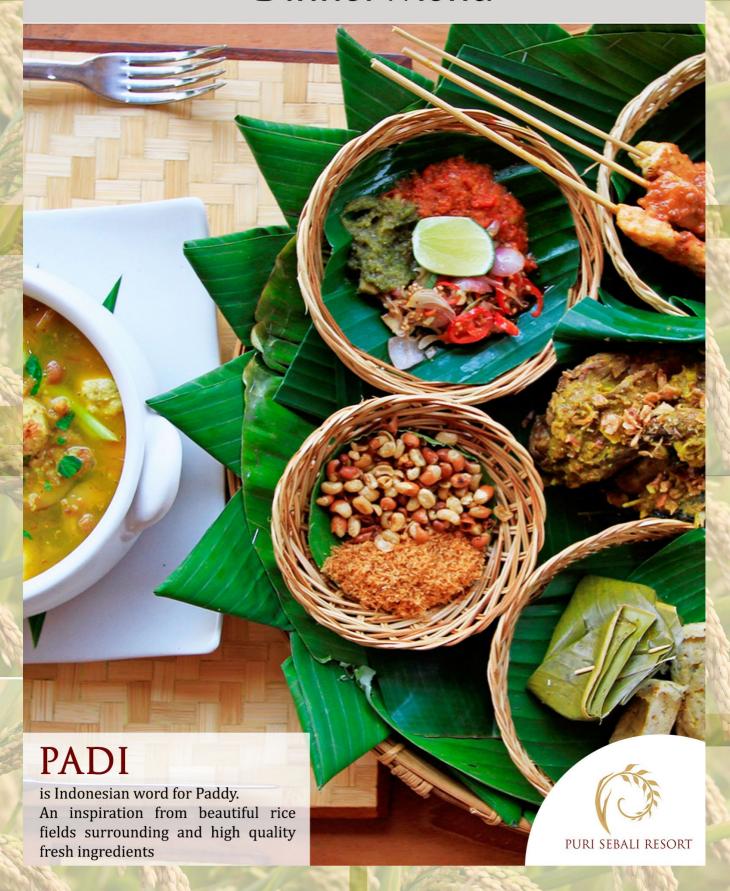
# WELCOME TO PADI RESTAURANT

Dinner Menu



Here we experiment, we discover, we dig up new recipes, we revamp beloved cuisines and then we shake all these things up so that you never have to choose between Signature Food and Balinese Authentic Dinner Menu anymore.

So go ahead and explore our ever-expanding menu, Relax and Enjoy.





	USD	Rp.
CHICKEN ENCHILADA Flour tortilla rolled around grilled chicken, capsicums, onions	\$5	60K
FISH CAKE Breaded minced fish with spring onion coriander black soya pepper sauce	\$5	60K
SAPI PANGGANG (Smoked Beef Salad) Grilled marinated beef steak or chicken, green mango, tomato With sweet chili lime dressing	\$5	60K
SEAFOOD DUMPLING  Mixed seafood marinated black pepper glazed carrot and orange butter sauce	\$5	60K
SHRIMP AVOCADO SALAD WITH CRISPY WONTON  Boiled shrimp with lettuce, with tomato, pineapple avocado and homemade dressing	\$5	60K
<b>VEGETABLE SPRING ROLL ( v )</b> Vegetables wrapped in pastry, deep-fried, and served with sweet Asian salsa	\$5	60K
<u>Small Bites</u>		
BEEF SOUVLAKI ROLL With roasted marinated beef, mixed salad, capsicum, onion, tomato, tzatziki	\$5	60K
TACROS  Combine taco and croissant filled with smoked chicken, letuces, avocado, pineapple, sweet corn, stew young jack fruits, cheese and mango salsa	\$5	60K
THAI CHICKEN RISOLLES 3 pcs homemade chicken rissoles, served with dressing and green curry sauce	\$5	60K



	USD	Rp.
ARES BEBEK Spicy local Balinese soup, with roasted local duck, meat ball, shitake mushroom and Tomato cherry	\$5	60K
CREAMY TOMATO AND GINGER SOUP Combine with roasted garlic, ginger lemongrass flavor served with garlic bread	\$5	60K
<b>EGG DROP SOUP</b> Chicken in hot and sour with local vegetable and local spices	\$5	60K
<b>GERANGASEM SEAFOOD SOUP</b> Balinese clear soup with local spices, prawn, squids, fish kefir lime leaf flavor	\$5	60K
TOM YAM KUNG Hot and sour prawn soup with wild mushroom	\$5	60K



	USD	Rp.
AYAM TALIWANG  Lombok famous, slow cooked- griled spice young chicken served with urap vegetables	\$8	110K
BEBEK GORENG (Crispy Duck) Bali famous crispy duck, served with Balinese salad, steamed rice, and sambal ulek	\$9	110K
BEEF RENDANG Indonesian famous ender slow-cooked beef with coconut milk and spices	\$9	110K
<b>BE GENJOL</b> Braised pork loin on seasoned Balinese spices served with rice cakes	\$9	110K
CHEF STYLE OF CURRY Choice of chicken beef and fish with eggplant zucchini and Balinese basil	\$9	110K
<b>KALIO UDANG</b> Stir-fried prawns in chili-based coconut milk, with cauliflower, lemongrass, and eggplant	\$9	110K
LONTONG BALAP Indonesian rice cakes with egg noodles, topped with shredded chicken, tempe (Crispy bean cakes), and kalasan broth	\$9	110K
MIE GORENG SPECIAL  Indonesian stir fried noodles, accompanied with satay ayam, fried egg (Seasoned, skewered and grilled chicken) and pan-fried prawns and pickles	\$9	110K
NASI CAMPUR (Archipelago Dish) Combine of potato patties ,chicken curry ,sate lilit, (urap )Balinese Vegetables, egg balado, pork rib crackers, and sambal	\$9	110K
NASI GORENG SPECIAL Indonesian stir-fried rice accompanied with satay ayam, fried egg (Seasoned, skewered and grilled chicken) and pan-fried prawns and pickles	\$9	110K
PAD THAI BALI Stir-fried rice noodles, served with vegetables and cashews, drizzled with tamarind	\$9	110K
SATE CAMPUR MADURA (Mixed Satay Platter) Choices your creation, chicken, beef, pork and lilit, served with rice cake and peanut sauce	\$9	110K



	USD	Rp.
AYAM BEKAKAK  Java famous slow cooked and grilled spices young chicken served with plecing kangkung	\$9	120K
BEBEK PANGGANG LADA HITAM  Grilled marinated local duck with black pepper honey sauce accompaniment steam rice and sautéed bok choy	\$9	120K
GRILLED TUNA SAMBEL MATAH Fresh Balinese spices, slices long bean, cabbage ,lemon basil and grilled tuna flake	\$9	120K
IGA BAKAR (Grilled Pork Rib)  Grilled pork rib with homemade barbeque sauce served with potato salad and Fruits pickle	\$9	120K
IKAN DABU DABU  Grilled mahi -mahi with tomato chili lime leaf salsa	\$9	120K
UDANG SUNA CEKUH  Grilled king prawns marinated with laser galangal, garlic virgin coconut oil, kefir lime, Lemon basil	\$9	120K



Pasta	USD	Rp.
GENOVESE (Spaghetti, Penne, Rigatoni) Creation your pasta, with dice carrot, onion, minced beef, and white wine sauce	\$8	95K
RIGATONI ALA CACCIATORE Pasta cooked with tomato cherry, onion ,chicken ,mushroom spicy olive oil	\$8	95K
SPAGHETTI / FETTUCCINI BOLOGNAISE Slow coked minced beef with vegetable and tomato ,Italian basil	\$8	95K
<b>PENNE SEAFOOD</b> With prawn, scallop, hahi – mahi and squids served with tomato olive sauce	\$8	95K
Gluten Free		
LIVE LASAGNA  Cashew cheese, tomato marinara, basil pesto, baby spinach and marinated shitake mushroom, layered with thinly zucchini served with Becamel spices herb sauce	\$8	95K
RAW KWEE TIAW  Coconut , zucchini , carrot , carrot noodles , bean sprout , chive , shitake mushroom tossed in A sesame miso sauce	\$8	95K
VEGETABLE TIMBALE  Combine mixed green vegetable mouse with rolled garden vegetable with mango dressing and dragon fruits salsa (heated dish)	\$8	95K
Healthy		
BRAISED SEAFOOD AND VEGETABLES  Braised seafood and vegetables in mild yellow paste served with steam rice	\$8	95K
POACH CHICKEN BREAST Steam chicken breast stuffing with carrot and spinach served with saffron aioli	\$8	95K
STEAM GINGER FISH IN VEGETABLES TORTILLA  Fresh julienne vegetables and guacamole wrapped with tortilla skin	\$8	95K



#### **TEMPEH MEGIBUNG**

Authentic indonesian rijstafel with ares soup, bebek betutu ,mixed satay, tum (balinese chicken parcel) and lawar bali served with sambal

\$25 | 350K

#### **BEBEK BETUTU**

Traditional Balinese smoked duck

\$23 | 300K

#### **AYAM BETUTU**

Traditional Balinese smoked chicken

\$23 | 300K

#### **BABI GULING**

Balinese-style home-made suckling pig

\$23 | 300K



	USD	Rp.
BUBUR INJIN	\$5	60K
Sweet rice pudding with coconut milk, served with vanilla ice cream		
CHOCOLATE MOUSSE	\$5	60K
Sebali style soft dark chocolate served with fruits compote		
CRISPY BANANA CHOCOLATE ROLL	\$5	60K
Crispy fried banana with light palm sugar syrup and vanilla ice cream.		
LEMONGRASS PANNA COTTA	\$5	60K
Served with tropical fruit ,mango ,passion and strawberry		
SEBALI APPLE PIE	\$5	60K

served with a selection of ice cream



## Candle Light Dinner (for two people)\*\*

Western Set Menu, Balinesse Set Menu or Vegetarian Set Menu on request Appetizer, Soup, Main Course, Dessert (2 glass of wine)

\*\*Request one day in advance