

# Dinner Menn

# **BIRU RESTAURANT**

From 6.00 pm to 11.00 pm

Delight in a culinary journey showcasing distinctive dining experiences in inspiring settings of alfresco venues overlooking infinite ocean views.

Biru Restaurant with a picturesque dining venue overlooking Indian Ocean view serves Indonesian cuisines

Should you have any dietary restriction, food allergies or food intolerance please feel free to approach one of our service team or speak directly to our **Executive Chef, Eka Saputra**.

- Best Seller
- **V** Vegetarian



# STARTER AND SALAD

# Perkedel Jagung 65K ®

Corn fritter served with sweet chili sauce and green salad

#### Gado Gado 65K 👽

Steamed vegetables with tofu, tempeh and boiled egg served with peanut sauce

# Lawar Ayam 70K

Balinese chicken salad with chopped long bean mixed with turmeric and fried shallot

Served with chicken satay and rice cake

# Ayam Sambal Matah 70K

Roasted chicken with Balinese raw sambal of shallot and lemongrass relish

#### Cram Cam Be Pasih 85K

Savory Balinese seafood soup with celery and shallot

# **Soto Bandung 100K**

Clear beef broth with potato and turnip



# MAIN COURSE

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Minced seafood satay marinated with lemongrass spices

## Sate Ayam 85K

Grilled chicken thigh on bamboo skewer
Served with peanut sauce

# Nasi Goreng Candi Beach 85K

Fried rice a la Candi Beach Served with chicken satay, vegetable and pickle

#### Bakmie Goreng Candi Beach 85K

Fried egg noodle with satay and vegetable and pickle

#### Ayam Bakar Lengkuas 120K

Grilled Chicken with chili and lemongrass, galangal and Thai basil

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Balinese Rijsfttafel, steamed white rice mixed with sweet potato Served with sate lilit, daging bumbu Bali, udang bumbu Bali and urapan

All Indonesian Favorite served with steamed white rice or lemongrass flavored rice

All prices are in Indonesian Rupiah and abbreviated in thousand, subject to 21% of service charge & government tax



# MAIN COURSE

#### Pepes Ikan Candi Beach 145K

Snapper fillet wrapped with pandanus and banana leaf Mixed with tomato, chili and Thai basil sauce

## **Udang Acar Kuning 145K**

Stewed prawn with sour star fruit and turmeric flavor

# Rendang Daging 150K

Beef stewed with red chili, coriander, candlenut, and coconut milk

#### Be Balung Mebase Genep 160K

Braised pork rib with turmeric-chili and galangal Served with steamed long bean with coconut

# Bebek Tepi Pantai 165K

Select your preferred cooking method:

Roasted or Fried Duck

Served with three kind of Sambals, mixed steamed vegetable and rice

All Indonesian Favorite served with steamed white rice or lemongrass flavored rice

Ciru

# **DELICATE VEGETARIAN**

# Tofu and Mushroom with Garlic Sauce 65K

Served with almond Rice

# Moringa Salad 65K

Moringa leaf mixed with aromatic ginger dressing Served with red bean and sweet corn on tortilla cup

#### **Bok Choy with Red Bean 70K**

Sautéed bok choy with red bean and garlic Served with rice

#### **Tofu and Tempeh Curry 75K**

Tofu and tempeh braised with Balinese curry Served with steamed white rice

## Red Bean and Tofu Burger 80K

Mashed red bean, tofu, onion and garlic on burger bun Served with almond mayonnaise



# DESSERT

#### **HOMEMADE SWEET & COLD CREATIONS**

#### Fresh Fruit Platter 55K

Sliced seasonal fresh fruit served with honey lime yogurt

#### Selection of Ice Cream 55K

Chocolate, vanilla, coconut or mixed

#### Onde Onde 55K

Glutinous sesame ball served with coconut ice cream

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Traditional fried banana with palm sugar and grated coconut Served with coconut ice cream

#### Es Campur Candi Beach 55K

Sliced tropical fruits, grass jelly and fermented cassava with coconut ice cream

#### Candi Beach Black Rice Pudding 55K

Black rice pudding served with coconut milk and palm sugar