

CAFÉ LOTUS MENUS FOR

MINI-RIJSTAFEL DINNER (for two)

Kaldu Salmon

Slivers of Salmon, zucchini, leeks, carrots & tomatoes in Salmon broth

or

Oriental Chicken Salad

with ginger, oyster sauce, red wine vinegar, wonton strips and salad greens

✿

Mini-Rijstafel

Balinese & Indonesian delicacies:

Bebek betutu (smoked duck), chicken with sambal, prawns, chicken & pork sates, sayur urap, potato croquettes, tempe, tofu, yellow nasi tumpeng

Coffee or Tea

MENU GOURMET

Seafood Sate

Sates (2) of prawn, tuna, squid with plecing sauce and garnish of salad greens

✿

Crispy Duck Leg

with lentil and brown rice ragout and crispy bacon bits

or

Tasmaian Sesame Salmon

Fresh Salmon, grilled, toasted sesame seeds
Bail-pesto fettuccine, sambal dabo-dabo

✿

Chocolate Brownie with Vanilla Ice cream

Coffee or Tea

MENU Bawang

Golden Champignons

Fried mushrooms with tartar sauce

or

Chilled Carrot & Ginger Soup

✿

Fettuccine Smoked Duck

Bali smoked duck, tomatoes, chili and fragrant herbs

or

Salmon & Prawn Fusili

Pasta with snow-peas, cream, vodka, dill, thyme & garlic

✿

Fruit with Vanilla Ice

Coffee or Tea

MENU Cabe

Bali Duck Pate

or

Crab & Shrimp Rolls

filled with crab meat, shrimp, bean-sprouts, coriander, with a lime, chili, fish sauce and mint dip

✿

Fisherman=s Dream

Grilled tuna, tenggiri (or mahi-mahi), prawn with linguine tossed in basil, olives, tomatoes and garlic

or

Ayam Betutu

Half of "red" chicken sere with paku sayur and sayur urap (local veggies) and red rice – little spicy!

✿

Vanilla Ice Cream with fresh Strawberries

Coffee or Tea

INDIVIDUALS & SMALL GROUPS

SEAFOOD DINNER (for two)

Tom Yam Goong

or

Prawn, Yoghurt and Cucumber Soup - served chilled

✿

Seafood Rijstafel

Catch of the Day from Jimbaran Bay

Tuna with green peppercorn, Tenggiri and caper sauce

Prawns Sates (grilled over coconut chips)

Ikan Pepes, Calamari Fritti, Sautéed Vegetables,

Prawn Crackers & Krupuk Melinjau

ATumpeng@ (rice cone) of fried & yellow rice

Coffee or Tea

MENU Daun

Cream of Mushroom

served with croutons

or

Soto Ayam

Indonesian Chicken soup with rice noodles, egg & tomatoes

✿

Be-Pasih Goa Lawah

Fish fillets marinated in paste of exotic spices, grilled; served with bean-sprout/tomato salad

or

Red Prawn & Shrimp Curry

Shellfish, green beans, with lemon grass, chilies, prawn paste coriander cumin, paprika with coconut milk

✿

Fruit Cup with Vanilla Ice (one scoop)

Coffee or Tea

MENU PARFAIT

Tamarind Tuna

Grilled tuna, flavoured with tamarind; served on a salad of glass-noodles, snow-peas, cherry tomatoes

✿

Chicken "Rendang"

Chicken leg - instead of beef - with a fragrant, spicy sauce combining shallot, turmeric garlic, ginger, lemon grass, chilli - among many more; with spinach lawar kacang, Thai basil and yellow rice

✿

Frozen Fruit Parfait

with dragon-fruit and mango coulis

Coffee or Tea

✿ ✿ ✿

Mini-Rijstafel Dinner	460 K (for two)
Seafood RT Dinner	498 K (for two)
Menu Gourmet	285 K
Menu Bawang	200 K
Menu Cabe	230 K
Menu Daun	188 K
Menu Parfait	205 K

Plus 5% service charge & 10% Government tax

Valid until 31.12.2019

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Special Dinner Recommendations

a. Western Style -

Cured Salmon "Terrine"

Layers of cured salmon, avocado, tomato with Dijon-mustard dressing



Duck Consommé



Tuna Steak with Green Peppercorn Sauce
with ratatouille of vegetables

or

Crispy Duck (for two sharing half a duck)
sautéed vegetables and sweet potato purée



Ice Cream with fresh Strawberries

Coffee or Tea



b. Balinese/Indonesian Style -

Mini Crab & Spring Rolls - two each



Sop Cendawan

Shiitake, coriander, ginger and lemon grass soup



Rijstafel (for two - shared)

or

Seafood Rijstafel (for two - shared)



Balinese Crepe

Bali Coffee or Java Tea



a. Western style - Tuna: 266 K - Crispy Duck: 315 K

b. Balinese style - Rijstafel: 310 K - Seafood: 325 K

Prices: per person, plus 5% service charge & 10% Government tax

Validity: 31.12.2019

SPR2019

CAFE LOTUS UBUD

Family-style Dinner

Minimum: 12 - Maximum 48 guests)

Platter of:

Mini-Spring Roll (1)

Mini Crab & Shrimp Roll (1)

Mini Vegetable Samosa (1)

with peanut sauce, a lime-soy-mint-fish sauce dip, tomato chutney

Choice of:

Duck Consomme

or

Sop Cendawan

Platter of:

Pork Sate or Chicken Sate (or mixed) with peanut sauce & acar-acar

Ayam Sisit (shredded chicken breast Balinese style)

Fish Steaks (with olive oil, garlic & parsley or sambal)

Paku Sayur & Sayur Urap (Balinese vegetable preparations)

Steamed rice

Dessert:

Vanilla Ice Cream with fresh Bedugul Strawberries

Bali Coffee or Java Tea

Cost: 288 K per person, plus 5% service charge & 10% Government tax

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