

# TROPICAL FEAST

\$99 Per Person

## EXOTIC DELICACY

Sate Lilit Ayam

Traditional Balinese sate, sambal mbe and pickled vegetable (GF) (S)

## BESIK

Beef Rendang Roll

Rice flour skin with eggplant balado (GF)

## DUA

Balinese Seafood Curry

Bumbu kuning and crispy shallot (N) (V) (SE)

## PALETTE CLEANSER

## TELU

Ayam Betutu

Slow cooked baby chicken, with wangen paste serve with jukut uraban, steam rice and sambal matah (N) (GF) (S)

## ISLAND DELIGHTS

Duo Balinese Sweets

*Pisang Rai*

Poached Banana with rice flour

*Bubur Injin*

Black sticky rice pudding, vanilla ice cream

## A TOAST TO PARADISE

Two bottles of Bintang OR one Balinese cocktail

(S) Signature dish (P) dish contains pork/alcohol (N) dish contains nuts (V) vegetarian dish  
(GF) gluten free (SE) Contains seafood

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 2% will be applied to all credit card transactions and a 15% public holiday surcharge applies.

# LUNCH SPECIAL

**SATE LILIT AYAM (GF)(S)** \$18  
Traditional Balinese sate, pickled vegetables,  
sambal matah & steamed rice

**BEEF RENDANG ROLL (GF)** \$18  
Rice flour skin with eggplant balado

**SARI SEGARA (SE)** \$16  
Spicy clear seafood soup, young papaya,  
galangal, lemongrass and fresh chilli

**BALINESE VEGETABLE CURRY (N)(V)** \$20  
Braised local vegetables with bumbu kuning,  
crispy shallot & steam Jasmine rice



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# BALI BAGUS!

BY CHEFS

AGUS FERITUDE  
I WAYAN SUDIARTA &  
FROM CONRAD BALI

# MEET THE CHEFS



## I WAYAN SUDIARTA SENIOR SOUS CHEF

Chef I Wayan Sudiarta has had a distinguished culinary career at Conrad Bali and currently holds the position of Senior Sous Chef at Suku Restaurant.

His achievements include a Bronze Medal at the 2024 Saloon Culinaire for modern cooking techniques, a Silver Medal at the 2017 FB Master Country Region, and a successful Balinese food promotion at Conrad Bengaluru in 2024.

## AGUS FERITUDE SOUS CHEF

With over two decades of culinary experience, Chef Agus Feritude is currently the Sous Chef in the Banquet Kitchen at Conrad Bali.

His achievements include successful Balinese food promotions at Conrad Beijing (2017) and Conrad Bengaluru (2024), and winning the Balinese food competition at the Sanur Festival.



## APPETIZER

### **AYAM PELALAH (N) (GF) \$16**

Spicy shredded chicken, lettuce, cucumber, tomato and chilli sambal

### **GADO GADO (N) (V) \$15**

Local vegetables, tahu, tempe, crackers, baby potato, boiled eggs and peanut sauce

*Add:*

Chicken Breast \$6

King Prawn \$6

### **SERAPAH KENUS“BALI” (N) (GF) \$16**

South Bali “Badung” traditional blanch squid, with pomelo and bumbu kalasan

### **SATE LILIT AYAM (GF) (S) \$16**

Traditional Balinese sate, sambal mbe and Pickled vegetables

## SOUP

### **SARI SEGARA \$18**

Spicy clear seafood soup, young papaya, galangal, lemongrass and fresh chilli



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## MAIN

### **AYAM BETUTU (N) (GF) (S) \$28**

Slow cooked baby chicken, with wangen paste serve with jukut uraban, steam rice and sambal matah

### **BEBEK BENGIL (N) (GF) \$28**

Traditional crispy duck from the center of Bali "Ubud" with "Balinese" spices accomplish with plecing kangkung, steam rice and sambal

### **BALINESE CURRY (N) (V)**

With bumbu kuning, crispy shallot and steam Jasmine rice

Vegetable curry	\$24
Snapper	\$32
Duck sliced	\$32

### **RENDANG DAGING (S) (GF) \$28**

Braised beef, spicy eggplant, steamed rice

### **NASI GORENG SAMBEL MATAH \$28**

Wok fried rice with chicken satays, prawns, sliced omelet

## DESSERT

### **PISANG RAI (V) \$16**

Balinese poached banana with rice flour, grated fresh coconut and palm sauce

### **BUBUR INJIN (V) \$16**

Sticky black rice pudding with vanilla ice cream

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# BEVERAGES

## COCKTAILS - \$22

### **Pandan Colada**

Malibu, pandan liqueur, coconut cream, pineapple juice, pandan syrup

### **Mango Rojak**

Lemongrass and chilli infused Ol Meca Altos Plata tequila, mango puree, lime juice, tamarind, palm sugar syrup

### **Pandanquiri**

Nusa Cana Tropical Island rum, Lemongrass syrup, lime juice

## MOCKTAILS- \$15

### **Bali Sunrise**

Tamarind, ginger syrup, mango nectar, orange juice, grenadine, bitters

### **Klepon**

Grass jelly, pandan syrup, coconut cream, coconut milk, coconut flakes

## BEER- \$12

**Bintang** - 4.7% ABV  
Pilsner

## SPIRITS- \$13

**Nusa Cana Spiced rum**  
**Nusa Cana Tropical Island rum**



OUR MENU IS SUBJECT TO CHANGE BASED ON SUPPLIER AVAILABILITY. PLEASE NOTE THAT A MERCHANT SERVICE FEE OF 2% WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS AND A 15% PUBLIC HOLIDAY SURCHARGE APPLIES.