

Leon Beach Cuisine

Starters

Lumpia Udang-Ikan – Scampi – Fish Springrolls with different Sauces	140 K
Ikan Goreng Mangga Muda – Deep fried red Mullet with green Mango Salad	130 K
Tongkol Base be Pasih – Marinated Tuna with Curry,fried Shallots,Sambal Matah	140 K
Pelecing Sayur Sate Ayam – Vegetable Salad with Chili-Lemon Sauce and Chicken Satay	140 K
Jejeruk Jepang-Kacang Panjang – Long bean-Kohlrabi Salad with Scampi and Curry	140 K

Soups

Jukut be Pasih – Fish Soup with Vegetables and Lemongrass	125 K
Soto Ayam – Chicken Soup with Glassnoodles and fried Shallot	110 K

Main courses

Satay Variation

Sate Ayam – Chicken Satay with Peanut Sauce	125 K
Sate Ikan – Fish Satay with Chili-Lemon Sauce	125 K
Sate Lilit Ikan Laut – Fish Satay with Coconut and Sambal Matah	125 K
Sate Babi – Pork Satay with Chili-Lemon Sauce	155 K

Pepes Ikan Laut – Putihan fish in Banana leaf with Sambal Matah	240 K
Ikan Base Sereh – Sauté of Snapper in Chili-Lemongrass Sauce	240 K
Blayag be Siap Mepanggang – Grilled Chicken in Curry Sauce and fried red Beans	235 K
Udang Asam Manis – Fried Scampi with sweet-Sour Sauce	240 K
Siobak Babi – Slow cooked Pork belly in sweet Soja – Staranis Sauce	270 K
Kare Sapi – Slow cooked Beef in Curry Sauce	345 K
Semur Pipi Sapi – Slow cooked Beef Cheek in sweet Soja Sauce	385 K

Specials to Order

Ikan Bumbu Rajang - Baked Fish in Young Coconut (Please order 6 hours in advance)	275 K
Betis Celeng Renyah - Crispy Pork Leg "Bali Flavor" for 2 persons (Please order 1 day in advance)	430 K
Betutu Dolong - Steamed marinated whole Duck in Banana leaf for 2 persons (Please order 1 day in advance)	950 K
Siap Betutu - Steamed marinated organic whole Chicken in Banana leaf for 2 persons (Please order 1 day in advance)	650 K
Sukiyaki – Classical Japanese cooked Beef with Vegetables,Glassnoodles for 1 person (Please order 1 day in advance)	470 K
Gado Gado – Steamed Vegetables with Tofu, Sojabean, Egg, Peanut Sauce	110 K
Perkedel Jagung – Sweet Corn Crockett, Vegetable Salad, Chili-Lemon Dip	110 K
Sayur Goreng – Fried Vegetables with sweet-Sour Sauce	110 K
Pepes Kentang – Potatoes in Banana Leaf with Sambal Matah	110 K

Rice and Noodles

Bakmi Goreng Sayur – Fried Rice noodle with Vegetables	110 K
Nasi Goreng Ayam – Fried Rice with Chicken, Vegetables and Omelet	150 K
Nasi Goreng Udang – Fried Rice with Scampi , Vegetables and Crackers	175 K
Udang Mihun Mesanten - Glassnoodles with Scampi,Tofu in Coconut-Curry	165 K

Desserts

Godoh Buah – Fried exotic fruit with Palm sugar Sauce	110 K
Kolak Biu – Braised Banana in Palm sugar Sauce	110 K
Dadar Gulung – Green Coconut Crepe	110 K
Bubuh Injin – Black Rice Pudding with Coconut Ice cream	110 K
Seasonal Bali Fruits Platter	110 K

Our International Cuisine

Green Salad with Seafood and Palm sugar-Tamarind dressing	154 K
Caesar Salad with Chicken	140 K
Chicken Schitzel with French fries	176 K
Baracuda with Black Olives and Herbs	250 K
Beef Striploin steak 250 gr a'la Plancha with Shallots,Herbs,Red wine Sauce, French fries	470 K
Mango Cream Brulée with Strawberry Sorbet	120 K
Chocolate Marquise with Orange Compote	130 K

In order to not disturb your fellow guests, we kindly ask you to observe the following dress rules:
In all restaurants our dress code is casual. During lunch at Leon Beach Bistro a cover up is required.
During dinner men are asked to wear long pants or a Bermuda.

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

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.

MATAHARI
BEACH
RESORT & SPA