

Starters

Fish & Shellfish are Catch of the Day, Salmon and Scallops are Imported. Red Meats are from New Zealand and North America. Duck, Chicken, Pork are Sourced Locally. Greens, Fruits, Spices, Herbs are sourced from Organic Farmers of the Bedugul Hills.

Crisp Curry Coconut Dumplings <i>Watercress, Yellow Bell Peppers, Carrot, Coriander, Chili, Mint-Ginger Yogurt (Vegetarian)</i>	46k
Amazing Crunchy Tofu Squares <i>Julienne Cucumbers, Cilantro, Green Chili, Roasted Peanut Sambal (Vegetarian)</i>	48k
Tempe Spring Roll <i>Butter Sautéed Tempe, Turnip, Coriander, Mint, Water Chestnut Dipping Sauce (Vegetarian)</i>	50k
Arugula Watercress Fruitful Salad <i>Edamame, Mango, Pomelo, Dragon Fruit, Sun Flower Seeds, Light Tamarind Peanut Dressing (Vegan)</i>	64k
Kale Green Apple Salad <i>Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive oil Lime Vinaigrette (Vegetarian)</i>	70k
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Crisp Salt & Green Bell Pepper Squid <i>Scallion, Green Chili, Salt</i>	64k
Rice Cracker Butter Shrimp Balls <i>Dill, Red Chili, Spicy Shrimp Aioli</i>	76k
Steamed Crab Dumpling <i>Snow Peas and Black Pepper Soy Cardamom Emulsion</i>	76k
Crab Young Coconut Soup <i>Lump Crab, Flash Fried Soft Shell Crab, Enoki, Shitake, Basil, Lime and Chili</i>	78k
Indochine Dim Sum <i>Steamed Black Pepper Crab Dumpling, Beef Short Ribs Pot Sticker, Flash Fried Coconut Curry Dumpling, Crisp Butter Shrimp Ball, Sambals</i>	82k
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Black Pepper Pork Dumplings <i>Chives and Soy Cardamom Emulsion</i>	58k
Fragrant Balinese Chicken Sisit <i>Shredded Chicken Breast, Ginger Flower, Kaffir Lime Leaf, Lemon Basil, Lemongrass, Red Onion, Chili, Mango, Frisee, Crisp Lotus Root</i>	66k
Beef Rendang Envelopes <i>Cucumber Noodles With Crème Fraiche Cilantro, Chives, Red Chili, Dill</i>	70k
Spicy Tenderloin Lettuce Cups <i>Pomelo, Roasted Cashews and Cilantro</i>	72k

CHANDI APPETIZER TASTING

for Two

**Mini Beef Rendang Envelopes, Grilled Tenderloin Frisee Salad
Black Pepper Crab Dumplings, Crisp Salt & Green Bell Pepper Squid
Seared Scallops in Tamarind Peanut Dressing
Crunchy Tofu Squares in Pecel Peanut Sauce, Crisp Tempe Manis
Chilled Spiced Watermelon Soup**

285k

Main Course

FISH & SHELLFISH

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Scallops & Queen Prawn Black & Red Nasi Goreng	110k
<i>Squid, Leeks, Red Chili Pepper, Tarragon and an optional "Egg à Cheval"</i>	
Grilled Squid Lemongrass	140k
<i>Mixed Bell Pepper, Green Salad, Turnip in Sambal Emulsion</i>	
Caramelized Butterfish Miso Dashi	152k
<i>Daikon, Radish, Sweet Corn, Carrot, Scallion, Baby Potatoes, Salmon Roe</i>	
Grilled Yellow Fin Tuna	165k
<i>Bell Pepper, Zucchini Asparagus, Eggplant, Turnip, Thai Sauce</i>	
Grilled Black Sea Bass Dabu Dabu	180k
<i>Trio Bell Peppers, Ginger, Shallot, Coconut oil, Tomatoes, Sweet Soy Reduction, Red Chili, Lemongrass Steamed White Rice</i>	
Steamed Tasmanian Salmon	186k
<i>Bok Choy with Basil, Ginger, Red Pepper, Flash Fried Sticky Rice Ball</i>	
Pan Seared Ginger-Soy Giant Prawns	210k
<i>Black Ink Noodles Rica Rica, Bell Peppers, Tomato, Shallots, Garlic, Cilantro</i>	

CHANDI SHELLFISH TASTING

***Slipper Lobster, Giant Prawn
Scallops, Squid, Soft Shell Crab***

*Watercress, Mango Salad on Roti Canai, in a light Tamarind dressing
accompanied with Chandi's 6 Sambals*

Plate for One...260k & Platter for Two...495k

VEGETARIAN

Green Vegetarian Nasi Goreng ... 84k

*Sautéed Asparagus, Grilled Kemangi, Steamed Edamame Flash Fried Tofu,
Lemon Basil, Shallot, Garlic and Leek, Shitake & Bamboo Shoot Skewer, with an optional "Egg à Cheval"*

Tempestuous Arugula Avocado Salad (Vegan) ... 86k

*Grilled Coconut Marinated Tempe and Crisp Tempe Manis, Avocado, Roasted Beets,
Sweet Corn, Sun Flower Seeds, Virgin Coconut Oil, Shallots, Garlic, Red Chili*

Spicy Purple Eggplant Curry with Coconut Rice... 96k

Tempe Bacam, Fried Tofu, Taro, Parsnip, Baby Corn, Pineapple, Zucchini, Red Cabbage, Beetroot, Lotus Root

VEGETARIAN SATE PLATTER ON RIVER STONE

***12 Paired Vegetables, Watercress & Sprout Salad, Steamed Organic White & Red Rice,
Roasted Peanut Sambal, Sambal Kemangi, Sambal Matah, Sweet Soy Chili Reduction***

*Asparagus & Beetroot, Bacam Tofu & Baby Corn,
Shitake & Bamboo Shoot, Coconut Milk Marinated Tempe & Bell Peppers,
Lotus Root & Infinity Bean, Zucchini & Shallots, Caramelized Pineapple
(Request Vegan, in which case butter will be omitted)*

Main Course

MEATS & GAME

Red Meats are from Australia, New Zealand and North America
Duck, Chicken and Pork are Sourced Locally

Honey Garlic Chicken <i>Chicken Quarters, Dirty Rice with Bombay Onion, Garlic, Celery, Cumin, Thyme, Soy reduction, Chili, Baby Romaine, Watercress, Coriander</i>	110k
Balinese Crispy Duck <i>Chinese Water Spinach, Yellow Rice, Sambal Matah, Kaffir Lime, Butter Sauce with Coriander, Candlenut, Turmeric, Dill</i>	174k
Roasted Rolled Crisp Pork Belly <i>Kailan, Pomelo, Chives, Pineapple Sauce with Palm Sugar, Coriander, Garlic, Carrot, Bird's Eye Chili</i>	180k
Lamb Shank Gulai <i>Roasted Sweet Potato, Green Peas, Charred Red Onion</i>	210k
Chandi Braised Beef Short Ribs <i>Bok Choy, Orange, Honey Ginger Glaze</i>	225k

ON THE GRILL

BLACK ANGUS RIB-EYE STEAK (250gr) <i>Lightly Battered Onion Rings, Herbed Butter, Organic Mixed Field Greens</i>	240k
HARVEY BEEF TENDERLOIN ON A HOT STONE (200gr) <i>Wilted Spinach, Herbed Mashed Potatoes, Savory Onion Jam, Black Pepper Sauce</i>	265k
GRILLED RACK OF LAMB <i>Watercress with Alfalfa and Bean Sprouts, Jicama, Eggplant, Red Radish, Cilantro, Garlic, Mint-Honey Yogurt Sauce</i>	
HALF RACK - 8 Ribs.....345k / FULL RACK - 16 Ribs.....680k	

BALINESE DUCK BETUTU

*16 Spice Marinated Duck
Braised & Grilled
Served with*

*Duck Sate Lilit on Sugar Cane, Salty Duck Egg
Urap Salad with Infinity Bean, Grated Coconut, Bean Sprout
Garlic, Chili, Steamed Coconut & Yellow Rice,
Melinjo Crackers, Sambal Betutu, Sambal Matah,
Sambal Kemangi and Chili Soy Reduction
Tasting for One, Half Duck 210k
Tasting for Two, Whole Duck 390k*

- TEASERS -

2 Chandi Flat Breads <i>Pecel Peanut Dip</i> 28k
Crispy Sweet Tempe <i>Soy Red Chili Reduction</i> 22k
Corn Fritter Balls <i>with Chili Mayo</i> 35k
Smoky Steamed Edamame <i>Smoky Sweet Soy Glaze, Crispy Garlic, Celery</i> 48k
Spice Chili-Salt Calamari Rings <i>Garlic Aioli</i> 62k

- SIDES -

Mixed Field Greens <i>Light Tamarind Dressing</i> 30k
Sautéed Kailan (Chinese Broccoli) <i>Garlic Red Chili</i> ... 42k
5 Steamed Mixed Vegetables <i>Herbed Butter</i> 55k
Organic Steamed White Rice ..15k / Red Rice 22k
Steamed Coconut Rice 18k
Hand Cut French Fries <i>Garlic Aioli</i> 42k

Prices are listed in Thousands of Rupiahs and are subject to 7% service and 10% Government Tax
Guest above 14 people are subject 9% service and 10% Government Tax

SATE

HOT STONE SATE PLATTERS

7 Large Marinated-Grilled Skewers served with 4 Sambals
Watercress & Sprout Salad, Steamed Organic White Rice,
Roasted Pecel Peanut Sambal, Sambal Kemangi,
Sambal Matah, Sweet Soy Chili Reduction

CHICKEN HOT STONE SATE

Chicken Breast 200gr
Crisp Chicken Skin, Quail Eggs,
Caramelized Pineapple & Baby Corn
- 110k -

FISH & SHELLFISH HOT STONE SATE

Black Sea Bass 50g, Butterfish 50g, Yellowfin Tuna Lilit
1 Slipper Lobster, 1 Queen Prawn, Squid 50g
Grilled Infinity Bean & Lotus Root
- 180k -

MEDLEY MEAT HOT STONE SATE

Harvey Beef Tenderloin 100g, Black Angus Rib Eye 100g,
Wagyu Beef Short Ribs 50g, Glazed Pineapple Lamb Ball
Grilled Asparagus & Beetroot
- 260k -

CEREMONIAL SATE TASTING

A Medley of 10 or 20 of Chandi's Best Skewers with 6 Sambals
Served with Lemongrass Steamed Organic White & Red Rice
Pickled-Grilled Sweet Red Chili, Watercress & Pea Sprout Salad

Wagyu Beef Short Ribs, Harvey Tenderloin, Black Angus Rib Eye
Black Sea Bass, Slipper Lobster, Queen Prawn, Butterfish
Trio Bell Peppers with Marinated Tempe
Asparagus with Beetroot, Caramelized Pineapple
265k for One / 520k for Two

SATE by the SKEWER

*Select a minimum of 3 Skewers. Served with
Roasted Peanut Sambal and Sweet Soy Chili Reduction*

Butterfish 50gr 34k	Chicken Breast 50gr 25k	Tofu & Baby Corn18k
Black Sea Bass 50gr 40k	Duck lilit on Sugar Cane 28k	Tempe & Bell Peppers 24k
Queen Prawn 32k	Black Angus Rib Eye 50gr 42k	Asparagus & Beetroot30k
Tuna Lilit 24k	Harvey Tenderloin 50gr 48k	Shitake & Bamboo Shoot...32k
	Wagyu Beef Short Ribs 50gr ...65k	

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