

SUKU

DINNER MENU

INDONESIAN / BALINESE

<ul style="list-style-type: none"> ■ Balinese sampler 120 / 190 (for two) <ul style="list-style-type: none"> - Vegetable spring roll - Sate lilit - minced chicken satay - Ayam pelalah - shredded chicken in rice paper roll - Sambal udang - Balinese spiced prawn on lemon grass stick - Sambal be tongkol - grilled tuna salad ■ Satay lilit - minced chicken satay 115 on lemongrass served with urapan ■ Soto ayam - Indonesian chicken soup 150 with glass noodles, boiled egg, prawn crackers, steamed rice and condiments ■ Indonesian tasting menu 155/250(for two) <ul style="list-style-type: none"> - Babi guling - Balinese spit roasted suckling pig - Ayam betutu - Balinese roasted chicken - Be pasih sambal matah - Balinese marinated grilled snapper - Dengdeng sapi - spicy beef with coriander seed - Urapan - spicy mixed vegetables with grated coconut 	<ul style="list-style-type: none"> ■ Nasi goreng - fried rice or 155 Mie goreng - fried egg noodles 155 with trio of sate, grilled river prawn, omelette, pickles and sambal chili sauce ■ Soup buntut - Indonesian oxtails soup 170 with steamed rice, melinjo crackers and condiments ■ Sate campur - lamb, beef, chicken 170 and prawn with steamed rice, peanut sauce and sambal matah - shallot and lemon grass dressing ■ Nasi campur 180/290 (for two) village style steamed rice with sate lilit, spicy egg, Balinese chicken, ikan sambal matah, spicy beef, lawar and rempeyek - peanut crackers 	<ul style="list-style-type: none"> ■ Ayam betutu - Half baby chicken 195 marinated in 16 Balinese spices, slow cooked in banana leaf served with chicken soup, urapan - mixed vegetables with grated coconut and steamed rice ■ Be pasih mepanggang 190 Balinese marinated grilled snapper served with pelecung kangkung - water spinach in tomato chili dressing and steamed rice ■ Babi guling 205/320 (for two) traditional Balinese spit roasted suckling pig served with lawar - long bean salad, young papaya soup and steamed rice ■ Sambal udang - Balinese spiced king prawns 225 served with steamed rice and sauteed water spinach
--	--	---

ASIAN SPECIALTIES

<ul style="list-style-type: none"> ■ Tom yam goong - Spicy prawn soup with lemongrass 145 ■ Chicken soup with corn and asparagus 115 ■ Seafood soup - prawn, squid, mussel, clam and scallop in rich fish stock jimbaran style serve with steamed rice 180 ■ Bee hoon goreng - rice noodle with seafood 190 ■ Stir fried chicken tossed with roasted chili and cashew nuts served with rice 180 ■ Vegetable curry (V) with banana and mango chutney, katchumbar, raita, papadum and basmati rice served with onion raita, mint chilli dips and basmati rice or naan bread 110 	<ul style="list-style-type: none"> ■ Tandoori <ul style="list-style-type: none"> - Chicken 190 - King prawn 210 ■ Spices island curries served with banana and mango chutney, katchumbar, raita, papadum and basmati rice <ul style="list-style-type: none"> - Chicken 190 - Prawn 210 ■ Chicken tikka served with naan bread 190
---	--

SALADS

<ul style="list-style-type: none"> ■ Gado gado - Indonesian garden salad with bean curd, quail eggs, potato, tomato, crackers and peanut sauce 120 ■ Yum Talay - Salad of prawn and squid 140 with finely sliced fennel, chili, lime juice, coriander and pomelo ■ Mandarin duck - the classic crispy Peking duck 125 with mandarin pancake and plum sauce ■ Greek salad 120 Romano, cucumber, mixed capsicum, olive, feta cheese, tomato, pita bread with olive oil and lemon juice ■ Caesar salad 110 <ul style="list-style-type: none"> - with grilled chicken 125 - with grilled salmon 145 - with grilled marinated prawn 145 - with avocado 115

PASTAS

<p>Choose one of the below:</p> <p>Tagliatelle, penne, spaghetti, rigatoni or angel hair</p> <ul style="list-style-type: none"> ■ Grilled vegetables, sun - dried tomato, fresh herbs, garlic and onion 170 ■ Grilled chicken, bacon, parmesan, espelette chili, white wine, cream and fine sea salt 180 ■ Fresh fish with fine sea salt, garlic, Sun - dried tomato, tiny capers, local chili, white wine, fresh tomato and cream 190 ■ Seafood, cherry tomato, onion, garlic, olive, basil leaves and parmesan cheese 210 ■ Sun - dries tomato, fresh basil and tomato sauce 165 ■ Minced beef, tomato sauce and au juice 180

HEALTHY & VEGETARIAN

<ul style="list-style-type: none"> ■ (V) Pumpkin soup with plantain chips 100 ■ (V) Baby spinach salad with pears, pine nuts, parmesan flakes and honey balsamic dressing 105 ■ (V) Suku boutique greens with pears, spicy walnut, home made sun - dried tomato, chardonay vanilla dressing 115 ■ (V) Rocket salad 125 cold pasta with vine ripe tomato meat, capers, red onion, rocket leaf and feta cheese tossed with balsamic olive oils ■ Steamed ginger salmon 100gr/170 160gr/225 with steamed bokcoy and ginger gravy ■ Steamed chicken breast 175 with steamed vegetable and mild spicy tomato ragout ■ (V) Breaded eggplant parmigiano 115 baked in the wood fired oven and served with salad
--

GRILLS

<ul style="list-style-type: none"> ■ Prime beef eye fillet 110gr/195 220gr/295 ■ Prime beef rib-eye 110gr/195 220gr/295 ■ Barbeque pork ribs 200 	<ul style="list-style-type: none"> ■ Catch of the day 100gr/130 160gr/190 ■ Salmon steak 100gr/170 160gr/225 	<ul style="list-style-type: none"> ■ Moroccan Lamb rack 245 ■ River prawns 255
---	--	--

Our famous grills are cooked to order, lightly seasoned, served plain and simple. Select your choice of sauce and accompaniments

Choice of sauce : classic béarnaise, red wine, roast garlic and onion, lemon hollandaise, house sambal, mushroom, white wine sauce, barbeque sauce & choice of mustard

Choice of side dish : steamed rice, sautéed baby potato, mashed potatoes, French fries, sautéed mushroom, work fried Asian vegetable, broccoli or garden salad leaves