





BREAKFAST

JUICES, ETC

Banana smoothie
Freshly squeezed fruit & vegetable juices
Jamu shot (freshly juiced turmeric, ginger, lemon)
Fresh coconut juice

FRESH FRUIT SALAD

(Pineapple, watermelon, papaya, star fruit, rambutan, banana, salak, etc.)

CEREAL

Muesli, All-Bran, Just Right, Special K
Signature bircher muesli w grated apple & dried pineapple (24hr notice)
Yoghurt

COOKED BREAKFASTS

Sticky black rice served with coconut cream, ginger syrup and banana (24hr notice)

Banana crepes w palm sugar sauce & lime wedges

French toast, maple syrup & crispy bacon

Sautéed mushrooms w parmesan, baby spinach & thick toast (French rye/whole grain)

2 eggs (fried/omelette/poached/scrambled eggs on toast (French rye/whole grain)

Creamed sweet corn w buttermilk pancakes & bacon (minimum 2 serves)

ACCOMPANIMENTS

Crispy bacon x 3 pieces

Baked beans; Tomato and onion confit; Tomato & chilli jam; Mushrooms

THICK TOAST AND CROISSANTS

(French rye or whole grain toast; Beerenberg honey, marmalade, strawberry jam)

BEVERAGES

TWININGS TEAS (English Breakfast, Peppermint, Jasmine green tea, Pure Camomile)

HERBAL TEA (fresh ginger, cinnamon stick, fresh cut lemon grass, lime and honey (optional) - 20 minutes)

GINGER TEA (ginger, honey, lime)

KOPI BALL: from Arabica coffee trees grown in the highlands of Bali

SUNGAI's signature hot chocolate (per 150ml cup/glass) (50,000 Rp)

[Milk and dark chocolates (Lindt: 70% cocoa) a la` Angelina's/ Ladurée, Paris

TWG TEAS (French Earl Grey, English Breakfast) (25,000 Rp)

NESPRESSO: Dharkan, Arpeggio Decaffeinato, Fortissio Lungo (25,000 Rp)

[Espresso, long black, flat white, cappuccino, latte, macchiato with full cream, light or soy

Alcoholic:

Bloody Mary (Virgin N/C) (90,000 Rp)

Breakfast (marmalade) martini (110,000 Rp)



CANAPES/HORS D'OEUVRES/SNACKS

Lamb spring rolls with hoisin dipping sauce
Mango and prosciutto skewers
Chipolatas with homemade barbecue sauce
Lemongrass chicken sticks
Gingered chicken and sweet corn soup (served in tiny cups)
Chicken satays with peanut sauce
Minced seafood satay
Thai lon with prawns (spicy) served on Asian soup spoons (compliments Spirit House,
Noosa, QLD)
Coconut prawns
Chilled avocado soup shots with fresh prawns
Blinis with smoked salmon, sour cream, fish roe and coriander
Scallop salad with chilli paste and coconut served on Asian soup spoons
Lime and cashew barramundi rolls with Chinese black vinegar dipping sauce
Betel leaves with salmon, galangal and salmon roe
Thai fish cakes
Ceviche with coconut dressing
Tempura fish pieces with naam jim
Fries with parmesan and rosemary (serves 2)

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VEGETARIAN:

Spring rolls (fresh local vegetables) with Thai dipping sauce
Rice paper rolls (fresh local vegetables) with tamarind dipping sauce
Crispy potato wedges served with sour cream and sweet chilli sauce
Guacamole with sour cream and toasted tortilla chips
Corn fritters with gingered sweet chilli sauce
Chilled avocado soup shots (without prawns)



ENTRÉE/LUNCH/DINNER

SOUP

Gingered chicken and corn soup with bean sprouts
Chicken in basil and coconut broth
Spiced pumpkin soup with prawns and basil (Spirit House)
Singaporean chicken laksa (coconut curry noodle soup w rice and yellow wheat noodles)
Tom Kha Gai (chicken and coconut milk)
Chilli tofu in coconut broth with sweet potato and Chinese broccoli or bok choy

SANDWICHES

Cheese toastie
(Cheddar and mozzarella cheeses within golden buttery French rye bread)

CHICKEN/DUCK

Pad Thai with chicken
Bar BQ chicken with green chilli and lime dressing
Green chicken salad
Kung Pao chicken with Asian salad and ginger relish
Shredded chicken with jackfruit (compliments Bumbu Bali)
Nasi goreng (optional egg on top) served with deep fried chicken
Duck nasi goreng (optional egg on top)
Chicken salad with chilli-coconut milk dressing
Vietnamese chicken salad
Chicken and coconut curry served with coconut rice
Char-grilled palm-sugar chicken with green mango salad
Chicken burger with chilli sauce & shoestring fries
Crumbed chicken with lemon, garlic and herb butter

Duck or chicken:

Balinese duck curry (Bumbu Bali)
Bebek betutu (slow roasted, leaf-wrapped whole duck) served with crispy fried peanuts,
urap sayur (vegetable salad with coconut) and sambal
Duck pieces in rich coconut sauce (Kalio Bebek) served with Rujak
(spicy Indonesian fruit salad)
Red duck curry

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ENTRÉE/LUNCH/DINNER

PASTA/NOODLES/PIZZA

Spaghetti fried with lime, prosciutto, chilli, capers, and rocket with feta
Rigatoni ragu bolognese (beef and pork mince)
[Guests to select the red wine for use in this dish]
Pad Thai with chicken (rice noodles)
Margherita Pizza
(thin crust: house-made cherry tomato/oregano/basil sauce
topped with mozzarella cheese and fresh basil)

PORK

Spicy salad of caramelised pork
Caesar salad with prosciutto, parmesan, eggs
Fried sweet pork belly with green mango and chilli palm sugar dressing
Soy-glazed pork cutlets with Japanese slaw
Parmesan and sage pork schnitzel with potato mash and radicchio
Pork sang choi bau in lettuce cups
Pork neck curry with roast peanuts and pineapple relish
Roast pumpkin, prosciutto and sage risotto
Grilled pork belly, lychee salad and chilli jam

BEEF

Steak sandwich with caramelised onions and fries
SUNGAI's beef burger (cooked to order) with French fries
Spicy beef salad (with soy and chilli peppers)
Mild coconut beef curry
Beef rendang
Steak frites (Australian rib-eye) served with béarnaise sauce
(+ rocket or baby spinach, fennel and parmesan salad and EVOO dressing)

LAMB

Lamb, baby spinach and roasted vegetable salad with warm honey/mustard/olive
oil/red wine vinegar dressing
Balinese lamb stew with yellow rice (compliments Bumbu Bali)



SEAFOOD

ENTRÉE/LUNCH/MAIN

Scallop salad with chilli paste and coconut
Tempura fish with Thai herb salad and naam jim
Fried rice with prawns, pineapple, green onion and coriander
Bento box: udon noodles and sweet potato in a spicy broth
with crispy pork belly,
tempura: prawns, onion rings, capsicum and egg plant

MAIN

Steamed barramundi with lime coconut sauce
Whole baby snapper steamed with Balinese spices
Red curry reef fish, pickled prawns and young coconut
Seared Tasmanian salmon with pink peppercorn/pickled ginger/lime
juice/coriander/lemongrass
Turmeric and coconut salmon curry
Crisp snapper and snake bean salad with Thai basil, soy and ginger
Crisp fish, green mango and roast coconut salad with sweet and sour chilli sauce
Seared Tasmanian salmon, bok choy, chilli and lime with lime and mint granita
Steamed barramundi or snapper with fresh ginger



VEGETARIAN

Quinoa power salad
(avocado, tomato, baby spinach, lemon juice, EVO oil)
Gado gado
Laksa with tofu, eggs and snake beans
Karedok (Indonesian vegetable salad with satay dressing)
Green mango salad
Kecap manis-glazed tofu and Asian greens
Crunchy Thai-style tofu and peanut salad
Sweet potato fritters with avocado puree
Pickled red onion salad
Red pumpkin curry
Roasted cauliflower salad with yoghurt dressing, herbs, puffed quinoa and almonds
Armando Percuoco: Linguine napolitana (fresh tomatoes, olive oil, garlic, basil, parmesan)
Spaghetti fried with lime, chilli, capers and rocket
Chilli tofu in coconut broth with sweet potato and Chinese broccoli or bok choy
Tofu with chilli jam, spring onions and Asian greens
Roast pumpkin risotto
Nasi goreng
Vegetable salad in peanut dressing (compliments Bumbu Bali Restaurant)
Bento box: udon noodles and sweet potato in a spicy broth with tempura onion rings, capsicum and egg plant
Fried ginger and peanut salad
Char-grilled pineapple wedges with chilli salt

ACCOMPANIMENTS

Roti Canai
Fried rice
Steamed rice
Stir-fried green vegetables
Snake beans with garlic
Urap sayur (vegetable salad with coconut)
Steamed coconut rice
Baked potato with sour cream
Fried potato wedges
Green salad with balsamic or vinaigrette dressing
Creamy mashed potatoes
Kacang polong manis (local sweet green peas)
Green peas



DESSERTS

Frozen chocolate panna cotta
Iced lemon mousse
Almond sable biscuits with lemon curd
Chilled lime cream
Coconut jellies with coconut caramel and minted pineapple
Fresh fruit platter served with vanilla bean ice-cream
Sticky black rice with coconut cream, ginger syrup and banana
Tapioca pudding with mango & palm sugar caramel
Balinese banana fritters with palm sugar sauce and vanilla bean ice-cream
Caramelised pineapple with chilli salt
Crepes Suzette (fine crepes in cognac/Cointreau/orange/butter sauce)
[+80,000Rp pp (min 2 pax)]
Affogato
(espresso coffee with vanilla bean ice-cream and Amaretto or Kahlua shots and
chocolate biscotti) [+40,000Rp pp]
Banana split with coconut ice-cream
Balinese banana crepes with palm sugar sauce and vanilla bean ice-cream
Local exotic fruits served with a ginger/cardamom and lime syrup with coconut
ice-cream
Chilli and vanilla syrup with fresh mango and vanilla bean ice-cream
Mango slushie with lychees and gin
Lemongrass and palm sugar panna cotta with orange and chilli caramel
Soft-centred chocolate puddings served with crème fraiche and salted caramel sauce
Pineapple and mango salad with kaffir lime caramel and amber ale jelly

AFTER DINNER

Nespresso coffee (cappuccino, latte, espresso, machiato, etc..) 25,000Rp
Bali coffee N/C

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Lemon sorbet vodka shots/Chocolate liqueur shots [+40,000Rp]
Chocolate samosas
Warm madeleines with lemon curd
Tiny melting moments joined with coffee glace icing
Baby lemon curd tarts
Home-made Toblerone chocolate truffles (milk or dark)
Vegan chocolate truffles
Klepon
(a local delicacy filled with liquid palm sugar and coated in freshly grated coconut)



BISCUITS/CAKES

Lemon curd tarts
Chocolate biscotti
Melting moments joined with coffee glaze icing
Almond sable biscuits
Chocolate chip cookies
Condensed milk chocolate chip cookies
Warm madeleines with lemon curd
Molten chocolate cake
Almond carrot cake: Swiss rublitorde (250,000)

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DRINKS (non-alcoholic), TEAS, COFFEES, CHOCOLATE

30,000:

Fresh coconuts in shell
Fresh coconut water, lime juice and passionfruit
Lemon and mint drink
Pineapple, ginger and mint juice
Virgin bloody mary (n/c at breakfast)
Sungai's signature cocktail without vodka
(palm sugar/lemongrass/lime juice/kaffir lime/soda water)
Freshly squeezed vegetable and/or fruit juices
Jamu shot (freshly juiced turmeric with lemon & ginger)

25,000:

TWG teas
Passionfruit iced tea
Nespresso coffee (cappuccino, latte, espresso, maciato, etc.)

N/C:

Twinnings teas
Sungai's herbal tea (20 minutes)
Ginger tea
Kaffir lime tea
Bali coffee

50,000:

SUNGAI's signature hot chocolate (per 150ml glass)
[Milk and dark chocolates (Lindt: 70% cocoa)]
[a la` Angelina's/Ladurée, Paris]



CHILDREN

Bali Babes

Bambino

Choice of freshly pureed or mashed fruits (banana, mango, apple, papaya, pineapple, watermelon)

Bambina

Choice of freshly pureed or mashed vegetables (potato, sweet potato, green peas, green beans, broccoli, sweetcorn)

Bambini

Puree of fresh fish, chicken or pork (can be mixed with your choice of vegetables)

Mama mia

Baby pasta to add to any purees

Pot shots

Petit Miam mini fruit yogurts

finger foods & snappy snacks

jelly belly

peanut butter & jelly sandwich

nutty butty

chocolate nutella sandwich (with or without sliced banana)

inner tubes

vegetable or chicken spring rolls with sweet chili dipping sauce

natty nachos

corn chips, tomato salsa, sour cream & grated cheese

holey moley

guacamole with sour cream & toasted tortilla chips

wedgies

crispy potato wedges served with sour cream and sweet chili sauce or ketchup

flying saucers

corn fritters with sweet chilli sauce

sweet potato fritters with avocado puree

soupa soups with soldiers

chicken & sweetcorn

fresh tomato soup (hot or cold)

Main street

fasta pasta

spaghetti, tubes, bows or twists with tomato, chicken or meat sauce

pic-a-pocket

toasted cheese sandwich with choice of cheese, ham, tomato, vegemite, or baked beans

doh-ray-mee

mie goreng noodles

what's up jack?

shredded chicken with jackfruit salad

drummers

crispy chicken drumstick with mashed potato & sweetcorn slices

burger bar

hamburger in a bun with french fries and salad

wrapasnappa

tempura fish & chips with tartar sauce or ketchup

baa baa black sheep

marinated lamp chops with mint jelly & baked potato

stick-em-up

six chicken satay with crackers, cucumber, & peanut dipping sauce

this little piggy

pork sausage with mash & peas, sweetcorn or broccoli

belt up

bacon, lettuce & tomato sandwich

mr nasty

nasi goreng with crackers, fried egg & crispy chicken drumstick

fingers & toes

breaded fresh fish or chicken strips

cockadoodledo

steamed chicken with rice

s' nice rice

fresh tomato or roasted pumpkin risotto

g' day

gado gado – mixed vegetables and boiled egg with peanut sauce

side lines

stir fried green vegetables

rice (fried or steamed)

potatoes (french fries, mashed, or baked)

vegetables (peas, sweetcorn, beans, broccoli, carrots & sweet potato)

fresh fruit slices

Full stops

banana split

Sliced banana with vanilla ice cream & chocolate sauce

chocs away

chocolate samosas dusted with icing sugar

iscream uscream

choice of vanilla, strawberry or chocolate ice cream

fruity tooty

fresh tropical fruit salad, sticks or slices

bananarama

balinese banana crepes with palm sugar sauce & vanilla ice cream

wibble wobble

jelly

fairy favourites

fairy bread shapes

pot shot

Petit Filou mini fruit yoghurts

gunge

Fresh fruit & chocolate fondue

Slurpers

moony

Milk shake (chocolate, banana, vanilla or strawberry)

surfers' special

Pineapple, orange & lime juice with (or without) ginger ale

monkey mania

banana, pineapple & coconut milk

jungle juice

Mango, pineapple & lime juice

s'lime

Fresh lime juice or lime soda

pip squeak

Shirley Temple

bubble trouble

Coke Float

squishy squashy

Lemon or lime squash

easy squeezy

Apple, mango, banana, watermelon, papaya, lime

groovy smoothies

Banana, orange, pineapple, mango....

fizzers

Coca cola, sprite, bitter lemon, ginger ale

rain

good old water!