THE CHEDI CLUB

TANAH GAJAH, UBUD, BALI

THE RESTAURANT

LUNCH 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.

SALADS AND APPETIZERS

Gado-Gado (V) Organic vegetables, peanut dressing, tempe, tofu	150
Satay Babi Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake	175
Rujak (V) Vegetables, fruit, spicy-sour palm sugar dressing	130
Salada Pepaya Pedas Grilled prawns, grated young papaya, chilli, coriander, basil, lime juice	175
MAIN COURSE	
Capcay Stir-fried vegetables, chicken or shrimp, garlic, chilli, steamed rice	190
Kare Sari Laut Seafood curry, vegetables, spicy Balinese coconut sauce, steamed rice	280
Be Celeng Base Manis Pork, sweet soya sauce, jackfruit salad, steamed rice	210
Be Pasih Mepanggang Grilled baby snapper, sambalterasi, cucumber salad, steamed rice	250
Mie Goreng Stir-fried egg noodles, vegetables, choice of chicken or seafood	180
Nasi Goreng Classic fried rice, vegetables, choice of chicken or seafood	180
Dean's Egg Fried Rice Fragrant rice, minced prawn, chicken, beef	180

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SALADS AND APPETIZERS

Smoked Tomato Soup (V) Croutons, cherry tomato, mozzarella shavings	140
Organic Red Quinoa Salad (V) Truffle mayonnaise, tomato, rucola, leek, spring onion, red chilli, edible garden flowers	160
Free Range Chicken Salad Mixed greens, carrot, hard-boiled egg, feta cheese, fresh orange, pumpkin seeds, sesame seeds, Parma ham chips, French mustard dressing	170
MAIN COURSE	
Vegetarian falafel sandwich Focaccia bread, garbanzo bean patty, grilled zucchini, tomato, baby romaine lettuce, caramelized onions, tahini dressing	160
The Chedi Burger Housemade Australian beef patty, Emmental cheese, bacon, tomato relish, onion, gherkins, sesame seed white bread bun, French fries	220
Stuffed Tofu Fritters (V) Organic vegetables, vermicelli, Vietnamese-style fresh summer rolls, mint-basil dipping sauce	165
Pizza Margherita Tomato sauce, mozzarella cheese, oregano, fresh tomato, fresh basil	160
Pasta Aglio E Olio Prawn, mushroom, olive oil, garlic, chilli, Parmesan cheese, spaghetti or penne	195
Chicken Confit Slow-cooked chicken breast, organic vegetables, new potatoes, avocado tartar, Parmesan emulsion	250
Pan-Fried Barramundi Cauliflower purée, organic vegetable, tomatoes, black olives, basil	280
Beef Tenderloin Pan seared Wagyu beef tenderloin, cherry tomato, new potatoes, crispy celery salad, citrus-butter	400

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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
Black Rice Pudding Banana coulis, slow cooked black glutinous rice, coconut milk and homemade vanilla ice cream	110
Reconstructed Es Teler Milk and coconut granita, sweet slow-cooked red bean, nata de coco, jackfruit compote, avocado brunoise	100
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