

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.

Amazing Crunchy Tofu Squares (V) Julienne Cucumbers, Cilantro, Green Chili, Roasted Peanut <i>Sambal</i>	55k
Crisp Curry Coconut Dumplings (V) Watercress, Yellow Bell Peppers, Carrot, Coriander, Chili, Mint-Ginger Yogurt	58k
Tempe Spring Roll (V) Butter Sautéed Tempe, Turnip, Coriander, Mint, Water Chestnut Dipping Sauce	58k
Watercress Fruitful Salad (VG) Edamame, Mango, Pomelo, Dragon Fruit, Sun Flower Seeds, Light Tamarind Peanut Dressing	74k
Kale Green Apple Salad (VG) Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive oil Lime Vinaigrette	80k
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Crisp Salt & Green Bell Pepper Squid Scallion, Green Chili, Salt	74k
Steamed Crab Dumpling Snow Peas and Black Pepper Soy Cardamom Emulsion	88k
Crab Young Coconut Soup Lump Crab, Flash Fried Soft Shell Crab, Enoki, Shitake, Basil, Lime and Chili	88k
Rice Cracker Butter Shrimp Balls Dill, Red Chili, Spicy Shrimp Aioli	92k
Indochine Dim Sum Steamed Black Pepper Crab Dumpling, Beef Short Ribs Pot Sticker, Flash Fried Coconut Curry Dumpling, Crisp Butter Shrimp Ball, Sambals	110k
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Black Pepper Pork Dumplings Chives and Soy Cardamom Emulsion	67k
Fragrant Balinese Chicken Sisit Shredded Chicken Breast, Ginger Flower, Kaffir Lime Leaf, Lemon Basil, Lemongrass, Red Onion, Chili, Mango, Frisee	76k
Beef Rendang Envelopes Cucumber Noodles with Crème Fraiche Cilantro, Chives, Red Chili, Dill	80k
Spicy Tenderloin Lettuce Cups Pomelo, Roasted Cashews and Cilantro	83k

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

Fish & Shellfish are Catch of the Day, Salmon and Scallops are imported

Scallops & Queen Prawn Black & Red Nasi Goreng Squid, Leeks, Red Chili Pepper, Tarragon and an optional "Egg à Cheval"	120k
Grilled Squid Lemongrass Mixed Bell Pepper, Green Salad, Turnip in Sambal Emulsion	154k
Caramelized Butterfish Miso Dashi Daikon, Radish, Sweet Corn, Carrot, Scallion, Baby Potatoes, Salmon Roe	167k
Grilled Yellow Fin Tuna Bell Pepper, Zucchini Asparagus, Eggplant, Turnip, Thai Sauce	175k
Grilled Black Sea Bass Dabu Dabu Trio Bell Peppers, Ginger, Shallot, Coconut oil, Tomatoes, Sweet Soy Reduction, Red Chili, Lemongrass Steamed White Rice	180k
Steamed Tasmanian Salmon Bok Choy with Basil, Ginger, Red Pepper, Flash Fried Sticky Rice Ball	210k
Pan Seared Ginger-Soy Giant Prawns Black Ink Noodles Rica Rica, Bell Peppers, Tomato, Shallots, Garlic, Cilantro	240k

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...285k & Platter for Two...520k

VEGETARIAN

Green Vegetarian Nasi Goreng ... 96k

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"

Spicy Purple Eggplant Curry with Coconut Rice (VG) ... 96k

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

Tempestuous Arugula Avocado Salad (VG) ... 98k

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

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,
Daikon & Infinity Bean, Zucchini & Shallots, Caramelized Pineapple
(Request Vegan, in which case butter will be omitted)

165k

Main Course

MEATS & GAME

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

Honey Garlic Chicken Chicken Quarters, Dirty Rice with Bombay Onion, Garlic, Celery, Cumin, Thyme, Soy reduction, Chili, Baby Romaine, Watercress, Coriander	126k
Balinese Crispy Duck Chinese Water Spinach, Yellow Rice, Sambal Matah, Kaffir Lime, Butter Sauce with Coriander, Candlenut, Turmeric, Dill	186k
Roasted Rolled Crisp Pork Belly Kailan, Pomelo, Chives, Pineapple Sauce with Palm Sugar, Coriander, Garlic, Carrot, Bird's Eye Chili	198k
Lamb Shank Gulai Slow-Cooked and Grilled Lamb with Gulai Sauce, Coconut Milk, Ginger, Candlenut, Garlic, Shallot, Galangal, Cardamom, Red Onion, Fenugreek, Cumin, Nutmeg, Green Chili, Cucumber, Carrot, Scallions, Red Paprika	240k
Chandi Braised Beef Short Ribs Bok Choy, Orange, Honey Ginger Glaze	260k

ON THE GRILL

BLACK ANGUS RIB-EYE STEAK (250gr) Lightly Battered Onion Rings, Herbed Butter, Organic Mixed Field Greens	280k
HARVEY BEEF TENDERLOIN ON A HOT STONE (200gr) Wilted Spinach, Herbed Mashed Potatoes, Savory Onion Jam, Black Pepper Sauce	285k
GRILLED RACK OF LAMB Watercress with Alfalfa and Bean Sprouts, Jicama, Eggplant, Red Radish, Cilantro, Garlic, Mint-Honey Yogurt Sauce HALF RACK (400gr) ... 380k / FULL RACK (800r) ... 750k	

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 220k
Tasting for Two, Whole Duck 410k

TEASERS

Crispy Sweet Tempe Soy Red Chili Reduction25k
2 Chandi Flat Breads Pecel Peanut Dip 28k
Corn Fritter Balls with Chili Mayo 40k
Smoky Steamed Edamame Smoky Sweet Soy Glaze, Crispy Garlic, Celery ... 48k
Spice Chili-Salt Calamari Rings Garlic Aioli 78k

SIDES

Mixed Field Greens Light Tamarind Dressing 36k
Sautéed Kailan(Chinese Broccoli) Garlic Red Chili 48k
5 Steamed Mixed Vegetables Herbed Butter 55k
Organic Steamed White Rice 17k
Organic Steamed Red Rice 25k
Steamed Coconut Rice 20k
Hand Cut French Fries Garlic Aioli 48k

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
Chicken Lilit on Sugar Cane
Caramelized Pineapple & Baby Corn
140k

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 & Daikon
198k

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
280k

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

290k for One / 550k for Two

SATE by the SKEWER

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

Butterfish 50gr	39k	Chicken Breast 50gr	28k	Tofu & Baby Corn	20k
Black Sea Bass 50gr	46k	Chicken Lilit on Sugar Cane	28k	Tempe & Bell Peppers	26k
Queen Prawn	36k	Duck Lilit on Sugar Cane	32k	Shitake & Bamboo Shoot	36k
Tuna Lilit	28k	Black Angus Rib Eye 50gr	48k	Asparagus & Beetroot	35k
		Harvey Tenderloin 50gr	50k		
		Wagyu Beef Short Ribs 50gr	65k		

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

