

THE CHEDI CLUB

TANAH GAJAH, UBUD, BALI

THE RESTAURANT

DINNER MENU

Executive Chef Dean Nor presents a combination of traditional Balinese and Indonesian dishes with western classics. Many of the ingredients used are handpicked from our organic garden and local Balinese markets.

Our Balinese menu combines a variety of seasonings and spices based on traditional recipes while western dishes are inspired by Chef Dean's classic fine dining background. As a true Singaporean his love for food is diverse in nature and he would love to create a special dish or menu at your request.

BALINESE APPETIZERS

Gado-Gado (v) Organic vegetables, peanut dressing, tempe, tofu	130
Satay Babi Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake	160
Sop Buntut Oxtail soup, young bean sprouts, sambal kecap, lontong	140
Pandan Chicken Balinese spice and pandan juice marinade, mango sambal, pandan leaf envelope	140

INTERNATIONAL CUISINE

Scallop Mousse Roulade Tuna sashimi, frisée lettuce in balsamic vinaigrette, balsamic caviar	180
Rose Of Smoked Salmon House-smoked salmon, organic vegetables, edible flowers, balsamic vinaigrette	180
Organic Garden Greens (v) 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	120
Mushroom Cappuccino (v) Truffle oil, toasty crostini	125
Tempura Prawn, squid, bell pepper, broccoli, cauliflower, marinated shiitake mushrooms, pickled vegetable alumettes	160

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	220
Sambal Udang Sambal-marinated grilled prawns, water spinach, turmeric rice	230
Grilled Whole Lobster Water spinach, sambal matah, steamed rice	350
Ayam Sambal Tomat Grilled chicken, spicy tomato sauce, kaffir lime leaf, urab salad, steamed rice	180
Be Celeng Base Manis Pork, soya sauce, jackfruit salad, steamed rice	180
Beef Cheek In Rendang Sauce Fried tempe, star fruit leaves, steamed rice	220
Nasi Campur Deluxe Spicy prawn, Angus beef satay, roasted pork, crispy duck, pepes tongkol, lawar nangka, urab salad	280

INTERNATIONAL MAIN COURSES

Soyu Braised Tofu (v) Balinese tempe, organic eggplant, shiitake mushroom, grilled rice	190
Spicy Herb -Crusted Tofu (v) Orange-infused carrot purée, sautéed spinach and zucchini, long bean in coconut dressing, braised organic fennel	190
Red Coral Trout Pan-seared trout, organic garden-grown bok choy, organic red rice, saffron beurre blanc	310
Chicken And Prosciutto Roulade Gruyère cheese, basil, with risotto, red wine sauce	240
Nori Lamb Nori-scented lamb, ratatouille, coriander polenta, rosemary scented lamb jus	280
Pork Two Ways Crackling-sided pork belly, Balinese-spiced pork rillettes babi guling style, potato gratin, port demi-glace	240
Beef And Bacon Wagyu beef tenderloin, house-smoked Balinese pork belly bacon, garden vegetables, purple sweet potato purée	390

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DESSERT

Molten Valrhona Chocolate Cake Vanilla ice cream, strawberry purée	120
Asian-style Apple Crisp Apple wonton, rum-raisin ice cream	120
Coconut Duo Piñacolada parfait, coconut cream sorbet, frozen pineapple	120
Chilled Pineapple Soup Pineapple juice reduction, coconut ice cream, star anise-infused pineapple compote	110
Reconstructed Es Teler Milk and coconut granita, sweet slow-cooked red bean, nata de coco, jackfruit compote, avocado brunoise	85
Black Rice Pudding Banana coulis, slow cooked black glutinous rice, coconut milk and homemade vanilla ice cream	95
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 terasi

JUKUT URAB

Mixed vegetables salad with grated coconut

Served with steamed rice

DESSERT

Tangerine Granita

700