

STARTERS

Cheese Briouats (V)

Moroccan Filo Pastry | Feta | Paprika
Cumin | Fresh Coriander

Vegetarian Spring Roll (V)

Carrot | Cabbage | Corn | Bok Choy
Soy Sprout | Coriander | Peanut Sauce

Shakshuka (V)

Tomato | Paprika | Cumin | Fresh Coriander

Prawn Tempura

Prawn | Citrus Ponzu | Harissa Mayonnaise

The Shaba Sharing Board (V)

Olive Tapenade | Hummus | Baba Ganoush
Turkish Flat Bread | Rosemary | Oregano Focaccia

SALADS

Tabouleh (VG)

Cucumber | Tomato | Flat Parsley
Coriander | Red Onion | Lemon Dressing

Summer Pasta Salad (GF)

Fusilli or Gluten Free Pasta | Feta | Cherry Tomato
Cucumber | Corn | Red Onion | Fresh Basil

Mediterranean Salad (V)

Tomato | Cucumber | Red & Green Pepper | Red Onion
Kalamata Olive | Feta | Lemon & Basil Dressing

Rare Seared Tuna (GF)

Marinated Tuna | Quail Egg | Baby Potato | Tomato
Green Bean | Kalamata Olive | Dijon Vinaigrette

Vietnamese Beef Salad (GF)

Marinated Tenderloin | Spring Roll | Glass Noodles
Mixed Vegetables | Peanut | Nuoc Cham Sauce

SIDES

Rice	15	Potato Fries	20
Yellow Rice	20	Red Rice	20

M E N U A S A M G A R A M

BALQUISSE 
HERITAGE HOTEL

WRAPS

Falafel Wrap (V)

Falafel | Flat Bread | Roasted Zucchini
Tomato Confit | Red Onion | Mint & Coriander
Twice-Cooked Fries | Lime & Rosemary Yogurt

Tempe Wrap (V)

Grilled Tempeh | Zucchini | Tomato | Cucumber
Parsley | Mint | Wholewheat Wrap | Tomato Chili Sauce

Chicken Kebab Wrap

Grilled Chicken Skewer | Focaccia | Onion
Twice-Cooked Fries
Change to Charcoal wrap 10

MAINS

Green / Red Curry (VG)

Choice of Vegetarian | Chicken | Beef
Coconut Milk | Bamboo Shoots | Cooked Vegetables | Corn
Lemongrass | Kaffir Lime | Coriander | Balinese Rice

Roasted Vegetables (VG)

Fennel | Baby Carrot | Long Green Bean
Baby Zucchini | Pea | Baby Potato | Beetroot
Lemon | White Wine

Pumpkin Risotto (V) (GF)

Grilled Pumpkin | Shallots | White Wine
Parmesan | Spring Onion

Barbecue Beef Kefta

Beef Kefta | Lemon Confit | Kalamata Olive
Bulgur Salad | Fresh Coriander

Snapper Tajine (GF)

Snapper | Moroccan Spice
Potato | Kalamata Olive | Lemon Confit
Fresh Coriander

(V) Vegetarian (VG) Vegan (GF) Gluten Free

Prices in '000 Rp / Subject to 11% Tax & 10% Service Charges

INDONESIAN

Nasi Goreng

Tofu & Perkedel | Chicken Sate with Peanut Dressing
Bok Choy | Carrot | Cabbage | Fried Egg | Krupuk
Stir-fried Rice

Mie Goreng

Tofu | Tempeh | Chicken Sate with Peanut Dressing
Bok Choy | Carrot | Cabbage | Fried Egg | Krupuk
Stir-fried Noodle

Gado-Gado (V)

Green Bean | Tomato | Cucumber | Carrot | Cabbage
Soybean Sprout | Egg | Peanut Dressing

Soto Ayam

Chicken in its Spiced Lemongrass Broth
Glass Noodle | Cabbage | Soybean Sprout | Egg

Nasi Campur (V)

Assortment of Indonesian Vegetables
Perkedel Corn Fritter | Tempeh Manis
Krupuk | Turmeric Rice

Ikan Pepes

Aromatic Grilled Banana-Leaf Wrapped Snapper
Coconut Milk | Tomato | Green Bean | Lemon Basil
Balinese Rice

Ayam Kalas

Kaffir & Lemongrass Chicken | Coconut Milk
Ginger Sautéed Green Bean | Balinese Rice

Nasi Campur

Assortment of Indonesian Vegetables
Beef Rendang | Chicken Betutu | Ikan Pepes
Perkedel Corn Fritter | Tempeh Manis
Krupuk | Turmeric Rice

Chicken Betutu

Turmeric & Galangal Spiced Chicken
Coconut Milk | Green Bean
Soybean Sprout | Shredded Coconut | Balinese Rice

Beef Rendang

Pork Tender Dried Caramelized Beef | Balinese Spice
Coconut Cream | Green Bean | Lemongrass | Chili
Balinese Rice | Krupuk

Crispy Duck Mie Goreng

Duck | Bok Choy | Carrot | Sambal Matah
Kaffir Lime | Stir-Fried Noodle

90

90

90

95

95

105

110

120

120

130

140