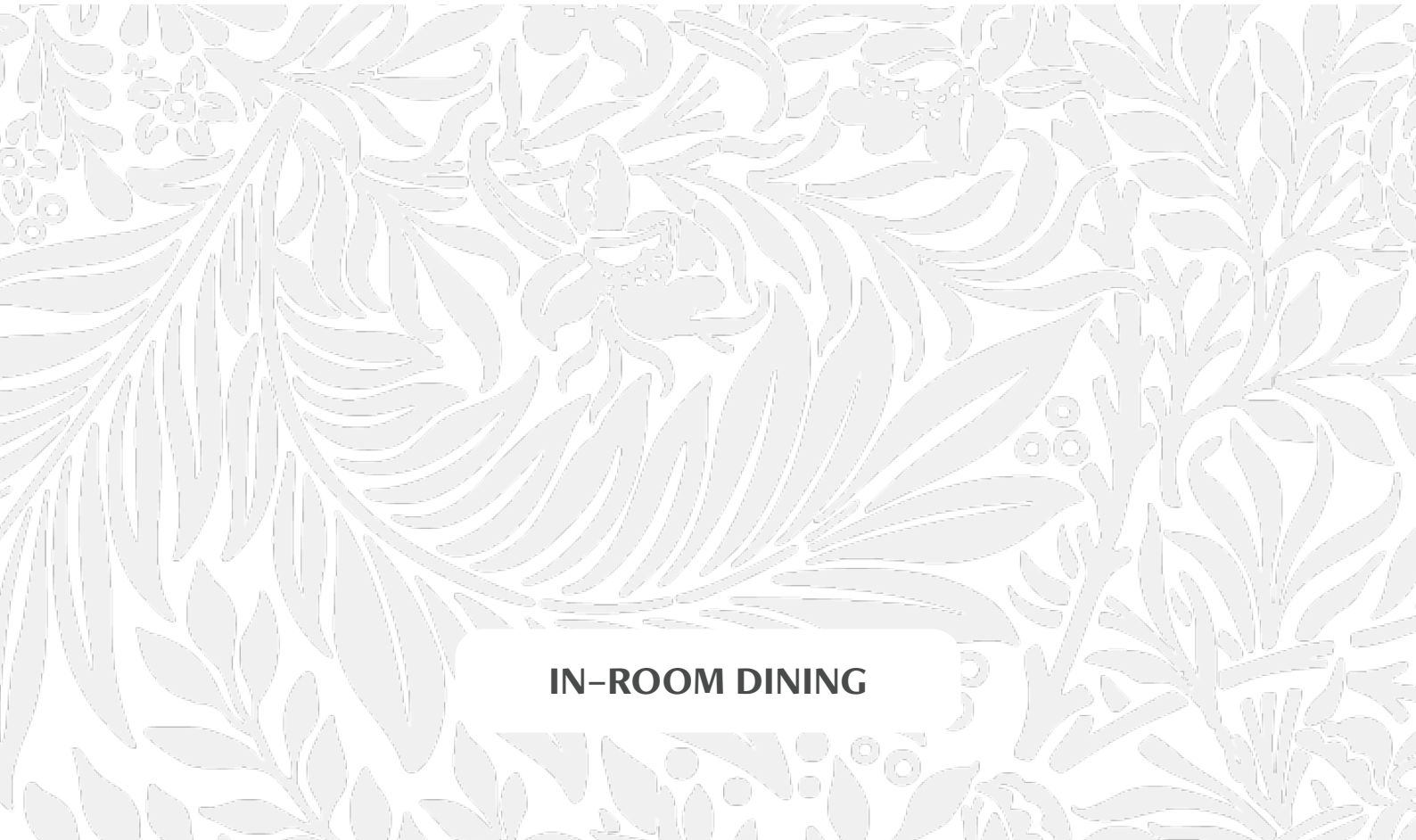




ANANTARA

UBUD BALI RESORT



IN-ROOM DINING

BREAKFAST

06.00AM – 10.30PM

INDONESIAN (VG, N, LF)

385K

Nasi Goreng Sune Cekuh

Balinese fried rice, tempeh mebase, sambal, kafir lime leaves, rempeyek

Jajanan Pasar

2 types of assorted Jajanan Pasar

Fresh Fruit Platter

(based on seasonality)

ENGLISH BREAKFAST (P)

385K

Two eggs any style cooked to your preference

Served with local pork sausage, bacon, potato of the day, tomato, mushrooms, baked beans

OR

With chicken sausage, beef bacon, potato of the day, tomato, mushrooms, baked beans

Fresh Fruit Platter

(based on seasonality)

CONTINENTAL BREAKFAST (VG, GF, N)

415K

Baker's Basket

Freshly baked plain croissant, chocolate croissant, fruit danish, muffin, white and whole wheat bread, accompanied by a selection of homemade jams & local honey

Artisan cheese and meat cold cuts

Mustard, pickles, lavosh crackers

Fresh Fruit Platter

(based on seasonality)

HEALTHY BREAKFAST (VG)

385K

Oatmeal Porridge

Classic porridge with Malang apple, dried fruits, assorted nuts and local honey

Egg White Omelette

Zucchini, capsicum, local feta, marinated sun-blushed tomatoes, fresh herbs

Fresh Fruit Platter

(based on seasonality)

ALL SET BREAKFAST COME WITH YOUR CHOICE OF BEVERAGE

Freshly brewed gourmet coffee, decaffeinated coffee, loose leaf tea, hot or iced chocolate served with full cream, low fat or soy milk.

(VG) VEGAN ALTERNATIVE AVAILABLE, (GF) GLUTEN-FREE, (N) NUT, (P) PORK, (LF) LUCTOSE-FREE

All Prices are in Indonesian Rupiah and are subject to 10% service charge and 11% Government tax.



A LA CARTE BREAKFAST

WAFFLES, PANCAKES AND EGGS

Waffles	265K
Caramelized bananas, lime, honeycomb cream	
Pancakes	275K
Vanilla cream, berry compote, maple syrup	
French Toast	285K
Pineapple with vanilla, coconut mousseline, coconut flakes	
Two eggs any style cooked to your preference	295K
Your choice of local pork sausage, pork bacon, potato of the day, tomato, mushrooms, baked beans Chicken sausage or beef bacon.	
Eggs Benedict	275K
Toasted English muffin, grilled beef bacon, two poached eggs, hollandaise sauce, fresh herbs	
Eggs Royale	285K
Toasted English muffin, smoked salmon, two poached eggs, hollandaise sauce, salmon roe, watercress	
Build your own omelette or egg white omelette	245K
Onion, tomato, capsicum, mushrooms, ham, cheddar cheese, spring onion, zucchini, feta, sliced chili, served with chicken or pork sausage, beef or pork bacon, potato of the day, tomato, mushrooms, baked beans	

INDONESIAN SPECIALTIES

Pecel Madiun (VG, GF)	195K
Rice and tempe bowl, beansprouts, spinach, long bean, sambal pecel, kemangi	
Mie Goreng Udang (LF)	215K
Indonesian fried noodles with prawn, egg, cabbage, caisim and prawn crackers	
Tahu Telur Surabaya (GF, N)	215K
Tofu omelette, creamy peanut sauce, fried shallot, green onion, emping crackers	
Nasi Goreng Sune Cekuh (VG, N, LF)	195K
Balinese fried rice, tempe mebase, sambal, kafir lime leaves, rempeyek	

WELLNES À LA CARTE BREAKFAST

Garden Green Salad With Vegetable (VG, GF, LF)	135K
Mixed lettuce, mango, roasted pumpkin, pumpkin seeds, with orange citrus dressing	
Wellness Muesli (N)	125K
Grated apple, low-fat yogurt, fresh apple juice, toasted walnuts, sunflower seeds	
Low-Fat Yoghurt Parfait (N)	145K
Low-fat yoghurt, apple compote, granola, coconut nectar and berries	
Tofu Scramble (VG, LF)	175K
Sourdough bread slice, local tofu, shallot, spring onion, turmeric and herbs	

Avo Toast	(VG,N)	105K
Multigrain toast, crushed avocado, poached eggs, local feta, lemon basil pesto, young leaves		
Egg White Omelette	(GF)	85K
Steamed asparagus, marinated sun-blushed tomatoes tomato, steamed zucchini, local feta, fresh herbs		

CHILLED AND YOGURTS

Homemade Vegan Muesli Jar	(VG)	125K
(Plain Yoghurt – Greek Yoghurt – Low-fat Yoghurt)		
Smoothie Bowl of the Day	(VG,N)	155K
Daily-changing healthy way to start the day. A delicious smoothie topped with tropical fruits, granola, nuts and chia seeds.		
Overnight Oat Jar	(N)	135K
Oats, full-cream milk, yogurt, honey, apple, almond, cashew-nut, walnut, apple juice		
Smoked Salmon Platter		255K
Oats, full-cream milk, yogurt, honey, apple, almond, cashew-nut, walnut, apple juice		
Assorted Cold Cuts of Meat		215K
Oats, full-cream milk, yogurt, honey, apple, almond, cashew-nut, walnut, apple juice		
Cheese Platter	(N)	235K
Brie cheese, cream cheese, goat cheese, Saporito cheese served with dry fruits, nuts and Crispy bread		
Cereals & Muesli	(VG)	105K
Corn flakes, coco crunch, rice crispy, koko pops, heritage muesli		
Your Choice of Milk		
Low-fat milk, full-cream milk, soy milk, oat milk, almond		
Oats, almond milk, coconut yoghurt, coconut nectar, grated apple, almond, cashew-nuts		

BREAD, PASTRIES & CEREALS

Selection of Four Danish Pastries	(N)	195K
Classic croissant, chocolate croissant, fruit Danish pastries, muffin served with fruit jam and butter		
Selection of Breads	(VG)	180K
Choice of muesli bread, brioche, baguette, multigrain, white bread, wholemeal, rolls served with fruit jam and butter		
Cereals	(VG, N, LF)	165K
Choice of corn flakes, All-Bran, Rice Krispies, or Honey Stars all with a choice of low-fat, full-cream, soy, or almond milk		

ALL DAY DINING MENU

STARTER

- Kintamani Harvest Vitality Bowl** (VG, GF) **195K**
Za'atar roasted pumpkin, carrot, cucumber, feta cheese, organic watercress, toasted quinoa, pickled red cabbage, fresh herbs, pomegranate molasses dressing, sumac
- Burrata** **285K**
Burrata, Roasted peperonata, Thai basil, red chili sambal, shaved red onion, fennel seed crackers
- Gado Gado Betawi** (VG, N, LF) **220K**
Salad of long bean, potato, tempeh, tofu, egg, and cucumber tossed in a roasted peanut and sweet soy dressing, served with emping crackers
- Local Tomato Salad** (GF) **205K**
Tomatoes with Smoked Greek Yogurt, Beets, Aged Balsamic, Confit Garlic, and Coriander

SANDWICH AND BURGER

All sandwiches served with fries and salad

- Beef Burger** **335K**
Australian Beef Patty, Toasted Potato Bun, Local Cheddar Cheese, Lettuce, Tomato, Gherkin, Signature Sauce
- Harvest Toasted Panini** (VG, N, LF) **245K**
Grilled zucchini, sticky glazed tempeh, semi-dried tomatoes, cashew nut hummus, fresh Thai basil, red chili
- Spicy Fried Chicken Burger** **295K**
Marinated chicken breast, cornmeal crust, sesame bun, sliced avocado, red onions, sriracha glaze, Japanese style mayo.

PIZZA ROMANA

- White Base with Chicken Sausage** **385K**
Chicken sausage with roasted mushrooms, Parmesan, mozzarella, and truffle oil
- Salami Milano** **345K**
Salami Milano with roasted tomato and garlic sauce, mozzarella, and chili oil
- White Base with Mortadella** **235K**
Mortadella salami with pesto, burrata, and Salami Milano
- Pizza Romana Italiana** **285K**
Tomato, Mozzarella Di Bufala, Fire-Roasted Peppers, Fresh Basil, Parmesan, and Garlic Olive Oil

MAIN COURSE

- Tuna Poke Bowl** (VG, LF) **335K**
Rice, Avocado, Coriander, Tempura, Ginger, Market Vegetables, Sesame, Ponzu
- “Khao Phad Pu” Crab Fried Rice** (GF) **305K**
A classic Thai dish featuring succulent crab meat stir-fried with aromatic jasmine rice fresh vegetables and topped with a fried egg
- “Phad Thai Goong” Wok Fried Rice Noodles With Prawns** (GF, N, LF) **335K**
Thailand's national dish sees rice noodles stir fried with succulent prawns crisp vegetables in a tamarind sauce topped with peanuts and fresh lime

“Gaeng Keaw Waan Gai” Chicken Green Curry (GF) 315K

One of Thailand’s most popular curries featuring tender chicken simmered in coconut milk and infused with fresh herbs and spices

Mie or Nasi goreng (VG, LF)

Wok-Fried Egg Noodles, Cabbage, Prawn Cracker, Pickles

- Vegetarian 195K
- Chicken 210K
- Seafood 250K

Ayam Taliwang (GE, LF) 305K

Grilled chicken marinated in Taliwang spice paste, tomato sambal, fried lemongrass and kaffir lime, Coconut Rice

Labu Bakar Madu (VG, GE, N) 225K

Tabanan pumpkin roasted in Wangen spices, candlenut sauce, caramelized tempeh, sweet soy, kepiduh leaves

Pepes Ikan Sambal Mangu (GE, N, LF) 275K

Deep-fried local freshwater fish, braised in bamboo with nyat-nyat sauce, coconut crumb, sauted genjer & garlic shoots, rice

Grilled Australian Black Angus Ribeye Steak (GF) 550K

Roast Sweetcorn Fricassee, Charred Marinated Mushrooms, Salsa Verde, Fries

Fettuccine Pasta Bolognese 325K

Fettuccine with classic Bolognese ragu of beef braised with tomato, red wine, and rosemary, served with Parmesan cheese

Spaghetti Pasta Pomodoro 255K

Fusilli Tossed in a Roast Garlic Tomato Sauce, Finished with Olive Oil and Served with Parmesan Cheese

WELLNESS

STARTER

Quinoa Salad (VG, GE, LF) 205K

Paprika-Roasted Chickpeas, Charred Greens, Cherry Tomato, Corn Salsa, and Vegan Green Goddess Dressing

Beetroot & Mango Salad Salad (VG, GE, LF) 215K

Beetroot with Mango and Mandarin Orange Dressing, Served with Radicchio

MAINS

Marinated Baked Mahi Mahi (GE, LF, N) 315K

Baked Mahi Mahi with Green Papaya Salad, Spicy Thai-Style Broth, and Crispy Raw Tuile

Grilled Zucchini (GE, LF, VG, N) 245K

Raw Vegetable Tagliatelle with Cashew Nut Hummus, Black Sesame Seeds, Dried Tempeh Crumble, Red Chili, Lemon Basil Dressing, and Herbs

Spice-Baked Free-Range Chicken Supreme (GE, LF) 275K

Free-Range Chicken with Jicama, Green Mango, Spicy Condiment, Fresh Herbs, and Green Onion



DESSERT

Cocoa, Avocado Mousseline Peanut Butter, Toasted Walnut, Maple Syrup	155K
Chaomile Jelly Passion fruit, Mango, Goji berries	145K

JUST FOR LITTLE ONES

Tomato Garden (VG, LF) Sweet local tomatoes soup with croutons	95K
The Cow Jump Over The Moon Beef patty on sesame bun with lettuce, tomato, cheddar cheese and fries	135K
Fillet O' Chicken Crispy fried chicken fillet, salad with parmesan, mayo and fries	125K
Bon Fire Rice (VG, GF, LF) Fried rice with prawns or sliced chicken breast and diced vegetables, topped with a fried egg	115K
Fire Work Noodles Wok fried noodles with prawns or sliced chicken breast and diced vegetables, topped with a fried egg	115K
Mama Mia Fusilli Pasta Bolognese of minced beef, tomato sauce and herbs	105K
Oodles Of Noodles Noodles soup served with poached chicken, local mushrooms and green vegetable	110K
Cookie Monster Cookies with choice of ice cream - vanilla or chocolate	90K
Mud Pie Rich chocolate cake served with marshmallows	90K

LATE NIGHT MENU

11.00PM – 06.00AM

STARTER

Kintamani Harvest Vitality Bowl

195K

Za'atar Roast Pumpkin, Feta Cheese, Carrot, Cucumber, Organic Watercress, Toasted Quinoa, Pickled Red Cabbage, Fresh Herbs, Pomegranite Molasses Dressing, Sumac

Gado Gado Betawi

220K

Salad of long bean, potato, tempeh, tofu, egg and cucumber tossed in a roasted peanut and sweet soy dressing, served with emping crackers

SANDWICH AND BURGER

All sandwiches served with fries and salad

Beef Burger

335K

Australian Beef Patty, Toasted Potato Bun, Local Cheddar Cheese, Lettuce, Tomato, Gherkin, Signature Sauce

Harvest Toasted Panini (VG, N, LF)

245K

Grilled Vegetable, Sticky Glazed Tempe, Semi-Dried Tomatoes, Cashew Nut Humus, Fresh Thai Basil, Red Chilli

Spicy Chicken Burger

295K

Marinated Chicken Breast, Cornmeal Crust, Sesame Bun, Sliced Avocado, Red Onions, Sriracha glaze, Japanese Style Mayo.

MAIN COURSE

Wok-Fried Egg Noodles, Cabbage, Prawn Cracker, Pickles (VG, N, LF)

Vegetarian 195K

Chicken 210K

Seafood 250K

Fettuccine Pasta Bolognese

345K

Fettuccine with classic Bolognese ragu of beef braised with tomato, red wine, and rosemary, served with Parmesan cheese

Spaghetti Pasta Pomodoro (VG)

255K

Spaghetti Tossed in a Roast Garlic Tomato Sauce, Finished with Olive Oil and Served with Parmesan Cheese

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BEVERAGE

MINERAL WATER

San Pellegrino Sparkling 500 ml	85K
Balian Still/Sparkling 750 ml	65K

SOFT DRINKS

Coca Cola, Coke Zero, Sprite	60K
Fever tree ginger ale/ indian tonic	80K

FRESH FRUIT JUICE

ABC(Apple Beetroot Carrot), Pineapple, Orange Watermelon, Coconut.	55K
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CHILLED JUICE

Mango, Guava, Apple	40K
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BEER

Bintang	70K
Kura Kura	110K
Heineken bottle	110K
Corona	145K

CHAMPAGNE

	Glass (150ml)	Bottle (750ml)
Billecart Salmon Brut Reserve	880K	3,500K

SPARKLING WINE

Louis Perdrier Brut Excellence, Burgundy, France	215K	985K
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White Wine

Freixenet, Pinot Grigio DOC, Lake Grada, Italy	270K	1,100K
Patriarche Bourgogne Chardonnay Burgundy, France	350K	1,700K
Tempus Two, Sauvignon Blanc South Australia	350K	1,700K

ROSE WINE

Chateau Minuty, 'M de Minuty' Provence, France	550K	2,500K
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RED WINE

Corte Giara, Valpolicella DOC, Veneto, Italy	300K	1,100K
E.Guigal, Cote Du Rhone Rouge Rhone Valley, France	330K	1,300K
Bodega Norton, Barrel Select Malbec Mendoza, Argentina	255K	1,000K

Classic Cocktail

270K

Cosmopolitan

Classic cocktail with vodka, triple sec, cranberry juice, and lemon juice

Dry Martini

The goddess of all cocktails. Ours is served very dry with your choice of gin and a touch of dry French vermouth

Daiquiri

White rum, fresh lime juice, and simple syrup, shaken

Classic Margarita

Tequila, fresh lime juice, triple sec, simple syrup, and ice shaken

GIN

Tanqueray 10

255K

VODKA

Belvedere

195K

RUM

Mayers, dark

165K

Angostura Reserva 3y

200K

TEQUILA

Don Julio Anejo

300K

COFFEE

Black Coffee

55K

Single Espresso

55K

Double Espresso

65K

Cappuccino

55K

Café Latte

55K

Macchiato

55K

Iced Coffee

55K

DILMAH T-SERIES LOOSE TEA

60K

English Breakfast

The Original Earl Grey

Single Estate Darjeeling

Sencha Green Tea Extra Special

Green Tea with Jasmine

Chamomile, Herbal Infusion

Pure Peppermint Leaves

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