

# THE CHEDI CLUB

TANAH GAJAH, UBUD, BALI

## THE RESTAURANT

### DINNER MENU

Executive chef Dean Nor presents a combination of traditional Balinese and Indonesian dishes and western classics with many of the ingredients hand picked from our own organic vegetable and herb garden and local Balinese markets.

The Balinese menu combines a variety of seasonings and spices based on traditional recipes and western dishes are inspired by dean's classic fine dining background, but as a true Singaporean his love for food is diverse by nature, and he would love to create a special dish or menu on request.

#### BALINESE APPETIZERS

Gado-Gado (V) Organic vegetables, peanut dressing, tempe, tofu	150
Satay Babi Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake	175
Lasak Udang Spicy, turmeric infused Balinese soup, prawns, young mango	180
Pandan Chicken Balinese spice and pandan juice marinade, mango sambal, pandan leaf envelope	165
International Cuisine Smoked Salmon House-smoked salmon, fennel, orange, chive vinaigrette, saffron mayonnaise	190
Otoro Blue fin tuna carpaccio, organic vegetables, Balinese sea salt, truffle mayonnaise	190
Organic Garden Greens Rucola, baby romaine, frisée, carrot, mushroom, celery, sunflower seeds, black sesame seeds croutons, crispy bacon, citrus dressing	140
Smoked Tomato Soup (V) Croutons, cherry tomato, mozzarella shavings	140
Mushroom Cappuccino (V) Truffle oil, toasty crostini	140

(v) - Vegetarian dishes

Our prices are in Indonesian thousand Rupiah and subject to 11% government tax and 10% service charge

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## BALINESE MAIN COURSE

Be Pasih Mepanggang Grilled baby snapper, sambal terasi, cucumber salad, steamed rice	250
Sambal Udang Sambal-marinated grilled prawns, water spinach, turmeric rice	260
Ayam Sambal Tomat Grilled chicken, spicy tomato sauce, kaffir lime leaf, urab salad, steamed rice	220
Be Celeng Base Manis Pork, soya sauce, jackfruit salad, steamed rice	210
Beef Cheek In Rendang Sauce Fried tempe, star fruit leaves, steamed rice	260
Nasi Campur Deluxe Spicy prawn, Angus beef satay, roasted pork, crispy duck, pepestongkol, lawarnangka, urab salad	300
Chicken Betutu (Order One Day Prior – Order From Two People) Family style served Balinese spiced chicken, slow cooked under coconut husk and coffee wood Kacang mekalas, steamed rice	750

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## INTERNATIONAL MAIN COURSE

Soyu Braised Tofu (V) Balinese tempe, organic eggplant, shiitake mushroom, grilled rice	200
Spicy Herb – Crusted Tempe (V) Orange-infused carrot purée, sautéed spinach and zucchini, long bean in coconut dressing, braised organic fennel	200
Miso Grilled Cod Red miso marinated cod fish, grilled organic egg plant, garlic chive mashed potatoes	330
Barramundi Pan-seared Barramundi, bok choy, organic Balinese red rice, saffron beurre blanc	330
Rack Of Lamb Spicy cashew nut crusted rack of lamb, macedoine potatoes, organic vegetables	385
Pork Two Ways Crackling-sided pork belly, Balinese-spiced pork rilletes babiguling style, sweet corn puree, spicy pop corn, caramelized pineapple, baby carrots, port demi – glace	280
Boneless Angus Beef Short Rib Red wine-coca braised beef short rib, cheek peas, glazed cherry tomatoes, grilled asparagus	380

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## DESSERT

Molten Valrhona Chocolate Cake Vanilla ice cream, strawberry purée	130
Asian-Style Apple Crisp Apple wonton, rum-raisin ice cream	130
Coconut Duo Piñacolada parfait, coconut cream sorbet, frozen pineapple	130
Chilled Pineapple Soup Pineapple juice reduction, coconut ice cream, star anise-infused pineapple compote	115
Reconstructed Es Teler Milk and coconut granita, sweet slow-cooked red bean, nata de coco, jackfruit compote, avocado brunoise	100
Black Rice Pudding Banana coulis, slow cooked black glutinous rice, coconut milk and homemade vanilla ice cream	110
House Made Ice Cream Vanilla, butterscotch, coffee, strawberry, rum-raisin	(per scoop) 35
House Made Sorbet Chocolate, orange, basil-lime, beetroot-tamarillo	(per scoop) 35

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## INDONESIAN RIJSTTAFEL

### SOUP

Soto Ayam

Chicken soup with glass noodles and turmeric sauce

### MAIN COURSE

Be Sampi Mesitsit

Shredded beef in Balinese spices

Tambusan Be Pasih

Tuna in banana leaf

Ayam Bakar Taliwang

Grilled chicken Lombok style

Sambal Udang

Grilled prawns marinated in sambal oelek

Sate Babi

Minced pork marinated with Indonesian spices on a lemongrass skewer

Plecing Kangkung

Water spinach with sambal terrassi

Jukut Urab

Mixed vegetable salad with grated coconut

Served with steamed rice

### DESSERT

Tangerine Granita

700

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