



FOOD MENU



ELITE HAVENS



Decadent dining to make your holiday perfect. Our highly-trained chef will be happy to customise meals to suit your palate accounting for allergies and preferences, including a tempting children's menu. Dine in and enjoy local delicacies as well as several international cuisines.

This suggested menu is subject to availability of ingredients. Seasonal fruits are provided in the villa for your consumption. Please inform your villa manager of any special food requirements or allergies.



Appetizers

Lawar Papaya or Kacang Panjang

Mixed of slice chicken breast with grated young papaya or thin sliced Long bean, blanched and seasoned with Balinese spices and grated coconut

Soup

Bakso Ayam

Indonesian style chicken meat ball soup with glass noodle, cabbage, celery and fried shallot

Cramcam

Balinese spiced minced chicken soup garnished with celery and fried shallot.

Soto Sapi

Indonesian style clear beef soup with white radish, celery and fried shallot



Mains

BALINESE SPECIALTIES AND INDONESIAN FAVOURITE

Jukut Balung

Balinese style stew pork rib with young jack fruit served with its gravy

Ayam Sune Cekuh

Stir fried sliced chicken breast aromatic ginger and garlic seasoning

Ikan Sambal Matah

Spiced pan seared fresh fillet, fish of the day served with Sambal matah (Freshly chopped onion, lemongrass, chili, kaffir lime and roasted shrimp paste)

Jejeruk Ayam

Shredded chicken breast with Balinese spices mixed in coconut milk sauce.

Babi Kecap

Balinese spiced Braised pork in sweet soya sauce

Beef or Pork Bumbu Rajang

Stir fried sliced beef or Pork, finely chopped of fresh mixed Balinese spices

Semur Daging Kentang

Indonesian style beef stew with potato, star anise, cinnamon and sweet soya sauce

Ayam Kecap

Sautéed chicken with sweet soya sauce and mixed fresh vegetable



Desserts

Bubur Injin

Black rice pudding with palm sugar and coconut milk

Kolak Pisang

Stewed banana with palm sugar, pandan leaves, Vanilla and coconut milk

Es Kelapa Muda

Fresh young coconut water and coconut jelly with lime and honey