

K E L U S A  
THE  
UBUD

**A WORLD OF  
EXQUISITE  
TASTES AND  
ENDLESS  
DELIGHT  
AWAITS**

Make each mouthful a celebration.

Dreamed up by Chef Iwan Sutrisno and his talented team, aimed for dinners to indulge in some of Bali's finest local produce served up with flair.

You can look forward to a wholesome dining experience with dishes that merge elements of surprise, modern Indonesian cuisine with a twist and locally-sourced quality ingredients.



LUNCH / DINNER

MENU SELECTION

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Gado Gado



Sambal Be Tongkol



Balinese Bouillabaisse



## T O S T A R T

<b>SAMBAL BE TONGKOL</b>	90
Tuna salad with shallot, lemongrass, chili, local basil	
<b>SATE CAMPUR</b>	100
Trio Balinese satay, pickles, crispy shallots, sambal selection	
<b>BETUTU CANNELONI</b>	100
Betutu chicken, tomato, burnt mozzarella, sambal matah	
<b>MELANZANE</b> 	80
Aubergine, tomato, burnt mozzarella, wild rocket, balsamic	

## F R E S H & H E A L T H Y

<b>GADO GADO</b> 	80
Bedugul vegetables, citrus peanut, quail egg, tempe crumble	
<b>LAWAR AYAM</b>	90
Balinese chicken salad, long beans, coconut, base genep	
<b>CLASSIC CAESAR</b>	90
Marinated romaine, bacon crisps, parmesan, garlic croutons, cured egg	

## S O U P

<b>BALINESE BOUILLABAISSE</b>	120
Spiced broth, soffrito, mixed local seafood, tomato, kaffir lime	
<b>SUP BUNTUT</b>	150
Braised oxtail, aromatic broth, fried shallots, potato chips	

 Vegetarian

 Vegan

Prices are in thousand Rupiah.  
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Tuna Sambal Matah



Cakalang Woku



Nasi Goreng Buntut



## THE MAIN

<b>SATE AYAM</b>	140
Sate lilit, peanut sauce, rice crumble, roasted shallots, glazed carrots	
<b>TUNA SAMBAL MATAH</b>	150
Penne pasta, spiced tuna, sambal matah, gremolata	
<b>CAKALANG WOKU</b>	150
Grilled tuna, spicy turmeric broth, charred leek, confit tomatoes	
<b>PAN SEARED BARRAMUNDI</b>	160
Polenta cake, wild mushrooms, sautéed spinach, beurre noir	

## PASTA / RICE

<b>SPAGHETTI AGLIO E OLIO</b> 	130
Roasted garlic, chile de árbol, parsley, extra virgin olive oil	
<b>NASI GORENG BUNTUT</b>	160
Stir-fried rice, pulled oxtail, shrimp paste, vegetables, beef satay	
<b>BAKMI GORENG</b>	140 / 150
Stir-fried egg noodle with chicken or prawn, vegetables, fried egg	

## BISTRO GOURMET

<b>BEEF BURGER</b>	160
Cheddar cheese, fried egg, red onion, BBQ sauce, pommes frites	
<b>MARGHERITA PIZZA</b> 	130
Sliced tomatoes, mozzarella, fresh basil, extra virgin olive oil	
<b>FRUTTI DE MARE PIZZA</b>	160
Tomato sauce, mixed seafood, fresh basil, grated cheese, olive oil	
<b>BUNTUT PIZZA</b>	150
Pulled-braised oxtail, peanut sauce, pickled vegetables, fried shallots	
<b>TUNA SAMBAL MATAH PIZZA</b>	150
Grilled tuna, fresh slaw, chili-lemongrass dressing, basil	
<b>CHICKEN PARMIGIANA</b>	150
Chicken au gratin, onion, tomato salad, balsamic vinaigrette	
<b>STEAK N FRIES</b>	190
Australian striploin, duck-fat fries, tomato, herbs-crushed butter	

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Bubur Injin



Colenak



Gethuk



Kolak Pisang



## SWEET ENDING

<b>BUBUR INJIN</b> <span>🌱</span> <span>🌱</span>	70
Sweet glutinous rice, pearl tapioca, mango, coconut cream	
<b>COLENAK</b> <span>🌱</span> <span>🌱</span>	65
Fermented cassava, sweet coconut, citrus palm sugar caramel	
<b>GETHUK</b>	90
Sweet cassava, vanilla custard, mixed-nuts crumble, vanilla ice cream	
<b>KOLAK PISANG</b> <span>🌱</span> <span>🌱</span>	70
Caramelized banana, pearl tapioca, pandan jelly, vanilla croutons	
<b>SEMIFREDDO</b> <span>🌱</span>	90
Peanut butter, caramel popcorn, almond tuile, chocolate sauce	
<b>POACHED PEAR</b> <span>🌱</span>	90
Spiced cranberry, star anise, chantilly cream, shortbread	

🌱 Vegetarian

🌱 Vegan

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# B E V E R A G E S

M E N U   S E L E C T I O N





## SIGNATURE COCKTAIL

### GROOVY FLAMINGO 140

A vodka and rum based cocktail with hints of cherry, pineapple, and passion fruit for a long finished refreshing taste.

### PASSIONITHA 140

Rich mint and citrusy gin based cocktail with lemongrass-ginger sweet infusion, crowned with signature fruit and vanilla foam.

### POPCORN SOUR 140

A great popcorn implemented vodka sour served before or after your great lunch.

### BERRY CHILL 140

A strong blend rum based cocktail with citrusy lime and mix berries, refreshing and chilling your body to start an afternoon.

### SAMSARA SNIFTER 140

Strong combination of tequila and a homemade lemongrass-ginger sweet infusion, ginger beer, and topped with vanilla passion foam.

## SIGNATURE MOCKTAIL

### JASMINE PEARL MOODS 70

Chilled jasmine pearl tea with raspberry, mandarin and fresh mango pure, shaken and served long.

### BANANA COOLER 70

Banana, thyme-honey, passion fruit, pressed orange, natural yoghurt, and shower of nutmeg, blended and served long.

### HOMEMADE LEMONADE 70

A fresh rosemary and cucumber infused freshly made lemonade, a great way to satisfy your thirst in a sunny day.

### MINT LEMONITHO 70

A magic combination of non-alcohol mojito in our refreshing version of a crown of lemonade vanilla passion foam.

### BERRY DETOX TEA 70

Herbal berry caffeine free infusion with lime and vanilla syrup for natural sweetness that insures your iced tea is pure and simple.

### GINGER DETOX TEA 70

A ginger and cayenne in this tea will help your digestion, boost metabolism and give you a jump start on a spring diet.

### HIGH PROTEIN SHAKE 70

A complete refreshing shake with soya milk, blueberry and mango, designed to bust your energy without the extra calories.

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## THE CLASSIC

CAIPIRINHA	120
CAIPIROSCA	120
COSMOPOLITAN	120
CUBA LIBRE	120
DAIQUIRI	120
LONG ISLAND	120
MANHATTAN 125	120
MARGARITA	120
MARTINI	120
MOJITO	120
MOSCOW MULE	120
NEGRONI	120
OLD FASHIONED	120
TEQUILA SUNRISE	120

## VODKA

GREY GOOSE	140
CIROC	160
VIBE	100

## WHISKEY

THE GLENLIVET	160
GLENFIDDICH	160
CHIVAS REGAL	140
JW BLACK LABEL	110
JW RED LABEL	140
JAMESON	140
OLD BUSHMILLS	135
JIM BEAM	100
JACK DANIELS	120

## GIN

TANQUERAY	120
HENDRICK'S	160
BOMBAY SAPPHIRE	120
BEEFEATER	120

## COGNAC & BRANDY

MARTEL VSOP	180
ST. REMY VSOP FRENCH	120

## TEQUILA

DONJULIO REPOSADO	230
PATRON XO COFFEE	125
VIBE	100

## LIQUEURS

BAILEYS IRISH CREAM	100
CAMPARI	100
BOLS BLUE CURACAO	100
BOLS AMARETTO	100
BOLS BUTTER SCOTCH	100
BOLS LYCHEE	100
BOLS CERRY BRANDY	100
MARTINI DRY	120
MARTINI ROSSO	120
COENTREAU	120
MIDORI	120
GALLIANO YELLOW	120
VACARRI SAMBUCA	100
D.O.M. BENEDICTINE	120

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## HEALTHY

FRESHLY JUICE	50
CHILLED JUICE	40
MILK SHAKES	60
SMOOTHIES	60
FRESH YOUNG COCONUT	35

Ask your server for the selection of juices / shakes / smoothies

## COFFEE

BLACK COFFEE	55
CAFE LATTE	65
CAPPUCCINO	65
ESPRESSO	50
DOUBLE ESPRESSO	60
MACHIATO	65
ICED AMERICANO	60
ICED CAPPUCCINO	65

## TEA

CHAMOMILE	55
EARL GREY	55
ENGLISH BREAKFAST	55
GREEN SENCHA	55
JASMINE	55
PEPPERMINT	55

## SPARKLING WATER

AQUA 380ML	50
SAN PELLEGRINO 500ML	65

## MINERAL WATER

AQUA 380ML	45
EVIAN 500ML	65

## SOFT DRINK

COKE	60
DIET COKE	60
GINGER ALE	60
SODA WATER	60
SPRITE	60
TONIC WATER	60

## BEER

BINTANG	65
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