

Asian Entrees

Pan Seared Pork and Chicken Dumplings, pickled bean sprouts and plum sauce  	70
Balinese slipper lobster parcels with a duo of sauces, mango and sweet & sour dip 	90
Fusion of Indian Chicken Tika with cucumber pickles and mango chutney 	85
Street food style pangsit udang goreng with exotic fruit salad and chilli peanut dressing 	85
Indonesian clear chicken soup with village chicken, celery, glass noodles and boiled egg (GF) 	78
Indonesian clear oxtail soup, deep fried or boiled, with potatoes, celery, carrot and fried shallot (GF) 	138

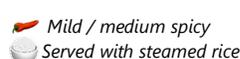
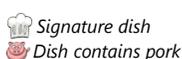
 *Signature dish*
 *Dish contains pork*

 *Mild / medium spicy*
 *Served with steamed rice*

 *Vegetarian dish*
 (GF) *Gluten free*

ASIAN MAIN COURSE

Puhu flavored fried rice, home roasted duck, fried chicken, beef satay, Balinese sausage and pork skin cracker 	108
Javanese style oxtail fried rice, green chilli sambal, beef satay, shredded omelette (GF) 	118
Traditional Payangan market style fried rice, crispy chicken, prawn, beef satay and shredded omelette  	150
Grilled, deep fried or steamed fresh Lake Batur Gurame, salted bean caramelized shallot soy sauce, wok fried water spinach  	125
Fresh Balinese grilled tuna steak, torch ginger lemongrass sambal, chilli marinated steamed water spinach (GF)  	128
Marinated Crispy fried U.S. duck, green chilli sambal, wok fried water spinach (GF)   	118
Authentic recipe of Payangan district smoked roasted duck in Balinese spices with lawar kacang panjang, Balinese sambal (GF)   	168
Sumatran style braised lamb shank with yellow coconut rice and cassava leaf curry (GF)   	198
Sundanese style grilled lamb chopped in black nut sauce, melinjo crackers and fresh vegetable salad (lalapan) (GF)   	225
BBQ braised U.S. beef ribs with fresh green tomato, lemon basil salad (GF)   	138
Indian flavor grilled chicken, homemade Indian bread, yellow rice, chutney, raita  	125
Wok fried fresh Puhu river prawn, green pepper corn, green beans, chilli (GF)  	200
Indonesian style lamb, beef, chicken skewers, vegetable pickles, peanut sauce (GF)  	135
Night market inspiration of noodle broth, spicy wok fried chicken, baby bok choy, shitake mushroom, chicken wonton	118
Indonesian favourite wok fried egg noodles, fried chicken, jumbo prawn, beef satay, melinjo cracker, prawn cracker, shredded omelette 	150
Wok charred Japanese Udon noodles, peppered beef, broccoli, bean sprout, scallion, shredded nori and toasted sesame seed	115
Wok fried rice noodles, prawn, beansprout, charsiu pork in Japanese curry sauce (GF)  	115
Cantonese style egg drops noodle broth with seafood, ginger, cilantro and soya	115



Western Entrees

Fresh sweetcorn, homemade smoked chicken, avocado, green beans, tomato, blue cheese, boiled egg, crispy pork bacon, mesclun greens, papaya seed dressing 🐷	100
Chef CK own version of Caesar salad with anchovies, garlic croutons, semi dried tomato, shaved parmigiano enhanced with your choice of grilled chicken or grilled prawn 🐷	120
Homemade Crab cakes with watercress salad, garlic aioli and balsamic essence	88
Garbanzo Bean Chowder, scallops bruschetta, basil pesto drizzle	73

From Our Charcoal Flame Grill

Aus. Wagyu Sirloin Steak 180 gr (GF) 🍴	299
Aus. Tenderloin Steak 180 gr (GF)	238
Aus. Lamb Rack 250 gr (GF)	198
Aus. Rib Eye 180 gr (GF)	190
Daily Fresh Catch 180 gr (GF)	140
Slipper Lobster 250-300 gr (GF)	190
Baby Pork Rib 180 gr (GF) 🐷 🍴	170
Baby Chicken 250 - 300 gr (GF)	135

**All grilled items are served with 2 choices of condiment, sauce or lemongrass sambal*

Condiment

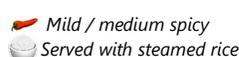
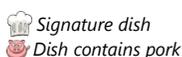
Eggplant caponata (GF)
Mashed potato (GF)
Spicy potato wedges
Grilled vegetable salad (GF)

Sauce

Black pepper sauce 🌶️
Mushroom sauce
Green pepper corn sauce 🌶️
White wine cream sauce (GF)
Torch ginger lemongrass sambal (GF) 🌶️

SIDE ORDER

Fried Rice with Vegetables (GF)	26
Mashed Potato (GF)	26
Wok Fried or Steamed Vegetables (GF)	26
Wok Fried or Steamed Broccoli (GF)	26
Steamed Rice (GF)	26



Western Main Course

Chicken Breast stuffed with wild mushroom and ricotta cheese, mashed potato, wilted spinach, chicken jus (GF)	130
Poached Norwegian Salmon in special mixed of "Chef CK" oil, green pea risotto, lemon beurre blanc, marinated asparagus (GF)	225
Homemade orange glazed U.S. duck confit , poached apple, pumpkin risotto, blueberry compote, red wine thyme jus (GF) 🍳	278
Australian style crispy chicken or pork schnitzel , sweet corn puree, green beans, tomato Provençale 🐷	170
Padma Ubud style parmesan coated crispy seabass , seafood ragout, homemade spinach fettuccine	135
Homemade spinach ravioli with grilled prawn, green lip mussel ragout, caper cream sauce 🍳	118
Black ink pappardelle , chicken, forest mushrooms and a cheese cream sauce 🍳	118
Home style spaghetti , minced beef, herb, tomato sauce, grated parmesan cheese	118
Puhu Wagyu cheese burger , pork bacon, caramelized onion on a sour dough bun 🐷	170
Lousiana spiced breaded chicken breast , coleslaw salad on sour dough bun 🌶️	115
Toasted Triple Decker sandwich , grilled chicken breast, pork bacon, fried egg, avocado, tomato, lettuce, mayonnaise and your choice of bread (Black rice, Rye, Multigrain or Plain bread) 🐷	115

🍳 Signature dish
🐷 Dish contains pork

🌶️ Mild / medium spicy
🍲 Served with steamed rice

🌿 Vegetarian dish
(GF) Gluten free

Vegetarian Entrees

M arinated beetroot, baby rocket, crispy carrot, pomegranate dressing (GF)  	50
Y oung Papaya and Mango Salad, citrus relish, kaffir lime, plum sauce (GF) 	50
I ndonesian crispy stuffed bean curd, vegetable, peanut sauce 	50
G riddle potato and sweet corn cake, spicy sweet sour sauce 	50
I ndonesia's Favourite tossed steamed vegetable salad with peanut sauce  	65
M umbai recipe of potato and green peas samosas with chilli chutney and mint raita   	80
M orning harvested Payangan organic lettuces, avocado, cherry tomato, cucumber, crispy vegetables with your choice of dressing (ranch dressing, balsamic dressing or pickled lemon dressing)  	84
L ocal fresh buffalo mozzarella cheese with organic heirloom tomato, basil, olive oil and aged balsamic dressing (GF) 	100

Vegetarian Soup

I ndian flavoured green lentil soup, crispy homemade naan chips	50
I ndonesian style red kidney bean soup, potatoes, torch ginger, celery (GF) 	50
L ocally harvested wild mushroom soup, truffle oil infusion, black olive pesto (GF)  	73

Vegetarian Main Course

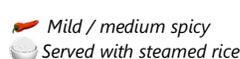
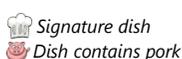
Balinese spiced grilled oyster mushrooms wrapped in banana leaves, wok fried vegetable (GF)  	68
Bean curd and bean cake curry (GF)  	55
Indonesian wok fried noodles with mixed vegetables	55
Vegetarian wok fried red rice, eggplant satay, vegetable fritters, melinjo cracker (GF) 	80
Homemade cannelloni with a forest mushroom filling, green pea chowder	80
Mediterranean grilled homemade vegetable lasagna, yellow cheddar fondue, grilled asparagus, baby rocket leaves 	110
Penne pasta, spicy tomato sauce, grilled Bedugul vegetables 	118
Crispy lentil & Bean burger, curry mayo, on sour dough bun 	100
Fresh baked mozzarella cheese sandwich, ciabбата bun, baby rocket, balsamic essence, basil pesto 	115

Gluten Free Entrees

Vietnamese rice roll with tangy dressing and mango salsa (GF) 	73
Norwegian smoked salmon filled with avocado, tomato salsa and dill sour cream (GF) 	130
Homemade duck prosciutto with poached apple, baby rocket and cucumber relish (GF) 	130

Gluten Free Main Course

Cantonese experience taste of ginger infused steam fish with forest mushroom sauce and baby pokchoy	141
Grilled combo of beef medallion, 150 gr jumbo Puhu river prawn, spinach hash, thyme jus and grilled asparagus 	227
Wok charred flat rice noodles with peppered beef, broccoli, bean sprout and scallion	114



Dessert

C reamy young coconut pudding, pandan ice cream, tropical fruit compote	62
L emon meringue pie, vanilla ice cream, sugar anglaise 	62
V anilla egg custard, topped with burnt caramel, blueberry compote	69
H omemade Blueberry cheese cake, vanilla ice cream, raspberry sauce	69
C hocolate molten cake, tuille, homemade vanilla ice cream	69
C oconut Bavarois, exotic fruit chutney, strawberry sauce	66
Mascarpone, coffee powder, Crème fissile chocolate stick 	69
M ango Yoghurt Panna cotta, sweet ginger granita, green apple chips 	69
C hoice of homemade sorbet - lemon, lime, mango, guava, soursop, passion fruit	28
C hoice of homemade ice cream - vanilla, chocolate, strawberry	35
C hoice of homemade gelato - honeycomb, palm sugar and pistachio, caramelized banana, young coconut and macadamia nut, caramel, mocha and coco pistachio, cinnamon raisin	37

