# Bali Bali Since 1986



## **TERMS AND CONDITIONS**

• MINIMUM CHARGE OF €9 PER PERSON ON FOOD AFTER 6PM ON GROUP BOOKINGS

• ALLERGY AWARE? \*\* PLEASE LET A MEMBER OF STAFF KNOW \*\*

• SOME DISHES MAY CONTAIN NUTS

• MINIMUM PAYMENT £10 ON CARD

• MAXIMUM OF 2 HOURS PER BOOKING ON BUSY PERIODS AND WEEKENDS

• THE MANAGEMENT RESERVED THE RIGHT TO REFUSE ADMISSION

• ALL PRICES ARE INCLUSIVE OF VAT

• 10%SERVICE CHARGE WILL BE ADDED TO YOUR BILL



• **Special Rijsttafe** - Feast of eight of the most popular dishes from the menu, which we vary seasonally. (Minimum Order for two people) £22.00 per Person

• **Rijsttafel** - A selection of Indonesian cuisine including seven carefully chosen dishes, which we vary seasonally. (Minimum Order for two people) £20.00 per Person

 Set Meal for Two - For those who are not familiar with our cuisine, we would recommend our "Set Meal for Two" Consisting of two starters, four main courses, dessert and coffee plus half a bottle of wine per person. £65 for Two
 Set Meal for Three or More - Consisting of three starters, six main courses, dessert, coffee plus half a bottle of wine per person. £34.50 per Person

Chef's Recommendations

• Bawang Putih Ayam - Fried crispy chicken wings with garlic and chilli £9.35

• Kuzy Ayam - Deep fried chicken topped with the chef's special sauce  $\pm 9.55$ 

- Orange Chicken Tender chicken breast topped with tangy orange sauce £9.55
- Thai Green Curry Chicken & Vegetables in a Thai spicy coconut curry £9.70
- Thai Duck Red Curry Coconut based, served with cherry tomatoes, pineapple and eggplant £10.70

(also available with Beef or Chicken)

- Tahu Telor Bean curd omelette served with soya gravy £10.20
- Garlic Sotong Deep fried battered squid with herbs, garlic and chilli £9.65
- Sambal Kambing Goreng Deep fried lamb chops cooked in medium hot chilli £10.80

Starters

• Prawn Crackers £2.70

• Indonesian Prawn Crackers £3.50

• Emping - Indonesian bitter crackers made from fruit £3.50

• Vegetable Lumpia - Crispy spring roll filled with potato and vegetables £2.80

• Lumpia - Crispy spring roll filled with prawns, chicken and vegetables £2.80

• Sup Daging Istimewa - Traditional Indonesian soup with beef, rice cakes, vermicelli and vegetables £4.45

- Sup Udang Spicy prawn coconut based soup £4.45
- Sup Kepiting Crab stick soup with sweetcorn £4.45

• Sup Sayur - Vegetarian soup £4.45

- Soto Ayam Mild chicken coconut based soup £4.45
- Tom Yum Goong Thai hot and sour soup with prawn and mushroom £5.60
- Perkedel Daging Indonesian potato croquette filled with mince beef and spring onion £5.70

House Specialties Starters

• Chef's Special Starter Platter for 2 - A well-presented selection of chicken sate, lumpia, prawn fritters, vegetable martabak, and crab claws on a bed of prawn crackers £15.20 for Two People

- Udang Goreng Tepung Prawn fritters served with chilli sauce £10.10
- Sate Skewers of tender chicken or beef marinated with our own spices, grilled gently and served with fresh cucumber; onions and savoury peanut sauce £8.70
- Martabak Udang Savoury Indonesian patties filled with prawns wrapped in rice paper contains egg £8.90
- Martabak Daging Savoury Indonesian patties filled with seasoned beef and wrapped in rice paper contains eggs £8.90
- Martabak Vegetable Savoury Indonesian patties filled with vegetables and wrapped in rice paper contains egg £8.90
  - Udang Tempura King prawns in tempura batter mix with breadcrumbs served with chilli sauce £10.10
     Perkedel Jagung Indonesian croquette filled with sweet corn and spring onion £6.50

House Specialities

#### **Poultry Dishes**

- Kari Ayam Medium hot Malaysian styled chicken curry £9.40
- Kalio Kental Padang style chicken breast cooked in coconut sauce £9.40

• Ayam Panggang Pacak - Tender marinated chicken topped with mild coconut sauce £9.40

- Ayam Semur Slices of chicken in Indonesian soya sauce £9.40
- Sambal Ayam Goreng Fried chicken cooked in chilli sauce £9.40
- Ayam Mente Chicken cooked with cashew nuts, mushrooms and baby corn £9.85

#### **Beef Dishes**

- Rendang Spicy beef cooked on slow fired, flavored with chilli and coconut £10
   Semur Daging Sliced beef cooked in Indonesian soya sauce £10
- Sambal Daging Goreng Sliced beef cooked in a medium hot chilli sauce £10
  - Kari Daging Beef cooked in medium hot Malaysian style curry £10
    - Pangek Daging Sliced beef cooked in hot and sour sauce £10
      - Dendeng Pieces of beef cooked dry in chilli (Hot) £10

#### Lamb Dishes

Kambing Masak Pedas - Marinated lamb chops, deep fried and cooked in a fresh hot, green chilli sauce £10.80
 Kambing Bakar - Lightly fried lamb chops served in chilli and sweet soya sauce £10.80
 Kari Kambing - Lamb chops cooked in Malaysian curry sauce £10.80

#### **Prawn Dishes**

• Udang Masak Pedas - Prawns fried with fresh hot green chilli £10.80

- Kari Udang Prawns cooked in medium hot Malaysian style curry £10.80
  - Udang Belado Prawns fried in medium hot chilli sauce £10.80
- Udang Mente Prawns cooked with cashew nuts, mushrooms and baby corn £10.80
   Udang Asam Manis Prawn fritters topped with sweet and sour sauce £11.25
- Tauco Udang Lightly fried prawns cooked with chilli and brown bean sauce £11.25

#### Squid Dishes

Gulai Sotong - Squid in a spicy coconut gravy £9.40
 Sambal Sotong - Squid fried in a medium hot chilli sauce £9.40

Sotong Semur - Squid cooked in Indonesian soya sauce £9.40

#### **Fish Dishes**

Ikan Masak Jeruk - Sweet and sour fish with a touch of lemon £11.35
 Kari Ikan - Deep fried fish in Malaysian style curry £11.35
 Ikan Masak Belado - Fish fried in medium hot chilli sauce £11.35
 Ikan Masak Pedas - Fried fish topped with hot fresh green chilli £11.35
 Ikan Tomato - Fish cooked with garlic, chilli and tomatoes £11.35
 All Fish above is Seabream

#### Rice & Noodle Dishes

Nasi Goreng Special - Egg fried rice with shredded chicken, King prawns, vegetables and chilli £9.85
 Nasi Goreng - Special fried rice with shredded chicken shrimps, eggs and peas £9.35

- Nasi Gurih Coconut rice garnished with fish, prawns, eggs, anchovies and pickled vegetables £10.35
  - Nasi Putih Steamed rice £2.70
    - Coconut Rice £3.50
    - Egg Fried Rice £3.30
  - Mee Goreng Spicy fried noodles with squid, beef, shrimps and fish cake £9.85
    - Plain Noodle Fried noodles with beansprouts £6.50

• Mee Hoon Goreng - Rice vermicelli fried with chicken, vegetables, shrimps, egg and fish cake £9.85

• Char Kway Teow - Broad rice noodles fried with shrimps, chicken, vegetables and egg £9.85

• Singapore Laksa - A spicy rice vermicelli based coconut soup with king prawns, fish cakes and vegetables £9.85

#### Side Dishes

Acar - Contains nuts - pickled vegetables £5.00
 Sambal Goreng Telor - Fried Eggs in chilli sauce £5.00

- Semur Telor Eggs cooked with Indonesian soya sauce £5.00
- Sambal Teri Kacang Anchovies with chilli and peanut £7.25

#### **Vegetarian Dishes**

Gado Gado - Tradational Indonesian salad served with peanut sauce £8.65
Sayur Lodeh - Mixed vegetables cooked in coconut milk broth £8.85
Oriental Vegetables - Seasonal – please ask for availability £9.50
Tahu Goreng - Fried beancurd and vegetables garnished with traditional peanut sauce £8.65

Cap Tjai - Stir fried mixed vegetable in soya £8.65
Sambal Goreng Terong - Aubergine cooked in chilli sauce £8.65
Kari Sayur - Mixed vegetables cooked in a medium hot malaysian style curry £8.85
Vegetarian Thai Green Curry - Mixed Vegetables in Thai spicy coconut curry £8.85

### Desserts

• Pisang Goreng - Banana fritters topped with honey syrup £3.75

- Rambutan Indonesian fruit in a light syrup £3.85
- Mango Fresh mango available seasonally £4.20
- Lapis Legit Traditional Indonesian layered cake £4.20
- Kue Dadar Indonesian coconut pancake served with coconut milk £4.20

# Wine List

White Wines – Bali Bali Selection	GLASS	BOTTLE
1. CHEVANCEAU WHITE, FRANCE	£4.50	£16.25
• CRISP, CLEAN GASCOGNE WHITE, EXCELLENT ON ITS OWN OR WITH FIS	H, SHELLF	ISH AND
WHITE MEATS		
2. SAUVIGNON BLANC, ECHEVERRIA, CHILE		£19.30
RIPE AND FULL BODIED WITH A HINT OF TROPICAL FRUIT		
3. PINOT GRIGIO SACHETTO, ITALY	£5.25	£18.50
SOFT FRUIT AND FULL FLAVOURED		
4. NATURALYS CHARDONNAY, FRANCE		£20.25
• 100% CHARDONNAY GROWN AND PRODUCED ORGANICALLY BY GERAR	DBERTRA	ND IN THE
		£21.80
<ul> <li>5. SAUVIGNON BLANC, SAINT CLAIR, NEWZEALAND</li> <li>A DELICATE AROMA OF TROPICAL FRUITS AND AN INTENSE FLAVOUR O</li> </ul>		
THROUGH TO A CLAEN AND FRESH FINISH	FRIFEFAS	SIONERUIT
6. GEWURZTRAMINER, DOPFF AU MOULIN, FRANCE		£24.30
LOVELY SPICY BOUQUET AND A RICE FULL FLAVOUR		DLHOU
7. CHABLIS 1ER CRU FOURCHAUME, FRANCE		£30.30
• FOURCHAUME IS DISTINGUISHED BY ITS POWER, ELEGANCE, BOUQUET	AND LENC	
	F BOTTLE	
• CLASSIC, CLEAN, CRISP AND STYLISH WINE, IDEAL WITH SEAFOOD		
Rose Wines	CLASS	
	GLASS	
9. ANJOU ROSE DOMAINE DEA CEDRES, FRANCE	£5.25	£18.50
A MEDIUM DRY ROSE BURSTING WITH SUMMER FLAVOURS		040 50
10. CHATEAU DE L'AUMERADE ROSE, FRANCE		£19.50
• TOP QUALITY DOMAINE BOTTLED ROSE AS CONSUMED ON THOSE LAZY		
		IOLIDAYS
		IOLIDAYS
Red Wines – Bali Bali Selection	GLASS	BOTTLE
	GLASS	BOTTLE
11. CHEVANCEAU RED, FRANCE	GLASS £4. <mark>5</mark> 0	BOTTLE £16.25
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11. CHEVANCEAU RED, FRANCE • THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY ANI	GLASS £4. <mark>5</mark> 0	BOTTLE £16.25
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Sparkling & Champagne	GLASS	BOTTLE
20. FAVOLA PROSECCO DOC EXTRA DRY, ITALY	£5.75	£21.00
• EVERYONE'S FAVOURITE SPARKLING WINE! FRESH AND CLEAN, WITH LI	VELY BUBE	BLES!
21. MOUTARD GRANDE CUVEE		£33.50
• FINE, RICH DEVELOPED NOSE WITH FRAGRANCES OF BUTTER, ALMOND	AND BRIO	CHE
22. MOUTARD PRESTIGE ROSE		£36.50
<ul> <li>A FRUITY FLAVOUR – A CHAMPAGNE FOR ANY OCCASION</li> </ul>		
23. PERRIER JOUET GRAND BRUT		£44.20
• FINE AND LIVELY BUBBLES, INVITING FRAGRANCE AND LINGERING FLAV	OUR	
24. BOLLINGER SPECIAL CUVEE		£50.30
• A SATISFYING, RICE AND FLAVOURFUL CHAMPAGNE SMOOTH IN TEXTUR	RE, VIBRAN	IT IN BALANCE
AND LONG ON THE FINISH		

Beverage List

Spirits & Liqueurs	%Vol	GLASS
• RUM MALIBU, BARCARDI, CAPTAIN MORGAN	21/37.5/40	£3.50
• MARTINI		
BIANCO, ROSSO, DRY	15	£3.50
CINZARO BIANCO	15	£3.50
• LIQUEURS & SPIRITS SAMBUCA, CONTREAU, DRANBUIE, PIMMS,	17-40	£3.50

AMARETTO, BAILEYS, TIA MARIA, GRAND MARNIER, TEQUILA, DUBONNET, CAMPARI, JIM BEAN, BENEDICTINE, SOUTHERN COMFORT

• PORT		
CROFT	20	£3.50
TAYLOR	20	£3.50
VINTAGE		£5.50
• BEERS		
SINGHA (THAI BEER)	5	£4.20
BINTANG (INDONESIAN BEER) SINGHA BEER	4.7	£4.50
SOFT DRINKS/ JUICES		
MANGO, GUAVA, PINEAPPLE, ORANGE, CRANBERRY, APPLE		£2.60
BOTTLED MINERAL WATER LARGE 750ML		£3.50
BOTTLED MINERAL WATER SMALL		£2.60
MIXERS – TONIC, SODA, BITTER LEMON, ETC.		£2.40
COKE, DIET COKE, FANTA, SPRITE		£3.00
COCONUT JUICE		£2.80 cans
		<u></u>
THE TARIK/ THE BOTOL		£2.80
ENGLISH TEA/ PEPPERMINT/ EARL GREY		£2.40
JASMINE/ GREEN TEA		£2.20
		£2.20
		£2.80
		£2.20
LIQUEUR COFFEE		£4.75