





This is to certify that the Management System of
Holiday Inn Resort Baruna Bali.
Has been assessed and registered under the certification and inspection
scheme of LiberoAssurance for the following international standard:

ISO 22000:2018

Categories: [E]

This management system is applicable to:
Production and Service of Food and Beverages of Hotel, Kitchen and
Restaurant Including Receiving, Store, Preparation, Cooking and Serving Dry,
Hot and or Cold Food

All of our dishes are MSG free

All prices in this menu are nett and quoted in '000 rupiah. No surprise service charge & taxes

Asian Selection

Small Bites 小零食

- Shrimp Fried Crispy** 虾仁炸脆 🌾 🥚 🍤 🌞 🍢 🇮🇩 **105 K**
Crispy prawn, with sambal bangkok
Udang goreng garing 炸脆皮虾, 配曼谷参巴酱
- Fried Chicken Dumplings** 炸鸡饺子 🥚 🍤 🍢 🇮🇩 **105 K**
Pan fried chicken dumpling with black vinegar ginger
Pangsit goreng ayam dengan saos cuka hitam 炸鸡饺, 配黑醋姜汁
- Vegetarian Spring Roll with Thai Sauce** 泰式素春卷 🍤 🍢 🌿 🇮🇩 **80 K**
Vegetable spring rolls with thai sauce
Lumpia vegetarian dengan saus thai 炸蔬菜春卷, 配泰式酱
- Mantow** 馒头 🌾 🍤 🌞 🇮🇩 **75 K**
With chili prawn sauce 羊肉
- Fried Shrimp Dumpling** 炸虾饺 🌾 🥚 🍤 🌞 🍢 🇮🇩 **105 K**
Pan fried dumpling with sweet ginger chili sauce
锅煎饺子配甜姜辣椒酱
- Roasted Duck Bao** 烤鸭包 🌾 🍤 🇮🇩 **115 K**
Duck, carrot, lobak, coriander with hoisin sauce
鸭肉、胡萝卜、萝卜、香菜配海鲜酱

Salad 沙拉

- Shrimp Salad ala Thai** 泰式虾沙拉 🌾 🍤 🌞 🇮🇩 **113 K**
Mango, onion, cucumber, mix lettuce, tomato, coriander with thai sauce
Salad udang ala Thai 芒果, 洋葱, 黄瓜, 混合生菜, 番茄, 香菜, 虾, 拌泰式酱
- Szechuan chicken cucumber salad** 四川鸡肉黄瓜沙拉 🍤 🍢 🌿 🇮🇩 **95 K**
Cucumber, mix lettuce, chicken, chili oil, fried garlic on top
黄瓜、什锦生菜、鸡肉、辣椒油和炸蒜
- Thai Grilled Beef Salad** 泰式烤牛肉沙拉 🍤 🍢 🌿 🇮🇩 **104 K**
Mix thai vegetable, Grill beef, crispy peanut, with nan jim sauce
混合泰式蔬菜, 烧烤牛肉, 脆花生, 配南姜酱

Gado - Gado 🌾 🥚 🍤 🌞 🍢 🇮🇩 **97K**
将蔬菜与花生酱混合
Potato, mix vegetable, boil egg, long bean, white cabbage, sprout, tomato, cracker with peanut sauce
焯水混合蔬菜, 煮鸡蛋, 长豆, 白菜, 豆芽, 番茄, 配花生酱和薄脆饼干

Soup 汤

- Fried fish soup** 炸鱼汤 🍤 🍢 🍢 🇮🇩 **98 K**
Flavorful milky, vermicelli, fried fish, tofu, tomatoes, pok coy, egg floss and seaweed
鲜美的奶汤, 包括粉丝、炸鱼、豆腐、西红柿、白菜、蛋花和海苔
- Shrimp asparagus soup** 虾仁芦笋汤 🥚 🌞 🍢 🇮🇩 **95 K**
Asparagus, shrimp, white egg, seaweed with nori on top
芦笋、虾仁、蛋白、海苔, 上面铺有海苔



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所有价格IDR'000, 实价 (不含服务费和税金)

Asian Selection

Main Course 主菜

- Chicken Katsu** 炸鸡排 **105 K**
Deep fry crispy chicken, sauted pok coy, teriyaki sauce, steamed rice
Katsu ayam 炸脆皮鸡, 炒玉米粒, 配照烧酱, 和米饭
- Shrimp Fried Noodle** 虾仁炒面 **138 K**
Fried egg noodle, Jimbaran prawn, fried egg, crackers, pickle
Mie goreng udang 煎鸡蛋面, 金巴兰虾, 配单面鸡蛋, 饼干和泡菜
- Chicken Fried Kwetiau** 炸鸡奎蒂奥 **145 K**
Extra Prawn 额外的虾: **35K** **Extra Beef** 额外的牛肉: **45K**
Work fried kwetiau, bean sprout, leek, spring onion, pickle, cracker, egg
Kwetiau goreng ayam 炒锅, 豆芽, 韭菜, 葱, 配泡菜, 饼干和单面煎蛋
- Nasi Goreng Ayam** 鸡肉炒饭 **140 K**
Fried rice, chicken, fried eggs, chicken satay, pickles, crackers
鸡肉炒饭, 配单面鸡蛋、鸡肉沙爹、鸡腿、泡菜和饼干
- Nasi Goreng Seafood** 海鲜炒饭 **143 K**
Fried rice, prawn, squid, fried eggs, pickles, crackers
海鲜炒饭, 配单面鸡蛋、泡菜和饼干
- Ayam Betutu** 贝图图鸡 **135 K**
Slow cook chicken leg Bali spice, wilted caisim, sambal sereh, rice, peanut
慢煮鸡腿配巴厘岛香料, 配炒菜辛、参巴酱、米饭和花生



Roasted Duck 烤鸭 **253K** **253 K**
Roasted duck, rice, baby Kaylan, with sauce BBQ Chinese
Bebek Panggang 烤鸭, 配米饭、炒芥兰和中式烧烤酱

- Rendang** 仁当 **165 K**
Braised angus beef with Sumatra red spice, vegetable lado merah, rice, sambal ijo
Rendang 红烧安格斯牛肉丁配苏门答腊红香料, 配蔬菜 红辣椒、米饭和 青辣椒
- Beef Black Pepper** 黑胡椒牛肉 **155 K**
Angus beef with black pepper sauce, capsicum, onion, carrot, steamed rice
Sapi lada hitam 黑胡椒酱、辣椒、洋葱、胡萝卜炖安格斯牛肉, 配米饭
- Nasi Goreng Buntut** 牛尾炒饭 **163 K**
Fried rice, oxtail, fried eggs, fried oxtail, pickles, crackers
配单面鸡蛋、炸牛尾、泡菜和饼干
- Sate Campur ala Baruna** 混合沙爹阿拉巴鲁纳 **235 K**
Marinated beef, chicken, and lamb satay, steamed rice, peanut sauce, sambal, sweet soya, pickle, crackers
烤腌牛肉、鸡肉和羊肉串, 配米饭、花生酱、参巴酱、甜酱油、泡菜和饼干
- Roasted chicken** 烤鸡 **170 K**
Palms roasted chicken, steamed rice, baby kaylan,
Ayam panggang 烤鸡, 配米饭和炒芥蓝菜



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Asian Selection

Main Course 主菜

- Hainan Chicken Rice** 海南鸡饭 🌿 🍗 🍚 🇨🇳 **163 K**
 Chicken, baby kaylan, rice, sambal special
Nasi ayam hainan 海南蒸鸡, 配小芥兰、海南米饭和特制参巴酱
- Sup Buntut Pak Wayan** 韦恩先生的牛尾汤 🌿 🍷 🇮🇩 **270 K**
 Oxtail, carrot, potato, sambal, melinjo, steamed rice.
 印尼特色汤, 由牛尾、胡萝卜、土豆组成, 配参巴酱、湿蒙 饼干和米饭
- Bubur Ayam Baruna** 巴鲁纳鸡肉粥 🌿 🍳 🍗 🍚 🇮🇩 **110 K**
 Porridge, chicken, fried shallot, garlic fried, cakwe, egg, fried soybean, sate bumbu kuning
 白粥、鸡肉、炒葱、炒蒜、卡奎、鸡蛋、炒黄豆、鸡肉沙爹
- Mie Ayam Jamur Pantai Jerman** 德国海滩的蘑菇鸡肉面 🍳 🍗 🍚 🇮🇩 **110 K**
 Noodle, jamur kaleng, chicken, egg, baby pok coy, spring onion, krupuk pangsit
 面条, 香菇, 炖鸡, 鸡蛋, 小白菜, 葱, 炸馄饨皮
- Beef Char Siu Noodles** 叉烧牛肉面 🍳 🍗 🍚 🇨🇳 **140 K**
 Sweet and savory BBQ-caramelized beef served with egg floss.
 甜咸烧烤焦糖牛肉, 配蛋丝。
- BBQ Combo** 烧烤组合 🍷 🌿 🍳 🍗 🍚 🇨🇳 **430 K**
 Combination of 3 roast : beef char siu, roasted chicken, Peking duck, soy eggs, tofu
 组合拼盘3烤(叉烧牛肉、烤鸡、北京烤鸭)、酱油蛋、豆腐
- Iga Bakar Baruna** 伊加·巴卡尔·巴鲁纳 🌿 🍗 🍚 🇮🇩 **180 K**
 Beef ribs are marinated with typical Indonesian spices and then grilled, served with grilled rice and sambal.
Iga bakar baruna 用典型的印尼香料腌制的烤牛肋骨, 配以香蕉叶包裹的烤米饭和鸡丝。
- Bakmi Jawa** 巴克米贾瓦 🌿 🍳 🍗 🍚 🇮🇩 **115 K**
 Javanese fried noodles cooked with special spices, mixed with chicken and vegetables, served with pickles and crackers.
Bakmi Jawa “爪哇炒面采用特殊香料烹制而成, 混合鸡肉和蔬菜, 配以泡菜和饼干”
- Nasi Goreng Iga Bakar** 炒饭 烤牛尾 🌿 🍳 🍗 🍚 🇮🇩 **155 K**
 Typical Javanese fried rice with spices. accompanied by delicious grilled ribs and served with sambal and crackers.
Nasi goreng iga bakar 典型的爪哇香料炒饭, 搭配美味的烤排骨, 并搭配参巴酱和饼干。
- Sate Maranggi with Nasi Bakar** 沙爹马兰吉 配椰浆饭 🌿 🍳 🍗 🍚 🇮🇩 **155 K**
 Beef marinated with typical Indonesian spices full of combined with rice wrapped in banana leaves.
Sate maranggi dengan nasi bakar 用典型的印尼香料腌制的牛肉串, 配以香蕉叶包裹的烤米饭和鸡丝。



Palm traditional 棕榈传统 365K 🌿 🍳 🍗 🍚 🇮🇩 **365 K**
 Grilled ribs, fried rice, grilled rice, Javanese noodles are served with Baruna specialties, full of Indonesia condiments.
Masakan traditional Palms.
 烤排骨、炒饭、烤饭、爪哇面条配上巴鲁纳 特色菜, 满满的印尼调味品

Nusantara Signature

Main Course 主菜

Soto daging dengan lontong & koya 肉汤配年糕与椰香粉 145 K

Traditional Indonesian beef soup featuring slow-braised tender beef in aromatic spiced broth, served with rice cake, bean sprouts, soft-boiled egg, and savory prawn cracker crumble (koya).

传统印尼牛肉汤, 特色是慢炖酥嫩的牛肉, 香料浓郁的汤底, 搭配米糕、豆芽、溏心蛋和香脆的虾片碎 (koya) 一起享用。

Soto ayam kampung 乡村鸡肉汤 125 K

Free-range chicken in fragrant turmeric and lemongrass broth, complemented with glass noodles, cabbage, egg, and traditional condiments.

放养鸡肉, 配以香茅和香料姜黄高汤, 并搭配粉丝、卷心菜、鸡蛋和传统调味品。

Sate ayam dengan lontong & peanut sauce 鸡肉沙爹配椰浆饭和花生酱 120 K

Grilled marinated chicken skewers glazed over charcoal flame, served with compressed rice cake, house-made peanut sauce, and pickled vegetables.

炭火烤制的腌制鸡肉串, 配压缩米糕、自制花生酱和腌制蔬菜。

Crispy Free-Range Chicken with Lalapan breast or leg 脆皮放养鸡配拉拉潘 (鸡胸或鸡腿) 135 K

Golden fried village chicken infused with traditional spices, accompanied by fresh herbs, seasonal raw vegetables, and sambal terasi.

金黄酥脆的乡村鸡, 融入传统香料, 搭配新鲜香草、时令生蔬菜和虾酱辣椒酱。

Crispy Fried Gurame 香脆炸鳊鱼 145 K

Locally sourced gourami fish, deep-fried to crispy perfection while maintaining moist and flaky flesh, served with choice of sambal.

本地采购的斗鱼, 炸至金黄酥脆, 同时保持鱼肉湿润松软, 搭配可选的三巴酱。

Balinese Gurame Nyat-Nyat 巴厘甘梅鱼 145 K

Pan-simmered gourami in rich Balinese spice paste, slowly reduced to intensify flavors and create a bold, aromatic finish.

香煎青鳊鱼, 搭配浓郁的巴厘香料酱, 慢慢熬煮以加强风味, 带来浓烈香气的收尾。

Tahu Campur Surabaya with Beef Tendon 泗水混合豆腐配牛筋 125 K

East Javanese specialty featuring fried tofu, braised beef tendon, fresh sprouts, rice cake, and rich shrimp-paste broth.

东爪哇特色菜, 包括炸豆腐、红烧牛筋、新鲜芽菜、米糕和浓郁的虾酱汤。

Grilled Free-Range Chicken (Leg or Breast) 烤放养鸡 (鸡腿或鸡胸) 135 K

Charcoal-grilled village chicken marinated in Indonesian spices, finished with sweet soy glaze and served with sambal and garden greens.

炭火烤村鸡, 腌制印尼香料, 涂上甜酱油, 搭配辣椒酱和园艺蔬菜一起享用。

Grilled Free-Range Chicken 烤土鸡 250 K

Charcoal-grilled village chicken marinated in Indonesian spices, finished with sweet soy glaze and served with sambal and garden greens.

炭火烤村鸡, 腌制印尼香料, 涂上甜酱油, 搭配辣椒酱和园艺蔬菜一起享用。



Teriyaki shrimp and pineapple rice 135 K

照烧虾仁菠萝饭 🍲 🐟 🌿 🌱 🇯🇵

Rice, pineapple, shrimp, sesame seed, spring onion

米饭、菠萝、虾仁、芝麻、葱

Asian Selection

Hot Plate

Nasi siram seafood 海鲜冲米饭 🍲 🐟 🍤 🌿 🌱 🇯🇵

155 K

Prawn, squid and fish cooking with Asian sauce mixed with fried rice butter and vegetable sauted

虾、鱿鱼和鱼，佐以亚洲酱汁，搭配炒饭、黄油和蔬菜

Nasi siram chicken 冲米鸡肉丁 🍲 🐟 🍤 🌿 🌱 🇯🇵

125 K

Cubes of chicken cooking with Asian sauce mixed with fried rice butter and vegetable sauted

鸡肉丁用亚洲酱汁烹制，混合炒饭黄油和炒蔬菜

Nasi siram beef 冲米牛肉丁 🍲 🐟 🍤 🌿 🌱 🇯🇵

150 K

Cubes of beef cooking with Asian sauce mixed with fried rice butter and vegetable sauted

牛肉丁用亚洲酱汁烹制，混合炒饭黄油和蔬菜炒

Nasi siram vegetable 冲米蔬菜 🍲 🌿 🌱 🇯🇵

125 K

Cubes of tofu, mushroom, soy bean cake cooking with Asian sauce mixed with fried rice butter and vegetable sauted serve at hot plate

豆腐块、蘑菇、豆饼，用亚洲酱汁烹制，混合炒饭、黄油和蔬菜炒

Nasi siram fish 冲米鱼肉丁 🍲 🐟 🍤 🌿 🌱 🇯🇵

140 K

Cubes of fish mahi mahi cooking with Asian sauce mixed with fried rice butter and vegetable sauted

鲷鱼块，用亚洲酱汁烹制，混合炒饭、黄油和蔬菜炒



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Asian Selection

Vegetarian Lover 素食爱好者

Vegetarian Cap Cay 混合蔬菜 78 K

Work fried mixed vegetable with tofu steamed rice, crackers
Cap cay vegetarian 炒什锦豆腐, 配米饭和饼干

Vegetarian Satay 素食沙爹 78 K

Grill satay tempe, tofu Lombok, onion, mix capsicum, steamed rice, peanut sauce, crackers
Sate vegetarian 烤沙爹天贝, 豆腐龙目岛, 洋葱, 混合辣椒, 配米饭, 花生酱和饼干

Dessert 甜点

Kopyor Black Sticky Rice 科皮尔黑糯米 45 K

Black sticky rice, jack fruit, palm sugar syrup, coconut ice cream
Bubur injin kopyor 黑糯米、菠萝蜜、棕榈糖浆、椰子冰淇淋

Lime and Lemon Crepes 青柠柠檬薄饼 50 K

Lemon curd, lemon and lime syrup, lime zest, lime sorbet
Jerus nipis dan lemon crepes 薄饼包裹柠檬凝乳、柠檬和酸橙糖浆、酸橙皮碎、酸橙冰糕

Coconut Panacotta 椰子帕纳科塔 50 K

Coconut creamy, sago pearl, selasih, crackers black sticky rice, coconut syrup
Panacotta kelapa 椰子奶油意式薄饼、西米珍珠、罗勒籽、黑糯米饼、椰子糖浆

Caramel pudding 焦糖布丁 38 K

Caramel pudding served with caramel sauce, micro sponge and strawberry coconut tuille
 焦糖布丁, 佐以焦糖酱、迷你海绵蛋糕和草莓椰香薄脆

Fruit Platter 水果拼盘 38 K

Papaya, water melon, melon, strawberry, pineapple, slice lime
Buah segar 木瓜、西瓜、甜瓜、草莓、菠萝、酸橙片

Pandan Burnt cheese cake 香兰焦香芝士蛋糕 45 K

Pandan burnt cheese cake served with blueberry compote and raspberry coulis
 香兰焦香芝士蛋糕, 佐以蓝莓果盘和覆盆子酱

Lemon and pandan cream puff 柠檬香兰奶油泡芙 45 K

Pandan cream puff stuffed with lemon cream, served with vanilla ice cream and strawberry coconut tuille
 香兰奶油泡芙, 内馅柠檬奶油, 佐以香草冰淇淋和草莓椰香薄脆

"Geprek" Fried Banana Cheese 砸碎炸香蕉奶酪 50 K

Banana fritter, grated cheddar cheese, caramel sauce, vanilla ice cream
Pisang geprek keju 香蕉油条, 上面撒上磨碎的切达干酪、焦糖酱和香草冰淇淋



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Indian Selection

Indian & Asian Soup 印度和亚洲汤

Tomato Soup 番茄汤 🍅 🥬 🍴 **60 K**
Fresh tomato soup with a dash of fresh cream & crispy croutons
印度风格的新鲜番茄汤,加入少许鲜奶油和脆皮面包丁

Dhal Ka Shorba 达尔·卡·肖尔巴 🍲 🥬 🍴 **60 K**
Special indian soup from yellow lentil make a with special spices
特制印度黄扁豆汤,配以特制印度香料

Salad 沙拉

Green Salad 蔬菜沙拉 **60 K**
Onion,tomato,cucumber,carrot, green letteuce mix with Indian dressing
洋葱、番茄、黄瓜、胡萝卜、绿生菜拌印度酱

Appetizer Vegetarian 开胃菜 素食

Paneer Tikka 芝士蒂卡 🍲 **110 K**
Home made cottage cheese marinated with Indian spices, onion, tomato and grilled 传统的 泥炉 烤制自制干酪,用印度香料、洋葱、番茄腌制

Papadum 帕帕杜姆

A delicated thin crispy Indian crackers 🍲
精致薄脆的印度木豆饼干
Regular 常规的 50K
Masala 马沙拉 60K


Hara Bara Kebab 哈拉巴拉烤肉串 🍲 🍴 **80 K**
Deep fried of vegetable, cheese, paneer, potato and spinach mixed with herb and Indian spices 油炸蔬菜馅饼,由奶酪、芝士、土豆和菠菜混合香草和印度香料组成




Vegetable Samosa 蔬菜咖喱角 70K
A savoury appetizer of puf pastry illed with spiced potato and green peas, deep fried till golden brown
美味的开胃酥皮,里面填满五香土豆和青豌豆,炸至金黄色




Indian Selection



Appetizer Non Vegetarian 非素食

Chicken Tikka 烤鸡块 135K  
Boneless chicken marinated in yogurt with freshly ground spices and grilled to perfection 将无骨鸡肉浸泡在酸奶中,加入新鲜研磨的香料,然后在泥炉中烤至完美

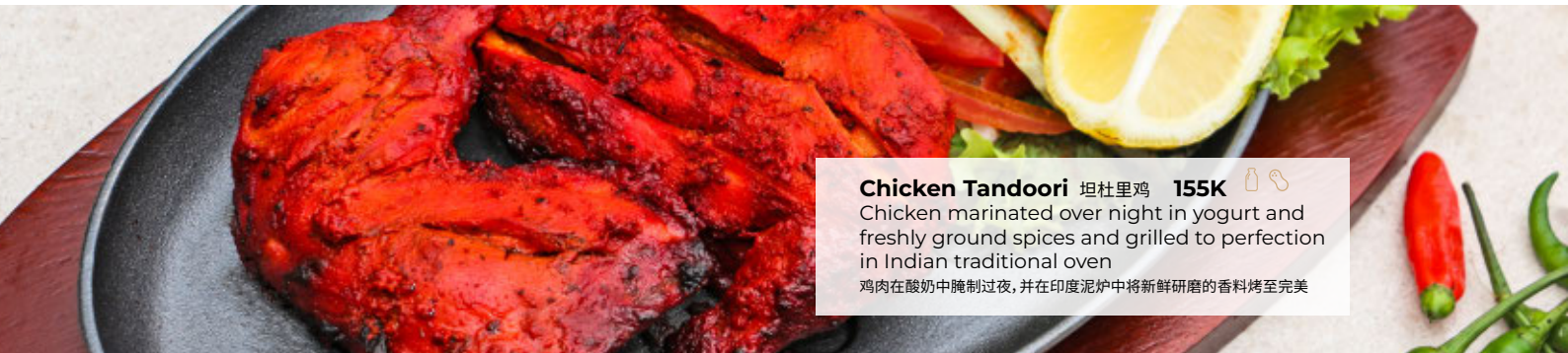
Chicken Black Pepper 黑胡椒鸡 135K 
cubes of chicken wrapped with black paper and grilled in traditional Indian oven 用黑纸包裹的鸡肉块,在传统的印度泥炉中烤制

Chicken Katti Roll 鸡肉卡蒂卷 115K 
Thin indian bread filled chicken tikka slices with vegetable, masala sauce, Indian spices and in roll 印度卷薄面包,里面有鸡肉片、蔬菜、马萨拉酱和印度香料

Prawn Black Pepper 椰香浓郁的咖喱虾 270K   
Tiger prawn marinated in freshly ground pepper and grilled to perfection 虎虾用现磨胡椒腌制,烤至完美

Fish Tikka 鱼蒂卡 135K  
Cubes of fish marinated with herbs and grilled in traditional Indian oven 用香草腌制的鱼块,在传统的印度烤箱中烤制



Prawn Tandoori 坦杜里虾 250K   
Tiger prawn marinated in freshly ground spices and grilled 用现磨香料腌制并烤制的虎虾



Chicken Tandoori 坦杜里鸡 155K  
Chicken marinated over night in yogurt and freshly ground spices and grilled to perfection in Indian traditional oven
鸡肉在酸奶中腌制过夜,并在印度泥炉中将新鲜研磨的香料烤至完美



Main Course 主菜



Chicken Section 鸡肉部分

Butter Chicken 黄油鸡  
Tender pieces of barbaeque chicken submerged in butter sauce,cooking with indian spices,cooking cream and butter
嫩烤鸡片浸入黄油酱中,用印度香料、烹饪奶油和黄油烹饪


Chicken Korma 科尔马鸡  
Tender pieces of bonelees chicken cooked in mild spices, ground cashew nut and cream 嫩嫩的去骨鸡肉块,用温和的香料、碎腰果和奶油烹制

Chicken Curry 咖喱鸡  
The classic traditional Indian chicken curry cooked with herb and Indian spices 经典的传统印度咖喱鸡,用香草和印度香料烹制而成

Chicken Kalimirch Masala 卡里尔玛沙拉鸡  
Cubes of chicken cooked in peppered gravy and ground black pepper 用胡椒肉汁和黑胡椒粉烹制的鸡肉块

Chicken Vindaloo 咖喱鸡  
Goan speciality,pieces of chicken marinated with vinegar and blend of spices and cooked in a tangy piquant sauce
果阿特色菜,用醋、香料混合腌制的鸡肉块,并用浓郁的辛辣酱烹制

Chicken Tikka Masala 蒂卡玛沙拉鸡  
Tender pieces of bonelees chicken grilled cooked in masala indian sauce 嫩嫩的去骨鸡肉块,用马萨拉印度酱烤制

Egg curry 咖喱鸡蛋  
The classic traditional indian egg curry cooked with herb and indian spices 经典印度咖喱蛋,佐以香草和印度香料



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Indian Selection

Main Course 主菜

Seafood Section 海鲜区

Fish Curry 咖喱鱼 🍷 🍴 **135 K**

The classic traditional fish curry cooked with herb and spices
用印度香草和香料烹制的经典传统咖喱鱼

Fish Tikka Masala 香料咖喱鱼 🍷 🍴 **145 K**

Grilled is Cooked in spicy masala and cooked in creamy tomato gravy
烤鱼用辛辣的马萨拉烹制,并用奶油番茄汁烹制

Prawn Allepy Curry 加上香草和香料” 🍷 🍴 🌿 **150 K**

Coconut lavored tangy prawn curry
咖喱大虾

Prawn Curry 咖喱虾 140K 🍷 🍴 🌿

The classic traditional prawn curry
cooked with herb and spices

“经典的传统咖喱虾煮熟

Lamb Section 羊肉区

Rogan Josh 罗根·乔什 🍷 🍴 **180 K**

Speciality of khashmir, mutton pieces cooked in the traditional Kashmir masala sauce with saffron and indian spices
卡什米尔特色菜,用传统克什米尔马萨拉酱、藏红花和印度香料烹制的羊肉片

Mutton Kadai 羊肉卡代 🍴 **180 K**

A semi dry preparation of mutton cooked in onion gravy, capsicum, and green chili 用洋葱肉汁、辣椒和青辣椒烹制的半干羊肉

Mutton Kalimirch Masala 卡利米尔玛沙拉羊肉 🍷 🍴 **180 K**

Cubes of mutton cooked in prepered gravy with ground black pepper
将木块放在准备好的肉汁中与黑胡椒粉一起煮熟

Fusion 融合

Lamb fried rice 羊肉炒饭 🍴 **150 K**

Lamb fried rice indian style, served with papadum
印度式羊肉炒饭,配印度薄饼





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Indian Selection

Vegetarian 素食

- Paneer Makhanwala** 帕内尔·马坎瓦拉  **150 K**
Cottage cheese submerged in butter sauce, enriched with spices and garnished with cream
将干酪浸入黄油酱中,加入香料并饰以奶油
- Palak Paneer** 帕拉克·帕内尔  **153 K**
Cottage cheese cooked with spinach, cream and rare spices
用菠菜、奶油和特殊印度香料烹制的干酪
- Paneer Kadai** 芝士卡代  **150 K**
A semi dry preparation of cottage cheese cooked in onion gravy
用洋葱肉汁烹制的半干干酪
- Cholley Peshawari** 乔莱·白沙瓦里  **100 K**
Chick peas cooked with onion and spices
鹰嘴豆用洋葱和印度香料烹制
- Navfratan Jalfrezi** 纳弗拉坦·贾弗雷兹  **100 K**
A variety of nine garden vegetables cooked in saffron sauce with tomato and onion 九种花园蔬菜,用藏红花酱与番茄和洋葱烹制
- Aloo Gobi Masala** 阿洛戈壁马萨拉  **100 K**
Potato, coulyflower cooked with Indian masala sauce
土豆、花椰菜配印度马萨拉酱
- Dhal Fry** 达尔弗莱  **100 K**
Mix lentils tempered with garlic and butter
将扁豆与大蒜、黄油和印度香料混合

Biryani 印度比尔亚尼菜

- Chicken Biryani** 鸡肉印度饭  **125 K**
Cubes of chicken cooking with special Indian souse khasmir and basmati rice 用特殊的印度克什米尔酱和印度香米烹制的鸡肉块
- Lamb Biryani** 羊肉印度饭  **180 K**
Cubes of mutton cooking with special Indian souse khasmir and basmati rice 羊肉块,用特制的印度克什米尔酱和印度香米烹饪
- Vegetable Biryani** 蔬菜印度比尔雅尼菜  **120 K**
mix vegetable coulyflower, carrot, green bean, green peas, corn, brokoli, cooking with special Indian souse khasmir and basmati rice
将蔬菜、花椰菜、胡萝卜、青豆、青豌豆、玉米和西兰花混合,用特制的印度克什米尔酱和印度香米烹饪

Egg biryani 印度香饭蛋 **150 K** 
Boiled egg cooking with special Indian souse
Khasmir style sauce mixed with indian basmati rice
水煮蛋,佐以特制印度卡斯米尔风味酱汁,搭配印度巴斯马蒂米饭



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Indian Selection

Rice 米饭

- Plain Basmati Rice** 普通印度香米 **68 K**
Traditional rice from indian 来自印度的传统大米
- Saffron Rice** 藏红花米饭 **73 K**
Basmati rice cooking with saffron flower and cream
用藏红花和奶油烹制印度香米
- Jeera Rice** 吉拉·赖斯 **73 K**
Basmati rice cooking with butter and cumin seeds
用黄油和小茴香籽烹制印度香米

Naan 馕

- Plain** 普通 **38K**
- Butter Garlic** 黄油大蒜 **43K**
- Cheese** 奶酪 **48K**
- Kulche** 库尔切 **43K**
- Bhatura** 巴图拉 **38K**

Tandoori Roti 唐杜里罗蒂

- Regular** 常规的 **38K**
- Fenugreek/Methi** 葫芦巴 **43K**
- Paratha** 帕拉塔 **38K**
- Aloo Paratha** 阿洛帕拉塔 **43K**

Dessert 甜点

- Culab Jamoon** 古拉布贾蒙 **63 K**
a north indian sweet made from powdered milk and serve in cardamom
flavored syrup
一种北印度糖果, 由奶粉制成, 配以小豆蔻味糖浆



Roti Canai Curry 60K

咖喱煎饼
Layered indian bread
serve with plain curry
分层印度面包搭配原味咖喱

Beverage List

India Lassi, Pani & Massala 印度拉西、帕尼和马萨拉

Nimbu Pani 宁布帕尼

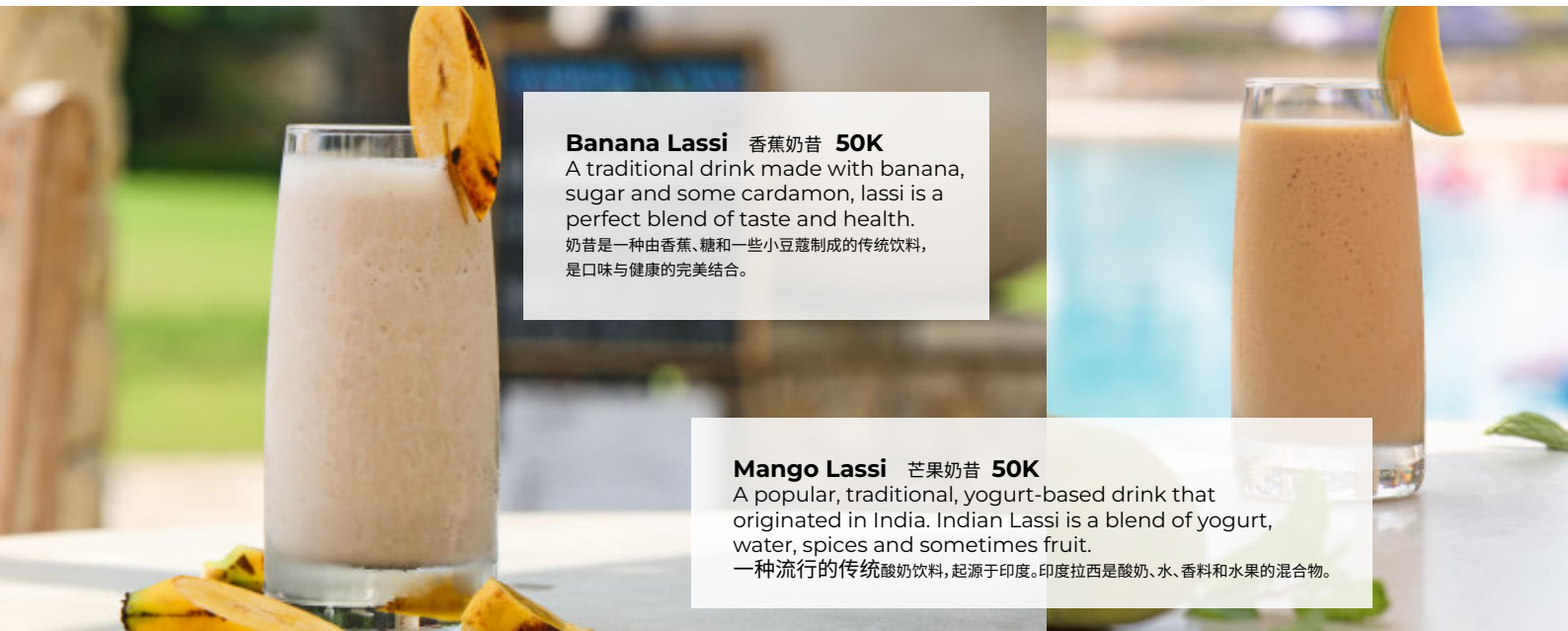
Nimbu pani to Refresh you, this is rejuvenating drink is made from Fresh lemon flavored with salt & sugar, stir all ingredient in to chilled water 宁布帕尼让您精神焕发,这是一种恢复活力的饮料,由新鲜柠檬制成,加盐和糖调味,将所有成分放入冷水中搅拌

50 K

Masala Chai 马萨拉柴

Masala chai is a flavored tea drink made from black tea with a mixture of spices and aromatic Indian herbal leaves. A famous tea dish to foreign countries, namely chai. This drink is basically a mixture of tea, milk and various spices. 马萨拉奶茶是一种风味茶饮料,由红茶、香料和芳香的印度草本叶混合物制成。国外著名的茶菜。这种饮料基本上是茶、牛奶和各种香料的混合物。

50 K



Banana Lassi 香蕉奶昔 50K

A traditional drink made with banana, sugar and some cardamon, lassi is a perfect blend of taste and health.

奶昔是一种由香蕉、糖和一些小豆蔻制成的传统饮料,是口味与健康的完美结合。

Mango Lassi 芒果奶昔 50K

A popular, traditional, yogurt-based drink that originated in India. Indian Lassi is a blend of yogurt, water, spices and sometimes fruit.

一种流行的传统酸奶饮料,起源于印度。印度拉西是酸奶、水、香料和水果的混合物。

Jamu 贾穆

Cem Cem 陶瓷陶瓷

It has become one of the favorite types of traditional medicinal drinks and is liked by many people. The sweet and fresh taste is usually served with added ice cubes. The ingredients for the herbal medicine are CEMCEM leaves, turmeric, granulated sugar, palm sugar, and water. The method of making CEMCEM herbal medicine is to mix all the ingredients and blend then add water, stir and then let stand, after that it is filtered and ready to be served. 它已成为人们喜爱的传统药用饮料类型之一,受到很多人的喜爱。甜味和新鲜的味道通常需要添加冰块。草药的成分是塞姆塞姆叶、姜黄、砂糖、棕榈糖和水。塞姆塞姆草药的制作方法是将所有材料混合搅拌后加水搅拌,然后静置,然后过滤即可食用

35 K

Kunyt Asam 昆伊特·阿萨姆

Turmeric is known to contain the compound which acts as an analgesic. Meanwhile, the anthocyanin content in tamarind fruit is a compound that functions as an analgesic or anti-pain. The efficacy of the tamarind turmeric herbal medicine is known to be useful for launching and relieving menstrual pain, as well as maintaining beauty because it is efficacious in rejuvenating the body's cells. The ingredients for the tamarind turmeric herbal medicine are turmeric, palm sugar, salt, tamarind, and water. 已知姜黄含有具有镇痛作用的化合物。同时,罗望子果实中的花青素含量是一种具有镇痛或抗痛作用的化合物。众所周知,罗望子姜黄草药的功效有助于启动和缓解经痛,以及保持美丽,因为它能有效地使身体细胞恢复活力。罗望子姜黄草药的成分是姜黄、棕榈糖、盐、罗望子和水。

35 K

Beverage List

Healthy Juice, Vitamin & Immune 健康果汁、维生素和免疫

Hellow Jingga 海牢金嘎 **60K**
Carrot, Orange, Ginger 胡萝卜、橙子、生姜

Simple Green 简单的绿色 **60K**
Green Apple, Celery, Cucumber 青苹果、芹菜、黄瓜

Vit+ Booster 维生素+增强剂 **60K**
Carrot, Orange, Apple Green, Spinach
胡萝卜、橙子、苹果绿、菠菜

Immune Boosting 增强免疫力 **60K**
Tomato Juice, Spinach, Cucumber, Celery
番茄汁、菠菜、黄瓜、芹菜

Mineral Water 矿泉水

Equil Still 380ml Equil 蒸馏水 380ml **60K**
Equil Sparkling 380ml Equil 气泡水 380ml **70K**
Aqua 350ml Aqua 矿泉水 380ml **30K**

Soft Drinks 35K 软饮料

Coke, Sprite, Red Fanta, Soda, Tonic, Coke Zero
可乐、雪碧、红芬达、苏打水、滋补品、零可乐

Fresh Juice 鲜榨果汁

Orange 橙子 **50K**
Watermelon 西瓜 **55K**
Honeydew 甘露 **50K**
Papaya 木瓜 **50K**
Pineapple 菠萝 **50K**
Lime 酸橙 **50K**
Avocado 牛油果 **50K**
Banana 香蕉 **50K**
Mango 芒果 **60K**
Carrot 胡萝卜 **55K**
Strawberry 草莓 **65K**
Mixed Juice 混合果汁 **60K**

Milkshake 45K 奶昔

Vanilla, chocolate, strawberry
香草、巧克力、草莓

Tea 茶

Teh Tarik 拉茶 **25K**
Iced Tea 冰茶 **28K**
Tea 热茶 **28K**
English Breakfast, Camomile,
Jasmine Green, Peppermint, Earl Grey
英式早餐、甘菊、茉莉绿、薄荷、伯爵茶

Coffee 咖啡

Iced Latte 冰拿铁 **50K**
Espresso 浓缩咖啡 **45K**
Double espresso 双份浓缩咖啡 **45K**
Americano 美式咖啡 **45K**
Latte 拿铁 **45K**
Cappuccino 卡布奇诺 **45K**
Mochaccino 摩卡奇诺 **45K**

Mocktail 无酒精鸡尾酒

Cuban Light 古巴之光 **45K**
Fresh lime, mint leaf, brown sugar, sprite
新鲜青柠、薄荷叶、红糖、雪碧

Shirley Temple 秀兰·邓波儿 **45K**
Lime juice, grenadine, and sprite
青柠汁、石榴糖浆和雪碧

Beer 啤酒

Singaraja (Indonesia) **65 K**
新加拉惹(印度尼西亚)
Prost small (Indonesia) **90 K**
普罗斯特小(印度尼西亚)
Bali Hai 巴厘海 **65 K**
Bintang (Indonesia) **95 K**
宾唐(印度尼西亚)
Bintang Radler (Indonesia) **95 K**
宾唐·拉德勒(印度尼西亚)
San Miguel Light 生力啤酒 **100 K**
San Miguel Pale Pilsener **100 K**
生力啤酒淡比尔森啤酒

Arak Bali Cocktails 阿拉克巴厘岛鸡尾酒

Arak Hogi 阿拉克霍吉 **120K**
Fresh Arak Bali Combine Honey,
Ginger Top Soda
新鲜阿拉克巴厘岛结合蜂蜜、姜汁苏打水

Arak Kyuri 阿拉克·库里 **120K**
Cucumber Fresh & Syrup mix Arak
Bali Top Tonic
新鲜黄瓜和糖浆混合阿拉克巴厘岛顶级滋补品

Arak Honey 阿拉克蜂蜜 **120K**
Clear Arak Bali & Real Honey on The Rock
巴厘岛清澈的阿拉克酒和真正的冰块蜂蜜

Arak Cranberry 阿拉克蔓越莓 **120K**
Sweet Sour Cranberry Touch with Arak Bali
酸甜蔓越莓配阿拉克巴厘岛

Arak Attack 阿拉克攻击 **120K**
Bubble Lemonade, Sweet Sour & Arak Bali
巴厘岛气泡柠檬水、糖醋和阿拉克酒





