Lunch Menu

Ocean Terrace

RESTAURANT

Serving from 11.00 AM to 06.00 PM

Indulge in a culinary journey at Ocean Terrace Restaurant, where breathtaking views of the Indian Ocean meet a charming blend of Indonesian, Asian, and Western cuisines. Our lunch menu offers a perfect mix of light, refreshing dishes and hearty meals, ideal for a leisurely break or a quick bite.

If you have any dietary restrictions, allergies, or food intolerances, please inform our service team.

LIGHT AND HEALTHY

Moringa Salad - 85K
Moringa leaves tossed with aromatic ginger dressing, red beans, and sweet corn

Candi Beach Pomelo Salad - 85K
Fresh Balinese pomelo, cucumber, and plum tomato in a zesty Thai dressing

Taco Salad - 100K
Crisp fried tortilla with mixed greens, grilled chicken, honey mustard, and sour cream mayonnaise

Mixed Green Salad with Roasted Peanut - 110K
A vibrant mix of greens, served with a refreshing citrus dressing

Caesar Salad - 115K
Crisp Romaine lettuce and crispy bacon with Caesar dressing, topped with grilled chicken and croutons

Grilled Scampi Greek Style Salad - 125K
Grilled prawns, bell peppers, and tomato, seasoned with olive oil and oregano

HOT BITE AND WRAP

Bu Dayu Chicken Wings - 100K
Breaded chicken wings in spicy salsa, served with potato wedges and tartar sauce

Candi Beach Fish and Chips - 110K
Battered seasonal fish with mixed greens, fries, and spicy tartar sauce

Veggie Wrap - 110K
Mixed green leaves, red beans puree, tomato and cucumber on flour tortilla

Chicken Caesar Wrap - 120K
Grilled chicken, bacon, Romaine lettuce and parmesan cheese on flour tortilla

Seafood Spring Rolls - 125K
Crabmeat and prawns, leeks, and carrots, served with Hoisin sweet-sour dip

Salt and Pepper Calamari - 130K
Deep-fried calamari coated in seasoned flour, served with tartar sauce or Hoisin sweet-sour sauce

Vegetarian Best Seller Contains Pork Contains Seafood

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

BURGER AND SANDWICH

Red Beans and Tofu Burger - 95K
Mashed red beans, tofu, onion, and garlic on a burger bun, served with almond mayonnaise

Croissant Club Sandwich - 100K
Croissant filled with bacon, chicken, egg, lettuce, and mayonnaise

Candi Beach Chicken Baguette - 100K
Marinated chicken breast fillet, melted white American cheese, crispy lettuce, tomato, mayonnaise, and your choice of BBQ sauce or Teriyaki sauce on a French baguette

Tuna Melt Sandwich - 110K
Tuna salad, crispy lettuce, tomato, and mozzarella on toasted brown bread

BBQ Bacon Charburger - 130K
Bacon, mayonnaise, pickle, fresh tomato, lettuce, and caramelized onion on a toasted bun

**All sandwiches and burgers are served with French fries*

INDONESIAN FAVORITE

Gado Gado 85K
Steamed vegetables with tofu, tempeh, and boiled egg, served with peanut sauce

Sate Ayam 95K
Grilled chicken thigh skewers served with peanut sauce

Nasi Goreng Candi Beach 110K
Fried rice a la Candi Beachh, served with chicken satay, vegetables and pickle

Bakmie Goreng Candi Beach 110K
Fried noodles a la Candi Beach, served with chicken satay, vegetables, and pickle

Sate Lilit Ikan 130K
Minced seafood satay marinated with lemongrass spices

Nasi Campur Bali 130K
A Balinese Rijsttafel with steamed white rice, sweet potato, served with minced seafood satay, spicy beef, Balinese spiced prawns, and fresh vegetables tossed in spiced coconut

**All Indonesian favorites are served with steamed white rice or lemongrass-flavored rice*

Vegetarian Best Seller Contains Pork Contains Seafood

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Dinner Menu

Ocean Terrace

RESTAURANT

Serving from 6.00 PM to 11.00 PM

Delight in an evening at Ocean Terrace Restaurant, where magnificent Indian Ocean views enhance an elegant blend of Indonesian, Asian, and Western cuisines. Our dinner menu features refined dishes, perfect for a special occasion or a memorable family dinner.

If you have any dietary restrictions, allergies, or food intolerances, please inform our service team.

STARTER AND SALAD

Grilled Prawn Salad – 105K
Grilled prawn with young papaya, lemongrass, and tamarind dressing

Couscous and Corn Salad – 110K
Couscous mixed with sweet corn served with citrus dressing

Grilled Honey Chicken Salad – 115K
Marinated chicken with honey, ginger, soy sauce, garden salad, and sesame seeds dressing

Tomato and Feta Cheese Salad – 125K
Sliced tomato with feta cheese and balsamic reduction

Pumpkin Salad – 125K
Roasted pumpkin with mixed green, feta cheese, and lime vinaigrette

Tomato and Mozzarella Salad – 130K
Plum tomato and sliced mozzarella with green leaf and pesto

Crab Cake – 150K
Served with green salad and pineapple salsa

SOUP

Roasted Pumpkin Soup – 75K
Blended roasted pumpkin with coconut milk and lemongrass

Classic Tomato Soup – 95K
Blended roasted tomato and herb, served with crostini

Tom Yam Kung – 95K
Hot and sour soup of snapper fillet, calamari, and prawn with Thai paste

Classic Onion Soup – 100K
Beef consommé with onions and cheese garlic bread

Asian Seafood – 110K
Seafood broth with coriander, shallots, and rice noodles

Best Seller Vegetarian Gluten Free

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MAIN COURSE

MEAT LOVERS

Thai Caramel Chicken – 165K
Crispy tempura chicken in spicy Thai caramel sauce with sautéed bok choy and almond rice

Wiener Schnitzel – 170K
Breaded pork with parsley potato

Chicken BBQ Cordon Bleu – 185K
Baked chicken with ham, cheese, and bacon, served with mashed sweet potato and garden salad

Pork Chop – 185K
Herb-marinated pork chop with applesauce, mashed potato, and sautéed green beans

Mendira BBQ Pork Ribs – 200K
Braised pork ribs with BBQ Asian spice, served with sautéed vegetables and roasted herb potato

Classic Beef Stroganoff – 260K
Creamy beef stew with Dijon, served with garlic fettuccine and button mushroom

Sirloin Steak – 270K
Pan-seared Australian steak with gravy, roasted potato, and sautéed vegetables

Braised Beef Short Rib – 295K
Slow-cooked short rib with red wine sauce, served with mashed potato

Tenderloin Steak – 380K
Grilled Australian tenderloin served with red wine sauce, roasted potato and sautéed vegetables

Lamb Shank – 550K
Braised lamb with red wine and tomato, served with mashed potato and vegetables

SEAFOOD LOVERS

Glazed Asian Barramundi – 150K
Marinated barramundi fillet with pickle baby cucumber and lemongrass-flavored rice

Grilled Tuna Steak – 170K
Seared tuna with black and white sesame seeds, served with glass noodle salad

Pan Fried Blackened Red Snapper Fillet – 170K
Spiced red snapper with sautéed asparagus and butter rice

Almond Crusted Snapper Fillet – 185K
Baked snapper fillet with almonds and herbs served with creamy garlic butter and roasted potato

Grilled Prawn – 195K
With shellfish sauce and brandy, served with roasted potato and green beans

Mixed Seafood Platter – 210K
Grilled tuna, calamari, snapper fillet, and prawn with tomato salsa and garlic butter

Herb Crusted Almond Salmon – 285K
Baked salmon fillet with almond and herb crust, served with mixed green and garlic mashed potato

Best Seller Contains Pork Gluten Free Sharing for Two

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Local's Favorites

SALAD & STARTER

Perkedel Jagung – 85K
Golden corn fritters served with young papaya and spicy sambal ulek

Gado Gado – 95K
Steamed vegetables, tofu, and tempeh drizzled with creamy peanut sauce

Lawar Ayam – 85K
Steamed long beans mixed with minced chicken and grated coconut, served with crunchy rice crackers

SOUP

Asian Seafood Soup – 90K
Seafood broth with coriander, shallots, and rice noodles

Soto Ayam – 90K
Traditional Javanese chicken soup with turmeric and spices

Cram Cam Be Pasih – 115K
A Balinese seafood broth rich in ocean flavor

Rawon – 120K
Traditional black beef soup served with bean sprouts

MAIN COURSE

Pepes Ikan Cianjur – 140K
Marinated fish with ginger, lemongrass, and basil, steamed in banana leaves

Nasi Goreng Candi Beach – 115K
Fried rice with chicken satay, vegetables, and pickles

Ayam Panggang Bumbu Kemangi – 130K
Grilled chicken with chili, sweet soy sauce, and basil

Sate Lilit Be Pasih – 135K
Minced fish skewers mixed with Balinese spices, served with steamed long beans

Ikan Bakar Jimbaran – 180K
Grilled snapper, tuna, and prawns with sambal matah, sambal goreng, and sambal plecing

Bakmie Goreng Candi Beach – 115K
Fried egg noodles with chicken satay, vegetables, and pickles

Bebek Tepi Pantai – 180K
Roasted duck marinated with Balinese spices, served with crisp long beans

Bebek Timbungan – 310K
Slow-cooked duck with black nut spices in bamboo, served with stewed jackfruit

Ayam Bakar Lengkuas – 135K
Grilled chicken with chili, lemongrass, galangal, and Thai basil

Rendang Daging – 175K
Braised beef in coconut milk and chili for a rich, spicy flavor

Sate Ayam Madura – 110K
Chicken skewers with soy sauce and peanut dressing, served with rice cake

Sate Kasem – 127K
Marinated pork with Balinese spices, served with sambal matah and sambal goreng

Nasi Campur Candi Beach – 140K
Combination of beef rendang, sate lilit, fried prawn, and corns fritter, served with rice and vegetables in coconut milk

Vegetarian · Gluten Free · Contains Seafood · Contains Gluten · Contains Peanut · Contains Pork

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DELICATE VEGETARIAN

Moringa Salad – 75K
Moringa leaves with ginger dressing, red beans,
and sweet corn on a tortilla cup

Tofu and Mushroom with Garlic Sauce – 85K
Served with almond rice

Bok Choy with Red Beans – 90K
Sautéed bok choy with red beans and garlic,
served with rice

Tofu and Tempeh Curry – 95K
Braised with Balinese curry, served with steamed white rice

Red Beans and Tofu Burger – 110K
Mashed red beans and tofu patty with
almond mayonnaise

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Ocean Terrace

RESTAURANT

DESSERT

Homemade Sweet Creations

Egg Pudding – 55K
Custard baked in a dish coated with caramelized sugar

Fresh Fruit Platter – 65K
Sliced seasonal fresh fruits served with honey lime yogurt

Chocolate Lava Cake – 75K
Warm chocolate cake with a 70% cocoa fudge-filled center, served with vanilla gelato

Citrus Cheese Cake – 75K
Creamy cheesecake atop a sweet, crunchy shortbread crust, topped with citrus sauce

Moringa Chia Pudding – 75K
Vegan pudding made with pure moringa leaves and coconut milk, served with palm sugar coconut milk

Selection of Ice Cream – 65K
Chocolate, vanilla, strawberry, coconut, or mixed flavors

Local's Favorites

Candi Beach Crispy Banana Fritters – 65K
Relish traditional fried banana with palm sugar and grated coconut, accompanied by coconut ice cream

Onde Onde – 70K
Savor glutinous sesame balls, served with creamy coconut ice cream

Candi Beach Black Rice Pudding – 70K
Black rice pudding, served with rich coconut milk and palm sugar

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