

## UMA KALAI

## WESTERN DISHES

SOUP

## CREAMY TURNIP SOUP

Puree Turnip with Basil, Zucchini and Red Pepper

## APPETIZER

TUNA SASHIMI SALAD
Cucumber, Romain, Arugula, Red Radish, Fennel, Avocado with Japanese Dressing

## MAIN COURSE

BEEF TENDERLOIN
Grilled Beef with Sautéed Assorted Mushroom, Tomato Cherry,
Asparagus, Demiglace Sauce
OR
SEARED SALMON
Flake Salmon with Cauliflowers, Quinoa Tabbouleh, and Smoky Eggplant Pure

## CHOCOLATE MOUSE CAKE

## ONE BOTTLE OF WINE

TWO ISLAND MERLOT
OR
TWO ISLAND CHARDONNAY

## UMAKALAI

$U B \cup D, B A L I$

## LOCAL DISHES

SOUP
SOTO AYAM
Chicken in Spicy Light Turmeric Soup with Cabbage, Sprout and Egg

APPETIZER
LAWAR PAKU
Fern Tips and Chayote Salad Tossed with Aromatic Ginger, Garlic, Sambal Goreng, Kafir Lime and Grated Coconut.

MAIN COURSE

## AYAM KAMPUNG BETUTU

Slow Roasted Chicken with Balinese Spices, Cassava Leaf and Assorted Sambals

OR

## KALIO UDANG

Prawn Curry with Baby Corn, Tomato Cherry, Baby Bean and Lemon Basil

DESSERT
MANGO STICKY RICE PUDDING
Fresh Mango with Sticky Rice and Coconut Cream

ONE BOTTLE OF WINE
TWO ISLAND MERLOT
OR
TWO ISLAND CHARDONNAY

## UMA KALAI

UBUD, BALI

## VEGETARIAN DISHES

SOUP

## CREAMY TURNIP SOUP

Chayote Soup, Peanut, Lemongrass with Balinese Spice

APPETIZER
SAYUR URAP
Blanched Vegetables, Spinach, Sprout, Carrot, Beans, Cabbage Mixed with Spiced Grated Coconut and Kafir Lime

MAIN COURSE
NASI CAMPUR
Rice Dish with Vegetables, Rendang Tempe, Corn Fritter, Vegetarian Mix Satay with Assorted Sambal

OR
TAHU BALADO
Wok-Fried Tofu with Assorted Mushroom, Red Pepper, Tomato, Long Bean in a Mild Coconut Curry

DESSERT
LUPIS
Sticky Sice Parcel with Grated Coconut and Palm Sugar

ONE BOTTLE OF WINE

## TWO ISLAND MERLOT

OR

