe filled with sweet grated coconut and palm sugar
Klepon - Sweet glutinous rice balls with palm sugar filling
Lapis Beras - Steamed layered cake made from rice flour, coconut milk, and sugar

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Balinese Megibung

Be Sampi Nyat Nyat; aromatic Balinese style beef stew

Nasi Merah; Fragrant Brown Rice

Tum Siap; Marinated chopped chicken wrapped in banana leaves. One of our favorite items!

Lawar Kenus; Balinese style long beans and calamari salad. Staple side dish in all Balinese cooking.



Celeng Base Manis; Braised Pork Belly in sweet soy sauce infused with cinnamon and star anise

Condiments of Sambal; Assortment of Indonesian chili sauces consisting of *Sambal Terasi* (contains dried shrimps), *Sambal Manis* (sweet flavor), *Sambal Ijo* (green chillies), *Sambal Matah* (rough cut up chili with raw onions)

Pepes be Pasih; Fish from Jimbaran Ocean wrapped in banana leaf with traditional spices marinade

Mixed Satay; Assortment of skewers made of marinated chicken and minced fish on charcoal.

The Terrace's Specials



The Royal Rijsttafel *for two IDR 615.000++*

SOUP

Sayur, Udang, Kepiting dan Jagung - Vegetables, Prawns, Crabmeat, and Corn

MAIN DISHES

Tahu Bacem - Deep fried beancurd with traditional spices
Tempe Bacem - Deep fried fermented bean cake with traditional spices
Rendang Daging - Sumatran style braised meat with spices and coconut milk
Ayam Goreng Ketumbar - Crispy chicken with galangal and coriander seeds
Udang dan Cumi Kare - Sea prawns and calamari in a traditional curry broth
Urapan Jawa - Tropical steamed vegetables in aromatic coconut flakes and yellow *bumbu*
Nasi of the Day - Aromatic steamed jasmine rice

Condiments of Sambal; Sambal Terasi, Sambal Manis, Sambal Ijo, Sambal Matah
Crackers; Rambak (Pork crackling), Rempeyek Kacang *(Peanut Crackers)*

DESSERT

Balinese Platter

Dadar Gulung - Pandan crepe filled with sweet grated coconut and palm sugar
Klepon - Sweet glutinous rice balls with palm sugar filling
Lapis Beras - Steamed layered cake made from rice flour, coconut milk, and sugar

Spicy **Contains Pork** **Contains Nuts** **Vegetarian** **Gluten Free**

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The Royal Rijsttafel

Condiments of Sambal; Assortment of Indonesian chili sauces consisting of *Sambal Terasi* (contains dried shrimps), *Sambal Manis* (sweet flavor), *Sambal Ijo* (green chillies), *Sambal Matah* (rough cut up chili with raw onions)

Nasi Putih; Aromatic steamed jasmine rice

Tempe Bacem; Deep fried fermented bean cake with traditional spices

Tahu Bacem; Deep fried beancurd with traditional spices



Nasi Merah; Fragrant Brown Rice

Rendang Daging; Sumatran style braised meat with spices and coconut milk

Udang dan Cumi Kare; Sea prawns and calamari in a traditional curry broth

Urapan Jawa; Tropical steamed vegetables in aromatic coconut flakes and yellow bumbu

Ayam Goreng Ketumbar; Crispy chicken with galangal and coriander seeds

The Terrace's Specials



Vegetarian Rijsttafel *for two IDR 455.000++*

SOUP

Jukut Jepang, Gedang Mekuah - Green chayote, papaya, and corn soup with yellow *bumbu*

MAIN DISHES

Satay Tahu Tempe - Fermented soybean cake satay with peanut sauce and pickles
Pepes Jamur - Forest mushroom wrapped in banana leaf with traditional bumbu
Urap Sayur - Steamed vegetables in coconut turmeric sauce
Sambel Goreng Tempe - Crispy soybean cakes in sweet soy dressing
Mie Goreng - Fried noodles with vegetables, mushrooms, and tempe
Lawar Sayur - Young papaya and long bean salad
Nasi of the Day - Daily change of Red or White rice

Condiments of Sambal; Sambal Manis, Sambal Ijo, Sambal Matah
Crackers; Melinjo

DESSERT

Balinese Platter

Dadar Gulung - Pandan crepe filled with sweet grated coconut and palm sugar
Klepon - Sweet glutinous rice balls with palm sugar filling
Lapis Beras - Steamed layered cake made from rice flour, coconut milk, and sugar

Spicy **Contains Pork** **Contains Nuts** **Vegetarian** **Gluten Free**

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Vegetarian Rijsttafel

Condiments of Sambal;
Assortment of Indonesian chili sauces consisting of *Sambal Manis* (sweet flavor), *Sambal Ijo* (green chillies), *Sambal Matah* (rough cut up chili with raw onions)



Mie Goreng;
Fried noodles with vegetables, mushrooms, and tempe (soybean)



Pepes Jamur;
Forest mushroom wrapped in banana leaf with traditional bumbu

Lawar Sayur;
Young papaya and long bean salad

Urap Sayur;
Steamed vegetables in coconut turmeric sauce



Sambel Goreng Tempe;
Crispy soybean cakes in sweet soy dressing



Nasi Kuning;
Aromatic Turmeric Rice

Nasi Merah;
Fragrant Brown Rice

Nasi Campoer Bali

a.k.a Balinese 'Mixed Rice' (serving for one person)



Satay Lilit;
Made with minced seafood

Udang Goreng Kering;
Deep fried sea prawns coated with marinated spice flour

Telor Pindang;
Braised chicken egg in sweet soy sauce

Ikan Bakar;
Grilled fish of the day with Indonesian spices and sambal matah

Kacang Panjang Kalasan;
Long bean salad with yellow *kare*

Ayam Pelalah;
Shredded chicken with sambal

Nasi Putih;
Fragrant Jasmine Rice



The Terrace Crafted Cocktails — 155

Mango Slammer
Light rum, spicy rum, mango puree, lime juice, honey

Salted Coconut Espresso Martini
Coconut washed rum, dark roasted espresso, coconut essence, coffee liqueur, foam

Three Citrus Element
East Indies Pink Gin, sambuca, citron acide lemon, kaffir leaves

Pandan Negroni
Gin, campari, martini rosso, pandan leaf, salt

Classic Cocktails — 150

Strawberry Basil Margarita
Tequila, strawberry puree, triple sec, lime juice, basil

Classic Martini
Gin, dry vermouth, olives

Whisky Sour
Whisky, lime juice, bitter, foam

Mojito
Rum, lime juice, gomme syrup, mint leaves, soda

Old Fashioned
Bourbon, sugar, angostura bitters

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Beverage List

MOCKTAILS 60

Coco Beach Sakala
Lychee syrup, cucumber, coconut water, mint leaves, lime juice

Roseberry Seltzer
Rose syrup, strawberry puree, lime juice, carbonated water

Mango Splash
Mango puree, cranberry juice, lychee, apple juice, green grape

Guava Breeze
Guava nectar, orange juice, peach and lemon juice

BEER

Bintang Pilsner	**58**
Bintang Radler Lemon	**58**
Heineken	**75**
Corona	**95**

SOFT DRINKS

Coca Cola, Coke Zero, Sprite, Tonic, Soda Water	**35**
Pokka Green Tea	**40**
Redbull	**55**
Fresh Coconut	**55**

CHILLED JUICE 40

Apple, Guava

FRESH JUICE 50

Lime, Orange, Papaya, Mango, Pineapple, Watermelon

MINERAL WATER 45

Aqua Still Water (380 ml)
Aqua Sparkling Water (380 ml)

COFFEE

Americano (Hot/Iced)	**45**
Espresso	**45**
Cafe Latte (Hot/Iced)	**52**
Cappuccino (Hot/Iced)	**52**

TEA 45

1st place National Green Tea & Award-Winning Blends France AVPA & Australian Golden Leaf Champs

Tree Tea Breakfast
A tantalizing symphony of green tea infused with dragonfruit and select ingredients

Rose Earl Grey
Opulent tea, bergamot, and rose petals blend for an exquisite infusion, offering a soothing and refreshing elixir of elegance

Green Tea Chamomile
The verdant aroma of green tea intertwines with the gentle sweetness of chamomile

Morocco Mint
A combination of jasmine tea, peppermint, and baby chrysantheum results in a stunningly blue brew

FLAVOUR ICED TEA 55

Butterfly Pea Tea
Black tea, lime juice, butterfly pea syrup

Lychee Tea
Black tea, lychee syrup, fresh lychees, lime juice, gomme syrup

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