



Biru

Dinner Menu - From 6.00 pm to 11.00 pm

Welcome to **Biru Restaurant**, where we invite you to embark on a culinary journey inspired by the rich flavors and vibrant traditions of Indonesia especially Bali and beyond. Our dishes are crafted with passion, using the finest ingredients to bring you a remarkable dining experience where every dish tells a story. *Selamat Makan*

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

Culinary Glossary

Sambal

A primary element of Indonesian cuisine, sambal is known for its bold flavors. It is crafted from chili peppers combined with ingredients like shrimp paste, garlic, ginger, shallots, palm sugar, and lime juice. The following varieties are particularly made:

- **Sambal Ulek**
Traditional sambal made by grinding chili peppers, garlic, shallot, and tomato, with fried shrimp paste.
- **Sambal Matah**
Raw Balinese sambal with chopped shallot, chili, lemongrass, and coconut oil, enhanced with kaffir lime juice.
- **Sambal Plecing**
From Lombok Island, containing chili peppers, shrimp paste, tomato, salt, and kaffir lime juice, giving it a bold and tangy flavor.
- **Sambal Goreng**
A fried sambal made by sautéing shallot, garlic, and chili in coconut oil for a deep, aromatic taste.

Bumbu Bali

A spice paste used in many Balinese dishes. It combines herbs and spices like ginger, galangal, turmeric, nutmeg, lemongrass, coriander seeds, and pepper to create a fragrant and flavorful base.

Gorengan

Indonesian fritters, either sweet or savory, made by coating ingredients such as meat, seafood, or vegetables in batter or breading before frying. They are crispy and delicious snacks.

Perkedel

Fried patties made from ingredients like potato, minced beef, corn, tofu, or fish. These patties are seasoned, shaped, and fried to a golden brown, making them a hearty side dish or snack.

 Vegetarian

 GF Gluten Free

 Chef Recommendation

 Contains Pork

STARTER

Tahu Isi 75K

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

Perkedel Jagung 75K

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

Tempe & Tahu Bacem 75K

Braised tofu and tempeh, slow cooked in a fragrant blend of palm sugar and tamarind, offering a sweet and tangy flavor

Bakwan Udang 75K

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

Gado Gado 75K

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

Lawar Ayam 80K

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

SOUP

Soto Ayam 85K

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

Sup Daun Kelor 85K

Pure moringa soup blended with coconut milk and lemongrass, creating a creamy and aromatic starter

Cram Cam Be Pasih 95K

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

Soto Bandung 110K

Sundanese beef broth delicately seasoned with turnip and lime, providing a refreshing and savory flavor

Rawon 110K

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

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

MAIN COURSE

Balinese Favorite

Nasi Goreng Candi Beach 110K

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

Bakmie Goreng Candi Beach 110K

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

Bebek Tepi Pantai 175K

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

Iga Bakar Babi 230K

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

Bebek Timbungan 300K

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

Javanese & Sumatran Favorite

Nani Gotaan 80K

Delight in slow-cooked pork infused with Sumatran spices, wrapped in bamboo

Ayam Bakar Lengkuas 130K

Grilled Chicken with chili and lemongrass, galangal and Thai basil

Pepes Ikan Cianjur 130K

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

Ayam Panggang Bumbu Kemangi 130K

Savor grilled chicken seasoned with chili, sweet soy sauce, and basil

Rendang Daging 160K

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

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MAIN COURSE

Satay

Sate Pusut 100K

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

Sate Ayam Madura 100K

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

Sate Kasem 125K

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

Sate Lilit Be Pasih 130K

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

Sate Campur 130K

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

Our Recommendations

Nasi Campur Candi Beach 130K

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

Sari Laut Bumbu Sambal Goreng 150K

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

Ikan Bakar Jimbaran 170K

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

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Taste For Two 🍷

IDR 270K

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 Karangasem Megibung

Ideally for 2 persons IDR 250K or for 4 persons IDR 400K

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**

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DESSERT

Homemade Sweet Creations

Fresh Fruit Platter 65K

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

Selection of Ice Cream 65K

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

Onde Onde 65K 🍷

Savor glutinous sesame balls, served with creamy coconut ice cream

Candi Beach Crispy Banana Fritter 65K 🍷

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

Es Campur Candi Beach 65K

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

Candi Beach Black Rice Pudding 65K 🍷

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

Balinese Sweet Treasure 75K

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

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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