

IN ROOM DINING

THE SAKALA RESORT BALI

BREAKFAST MENU from 06.00am – 11.00am

Selection of Cereals	40
Corn Flakes, All Bran, Frosted Flakes, Rice Krispies, Koko Krunch with whole, low fat milk or soybean milk	
Fresh Fruit Crêpe	65
Fresh mixed berries and mango with pure maple syrup	
Belgian Waffles	65
Crisp on the outside, whipped fluffy inside with maple syrup	
Bircher Muesli	40
Fresh apples, pears, berries, walnuts, raisins, yoghurt and honey	
Omelets	80
Fresh local organic eggs, cheese, spinach, mushrooms and capsicum	
Eggs Benedict	85
Poached eggs, ham, English muffin and Hollandaise sauce	
Eggs Florentine	85
Poached eggs, sautéed spinach, English muffin and melted white cheddar sauce	
Nasi Goreng	90
Jasmine rice, vegetables, seafood, fried egg, pickled vegetable slaw and tomato chili	
Mie Goreng	90
Fresh egg noodles, wok-fried with chicken, beef or seafood, cabbage leeks, carrot, fried egg, pickled vegetable slaw and tomato chili	
Bubur Ayam	80
Indonesian jasmine rice porridge, shredded chicken, leeks, fried shallots, fresh celery, peanuts, boiled eggs and chili soy sauce	
Local Organic Eggs	75
Prepared as you like with choice of: Chicken, beef or pork sausages, sautéed mushrooms, roasted tomato, baked beans, spinach or pork bacon	
Selection of Fresh Bakery Basket	80
Butter and chocolate croissant, Danish pastry, banana nut bread, fruit muffin, homemade white or whole meal toast, bagel or English muffin, mixed berry jam and pineapple marmalade	

(v) Vegetarian Gluten Free (gf)

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<p>Fresh Squeezed Juice Orange, Watermelon, Pineapple or Honeydew</p>	50
<p>Vitamin Booster and Cleanse</p> <p>Beetroot Boost Carrot, Apple, Orange, Beetroot and Celery Nutrients: Beta-carotene, Folic Acid, Vit B3, B6 and C, Calcium, Iron, Magnesium, Phosphorus, Potassium and Sulphur</p> <p>HI-NRG Orange, Guava, Strawberry Nutrients: Beta-carotene, Biotin, Folic Acid, Vit B3 and C, Calcium, Magnesium, Phosphorus, Potassium, Sodium and Sulphur</p> <p>Go Green Fresh Green Apple, Green Skin Cucumber, Celery, Lime Nutrients: Vit A, B6, C and K, Potassium, Pyridoxine, Folic Acid, Dietary Fiber and Niacin</p>	70
<p>Coffee Freshly-brewed Indonesian Meglio or Italian illy coffee. Tall black, cappuccino, café latte or espresso; all available decaffeinated</p>	60
<p>Tea English Breakfast, Earl Grey, Royal Darjeeling, Grand Jasmine, Snow Needles, Moroccan Mint, Pink Flamingo, Eternal Summer and Vanilla Bourbon</p>	60
<p>Chocolate Fresh Indonesian cacao, whole / fat-free milk or water with whipped cream</p>	50

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GRAZING

Thick Hand Cut Cajun Chips (v) (gf) Herb sour cream, tomato relish and rock salt	50
Vegetable Spring Rolls - 4 per serve (v) Sweet sour dipping sauce	40
Mushroom, Feta and Spinach Crostini - 2 per serve (v)	40
Meat Samosas with Mint Cucumber Tzatziki - 5 per serve	60
Salt & Pepper Calamari with Citrus Mayonnaise	60
Pulled Pork Jicama Slaw Sliders - 2 per serve	60
Crispy Rock Shrimp with Tartar Sauce	70
Chicken, Cheese and Jalapeno Quesadilla Sour cream and salsa	85
Martabak Asin Indonesian crêpe, beef, egg, leek and spring onion	50
Breaded Goats Cheese, Artichoke and Sun Dried Tomatoes Skewers - 3 per serve (v)	40
Parmesan Crisps (v)	60

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LIGHT MEALS

Soto Ayam (gf)	60
Indonesian traditional chicken soup, glass noodle, egg, shredded chicken, cabbage, tomato, fried potato and shallot	
Sup Buntut (gf)	125
Indonesian classic of beef oxtail soup, carrot, potato, tomato, fried shallot, celery, leek, nutmeg and cinnamon	
Chicken Salad (gf)	65
Shredded chicken salad, cucumber, chili, sweet pepper, sesame seed, bamboo shoot, coriander and sweet sour dressing	
Mac and Cheese (v)	65
Macaroni folded through velvety cheese sauce and truffle oil	
Farmhouse Salad (gf)	75
Fresh mozzarella, marinated artichokes, garden vegetables, watercress, feta cheese, smoked crispy bacon, basil, virgin oil and balsamic vinegar	
Caesar Salad	70
Romaine lettuce, bacon, garlic crouton, shaved parmesan, white anchovies and Caesar dressing (without bacon upon request)	
* Grilled or breaded chicken 100 gm (extra 30)	
* 3 Grilled jumbo Prawn - shell on (extra 55)	
Grilled Vegetable Panini (v)	80
Focaccia bread, sweet peppers, grilled eggplant, mushrooms, olives, mozzarella cheese and spinach	
* Bayonne Ham 100 gm (extra 30)	
* Chicken 100 gm (extra 30)	
Prawn Po' Boy Baguette	120
Crispy tempura prawns, lettuce, tomato, avocado and salsa verde dressing	

MAKE YOUR OWN PIZZA

Choose any 4 toppings from the following:

mozzarella • chicken • olives • mushroom • sweet peppers • onion •
pineapple • honey ham • fresh tomato • bacon • spinach • prawns •
smoked salmon • pulled pork

10" Pizza IDR 100 Additional toppings 20 each 18" Pizza IDR 200

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MAIN MEALS

Oven Roasted Chicken	140
Slow roasted chicken breast and leg, ratatouille, garlic and potato croquette, organic mixed vegetables and truffle oil	
Prawn Linguine	110
Grilled prawns, zucchini, sweet peppers, chili, garlic, pesto and fresh lime	
The Sakala Burger	115
Australian Harvey beef patty, cheddar cheese, sautéed onions, bacon, lettuce, tomato, pickles, ketchup, dijon mustard and fries	
Vegetable Penne (v)	80
Onion, leek, celery, peppers, courgettes, carrots, tomatoes, garlic and squash	
Beer Batter Fish and Hand-cut Chips	95
Local cod, tartar sauce, fresh lemon, crispy chips and a fresh rocket arugula side salad in lemon vinaigrette	
Char-grilled Beef Tenderloin (160 gm)	210
Australian Harvey beef tenderloin, potato au gratin, organic Vegetables, red wine sauce and caramelized shallot	
Pan-seared Tasmanian Salmon (gf)	165
Salmon fillet, endive and oyster mushrooms, zucchini veloute, broad beans, new potatoes, cherry tomatoes and orange balsamic vinaigrette	
Chinese Chicken with Black Pepper Sauce	90
Roasted chicken pieces, crushed black pepper, garlic, onion, capsicum, broccoli, oyster and soy sauce served with steamed rice	
Indonesian Beef Rendang (gf)	125
Slow braised beef in a rich coconut milk broth, lemongrass, ginger, chili, kaffir lime, turmeric and shallots served with stir-fried cassava leaves	
Wok Fried Vegetables with Tofu (v) (gf)	85
Oyster mushrooms, broccoli, baby corn, sweet red peppers, bok choy, garlic, onion, coriander, kecap manis and fresh tofu	
Side Dishes (v) (gf)	40
Mashed Potato / Garden Salad / Steamed Vegetables / Jasmine Rice / Creamed Spinach - Truffle Oil (extra 10)	

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DESSERTS

Mango Pudding Slow cooked mango with coconut milk, pearl tapioca and sorbet	70
Black Forest Chocolate biscuit pieces with Balinese vanilla ice cream, chocolate ice cream, sour cherry compote, whipped cream and almonds	85
Sorbet (per scoop) Coconut / mango / raspberry / soursop / kiwi / guava / snake fruit	25
Ice Cream (per scoop) Balinese vanilla / strawberry / chocolate	25
Chocolate Brownies Rich chocolate brownie topped with dark chocolate mousse, chocolate sauce, passionfruit coulis and a sprinkle of pistachio nuts	85
Apple Tart Baked apple, raisin and almond cream baked in a sweet crust pastry shell served with Balinese vanilla ice cream and butterscotch sauce	75
Banana Split Banana, one scoop of each ice cream - vanilla, strawberry and chocolate, Chantilly cream, chocolate syrup, caramel sauce and strawberry coulis	90
Tropical Fruit Dessert Crushed almond, melon, pineapple, longan, snakefruit, guava and orange juice	60

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KIDS MENU

Hot Dog	45
Served with tomato sauce and French fries	
Mini Cheese Burger	45
Served with tomato sauce and French fries	
Fish and Chips	45
Served with mayonnaise	
Chicken Nuggets	45
Served with tomato sauce and French fries	
Macaroni Cheese (v)	45
Spaghetti Meatballs	45
Tossed in homemade tomato sauce served with cheese on top	
Margarita Pizza	30
Serve with tomato sauce and mozzarella cheese (v)	
Nasi Goreng	30
Fried rice with chicken and fried egg	
Ice Cream (per scoop)	25
Vanilla / strawberry / chocolate	
Banana Split	40
With two scoops of vanilla ice cream and chocolate sauce	
Chocolate Brownie	40
With vanilla ice cream	
Fruit Salad	40
Made with seasonal tropical fruits (additional ice cream +15)	

Should you have any food allergies or intolerance, please inform your waiter

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