



**LUNCH**

12 NOON - 4:00 PM

**DINNER**

6:00 PM - 10:00 PM

## INDONESIAN SPECIALITIES

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NASI BALI (F) Chicken betutu, Balinese satay, hot and spicy shrimp, braised pork with sweet soy sauce, Balinese grilled fish in banana leaves, steamed rice	IDR 135,000
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SOP BUNTUT Oxtail in rich Malukan nutmeg broth, leek, carrot, potato, steamed rice, chilli sambal, sliced lime, ginkgo nut crackers	IDR 145,000
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SOTO AYAM Chicken broth, glass noodles, shredded chicken, boiled egg, shredded cabbage, fried shallots, celery leaves, fresh lime, spicy sambal, steamed rice	IDR 95,000
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SATAY CAMPUR (N) Grilled beef and chicken skewers, local rice cake, peanut soy sauce	IDR 135,000
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NASI GORENG (V, S, N) Indonesian fried rice, satay, pickled vegetables, shrimp crackers	
Vegetarian	IDR 95,000
Chicken	IDR 135,000
Seafood	IDR 145,000

BAKMI GORENG SARI LAUT (S, F) Seafood, egg noodles, chye sim, bean sprouts	IDR 145,000
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IKAN PEPES (S) Balinese grilled fish in banana leaves, sambal matah, steamed rice	IDR 125,000
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BALINESE CHICKEN CURRY (N, F) Chicken leg, Balinese spices, herbs, coconut cream, shrimp crackers, steamed rice	IDR 125,000
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BALINESE IGA BABI (P) Balinese barbeque pork ribs, jack fruit – runner bean lawar, pork crackers, steamed rice	IDR 125,000
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INDONESIAN VEGETABLE CURRY “LONTONG SAYUR” (V) Seasonal vegetables, tofu, shallot flakes, double boiled rice cake	IDR 95,000
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BAKED PURPLE EGGPLANT “BALADO” (V) Fresh tomato-chili relish, steamed rice	IDR 95,000
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**(P) PORK (S) SPICY (N) CONTAIN NUTS (F) FAVORITE**

IN OUR EFFORT TO FULFILL YOUR EXPECTATION, PLEASE INFORM OUR STAFF SHOULD YOU HAVE SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCES.

VEGAN AND VEGETARIAN MENU OPTIONS ARE AVAILABLE ON REQUEST.

PRICES ARE SUBJECT TO 11% GOVERNMENT TAX AND 10% SERVICE CHARGE.

## WESTERN SPECIALITIES

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### SOMETHING TO START WITH

BALI LOBSTER & AVOCADO TARTARE (F) Poached lobster tail, avocado, sweet corn, citrus vinaigrette, cherry tomato, lemon wedge, beetroot salt	IDR 185,000
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LOCAL BUTTERFISH CARPACCIO (S) Sliced butterfish, sambal matah, passion fruit, wasabi mayonnaise, seasonal greens	IDR 125,000
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PUMPKIN TORTELLINI (V) Truffle flavored tomato sauce, basil leaves	IDR 95,000
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BEETROOT & QUINOA SALAD (V, N) Organic lettuce, micro greens, roasted cashews, ponzu dressing	IDR 95,000
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### SOUP, SOUP & SOUP

CREAMY SEAFOOD COCONUT BISQUE (F) Mushroom tian, poached ocean prawn, seared scallop	IDR 145,000
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OXTAIL BEEF CONSOMMÉ Homemade oxtail beef tortellini, oxtail ragout, carrot, potato, leek	IDR 125,000
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CLEAR VEGETABLE SOUP (V) Fresh daily vegetables simmered in onion broth	IDR 95,000
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### SIGNATURE SUSHI ROLLS

LOBSTER DRAGON ROLL (S, F) - 8 PCS Lobster tempura, cucumber, tuna floss, chili mayonnaise, grilled unagi, teriyaki glaze	IDR 375,000
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PHILADELPHIA ROLL - 8 PCS Smoked salmon, cucumber, avocado, cream cheese, apple salsa, wasabi mayonnaise	IDR 170,000
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SPICY TUNA ROLLS (S) -8 PCS Yellowfin tuna, avocado, togarashi, chili mayonnaise, crunchy tempura	IDR 160,000
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### FROM THE INDIAN OCEAN

ARWANA GRILLED SEAFOOD PLATTER (SHARE FOR 2) Jumbo prawns, baby squid, Bali clams, barramundi fillet, mussels, minced seafood skewers, served with three kinds of Balinese sambal, lemon butter sauce, steamed rice	IDR 950,000
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BALI WHOLE LIVE LOBSTER +/- 500 GR Grilled or steamed with your choice of: Cafe de Paris butter, chili and lime dressing, thermidor	IDR 800,000
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FLAME GRILLED JUMBO PRAWNS Parsley potatoes, vegetable fondue, lemon wedge	IDR 295,000
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ROASTED YOUNG BARRAMUNDI FILLET Spicy angel hair pasta, asparagus, turnip root, lemongrass beurre blanc	IDR 275,000
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### FROM THE LAND

GRASS-FED NEW ZEALAND LAMB CHOPS Thyme crusted, kumara rosti, green asparagus tips, baked cherry tomatoes, natural meat jus	IDR 450,000
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AUSTRALIAN BEEF RIB EYE (250 GRAM ) Baked potato, organic salad, black peppercorn sauce	IDR 400,000
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AUSTRALIAN TENDERLOIN ( 250 GRAM ) Baked potato, organic salad, black peppercorn sauce	IDR 450,000
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PORK TOMAHAWK ( 250 GRAM ) Baked potato, green salad, barbecue sauce	IDR 275,000
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GRILLED CHICKEN BREAST Pumpkin purée, risotto balls, baby root vegetables, morel mushrooms, beetroot salt, tarragon jus	IDR 245,000
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### VEGAN BOWLS & BURGERS

TOFU POKE BOWL Marinated baked tofu, onions, brown rice, red cabbage, cucumber, mushrooms, avocado, ginger-soy sauce	IDR 125,000
TEMPE AVOCADO POKE BOWL Balinese spiced tempe, avocado, pineapple, cucumber, brown rice, soy-sesame dressing	IDR 125,000
ARABIC POKE BOWL Falafel, hummus, carrots, beets, edamame, sweet corn, fresh herbs, local moringa, cherry tomato, tabbouleh, charred broccoli, lemon-tahini dressing	IDR 125,000
HERBY CHICKPEA BURGER Chickpea patty, fresh parsley, almonds, sun-dried tomatoes, herbs, vegan Tzatziki sauce, sweet potato fries	IDR 125,000
JACKSON'S BURGER BBQ pulled jackfruit, charcoal bun, purple cabbage and carrot coleslaw, romaine lettuce, fried cassava	IDR 125,000

### SWEET ENDINGS

DADAR GULUNG Balinese pandan crepe, sweet coconut stuffing, vanilla ice cream	IDR 65,000
GRAND CHOCOLATE DOME Crunchy cocoa maltin, bitter chocolate mousse, tamarillo sorbet, warm chocolate coulis	IDR 95,000
WARM APPLE CRUMBLE Homemade apple crumble, salted caramel ice cream	IDR 95,000
ARWANA TIRAMISU Coffee mascarpone cream, Galliano and rum liqueur, raspberry ice cream	IDR 95,000
ICE CREAM OR SORBET Vanilla, chocolate, coconut, salted caramel, raspberry, passion fruit, mango, soursop	IDR 45,000 <i>per scoop</i>

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THE LAGUNA  
A LUXURY COLLECTION RESORT & SPA, NUSA DUA, BALI  
KAWASAN PARIWISATA NUSA DUA LOT N2 PO BOX 77, BALI 80363, INDONESIA

**THELAGUNABALI.COM**