

Breakfast

Tropical Fruit Bowl
Yoghurt with Honey
Fruit with Yoghurt and Honey

Balinese Favourites

Pisang Goreng – fried bananas with grated coconut and palm sugar
Nasi Goreng – fried rice with chicken, shrimp, vegetables, topped with fried egg*
Mie Goreng – fried egg noodles with shrimp, pork, vegetables and fried egg
*) available after 10.00am

Eggs-cetera

Poached Egg (1) on toasted artisan bread, Hollandaise sauce
Soft-scrambled Egg (1) with bacon or ham on toast

Items below served with toasted mini-baguette, Butter and Fruit Compote

Cheese Omelette

Vegetable, Ham and Cheese Omelette
Soft-scrambled Eggs (2) with Cured Salmon, tomato and spring onion

Full Cafe Lotus Breakfast

Two Eggs (fried, poached, scrambled), ham or bacon, mushroom, tomato, blinis
with Coffee or Tea

Spanish Tortilla

Spanish-style omelette with salmon, baby beans, champignons, tomatoes and mozzarella

Cafe Lotus Snacks

Crispy Duck Wings

flavoured with cayenne, cumin served with tartar sauce

Cheese Samosas

Fish Burger

Tuna steak on sesame bun with tartar sauce and mini-salad

Grilled Ham & Cheese Sandwich

with small house salad or french-fried potatoes

Lotus Club

Chicken breast, bacon, avocado, tomato, lettuce; with french-fried potatoes

Lunch Recommendations

Pangsit Salmon

Crisp wonton (dumpling) filled with salmon slivers and champignons

Caesar Salad

Classic recipe of baby romaine, parmesan shavings, crispy bacon bits, anchovy mayonnaise

Vietnamese fresh Spring Rolls

Rice paper rolls filled with shrimps, bean-sprouts, cucumber & radish; fish-, lemon & mint sauce

Salmon, Avocado & Tomato "Terrine"

Layers of slices of cured Salmon, avocado segments and tomato; with Dijon-mustard dressing

Tofu and Bean Burrito

Nasi Goreng

Fried rice with shrimps, vegetables, chicken sate, topped with fried egg; with sambal and krupuk

Mie Goreng

Stir-fried egg noodles with shrimps, pork, vegetables; topped with fried egg

Soups

Spiced Pumpkin Soup

favoured with nutmeg, coriander and cumin

Tom Yam Goong

(Little) spicy Thai-style soup with prawns, mushroom and lemon grass

Prawn and Cucumber Soup – served chilled

Refreshing combination of prawn, shrimp, cucumber, tomato and yoghurt, mint and chives

Most lunch items are also available for dinner.

Chef's Dinner Recommendations

Tasmanian Sesame Salmon

Fresh Salmon grilled, served with linguine tossed with sundried tomatoes, olives, garlic and sambal dabu-dabu (tomato, chilli, lime juice)

King Prawns

Grilled prawns served with laksa sauce (curry, coconut milk, red and yellow bell peppers) and glass noodles

Crispy Duck Leg (Confit)

Traditional French recipe with lentils, bacon strips, tomato, brown rice and red wine

Duck Breast

Pan-fried, served with assortment of vegetables, potato puree and a rosemary, red wine sauce; recommended: medium rare

Mini-Rijstafel - for two

Mouth-watering selection of Balinese and Indonesian delicacies:

Bebek betutu (smoked duck), opor ayam (chicken), prawns, pork & chicken sates, sayur urap (mixed Bali vegetables), potato croquettes, tempe, tofu - with yellow nasi tumpeng (rice cone) - a little spicy!

Seafood Rijstafel - for two

Catch of the Day from Jimbaran Bay - More than 500 gram of fish & seafood

Tuna with green peppercorn, mahi-mahi sambal matah, ikan pepes (fish Bali-style), Prawn sates with garlic and parsley, calamari fritti, shrimp bergedel, Nasi tumpeng (rice cone) of yellow & fried rice

Dinner

Appetizers

Indonesian Spring Rolls

Filled with mixed vegetables and minced chicken; peanut sauce

Bali Duck Paté

Our own, served with toast points, butter and sliced pickle

Crab & Shrimp Rolls

A twist to the traditional spring roll : here made with fresh crab meat, shrimp, bean-sprouts and coriander, with a lime, fish sauce and mint dip

Oriental Chicken Salad

Steamed chicken with ginger and oyster sauces, red-wine vinegar, wonton strips

Soups

Soto Ayam

Indonesian chicken soup with rice noodles, egg, potato, tomato and local spices

French Onion Soup

Kaldu Salmon

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

Cream of Mushroom

Served with croutons

Bakso Ikan

Fish dumplings with shredded carrots, leek, celery and tomato in seafood broth

Balinese & Indonesian Favourites

Seafood Nasi Goreng

Prawns, shrimps, fish morsel, calamari (rings), egg white, spring onion, garlic and other aromatics, with sambal ulek if you wish

Babi Kecap

Traditional fare of Pork loin morsels cooked in soy sauces and tomato sauces with shallots, garlic and coriander; served with acar (pickled carrot & cucumber) and steamed rice – a little spicy!

Be-Pasih Goa Lawah

Fish fillets marinated in a paste of turmeric, lemon grass, ginger, tamarind, garlic, shallots, chilli, lime and kaffir lime leave, wrapped in banana leaf and grilled; served with a bean-sprouts tomato salad and steamed rice – a little spicy!

Pork and Chicken Sate (total of four)

With sayur urap, steamed yellow and red rice and peanut sauce

Sambal Udang – Chilli Prawns

Prawns cooked with sambal (sauce made with chillies, tomatoes, garlic and fish sauce) with pencing kangkung (water spinach with shrimp paste, chilli and sesame oil) – steamed rice – a little spicy!

Ayam Betutu – half and whole ayam

For a hearty appetite: half of a “red chicken” (ayam merah for the Balinese), served with paku sayur and sayur urap (local vegetables) and red rice – a little spicy!

Bebek Betutu – half and whole duck

Balinese favourite of one half duckling pasted with fragrant herbs, wrapped in areca palm leaf, cooked underground for twelve hours; served with paku sayur and sayur urap (Balinese vegetables) and red rice – a little spicy!

Pasta, etc,

Lasagna

Assorted vegetables and herbs, baked with Mozzarella and Napoletana sauce

Gnocchi with Shrimps

Italian-style potato dumplings with green peas, cherry tomatoes, sprinkled with Parmesan

Seafood Ravioli

Filled with fresh seafood, served in light curry sauce with prawns and leek

Fettuccine Bebek Bali

Bali smoked duck (bebek betutu), tomatoes, chilli and fragrant herbs – a little spicy!

Salmon & Prawn Fusili

(Spring-shaped) Pasta with snow-peas, cream, touch of vodka, dill, thyme and garlic

Fish & Seafood

Salmon

Grilled fresh salmon, champignon and oyster mushrooms in tarragon-cream sauce with parsley spring potatoes

Tuna Steak in Green Peppercorn

With ratatouille of zucchini, eggplant, tomato and bell peppers; the fish cooked to your preference: medium – rare (recommended) or well done; with steamed rice

Prawns

Tempura-style prawns (tails shelled) with a relish of leek, bell pepper, onion, soy and oyster sauces and vegetable fried rice

Fisherman's Dream

Marinated grilled tuna, tenggiri or snapper (depending on availability) and prawns; with linguine Bisanzio (pasta tossed with tomatoes, basil, garlic and olives)

Fowl & Meats

Due to Pura (temple) Saraswati's proximity we are unable to serve beef

Pork Ribs

Grilled Balinese-style served with cole slaw

Chicken Cafe Lotus

Pan-fried crumbed chicken breast served with sauteed spring potatoes and a small salad or lemon sauce

Pork Ribs

Grilled, Balinese style served with cole slaw

Crispy Chinese Duck – half or whole duck

Served with sayur urap & paku sayur, with tamarind sauce and steamed rice

Fruit & Dessert

Pisang Goreng

A Balinese Favourite: *fried bananas, palm sugar and grated coconut*

Balinese Crepes with banana, *palm sugar and grated coconut*

Fruit Salad with Yoghurt and Honey

Fresh Strawberries from Bedugul (Bali) *with a touch of whipped cream*

Coco Lime Tartlet

Mango Crepes *filled with mango mousse (seasonal)*

Apple Crumble Tartlet

Strawberry Tartlet *with Mandarin-Orange glaze*

Carrot Cake

with dragon fruit parfait and rum sabayon

Bananas Flambées *(with Rum)*

.... and for Chocolate Lovers :

Brownie *with chocolate sauce*

Chocolate Crepes

Marble Chocolate Mousse Tartlet

Ice Cream & Combinations

Mango Ice – *seasonal, made fresh on premises – one scoop*

Ice Cream Flavours :

Vanilla, Chocolate, Strawberry (two scoops)

Fresh Fruit Cup with Vanilla ice (one scoop)

Café Vienna

Espresso with vanilla ice cream and touch of whipped cream

American Crepes

with maple syrup and (one scoop) of vanilla or chocolate ice cream

Ice Cream Sundae

Vanilla ice cream, strawberry, mango, whipped cream, crushed cashews

Profiteroles (3) – puff pastry filled with vanilla, strawberry and chocolate ice cream,
laced with chocolate sauce

Vanilla Ice Cream (two scoops) with Kahlua

