

# TEMPAYAN ALL DAY DINING MENU

Executive Chef Dean Nor presents a combination of authentic Balinese and western classics. Many of the ingredients used are hand-picked from our very own organic garden and local traditional markets.

The Balinese menu combines local produce with a variety of seasonings and spices based on traditional recipes, while Western dishes are inspired by Chef Dean's classic fine dining background.

As a true blue Singaporean, Chef Dean's love for food is diverse by nature. He would be more than happy to oblige to your special and personalised dish or menu on request.

## APPETISER

### Balinese

#### **JUKUT CANTOK (V)**

Organic vegetables, tempe, tofu, and boiled egg served with peanut dressing

#### **TUNA SAMBAL MATAH**

Tataki of tuna, Balinese salsa, torch ginger, coconut oil

#### **URUTAN CELENG**

Balinese spiced pork sausage, sambal goreng

#### **UDANG GERANG ASEM**

Organic turmeric infused Balinese spicy soup, prawn and young mango

#### **BE SIAP MEKUAH (*Soto Ayam*)**

Clear chicken soup, shredded chicken, glass noodle, egg

### Western

#### **RED QUINOA SALAD (V)**

Tomatoes, Frisée, truffle mayonnaise, edible garden flowers

#### **ORGANIC MIXED GREEN SALAD (V)**

Mixed greens, feta cheese, pumpkin seeds, sesame seeds, French mustard dressing

#### **SCALLOP SALAD**

Pan-seared Canadian scallops, organic salads, edible flowers, balsamic caviar and dressing

#### **CAESAR SALAD**

Organic baby romaine, garlic crouton, parmesan shaving, grilled chicken

#### **MUSHROOM SOUP (V)**

Cappuccino of Bedugul organic mushrooms, truffle oil

(v) – Vegetarian dishes

Prices are in Indonesian Thousand Rupiah (IDR) and subject to 11% government tax and 10% service charge

## MAIN COURSES

### Balinese

#### **PANGGANG BE PASIH**

Grilled Barramundi fillet, pandan-scented Balinese spice, urab salad, steamed rice

#### **SAMBAL UDANG**

Sambal-marinated grilled prawns, water spinach, steamed rice

#### **BE SIAP METUNU** (*Ayam Bakar*)

Grilled organic free range chicken, spicy soy sauce, Balinese long bean salad, organic cucumber, steamed rice, fresh sambal terasi

#### **BALUNG IGA BAKAR**

Grilled pork rib, soy sauce, bumbu Bali, baby potato, sautéed organic long beans

#### **SATE SAMPI**

Beef short rib skewer, cucumber, steamed rice, soy peanut sauce

#### **MIE GORENG OR NASI GORENG**

Stir-fried egg noodles or rice, vegetables, choice of chicken or seafood

#### **BETUTU (PLEASE ORDER ONE DAY PRIOR – SERVES 3 to 4 GUESTS)**

Traditional Balinese spiced chicken or duck, slow-cooked under coconut husk and coffee wood, long beans, steamed rice, served family-style

### Western

#### **TANAH GAJAH CLUB SANDWICH**

Iceberg lettuce, tomato, bacon, egg and chicken mayonnaise  
Served with French fries

#### **HADIPRANA BURGER**

100% Australian beef, fried egg cheddar cheese, bacon, tomato relish, onions, gherkins, sesame seed white bread bun, French fries

#### **PASTA**

*Choice of Spaghetti or Penne*

#### **VEGAN MEAT BALL PASTA**

Soy bean ball, house made tomato sauce

#### **CARBONARA PASTA**

Bacon egg, parmesan cheese, onion,

#### **AGLIO E OLIO PASTA**

Prawns, mushrooms, olive oil, garlic, chilli, Parmesan cheese,

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**SPICY HERB-CRUSTED TEMPE (V)**

Orange-infused carrot purée, sautéed spinach and zucchini,  
long beans in coconut dressing, organic fennel

**GIANT SEA PERCH**

Pan-seared barramundi, chive potato purée, Ikura saffron beurre blanc

**CHICKEN CONFIT**

Pan-seared chicken confit organic vegetable, red wine sauce

**PEKING DUCK BREAST**

Free range organic duck breast, truffle-scented potato purée,  
organic vegetable

**BEEF TENDERLOIN**

Wagyu beef tenderloin, truffle-infused mashed potato, Shimeji mushroom,  
crispy fennel, red wine beef jus

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## DESSERTS

### Balinese

#### **BUBUH INJIN**

Banana coulis, slow-cooked black glutinous rice, coconut milk and vanilla ice cream

#### **GODOH**

Banana, palm sugar syrup, cheddar cheese, vanilla ice cream

#### **JAJE BALI**

Balinese market sweet cake of the day

### Western

#### **BANANA SPLIT**

Fresh banana halves, vanilla ice cream, chocolate sauce

#### **BANANA SPRING ROLL**

Dark rum-infused banana and organic fresh mangoes wrapped in filo pastry, vanilla ice cream

#### **VALRHONA CHOCOLATE MOUSSE**

Chocolate mousse, pearl of tropical fruits, vanilla ice cream

#### **HOUSEMADE ICE CREAM**

Vanilla, chocolate, strawberry, (per scoop)

## AFTER-MEAL ELIXIRS

### Digestives and Liqueurs

Cockburn's Special Reserva Port, Baileys, Kahlúa, Vaccari Sambuca, Frangelico

Rémy Martin VSOP Cognac

Rémy Martin XO Cognac

### Specialty Coffees

#### **IRISH COFFEE**

Irish whiskey, black coffee, syrup, whipped cream

#### **MEXICAN COFFEE**

Tequila, Kahlúa, black coffee, syrup, whipped cream

#### **TANAH GAJAH COFFEE**

Arak, Dissarono amaretto black coffee, syrup, whipped cream

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## SPECIAL MENU

Should you wish to experience and explore other dishes beyond our all day dining menu, we are delighted to assist you to liaise your preference with Executive Chef Dean for a personalised menu. Chef Dean has extended experience and skills in creating dishes from cuisines from around the globe. Below are some his favourite creations and as well as our guests who have experienced them:

### SINGAPOREAN

#### TASTE OF SINGAPORE

A set menu of hearty Laksa noodle soup to start, one whole Hainan chicken, garlic Bok Choy, crispy pork, and the fragrant Hainan rice (best to share for 3-4 guests)

#### CHILLI CRAB

Singaporean chilli sauce, mud crab, curry leaves mantou buns

### INDONESIAN

#### BABI GULING

Pit-roasted Balinese black pig

#### INDONESIAN RIJSTTAFEL

Family style Indonesian cuisine

### FRENCH

#### BOUILLABAISSSE

Prawn, clam, squid, Barramundi, tomatoes, Fennel, white wine, and garlic aioli

#### BEEF BOURGUIGNON

Beef shallot, mushrooms and red wine

#### POTATO GRATIN

Gratinated potato, garlic, cream and cheese

#### COQ AU VIN

Chicken, red wine shallot mushroom

### INDIAN

#### MASALA DOSA

Fermented rice crepe, filled with house-made masala potatoes.

### CHINESE

#### TAIWANESE BEEF NOODLES

Sous vide Wagyu short rib, flat white noodle, bok choy

### MODERN JAPANESE SET

#### YELLOW FIN TUNA

Japanese soyu, red ginger flower salsa

#### CHAWANMUSHI

Organic tomato Dashi, shallot Shiraz marmalade, white wine poached prawn

### MIDDLE EASTERN SET

#### SHAKSHOUKA

Minced beef, tomato, coriander, cumin

#### BEEF SHISH KEBAB

Sous vide Wagyu short rib, Mediterranean rub, anion, capsicum

#### HUMMUS

Chickpea puree, sesame puree, olive oil

### VEGETARIAN

#### CORN

Organic corn tempura

#### VEGAN PLATTER

Summer roll, salted tomato crackers Stuffed tofu, potato & beans croquette tomato and avocado toast

#### QUESADILLA

Organic tomatoes, mushrooms, pumpkin avocado

#### VEGAN BURGER

Potato and bean patty, tomato cucumber relish, avocado and honey mustard

### TERMS & CONDITIONS

- 24 hours advance booking is required for personalised menu.
- Prices of personalised menu will be based on market price which may change from time to time

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