

# CHANDI

## “All Day Seasonal Menu”

### Welcome Beverage

#### **Sparkling Citrus Ginger Lemongrass Spritzer**

Muddled Ginger, Lemongrass, Mint & Lime, Brown Sugar, Soda Water

### Appetizer

#### **Steamed Crab Dumpling**

*Snow Peas and Black Pepper Soy Cardamom Emulsion*

or

#### **Kale Green Apple Salad (V)**

*Kale, Mint, Cherry Tomatoes, Sambal Matah, Olive oil Lime Vinaigrette*

or

#### **Spicy Tenderloin Lettuce Cups**

*Pomelo, Roasted Cashews and Cilantro*

### Main Course

#### **Steamed Tasmanian Salmon**

*Bok Choy with Basil, Ginger, Red Pepper, Flash Fried Sticky Rice Ball*

or

#### **Grilled Black Sea Bass Dabu Dabu**

*Trio Bell Peppers, Ginger, Shallot, Coconut oil, Tomatoes, Sweet Soy Reduction, Red Chili, Lemongrass Steamed White Rice*

or

#### **Balinese Crispy Duck**

*Chinese Water Spinach, Yellow Rice, Sambal Matah, Kaffir Lime, Butter Sauce with Coriander, Candlenut, Turmeric, Dill*

or

#### **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, Pickled Chili*

### Dessert

#### **Pure Hot Dark Chocolate Fondant with Organic Vanilla Bean Ice Cream**

*Caramel Emulsion and Crystallized Spices*

or

#### **Roasted Cashew Nut Baklava with Toffee Caramel Ice Cream**

*Honey, Cinnamon, Cashew, Sunflower Seed & Coconut Flakes*

or

#### **Duo Fresh Fruit Sorbets or Ice Creams**

**410k ++ per person**

*Please advise your waiter of any allergies. All beverages are offered “A La Carte”*

*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*