

Ramona Cuisine

Appetizer

Mango - Papaya Salad with Scallop and Ginger Caramel
150 K

Beef Carpaccio with Vegetable Salad ,Parmesan and Sour cream
210 K

Soup

Tomato Consommé with Fish Carpaccio
120 K

Vegetable Cream Soup with Scampi
130 K

Side dish

Seafood Ravioli with Tomatoes, Basil and Riesling Sauce
175 K

Maincourse

Putihan fish "Provencal" with Capsicum
250 K

Snapper Mille Feuille with Tomatoes and Riesling Sauce
250 K

Seafood Gratin with Whisky Sauce
325 K

Chicken breast with Ratatouille and Pepper Sauce
275 K

Entrecote under Herb crust with Shallot Sauce
470 K

Dessert

Coconut Cream Brulee with Coconut Ice cream
120 K

Palm sugar Parfait with Orange Compote
125 K

The kitchen uses hand-crafted sea salt from our village ,fishes and Seafood from north Bali.

The organic salads, the organic vegetables and the spices are from our farmer in Bedugul,
in the hills of Bali.

All prices are subject to 21 % service charge and government tax
Prices are in thousands of Rupiah

Bali Ala Carte

Appetizer

Lumpia Udang - Ikan – Scampi - Fish Springrolls with different Sauces
140 K

Aneka Udang – Delight of Scampi with Urab
130 K

Soup

Soto Banjar – Chicken Soup with Ricenoodles and Cinnamon
125 K

Jukut Udang – Scampi Soup with Glassnoodles and Lemongrass
125 K

Side dish

Sate Ayam – Chicken Satay with Peanut Sauce
125 K

Maincourse

Ikan Bawang Jahe - Saute of Snapper in Shallot-Ginger Sauce
240 K

Tongkol Pelalah – Sauté of White Tuna in Chili-Candlenut Sauce
240 K

Gulai Babi – Slow cook Pork in Curry-Cinnamon Sauce
270 K

Semur Sapi – Slow cook Beef in sweet Soja Sauce and Nutmeg
345 K

Dessert

Godoh Biu – Fried Banana with Palm sugar
120 K

Bubuh Injin – Black Rice Pudding with Coconut and Palm sugar
120 K

The kitchen uses hand-crafted sea salt from our village , fishes and Seafood from north Bali.
The organic salads, the organic vegetables and the spices are
from our farmer in Bedugul, in the hills of Bali.

All prices are subject to 21 % service charge and government tax
Prices are in thousands of Rupiah

Parwathi Cuisine

Appetizer

Beetroot Carpaccio with fried Vegetables and Balsamico

125 K

Apple-Raisin Salad with sweet Corn Crockett and sweet Soja-Sesam Sauce

125 K

Soup

Ginger Consommé with Glassnoodles

105 K

Coconut Cream Soup with Pumpkin

105 K

Side dish

Tahu Isi – Fried filled Tofu with Vegetables and Peanut – sweet Soja Sauce

120 K

Maincourse

Pepes Kentang – Potatoes in Banana leaf with Sambal Matah

125 K

Nasi Goreng Sayur – Fried Rice with Bedugul Garden Vegetables

110 K

Tempe Pelecing – Sauteed Soja Beans in Chili – Lemon Sauce

120 K

Vegetables Cannelloni with Curry

Sauce and Coconut

125 K

Dessert

Pineapple Crepe with Vanilla Ice cream

120 K

Coconut Panacotta with Mango

130 K

The kitchen uses hand-crafted sea salt from our village ,fishes and Seafood from north Bali.
The organic salads, the organic vegetables and the spices are from our farmer in Bedugul,
in the hills of Bali.

All prices are subject to 21 % service charge and government tax

Prices are in thousands of Rupiah