

# Biru

RESTAURANT

**Dinner Menu | From 6.00 pm to 11.00 pm**

Welcome to Biru Restaurant, where every dish is a celebration of flavor. Inspired by the rich culinary heritage of Bali and Indonesia, our menu is thoughtfully prepared using fresh, local ingredients to deliver a memorable dining experience.

If you have any dietary needs or allergies, please inform our service team or speak directly with our **Executive Chef, Eka Saputra**.

## Culinary Glossary

### SAMBAL

A signature of Indonesian cuisine, sambal blends chili with bold local ingredients. The following varieties are particularly made:



#### Sambal Ulek

Classic ground chili with garlic, shallot, tomato, and shrimp paste.



#### Bumbu Bali

A fragrant Balinese spice blend of turmeric, galangal, lemongrass, and other local spices.



#### Sambal Matah

Raw Balinese sambal with chili, shallot, lemongrass, and coconut oil.



#### Gorengan

Lightly battered and fried savory or sweet snacks like vegetables, seafood, or tofu.



#### Sambal Plecing

Tangy Lombok-style sambal with tomato, shrimp paste, and lime.



#### Sambal Goreng

Fried chili with garlic and shallot for rich, aromatic depth.



#### Perkedel

Seasoned fried patties made from potato, tofu, corn, or fish—crispy and comforting.

 Vegetarian

 GF Gluten Free

 Chef Recommendation

 Contains Pork

## Taste for Two



IDR 280K

Indulge in a curated selection of dishes designed to be shared, offering a harmonious blend of flavors and textures that showcase the best of our culinary expertise.

### Rendang Daging

Indulge in braised beef cooked with coconut milk and chili, offering a rich and spicy flavor

### Udang Goreng Sambal Terasi

Favor stir-fried prawn with chili and shrimp paste

### Sate Lilit Be Pasih

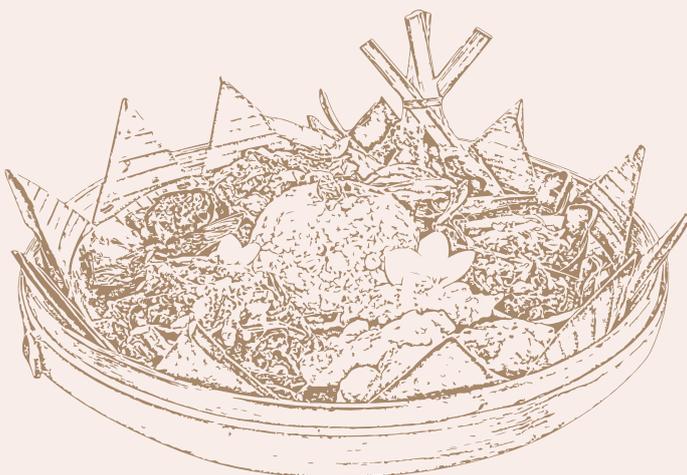
Delight in minced fish on skewers mixed with turmeric spices, served with steamed long beans

### Sate Kasem

Enjoy marinated pork with Balinese spices

### Bakwan Udang

Deep-fried prawn and vegetable fritters, served with sambal ulek to enhance the dish with its spicy side



*\*All served in small portions with steamed moringa, white rice and three kind of sambals (sambal matah, sambal goreng, and sambal plecing)*

## Traditional

IDR 270K

### Karangasem Megibung



Price for two persons

Experience the communal dining tradition of Karangasem with a curated selection of Balinese dishes, perfect for sharing. This feast brings together rich flavors and authentic recipes, providing a true taste of Bali's culinary heritage.

### Bebek Timbungan

Relish slow-cooked duck enhanced with black nut spices in bamboo, served with stewed jackfruit

### Sate Kasem

Enjoy marinated pork with Balinese spices

### Sate Pusut

Relish minced pork on bamboo skewers, mixed with ginger, shallots, and coconut milk

### Lawar Ayam

Steamed long beans mixed with finely minced chicken and freshly grated coconut, served with crunchy rice crackers

### Nasi Sele

Traditional Balinese steamed rice

### Three Kind of Sambals

Sambal Matah, Sambal Ulek, Sambal Plecing

\*One-day in advance reservation is required

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

## Starter

### Lawar Ayam GF

Steamed long beans mixed with finely minced chicken and freshly grated coconut, served with crunchy rice crackers for an added texture

80K

### Tahu Isi V

Crispy fried tofu generously stuffed with a mix of seasoned vegetables, accompanied by a rich and savory peanut sauce

75K

### Perkedel Jagung V

Golden corn fritters, perfectly paired with slices of young papaya and a side of spicy sambal ulek for a delightful taste

75K

### Bakwan Udang

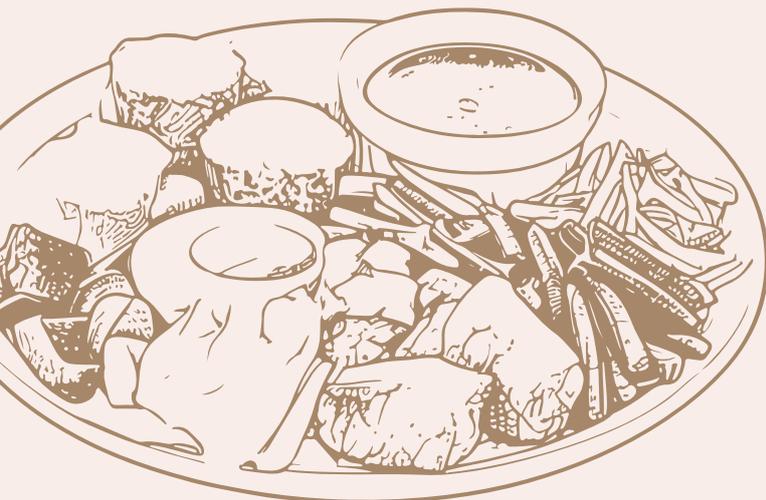
Deep-fried prawn and vegetable fritters, served with sambal ulek to enhance the dish with its spicy side

75K

### Gado Gado V GF

A vibrant mix of steamed vegetables, tofu, and tempeh, drizzled with a creamy and nutty peanut sauce

75K



## Soup

### Soto Ayam GF

Traditional Javanese chicken broth infused with turmeric, offering a warm and comforting experience

85K

### Sup Daun Kelor V GF

Moringa puree soup blended with coconut milk and lemongrass, creating a creamy and aromatic starter

85K

### Cram Cam Be Pasih GF

A hearty Balinese seafood broth, capturing the essence of the ocean with its rich and flavorful taste

95K

### Rawon GF

A distinctive black beef broth, rich and savory, served with crunchy bean sprout for a contrasting texture

110K

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## Main Course

### BALINESE FAVORITE



#### Nasi Goreng Candi Beach

Savor fried rice a la Candi Beach, served with chicken satay, vegetables and pickles

110K

#### Bakmie Goreng Candi Beach

Delight in fried egg noodles accompanied by chicken satay, vegetables and pickles

110K

#### Bebek Tepi Pantai

Savor roasted duck marinated with Bumbu Bali, accompanied by crisp long beans

175K

#### Iga Bakar Babi

Experience smoked, slow-cooked pork ribs infused with Balinese spices, served with steamed cassava leaves

230K

#### Bebek Timbungan

Relish slow-cooked duck enhanced with black nut spices in bamboo, served with stewed jackfruit

300K

### JAVANESE and SUMATRAN FAVORITE



#### Ayam Bakar Lengkuas

Grilled Chicken with chili and lemongrass, galangal and Thai basil

130K

#### Pepes Ikan Cianjur

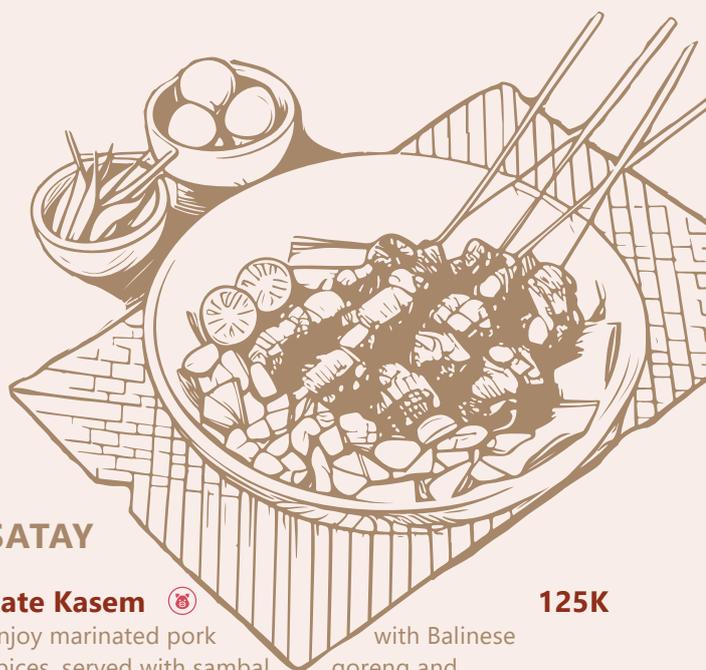
Experience marinated fish fillet with ginger, lemongrass, basil, and tomato, steamed in banana leaves

130K

#### Rendang Daging

Indulge in braised beef cooked with coconut milk and chili, offering a rich and spicy flavor

160K



### SATAY

#### Sate Kasem

Enjoy marinated pork with Balinese spices, served with sambal goreng and sambal matah and steamed rice

125K

#### Sate Ayam Madura

Indulge in chicken skewers marinated with petis and soy sauce, served with rice cake

100K

#### Sate Lilit Be Pasih

Delight in minced fish on skewers mixed with turmeric spices, served with steamed long beans

130K

#### Sate Campur

Savor chicken and pork skewers Served with peanut sauce and rice cake

130K

### OUR RECOMMENDATIONS

#### Nasi Campur Candi Beach

Relish a combination of beef rendang, sate lilit, fried prawn, and corn fritter, served with steamed rice and vegetables with coconut milk

130K

#### Sari Laut Bumbu Sambal Goreng

Savor sautéed prawn, squid, and tuna, served with flavored lemongrass rice

170K

#### Ikan Bakar Jimbaran

Delight in grilled seafood including snapper fillet, tuna, and prawn, served with three kinds of sambal matah, sambal goreng, and sambal plecing

180K

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# Homemade Sweet Creations

## Fresh Fruit Platter

Savor sliced seasonal fresh fruit, perfectly complemented by honey lime yogurt

65K

## Selection of Ice Cream

Delight in your selection of chocolate, vanilla, coconut, or mixed flavors

65K

## Onde Onde

Savor glutinous sesame balls, served with creamy coconut ice cream

65K

## Candi Beach Crispy Banana Fritter

Relish traditional fried banana with palm sugar and grated coconut, accompanied by coconut ice cream

65K

## Es Campur Candi Beach

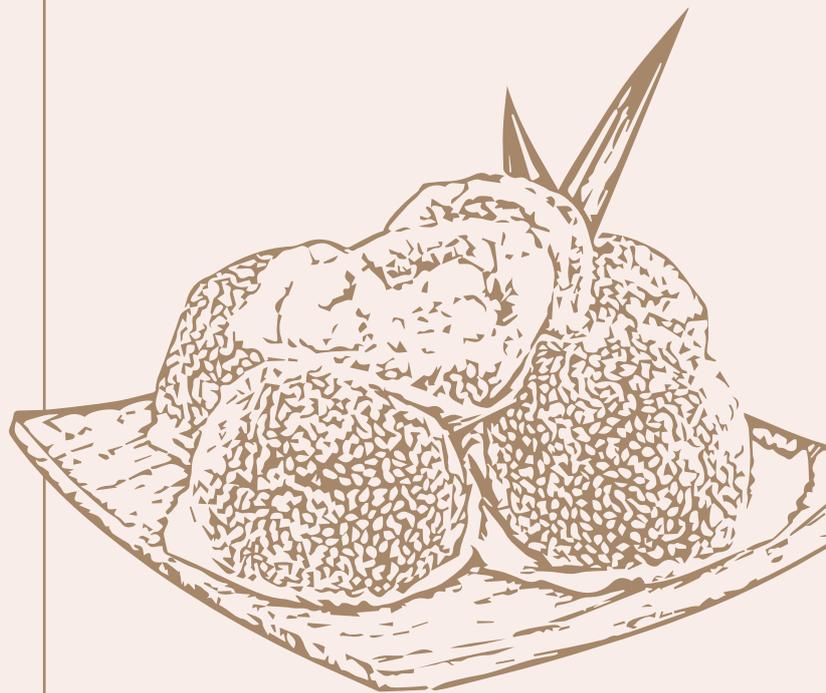
Delight in a mix of sliced tropical fruits, grass jelly, and fermented cassava, served with coconut ice cream

65K

## Candi Beach Black Rice Pudding

Indulge in black rice pudding, served with rich coconut milk and palm sugar

65K



## Balinese Sweet Treasure

Delight in three kinds of Balinese treats served with homemade ice cream

80K

## Onde Onde

Glutinous sesame balls filled with sweet mung bean paste

## Bubur Injin

Black rice pudding cooked with coconut milk and palm sugar

## Dadar Gulung

Pandan crepes filled with sweet coconut and palm sugar

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