

AMANUSA DINING

A very warm welcome to Amanusa. I am pleased to offer a variety of dining options for you to enjoy during your stay.

In addition to the all day dining menu, we have included the dinner menus from both The Terrace and Italian Restaurants which are available for dinner in your room by dialling 5.

Once you have enjoyed your meal in the privacy of your suite, please call private dining and they will come and clear your table.

If you have any dietary requirements or have a special food request other than what is on the menu, please feel free to give us a call and we will be more than happy to accommodate your request.

Enjoy your stay and selamat makan !

Hamish Lindsay
Executive Chef

EXCLUSIVE DINING EXPERIENCES

Rp. '000/ person

PRIVATE BEACH BBQ

A must do dining experience is the signature Amanusa private Beach Barbecue, an exclusive and romantic dinner, grilled and served to you under the stars with the sand beneath your feet. Alternatively you may prefer your barbecue served Poolside in the privacy of your suite. Please contact your guest assistant on "1" to arrange your menu and leave the rest to us ...

1,400

SUNRISE BREAKFAST

Lay back and relax in one of our Beach Club bales while we provide a delicious, healthy breakfast featuring home baked pastries, mini egg and bacon roll and a variety of tropical fruits.

600

DINNER AT THE MAIN POOL

Enjoy an intimate dinner under the stars at our Main Pool. We arrange candles around the pool to make your special dinner an unforgettable experience

1,200

INDONESIAN TASTING DINNER

A culinary experience tasting different dishes from the Indonesian Archipelago. The selection of 10 dishes will be discussed with chef to suit your personal tastes. This menu can be experienced in a unique setting at Main Pool or at The Terrace restaurant.

1,200

FOR BOOKINGS

Please dial your guest assistants on "1"

PRIVATE DINING MENU

Rp. '000

BREAKFAST

FRUITS, CEREALS, YOGHURT

BIRCHER MUESLI 90

With grated apple, hazelnuts, yoghurt & strawberry salsa

TOASTED MUESLI 130

Dried strawberry & apple muesli with raspberry yoghurt

TROPICAL FRUIT PLATE 105

Selection of seasonal local fruits

FRUIT SALAD 100

Diced tropical fruits with fresh mint

SELECTION OF CEREALS 80

Special K, Rice bubbles, Cornflakes or Sultana bran
with fresh strawberries or sliced banana

OATMEAL PORRIDGE 90

With brown sugar & cinnamon

TOAST, PASTRIES, BREAD

SELECTION OF TOASTS 75

Choice of white, brown multigrain, sourdough ciabatta
or raisin cinnamon loaf

PASTRY BASKET 145

Fruit Danish, Muffin, Pain au Chocolat & Croissant

EGGS

BACON & EGGS ANYSTYLE 95

Grilled bacon with eggs of your choice & toasted ciabatta

EGGS BENEDICT 165

Grilled ham on English muffins with poached eggs & hollandaise

EGG WHITE OMELETTE 105

With mixed lettuce & papaya chutney

BAKED EGGS 165

With bacon, spinach, onion, eggs, cream & parmesan

Rp. '000

BACON & EGG BURGER

160

With sliced avocado and tomato & basil salsa

CROQUE MADAME

175

Toasted sandwich with ham, fried egg & gruyere cheese

HUEVOS RANCHEROS

185

Spicy Mexican beans with crispy tortilla, poached egg, avocado, crème fraiche & jalapeno chili

PANCAKES

Plain with side of butter & maple syrup

105

With cinnamon banana, berry compote, vanilla gelato & maple syrup

135

SIDE ORDERS

Chicken sausages

65

Bacon, potato roesti

50

Grilled tomatoes, sautéed spinach, button mushrooms

40

INDONESIAN BREAKFAST

NASI GORENG

110

Stir fried rice with chicken & vegetables

MIE GORENG

110

Stir fried egg noodles with chicken & vegetables

BUBUR AYAM

75

Rice porridge with chicken, egg & crispy shallots

JUICES & SMOOTHIES

NUSA DUA SUNRISE BLEND

85

Blend of banana, mango, papaya & tangerine juice

FRESH FRUIT JUICES

75

Orange, pineapple, watermelon, papaya, apple or strawberry

FRESH VEGETABLE JUICES

75

Carrot, beetroot, tomato or capsicum

HEALTHY JUICE

75

Beetroot, carrot, orange & apple

	Rp. '000
SMOOTHIES	85
Papaya, banana or strawberry	
SOY MILK SMOOTHIE	85
With banana, papaya & orange juice	
GREEN SMOOTHIE	90
Blended mango, banana, raspberries & spinach	
COFFEE	
ILLY COFFEE	
Espresso, Long Black	55
Cappuccino, Cafe Latté	65
(De-cafeinated available upon request)	
BALI COFFEE	55
Plunger of Balinese coffee	
ICED CAPPUCINO	75
Shot of coffee with milk, ice, cinnamon & cream	
TEA	
TRADITIONAL TEAS	60
Pot of Earl grey or English breakfast tea	
SPECIALTY TEAS	60
Pot of Darjeeling, Jasmine Green tea, Chamomile, Jasmine, Rosella, Fruit De La Passion, Vanilla, Jardine Bleu, Pomme D'Amour Blend	
FRESH TEAS	40
Pot of Ginger, Lemongrass or Mint	

ALL DAY DINING

Rp. '000

WESTERN

	GAZPACHO SOUP	140
	Chilled spicy tomato soup with avocado sorbet & basil oil	
✓	HUMMUS	110
	Chic pea dip with kalamata olives & grilled pita bread	
✓	VEGETABLE SALAD	160
	Mixed leaves with cherry tomatoes, cucumber, radish, carrot fennel & lemon dill dressing	
✓	COUSCOUS SALAD	180
	Israeli couscous with grilled eggplant, roasted capsicum, harissa, mint coriander & yoghurt	
✓	PANZANELLA SALAD	180
	Grilled sourdough with cherry tomatoes, olives, cucumber, garlic, capers, extra virgin olive oil & red wine vinegar	
✓	ROCKET SALAD	160
	Rocket leaves with pomello, parmesan, pine nuts & lemon mustard dressing	
	SMOKED CHICKEN SALAD	195
	Smoked chicken breast with mixed leaves, avocado, red onion, cherry tomato & lemon herb vinaigrette	
✓	SPAGHETTI	235
	With prawns, dried chili, capsicum, confit garlic, basil & baby spinach	
	YELLOW FIN TUNA STEAK	240
	Grilled rare with Greek salad & lemon dressing	
✓	PIZZA SELECTION	
	Margarita - cherry tomatoes, mozzarella & basil	165
	Pepperoni - cherry tomatoes, spicy pepperoni, mozzarella & mint	190
	WAGYU BEEF BURGERS (served with French fries)	
	Hamburger with onions, lettuce, tomato & pickles	200
	Wagyu beef pattie with cheese, bacon, bbq sauce, lettuce & tomato	260
	BEER BATTERED FISH (served with French fries)	200
	Turmeric & coriander beer battered 'fish of the day' with tartare sauce	
	CLUB SANDWICH (served with French fries)	195
	Toasted white bread with grilled chicken breast, bacon, egg, cheese, tomato & lettuce	
	SIDE ORDERS	70
✓	Tomato, mozzarella & basil salad with olive oil & balsamic	
✓	Organic green salad with lemon vinaigrette	
	French fries	
✓	This dish can be made vegetarian on request	

All prices are expressed in thousands of Rupiah
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Rp. '000

INDONESIAN

SAMBAL BE TONGKOL

Char-grill fresh tuna salad, shallot, chili and kaffir lime

170

✓

NASI CAMPUR

Selection of Balinese and Indonesian specialties served on one plate

200

✓

NASI GORENG

Wok- fried rice with chicken or prawns topped with fried egg

170

✓

MIE GORENG

Wok-fried egg noodles with chicken or prawns and vegetables

170

IKAN BAKAR

Grilled barramundi fillet with torch ginger, lemongrass, chili & shallot sambal

250

THAI

✓

SOM TAM

Spicy green papaya salad with chili, roasted peanut & grilled chicken

180

YAM SOM O POU NIM

Crispy soft shell crab with spicy pomello salad & lime leaf oil

195

✓

KHOW PAD GAI

Thai fried rice with chicken, fried egg, bean sprouts & spring onion

150

✓

PAD THAI GOONG

Stir-fried rice noodles with prawns, bean sprouts, peanut & tamarind sauce

240

✓

GAENG KHEOW WAN GOONG RUE GAI

Spicy green curry of prawns or chicken with long bean, eggplant & Thai basil

295

✓

This dish can be made vegetarian on request

DESSERTS

	Rp. '000
AMANUSA CHOCOLATE CAKE	90
Flourless chocolate cake, raspberry sauce & mocha ice cream	
LEMON TART	75
With strawberry & thyme compote	
MANGO PARFAIT	80
With white chocolate, almond praline & mango coulis	
ICE CREAM (per scoop)	43
Chocolate, strawberry, vanilla or honeycomb	
SORBET (per scoop)	43
Lemon, coconut, pineapple, blood orange, passion-fruit, lychee, peach or mango	
KLAPPERTART	80
Warm young coconut, raisin & cinnamon tart with vanilla sauce	
DADAR GULUNG	75
Balinese crepes with grated coconut & palm sugar	
KUAY TORD	75
Crispy fried bananas in coconut batter & sesame seeds with vanilla ice cream	
KHAW NIAW MAMUANG	80
Mango sticky rice with coconut milk	

DINNER FROM THE TERRACE

INDONESIAN

SOUPS

Rp. '000

- ✓ **SOP JAMUR** 145
Mushroom & coconut broth with tofu, celery leaf & crispy shallots

- SOTO AYAM** 150
Chicken broth with glass noodles, fried shallots, celery & lime

- RAWON SAPI** 170
Javanese beef broth with bean-sprouts, chili & tomato

STARTERS

- ✓ **GADO – GADO** 160
Indonesian vegetable salad with fried tofu, egg & peanut sauce

- ✓ **LUMPIA SAYUR** 160
Vegetable & mushroom spring rolls with sweet & sour sauce

- SATE LILIT** 160
Minced seafood & lemongrass satay with sambal selection

- MARTABAK AYAM** 170
Savory chicken pastries with pickled cucumber & spicy dried sambal

- UDANG KELAPA SALADA** 180
Grilled prawns with roasted coconut, turmeric dressing & lemon basil

MAINS

- PANGGANG UDANG GALAH** 110/100gm
Grilled Royal tiger prawns with Balinese seafood paste & vegetable salad


- IKAN BAKAR** 250
Grilled 'fish of the day' with torch ginger, lemongrass, chili & shallot sambal

- ✓ **ISI LAUT PEDAS** 285
Seafood curry with prawns, mussels, squid & fish



- TONGSEN AYAM** 250
Spicy grilled chicken curry with tomato & cabbage

- GULAI KAMBING** 305
Javanese lamb curry with lemongrass, cardamom & coconut milk

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

	Rp. '000
BEBEK BETUTU	305
Balinese slow roasted duck in palm bark with cassava leaf	
TERIK DAGING	305
Grilled beef curry with galangal, garlic, turmeric & lime leaf	
 This dish can be made vegetarian on request	

VEGETABLES

 PELECENG KANGKUNG	65
Steamed Balinese water-spinach with spicy tomato sambal	
 TEMPE MANIS	55
Crispy fried bean-curd with sweet soy sauce & chili	

THAI

SOUPS

TOM KHA GAI	165
Chicken & coconut milk soup with lemongrass & galangal	
 TOM YAM GOONG 	180
Hot & sour prawn soup with lime leaf, lemongrass & lime	

STARTERS

GAI HOI BAI TOEY	150
Deep fried chicken in Pandan leaf with ginger, garlic & coriander	
LATIANG	165
Egg spring roll with pork, prawn, coriander & chili	
KA NOM JEEB	170
Steamed prawn dumplings with soy dipping sauce	
NUEA NAM TOK	185
Salad char grilled beef with shallots, roasted chili, lime & fresh mint	
YAM SOM O POU NIM 	200
Crispy soft shell crab with spicy pomello salad & lime leaf oil	
YAM PED YANG	200
Roasted duck salad with pickled ginger, celery & chili	

MAINS

GOONG YAANG NAM PRIK PAO KUB SOM TAM 110/100gm

Grilled Royal tiger prawns with chili jam & papaya salad

PLA GAO NAM SAM ROD 300

Deep-fried whole barramundi with three flavored sauce

PLA NEUNG NAMMAN HOI 295

Steamed 'fish of the day' with oyster sauce & ginger

✓ **GANG SAP NOP GAI** ✈ 240

Chopped chicken with yellow curry, ginger & lime leaf

GAENG PED BHED YANG ✈ 315

Red curry of roasted duck with pineapple & Thai basil

GAENG MASSAMAN NUEA 305

Massaman curry of wagyu beef with potato, peanuts & crispy shallots

VEGETABLES

✓ **PAD PAK RUAM** 140

Stir-fried mixed vegetables with oyster sauce

✓ **PAK BUNG FAI DAENG** 105

Stir fried morning glory with garlic, bean paste, chili & oyster sauce

✓ **KHAI JIAW** 95

Thai omelet with spring onion, tomato, onion & soya sauce

✈ This dish is served spicy

✓ This dish can be made vegetarian on request

WINE SELECTIONS

Please inform our staff if you are interested in viewing our extended wine list

Rp.'000

CHAMPAGNE & SPARKLING WINE

NV	Brut Réserve by Billecart-Salmon (375 ml)	France	1,000
NV	Brut Reserve by Billecart Salmon	France	1,900
1998	Comtes De Champagne "Blanc de Blancs" by Taittinger	France	3,900

SAUVIGNON BLANC & SANCERRE

2009	Bel Echo, Marlborough	New Zealand	995
2007	Sancerre by Jean Max Roger, Loire (375ml)	France	920

RIESLING

2007	Riesling "Julius" by Henschke, Eden Valley	Australia	1,350
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UNIQUE VARIETALS & WHITE WINE BLENDS

2007	Albarino by Lagar de Cervera	Spain	1,075
2006	'Leda Bianco' by Giancarlo Aneri	Italy	1,225

CHARDONNAY & CHABLIS

2009	Tabali, Limari Valley	Chile	760
2009	Chablis by Louis Latour	France	960

ROSÉ

2008	Sangiovese by Dominic Versace, Adelaide Plains	Australia	1,150
2008	Pinot Rosé by Bird in Hand, Adelaide Hills	Australia	1,050

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PINOT NOIR

2008	Yarra Burn, Yarra Valley	<i>Australia</i>	1,400
2007	Bouchard Père et Fils, Bourgogne	<i>France</i>	1,150

MERLOT

2008	'Promis' by Ca' Marcanda, Tuscany	<i>Italy</i>	1,350
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CABERNET SAUVIGNON & BLENDS

2005	Honig Winery, Napa Valley	<i>California</i>	1,200
2006	Mercury Lane	<i>California</i>	995

SHIRAZ

2006	Côte Rôtie by Pierre Gaillard	<i>France</i>	1,950
2005	'Grange' by Penfolds	<i>Australia</i>	9,000

UNIQUE VARIETALS & RED WINE BLENDS

2004	Vino Nobile Di Montepulciano By La Ciarliana	<i>Italy</i>	1,200
2002	Neblus by Vina Casablanca	<i>Chile</i>	1,150
2006	Zinfandel by Girard Winery	<i>California</i>	960

BORDEAUX & BORDEAUX BLENDS

2001	Château Brainare, Duluc Ducru, St. Julien	<i>France</i>	2,850
1994	Chateau Latour, Pauillac	<i>France</i>	9,500

DESSERT

2007	Brachetto d'Acqui "Rosa Regale" by Banfi, Piedmont	<i>Italy</i>	475
1996	"Vin Santo" del Chianti Classico by Isola e Olena, Tuscany ^(375ml)	<i>Italy</i>	1,330

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