

# potato head

## WESTERN

### COLD ICE DISPLAY

#### **Garden Salad Bar - live station (V and PB)**

Assorted selection of leafy greens and vegetables, dips bread and dressing

Assorted mixed greens  
Cherry tomatoes  
Cucumbers  
Red onion  
Cold pasta salad  
Falafels  
Hummus  
Crispy bacon (P)  
Croutons  
Hard boiled free range eggs

Parmesan Cheese (D)  
Haloumi

House citrus dressing  
Honey dijon dressing  
Creamy caesar dressing

#### **Fresh Oyster (S)**

Shallot mignonette, lemon

#### **Poached Prawns (S)**

Poached pink prawns, cocktail sauce

### Mains

#### **Grilled Corn (V) (D)**

Grilled sweet corn, spicy butter and chives

#### **Eggplant Lasagna (V)**

Layered roasted eggplant, homemade tomato sauce, bechamel sauce

#### **Roasted Cauliflower (PB)**

Roasted cauliflower steaks, garlic mustard emulsion, pangrattato

#### **Grilled Red Snapper (S)**

Cilantro, garlic, and cumin with lime

#### **Smoked Brisket**

14 hours coffee woods smoked brisket, mushroom and jus sauce

#### **Balinese Porchetta**

Balinese style roasted pork belly, with traditional turmeric and galangal spiced

### Sides

#### **Mashed Potatoes (V)**

Mashed potato with cream and parmesan cheese

#### **Roasted Greens (PB)**

Assorted selection of vegetables oven roasted, with olive oil and green verde

(v) vegetarian (PB) vegan (s) seafood (p) pork (d) dairy (n) nuts

Prices are in thousands of Rupiah. All prices are subject to 10% Service Charge & 10% Government Tax

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## INDONESIAN

### To Start

#### **Batagor (N)(S)**

Fried prawn and fish dumplings tossed in sweet soy and spicy cashew nut sauce

#### **Lumpia Basah (PB)**

Homemade rice wrapper, urap jamur kuping, sambal bandung

### Mains

#### **Sate Ayam Kuning (N)**

Grilled chicken satay seasoned with aromatic turmeric paste, served with peanut sauce and coconut serundeng

#### **Ayam Bekakak – Bali**

Balinese chargrilled smoked boneless chicken

#### **Gulai Sayur (PB)**

Braised local vegetable selection and tofu in aromatic coconut curry sauce

#### **Terong Balado (PB)**

Pan fried eggplants served with sambal balado

#### **Gado Gado (PB) (N)**

Assorted blanched garden vegetables tossed in peanut dressing, served with fried tofu, fried shallots and garlic cracker

### Sides

#### **Aromatic White Rice**

Organic white rice wrapped in banana leaves

#### **Sayur Plecing (PB)**

blanched long beans tossed in Lombok-style chili relish

#### **Urap Kacang Panjang (PB)**

Long bean, spinach and bean sprout, mixed with toasted coconuts and aromatic turmeric paste

### Condiment

#### **Sambal Matah (S)**

Shallot, lemongrass, torch ginger, red bird's eye chili and coconut oil sambal.

#### **Sambal Mbe**

Fried crispy shallots, garlic and red chili relish with kaffir lime leaves and coconut oil

#### **Sambal Rica Rica**

Crushed lemongrass, ginger, red chili and fresh lime juice relish

#### **Sambel Teri (S)**

Salted grilled whitebait and red chili relish

#### **Sambal Kecap**

Shallot, red bird's eye chili and sweet soy sauce

(v) **vegetarian** (PB) **vegan** (s) **seafood** (p) **pork** (d) **dairy** (n) **nuts**

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