

Should you have any food allergies or special dietary requirements, please inform our team.

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Appetizer

IDR 109,000
IDR 99,000
IDR 90,000
IDR 80,000
IDR 80,000
IDR 79,000
IDR 79,000



Balinese Fish Soup (Sop Gerang Asem) Pieces fish stew with Balinese aromatic spices

Chicken Soup (Soto Ayam)

Indonesian chicken soup with glass noodle, vegetable, egg, chicken, leek and fried shallot

IDR 80,000

IDR 70,000



Main Course

Grilled Baby Snapper (<i>Ikan Bakar Saus Padang</i>) Grilled whole baby snapper with sauce Padang style Served with natural white rice and vegetables	IDR 209,000
Grilled Honey Prawn (<i>Udang Bakar Madu & Pakis</i>) Grilled marinated honey prawn Served with natural white rice and sautéed local green	IDR 200,000
Simmered Snapper dan Clams (Ikan Kakap Merah & Kerang Asam Pedas) Simmered snapper and clams with tamarind and chili broth Served with natural white rice	IDR 180,000
Fried Noodle with Seafood (Mie Goreng Sari Laut) Homemade Indonesia fried noodle with prawn and squid, topped with fried egg, shrimp cracker, minced fish sate and condiment	IDR 160,000
Grilled Baby Chicken (Ayam Bakar Taliwang) 350 gram of charcoal grilled baby chicken, basted with garlic and shrimp paste, chili and candlenut Served with natural white rice	IDR 159,000



Main Course

Yellow Paste Beef (Be Sampi Mekalas)

Stew beef tenderloin with completed Balinese spice mixed Served with steamed rice and tossed garlic bok choy

Mixed Rice (Nasi Campur)

Traditional Javanese food with stewed beef in coconut milk, fried chicken, butter prawn, tempeh and tofu, spicy boiled egg, long bean in Balinese spice, cracker and sambal Served with natural white rice

Grilled Fish Fillet in Coconut Milk (Ikan Bakar Saus Santan)

Grilled fish fillet in coconut milk with tamarind paste, shallot, garlic, red pepper, turmeric, ginger, coriander and lemongrass Served with natural white rice

Indonesian Fried Rice (Nasi Goreng Ayam)

Chicken fried rice with chicken satay, grilled prawn topped with egg Served with pickle, sambal and shrimp cracker

Pork Belly Fried Rice (Nasi Goreng Babi)

Pork belly fried rice with pork satay, fried egg, crispy pork belly Balinese salsa and condiment **IDR 159,000**

IDR 139,000

IDR 139,000

IDR 139,000

IDR 139,000

Fried Pork Belly Aromatic Spiced

Main Course

Beef Rendang (Rendang Sapi) Slow simmer beef stew in coconut milk with turmeric leaf in spicy Padang style served with steamed rice	IDR 139,000
Duck Red Balinese Curry (Bebek Mekuah Masak Curry) Balinese red curry with roasted duck, Balinese grape, cherry tomato and pineapple, egg plant, local basil Served with steamed rice	IDR 139,000
Grilled Chicken Balinese Salsa (Ayam Sambal Matah) Grilled marinated chicken mixed with shallot, lemongrass, chili, lime leaf and served with steamed rice and Balinese veggie	IDR 139,000
East Bali Poached Chicken Chili Paste (Serosob Ayam) Poached chicken breast with chili paste served with steamed rice, Balinese veggie and topped with fried shallot	IDR 139,000
Fried Pork Belly Aromatic Spiced (Babi Goreng Base Bali) Overnight stew pork bell, fried top with Balinese sambal and Served with steamed rice and Balinese veggie	IDR 139,000
Mixed Skewers (Sate Campur) Mixed grilled Indonesian chicken, beef and pork skewers Served with peanut sauce and natural white rice	IDR 139,000



Main Course

Chicken Stew Manadonese Style (*Ayam Rica Rica Manado*) Chicken stew flavored with local basil, pandan leaf, lemongrass and chili served with natural white rice

IDR 129,000

King Prawn in Coconut Milk (Opor Udang)

King prawn in light coconut milk with candlenut and local root spice Served with natural white rice

Fish Curry (Gulai Ikan)

Fish fillet with spice paste of local basil, lemongrass and tomato Served with natural white rice

Grilled Mahi Mahi (Mahi Mahi Bakar)

Grilled mahi mahi fillet with marinated bay leaf, tomato and chili Served with natural white rice IDR 129,000

IDR 129,000

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