

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	180
SAMBAL MATAH DUA PILIHAN Tataki of tuna or grilled prawn, Balinese salsa, torch ginger, coconut oil	195
GEDANG PELALAH UDANG Fresh grated papaya, chilli, coriander, basil, lime, fish sauce dressing	220
SATE BABI DUA RASA Pork belly Skewer and lemongrass stick-minced pork in Balinese spices	220
BE SIAP MEKUAH (<i>Soto Ayam</i>) Clear chicken soup, shredded chicken, glass noodle, egg	175

WESTERN

RED QUINOA SALAD (V) Tomatoes, Frisée, truffle mayonnaise, edible garden flowers	195
CAESAR SALAD Organic baby romaine, garlic crouton, parmesan shaving, grilled chicken	210
ORGANIC MIXED GREEN SALAD (V) Mixed greens, feta cheese, pumpkin seeds, sesame seeds, French mustard dressing	205
MAGURO GOMADARE Tataki of tuna, house smoked lump fish caviar, Japanese Tahini sauce	250
JAPANESE BEEF SALAD Slow cooked Wagyu beef short rib, cucumber, cherry tomatoes, raw onion, sesame seed dressing	285
MUSHROOM SOUP (V) Cappuccino of Bedugul organic mushrooms, truffle oil	175

(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	295
Grilled Barramundi fillet, pandan-scented Balinese spice, urab salad, steamed rice	
SAMBAL UDANG	295
Sambal-marinated grilled prawns, water spinach, steamed rice	
BE SIAP METUNU (<i>Ayam Bakar</i>)	285
Grilled organic free-range chicken, spicy soy sauce, Balinese long bean salad, organic cucumber, steamed rice, fresh sambal terasi	
BALUNG IGA BAKAR	315
Grilled pork rib, soy sauce, bumbu Bali, baby potato, sautéed organic long beans	
SATE SAMPI	340
Beef short rib skewer, cucumber, steamed rice, soy peanut sauce	
MIE GORENG OR NASI GORENG	200
Stir-fried egg noodles or rice, vegetables, choice of chicken or seafood	
DEAN'S FRIED RICE	310
Minced beef, minced prawn, long bean, coriander, kalamata olive, chilli, basil, lime, fish sauce, organic fried egg	
BETUTU (PLEASE ORDER ONE DAY PRIOR – SERVES 3 to 4 GUESTS)	850
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	205
Iceberg lettuce, tomato, bacon, egg and chicken mayonnaise Served with French fries	
HADIPRANA BURGER	295
100% Australian beef, fried egg cheddar cheese, bacon, tomato relish, onions, gherkins, sesame seed white bread bun, French fries	
PASTA <i>Choice of Spaghetti or Penne</i>	
VEGAN MEAT BALL PASTA	210
Soybean ball, house made tomato sauce, spaghetti or penne	
CARBONARA PASTA	225
Bacon egg, parmesan cheese, onion, spaghetti or penne	
AGLIO E OLIO PASTA	235
Prawns, mushrooms, olive oil, garlic, chilli, Parmesan cheese, spaghetti or penne	

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PALMER PERCH	310
Pan seared Asian Seabass, truffle-chive scented potato purée, marinated grilled eggplant garlic-prawn bisque beurre blanc	
CHICKEN CONFIT	275
Pan-seared chicken confit organic vegetable, red wine sauce	
JAVANESE PEKIN DUCK BREAST	295
Free range organic duck breast, charcoal cauliflower purée, organic vegetable	
BEEF TENDERLOIN	495
Wagyu beef tenderloin, truffle-infused mashed potato, Shimeji mushroom, crispy fennel, red wine beef jus	
 Side Dishes	
PUMKIN FRITTERS	85
Tempura battered organic pumpkin	
TRUFFLED PERMESSAN FRIES	150
French fries, parmesan cheese, truffle oil	
GARLIC FRENCH BEAN	85
Sautéed garlic, organic French bean	
BALSAMIC SHIMEJI	85
House-aged balsamic vinegar	
MASHED POTATO	85
Truffle scented mashed potato	

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DESSERTS

Balinese

BUBUH INJIN	110
Banana compote, slow-cooked black glutinous rice, coconut milk and vanilla ice cream	
GODOH	125
Banana, palm sugar syrup, cheddar cheese, vanilla ice cream	
DADAR GULUNG	120
Pandan scented crepes with slow cooked palm syrup-grated coconut	

Western

BANANA SPLIT	125
Fresh banana halves, vanilla ice cream, chocolate, ice cream, strawberry ice cream, strawberry sauce	
BANANA SPRING ROLL	125
Dark rum-infused banana and organic fresh mangoes wrapped in filo pastry, vanilla ice cream	
VALRHONA CHOCOLATE MOUSSE	155
Chocolate mousse, pearl of tropical fruits, vanilla ice cream	
HOUSEMADE ICE CREAM	45
Vanilla, chocolate, strawberry, (per scoop)	

AFTER-MEAL ELIXIRS

DIGESTIVES AND LIQUEURS	
Cockburn's Special Reserva Port, Baileys, Kahlúa, Vaccari Sambuca, Frangelico	170
Rémy Martin VSOP Cognac	450
Rémy Martin XO Cognac	850
Specialty coffees	195
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

BOUILLABAISSE

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, onion, 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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