

BREAKFAST

AMERICAN BREAKFAST

Fresh juice from local fruits, Seasonal fresh fruits (please ask for availability)

Eggs any style with bacon , ham or sausages

Selection of toast and confitures

Local coffee or tea

INDONESIAN BREAKFAST

Fresh juice from local fruits, Seasonal fresh fruits

Bubur Ayam/Nasi Goreng/Mie Goreng

Local coffee or tea

A LA CARTE CHOICES

Plain or fruit yogurts, Cereals or porridge, Eggs Benedict, Pancakes (plain/banana/pineapple) Selection of pastries and croissant, French toast, Selection of cold cuts and cheeses

APPETISER, SOUP & SALADS

LUMPIA

An Indonesian spring roll with mixed vegetables served with sweet sour sauce

VIETNAM SPRING ROLL

Rice paper filled with fresh carrot, cucumber, coriander, stick celery dipped in sweet chili sauce

WAN TON

Spring vegetables and shrimp/chicken deep fried in wan ton skin

SATAY CAMPUR

Beef, chicken or lamb satay with peanut sauce, steamed rice and crackers

GADO- GADO

Indonesian salad of mixed vegetables with bean curd and boiled eggs served with peanut Sauce

SOTO AYAM

Chicken broth with vermicelli and shredded chicken breast with an infusion of herbs

GARLIC BREAD

Toasted bread with garlic infused olive oil

BRUSCHETTA

Garlic bread topped with tomato salsa and fresh basil

GREEN SALAD

A side salad with mixed organic lettuce, tomato, green pepper, olive and Italian dressing

CAESAR SALAD

Grilled chicken with traditional romaine lettuce tossed through a rich creamy anchovy dressing and garlic croutons

GAZPACHO

A chilled refreshing tomato soup with brunoise of cucumber, red onion and seasonal capsicums dressed with fresh shavings of cucumber and garlic crostini

CHICKEN NOODLE SOUP

Chicken broth with egg noodles and mixed vegetables

MINESTRONE SOUP

Chunky soup with fresh vegetables served with shaved Parmesan and toasted bread

TOMATO SOUP

Fresh tomato soup cooked with garlic, celery, onions, leek and carrot topped with croutons and fresh cream

TOM YUM GOONG

Spicy Thai style soup with shrimps, mushrooms and lemongrass

SEAFOOD LAKSA

A delicious spicy seafood based soup, with egg noodle, coconut milk, turmeric ,ginger and lemongrass for flavor

MEE AYAM BAKSO

Chicken meatballs served in chicken stock, egg noodle and caisin garnished with wanton.

ALL AMERICAN BEEF BURGER

Your choice of topping served on sesame bun

CLUB SANDWICH

A triple Decker with chicken, egg, bacon, tomato, cucumber, lettuce, cheese and plenty of mayonnaise

VEGETABLE KEBAB

Grilled BBQ onion, egg plant, paprika, mushroom, capsicum and pineapple all on a stick

THE BELT

Bacon, Egg, Lettuce and Tomato

LOCAL DELICACIES

RENDANG DAGING

A popular ,delicious dish of slow cooked Sumatra beef stewed in a mixed herb coconut sauce and served with rice

CHICKEN CURRY

A rich stewed chicken curry with carrots and potatoes as spicy or not as you like.

SOUP BUNTUT

Tender stewed oxtail soup with native spices, steamed rice, sambal and crackers

BEBEK GORENG

Deep fried duck marinated with lemongrass, ginger lime leaves and turmeric served with Balinese or tomato based sambal.

MEE / NASI GORENG

Fried rice/noodles mixed with chicken and shrimp and local vegetables best with fried egg sunny side up on top.

AYAM BETUTU

Balinese roast chicken infused with local herbs

MAIN COURSE

AUSTRALIAN BEEF TENDERLOIN

Grilled beef with black pepper on sautéed local vegetables served with baked potatoes or French fries

CHICKEN BREAST

Grilled chicken breast with creamy mushrooms, sautéed vegetables and potatoes

LAMB CHOP

NZ lamb chop infused with rosemary served on a bed of ratatouille and potatoes.

CHICKEN FLORENTINE

Pan fried chicken breast stuffed with spinach, feta cheese, papsicum, onion and oregano completed with creamy dill sauce

LOCAL FISH, SQUID AND PRAWNS

Depending on available Barramundi, Snapper, Mahi-Mahi Ask to the Chef

BEEF OR VEGETARIAN LASAGNA

FETTUCCINE CARBONARA

Pasta served with ham and bacon cream sauce

SEAFOOD PASTA

Tomato based penne mixed with squid and shrimps served with salsa and Parmesan cheese

PIZZAS

MARGHERITA

Tomato.basil and mozzarella

FRUTTI DI MARE

Shrimp, squid, snapper on tomato & basil pesto base with mozzarella and sweet chilli

POLLO ORIENTAL

Pan seared chicken with onion, mixed capsicum, tomato base and mozzarella cheese

KIKORANGI BLUE

Tomato base ,blue cheese and mozzarella

CHARCOALS BBQ

Suckling Pig

Whole Lobster

Leg Lamb

-----On Request The Day Before-----

DESSERTS

BALINESE CREPES

A thin pancake served with boiled banana or palm sugar and shredded coconut, best served with a scoop of vanilla ice cream.

BANANA SPLIT

Local sweet banana served with local ice cream and whipping cream

MANGGO PUDDING

Fresh mango blended with gelatin

CHOCOLATE MOUSSE

Mousse a la Ambalama

TROPICAL SEASONAL FRUITS

Seasonal fresh fruit (Banana, papaya, pineapple, watermelon)

CHILDREN'S CHOICES

FRY..FRY..FRY

Big portion of French Fries & Chicken sausages

COOL'S BURGERS

Mini burgers with French Fries

CHICKY NUGGETS

Crispy chicken nuggets with French Fries

SPAGHETTI CHOICES

Spaghetti with bolognaise or tomato sauce

ZUKINI & CAROT SPAGHETTI

Delicious healthy vegetables with tomato based pasta.

Beverages

Neppreso/ Black/ Capuccino IDR. 33,000

Tonic Water IDR. 18,000

Soda Water IDR.18,000

Coke IDR. 18,000

Bintang Beer Small IDR. 35,000

Wine's PLEASE ENQUIRE FOR AVAILABILITY

Spirit's

Gin & Tonic IDR. 80,000 Vodka & Tonic IDR. 80,000 Rum& Coke IDR. 80,000