

THE CHEDI CLUB

TANAH GAJAH, UBUD, BALI

THE RESTAURANT

LUNCH 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 nearby local 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 SALADS AND APPETIZERS

Gado-Gado (v) Organic vegetables, peanut dressing, tempe, tofu	130
Satay Babi Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake	160
Soto Ayam Chicken soup, glass noodles	120
Rujak (v) Vegetables, fruit, spicy-sour palm sugar dressing	110

BALINESE MAIN COURSE

Capcay Stir-fried vegetables, chicken or shrimp, garlic, chilli, steamed rice	160
Be Celeng Base Manis Pork, sweet soya sauce, jackfruit salad, steamed rice	180
Be Pasi Mepanggang Grilled baby snapper, sambal terasi, cucumber salad, steamed rice	220
Mie Goreng Stir-fried egg noodles, vegetables, choice of chicken or seafood	160
Nasi Goreng Classic fried rice, vegetables, choice of chicken or seafood	160
Dean's Egg Fried Rice Fragrant rice, minced prawn, chicken, beef	160

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

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INTERNATIONAL SALADS AND APPETIZER

Smoked Tomato Soup (v) Croutons, cherry tomato, mozzarella shavings	120
Chilled Asparagus Soup (v) Parmesan tuile, asparagus spears	150
Organic Red Quinoa Salad (v) Truffle mayonnaise, tomato, rucola, leek, spring onion, red chilli, edible garden flowers	150
Organic Garden Salad (v) Rucola, baby romaine, frisée, carrot, mushroom, celery, sunflower seeds, black sesame seeds croutons, crispy bacon, citrus dressing	120
Free Range Chicken Salad Mixed greens, carrot, hard-boiled egg, feta cheese, fresh orange, pumpkin seeds, sesame seeds, Parma ham chips, French mustard dressing	160
Grilled Vegetable Salad (v) Romaine lettuce, zucchini, capsicum, mushroom, beetroot, avocado, pine nuts, sesame seeds, Parmesan, frisée leaves, nutmeg-infused extra virgin olive oil dressing	130

INTERNATIONAL MAIN COURSE

Reuben Sandwich Grilled rye bread, slow-roasted beef, Emmental cheese, braised cabbage	180
Vegetarian Falafel Sandwich Focaccia bread, garbanzo bean patty, grilled zucchini, tomato, baby romaine lettuce, caramelized onions, tahini dressing	140
curried chicken sandwich Ciabatta bread, curry-infused minced chicken, Gruyère cheese, cucumber, tomato, sautéed onions, iceberg lettuce, basil, mustard-mayonnaise dressing	170
The Chedi Burger Housemade Australian beef patty, Emmental cheese, bacon, tomato relish, onion, gherkins, sesame seed white bread bun, french fries	190
Stuffed Tofu Fritters (v) Organic vegetables, vermicelli, Vietnamese-style fresh summer rolls, mint-basil dipping sauce	140

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Pizza Margherita	150
Tomato sauce, mozzarella cheese, oregano, fresh tomato, fresh basil	
Individual Pizza	150
Choice of grilled chicken, bacon, ham, salami, minced beef	(per topping) 10
Tomato, olives, onions, roasted red peppers, pineapple or mushroom	
Pasta Aglio E Olio	180
Prawn, mushroom, olive oil, garlic, chilli, Parmesan cheese, spaghetti or penne	
Pasta Carbonara	170
Creamy egg, bacon and onion sauce, Parmesan cheese, spaghetti or penne	
Chicken Leg Confit	220
Slow-cooked chicken leg, sautéed vegetables, new potatoes, rosemary-infused red wine sauce	
Pan-Fried Barramundi	260
Roasted pumpkin purée, vegetable 'spaghetti', baby radish, soyu mirin dressing	

DESSERT

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