

Ocean Terrace

RESTAURANT

STEAK FROM THE GRILL

Short Beef Rib

310,000

Grilled and braised prime short beef ribs served with grilled vegetables, homemade potato wedges, and barbecue sauce

Braised Pork Rib 🐷

310,000

Braised pork spare ribs, served with grilled vegetables, homemade potato wedges, and barbecue sauce

Lamb Shank 🍷

410,000

Slow-braised Australian lamb shank, served with mashed potato, sautéed vegetables, caramelized onion, and lamb jus

Striploin MB 5 🍷

380,000

Grilled beef striploin served with asparagus, sweet corn, carrots, mushrooms, roasted potatoes, and a choice of black pepper or mushroom sauce

Tenderloin 🍷

450,000

Grilled beef tenderloin served with asparagus, sweet corn, carrots, mushrooms, roasted potatoes, and a choice of black pepper or mushroom sauce

Rib Eye MB 5 🍷

500,000

Grilled Australian beef rib eye served with asparagus, sweet corn, carrots, mushrooms, French fries, and Pizzaiola sauce



Chef's Recommendation



Vegetarian



Contains Seafood



Contains Pork



Spicy



Gluten Free



Contains Alcohol

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APPETISERS & SALADS

Fattoush Salad with Falafel and Hummus 🌿	80,000
Fattoush salad of cucumber, tomato, radish, bell peppers, onion, fresh parsley, mint, and lettuce, served with pita bread, falafel, and hummus	
Burrata Kimchi, Tomato Relish, Coriander Oil 🌿	120,000
Creamy burrata served with tangy kimchi, fresh tomato relish, and fragrant coriander oil	
Classic Caesar Salad 🥗🐼	130,000
Fresh baby romaine lettuce with crispy bacon and garlic croutons, tossed in homemade Caesar dressing, topped with anchovies, with a choice of tarragon-grilled chicken or prawns	
Salad Mexicana 🌿	80,000
A fresh mix of lettuce, tomatoes, corn, beans, and avocado, tossed with a zesty lime dressing	
Asian-Style Beef Salad ★	100,000
Marinated grilled Balinese beef tenderloin with cherry tomatoes, lettuce, cucumber, mint, coriander, and onion, tossed in a Thai-style lemongrass-chilli dressing	
Melanzane al Pecorino Bolognese ★	120,000
Breaded eggplant roll filled with Bolognese and mozzarella, served with tomato sauce and balsamic reduction	
Larb Moo (Thai Pork Belly) 🐼	100,000
Minced pork belly tossed with fresh herbs, lime juice, fish sauce, and toasted rice powder	
Tuna Tataki with Almond Cream and Dill Oil	100,000
Lightly seared tuna, sliced rare in the centre for a tender, fresh flavour, served with smooth almond cream for a mild nutty touch and finished with fragrant dill oil	
Som Tum (Thai Papaya) 🥗🌶️	80,000
Fresh shredded green papaya with grilled prawns, tossed in chilli, lime juice, fish sauce, and palm sugar	



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SOUPS

Onion Soup 🍃	90,000
Caramelised onion soup with rich broth, served with cheese croutons	
Lobster Bisque 🍤★	110,000
Creamy lobster soup with a touch of sherry, fresh herbs, and croutons	
Tom Yam Gong 🍲🌶️	110,000
Hot and sour prawn soup with fresh button mushrooms, fresh coriander, lemongrass, shallots, kaffir lime leaves, galangal, and fresh tomatoes	
Wonton Soup 🍲	90,000
Delicate dumplings filled with seasoned chicken and shrimp, served in a light, clear chicken broth with fresh greens	

PASTA

Pasta Carbonara with Chicken or Pork 🐷	130,000
A creamy egg-based sauce with parmesan and black pepper	
Spinach Ravioli 🍃★	130,000
Homemade ravioli filled with spinach and ricotta cheese, served with a creamy pumpkin cheese sauce	
Homemade Gnocchi with Pesto 🍃	120,000
Soft, house-made potato dumplings tossed in fresh basil pesto sauce	
Spaghetti Aglio e Olio 🌶️★	120,000
Spaghetti with sliced garlic, red chilli flakes, cherry tomatoes, basil, butter, and olive oil, served with croutons	
Add Prawns 🍤	160,000
Lasagne al Forno	160,000
Layered pasta with meat sauce and tomatoes, gratinated with mozzarella	
Ragù Bolognese Pasta	140,000
Tagliatelle served with a rich, slow-cooked meat sauce made from ground beef, tomatoes, and herbs	

POKE BOWLS

Chicken Teriyaki Poke Bowl	120,000
Grilled chicken glazed with sweet teriyaki sauce, served over rice with fresh vegetables	
Tuna Sashimi Poke Bowl 🍣	140,000
Fresh sliced tuna sashimi served over rice with fresh vegetables, light dressing and spicy mayo	
Golden Tofu Poke Bowl 🍱	110,000
Crispy golden tofu served over rice with fresh vegetables, light dressing and sesame sauce	

MAIN COURSES

Cap Cay	120,000
Chinese-style stir-fried vegetables with a choice of chicken or pork, served with steamed white rice	
Stir-Fried Chicken Cashew Nut (Gai Pad Med Mamuang) ★	120,000
Thai-style stir-fried chicken tossed with cashew nuts, mushrooms, dried chilli, capsicum, served with steamed white rice and sweet chilli sauce	
Sweet and Sour Chicken (Ayam Asam Manis)	140,000
Sliced chicken with cucumber, pineapple, bell pepper in sweet and sour sauce, served with steamed white rice and chilli oil.	
Chicken Teriyaki	140,000
Grilled chicken glazed with teriyaki sauce, served with vegetables and steamed rice	
Indian Butter Chicken ★	160,000
Chicken Indian-style with raita and pickles, served with basmati rice and paratha bread	
Lamb Kofta	190,000
Grilled minced lamb mixed with aromatic Middle Eastern spices and fresh herbs, served with warm pita bread and a side of fresh garden salad Accompanied by yoghurt or labneh sauce	
Brisket Massaman Curry	165,000
Tender beef brisket slow-cooked in a rich, mildly spiced Massaman curry with potatoes and aromatic herbs	
Pho Bo	150,000
A slow-cooked beef broth infused with traditional Vietnamese spices, served with tender beef slices, rice noodles, fresh herbs, bean sprouts, lime, and chilli for a perfectly balanced finish	
Stir-Fried Beef Basil (Pad Kra Pao) ★ 🌶	130,000
Thai-style stir-fried minced beef with basil, green beans, and chilli, served with a fried egg and steamed white rice.	

★ Chef's Recommendation 🌿 Vegetarian 🍣 Contains Seafood 🐷 Contains Pork 🌶 Spicy 🍷 Contains Alcohol

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MAIN COURSES

Prawn Mayonnaise 🍤	200,000
Deep-fried prawns with sweet mayonnaise and pak choy, served with garlic fried rice	
Pork Schnitzel 🐷	160,000
Crispy breaded pork cutlet served with roasted potatoes, sautéed mixed vegetables, and gravy sauce	
Chicken Scallopini	160,000
Pan-seared chicken with sautéed mixed vegetables, garlic mashed potatoes or fried ranch potatoes, served with lemon caper sauce	
Lemon Spring Chicken	150,000
Roasted half spring chicken with a light lemon-flavour skin, served with potatoes, vegetables and paprika sauce	
Chicken Parma	150,000
Crispy breaded chicken topped with tomato sauce and melted cheese, served with roasted potatoes and sautéed vegetables	
Beef Zurich ★	170,000
Sliced beef with mushrooms served with mushroom sauce and golden rösti potatoes	
Rinderroulade ★	180,000
A classic German dish of thinly sliced beef rolled with beef bacon, gherkin, onion, and mustard, then braised in a rich, flavourful gravy, served with mashed potatoes and vegetables	
Sausage Platter	190,000
Selection of three sausages, gently grilled and served with silky potato purée, braised red cabbage, mustard, and onion gravy	
Prawn Thermidor 🍤🍷	230,000
Grilled prawn with Thermidor sauce, sautéed mixed vegetables, and spinach, served with potato wedges	
Grilled Mahi-Mahi 🍤	160,000
Mahi-mahi fillet with lemon butter sauce, cherry tomato confit, served with crushed potatoes and spinach, sautéed vegetables	
Barley Barramundi 🍤	150,000
Tender barramundi fillet served with cooked barley, beurre blanc sauce, sautéed vegetables and spinach	
Seafood Platter ★ 🍤	850,000
Jimbaran-style mixed seafood platter served on a hot stone, with prawns, lobster, salmon, barramundi, mahi-mahi, and calamari; served with three sauces, mixed salad, butter rice, potatoes, green asparagus, and onion tempura	

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SIDE DISHES

• Honey- and Coriander-Roasted Baby Carrots	50,000
• Charred Cauliflower with Pomegranate & Sumac	60,000
• Polenta Fries with Parmesan	70,000
• Mini Green Salad	60,000
• Truffle Mac 'n' Cheese	70,000
• Homemade French Fries	60,000

PIZZA

Margherita 🍃	100,000
Fresh tomato, tomato sauce, mozzarella, and basil pesto	
Di Pollo Barbecue	130,000
Tomato sauce, barbecue chicken, onion, and sweet corn	
Pepperoni	130,000
Tomato sauce, sliced pepperoni, and mozzarella	
Carbonara	140,000
Cream sauce with parmesan, mozzarella, smoked beef bacon, mushrooms, egg, and arugula	
Frutti di Mare 🦐	160,000
Prawns, squid, and barramundi fillet, mozzarella, oregano, black olives, and tomato sauce, drizzled with olive oil	
Mexicana Pizza	160,000
Short rib beef, jalapeños, onions, sweet peppers, and melted mozzarella, finished with a touch of salsa	
Quattro Formaggi	150,000
Classic Italian four-cheese pizza topped with mozzarella, parmesan, gorgonzola, and Emmental, baked until melted and golden	
Butter Chicken ★	160,000
A fusion favourite topped with tender butter chicken, red onions, fresh cilantro, and mozzarella	

SANDWICHES

Triple Decker Sandwich 🐷	100,000
Ham, crispy bacon, shredded chicken, sliced cheese, avocado, egg, and tomato, served with coleslaw and French fries	
Steak Sandwich	150,000
Grilled sirloin beef with bell peppers, onions, and melted mozzarella on focaccia bread, served with coleslaw and French fries	



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BURGERS

Aussie Burger 🐼

Grilled beef patty with sautéed mushrooms, fried egg, cheese, beetroot, and pork bacon, brushed with barbecue sauce, served with coleslaw and French fries

140,000

Aloha Burger

Tropical delight with homemade beef patty, lettuce, tomato, cheddar, grilled pineapple, guacamole and pico de gallo, served with coleslaw and French fries

150,000

KFC BURGER

Crispy fried chicken fillet, fresh lettuce, tomatoes, and mayonnaise, served with coleslaw and French fries

140,000

DESSERTS

Traditional Bread and Butter Pudding 🍷

Baked bread pudding with brown palm sugar and rum flavour, served with vanilla sauce and ice cream

70,000

Melting Chocolate Ball ★

Chocolate ball filled with chocolate mousse, strawberry compote, and almond crumble, finished with warm chocolate sauce

80,000

Passion Fruit Cheesecake

Served with pineapple chutney and berry-mint coulis

80,000

Tiramisu

Cheese sponge cake with coffee and liqueur

80,000

Vanilla Panna Cotta with Passion Fruit Jelly

Served with honey financier, pineapple compote

70,000

Molten Chocolate Cake

Rich chocolate cake with molten chocolate inside, paired with a scoop of ice cream

90,000

Apple Tarte Tatin

Caramelised apples atop puff pastry, served with a scoop of vanilla ice cream

80,000

Almond Kunafa ★

Sticky rice topped with crispy shredded pastry, layered with pistachio cream, chocolate sauce, and toasted almonds

90,000

Gelato and Sorbet

Selection of ice cream and sorbet:
Kintamani Vanilla / Peach Sorbet / Negara Chocolate / Tiramisu

50,000

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Nusantara

MENU

Discover the Flavours of Nusantara

The Nusantara Menu at Legian Beach Hotel is a tribute to this remarkable culinary heritage. Carefully curated by our culinary team, each dish showcases authentic recipes inspired by different regions of Indonesia, from the bold flavours of Sumatra and Java to the fresh coastal specialties of Bali and Eastern Indonesia.

We invite you to embark on a memorable culinary journey and discover the authentic tastes of Indonesia, where every dish reflects the warmth, diversity, and rich traditions of the archipelago.





APPETISERS

Perkedel Jagung 	70,000
Deep-fried corn and vegetable batter served with sweet chilli	
Asinan 	70,000
Raw vegetables with tofu, cucumber, cabbage, bean sprouts, lettuce, cherry tomatoes, served with peanut sauce and melinjo crackers	
Lumpia Semarang 	90,000
Indonesian spring rolls filled with vegetables, shrimp, chicken, and bamboo shoots, served with sweet and sour sauce	
Cumi Teken Udang Sambal Matah 	100,000
A salad of squid and prawns tossed with shallots, chilli, and lemongrass	
Asinan Udang 	90,000
Raw vegetables, fruits, and prawns served with chilli, peanut, and melinjo crackers	
Gado-Gado 	80,000
Blanched seasonal garden vegetables served with peanut sauce and melinjo crackers	
Tahu Gejrot	70,000
Crispy, golden, bite-sized tofu with palm sugar and tamarind dressing, infused with garlic and bird's eye chilli, finished with shallot confit and fresh herbs	

SOUPS

Soto Ayam	80,000
Indonesian chicken soup with glass noodles, vegetables, egg, shredded chicken, leeks, and fried shallots	
Soto Betawi	90,000
Jakarta-style beef coconut soup with aromatic spices, potato cubes, tomatoes, leeks, fried shallots, and melinjo crackers	
Rawon	90,000
Surabaya-style beef broth with tender beef, bean sprouts, basil leaves, salted egg, spring onions, served with melinjo crackers and sambal	
Sop Ikan Gurame 	90,000
Indonesian freshwater fish soup with premium gourami, served in a light aromatic broth	
Tahu Campur Surabaya ★	100,000
Slow-braised beef tenderloin, crispy tofu, rice cake, and seasonal greens, served with clarified East Javanese broth and petis emulsion	



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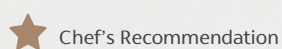
Contains Alcohol

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MAIN COURSES

Mie Rebus	130,000
Homemade Indonesian stewed noodles served with chicken, vegetables, poached egg, crackers, and pickles	
Mie Goreng Sari Laut 🍤	140,000
Homemade Indonesian fried noodles with prawns and squid, topped with a fried egg, shrimp crackers, minced fish satay, and pickles	
Nasi Goreng 🍤	140,000
Indonesian chicken and shrimp fried rice served with chicken satay, grilled prawns, a fried egg, shrimp crackers, pickles, and sambal	
Nasi Campur Bali 🍤🐷	130,000
Chicken betutu, sate lilit, fried pork, fried tempeh, vegetables, sambal ulek, served with steamed rice	
Bebek Bali Krispi	160,000
Slow-cooked crispy duck served with urap, sambal matah, steamed rice, and crackers	
Ayam Bakar Taliwang 🌶️	140,000
Charcoal-grilled baby chicken, with garlic, shrimp paste, chilli, and candlenuts, basted with a spicy Lombok sauce, and served with steamed rice, sautéed vegetables, pickles, and crackers	
Tongseng Kambing Solo ★	170,000
Lamb stewed with Indonesian spices and sweet soy sauce, featuring cabbage, spring onions, and tomatoes; a speciality from Solo, Central Java, served with steamed rice and melinjo crackers	
Babi Goreng Base Bali 🐷	180,000
Pork belly stewed overnight with Balinese spices and sautéed vegetables, served with steamed rice, pickles, and sambal	
Rendang Sapi ★	190,000
Slow-cooked beef in a spicy Padang-style coconut milk sauce with turmeric leaves, served with steamed rice, vegetables, sambal ijo, and crackers	
Iga Sapi Bakar Asam Pedas 🌶️★	190,000
Slow-braised beef ribs marinated in a rich blend of Indonesian spices, accompanied by sautéed vegetables, served with steamed rice, melinjo crackers, and sambal	
Sop Iga	180,000
Indonesian beef rib soup with tender, slow-cooked ribs in a clear, aromatic broth with vegetables and spices, served with steamed rice, sambal, and melinjo crackers	



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MAIN COURSES

Woku Manado 🌶️★

Mahi-mahi cooked in a Manado-style curry from North Sulawesi, served with steamed rice, melinjo crackers, and dabu-dabu sambal

130,000

Ikan Bakar Barramundi Saus Padang 🌶️🍲

Grilled barramundi with a bold Padang-style spicy sauce, served with sautéed vegetables, steamed rice, pickles, and crackers

150,000

Udang Bakar Colo-Colo 🌶️🍲

Grilled marinated prawns served with sautéed vegetables, steamed rice, Maluku-style soy chilli condiment, pickles, and crackers

160,000

Gurame Nyat-Nyat 🌶️🍲★

Pan-seared gourami simmered in aromatic Balinese spices and coconut milk, infused with turmeric, galangal, ginger, lemongrass, kaffir lime leaves, and fresh chilli, served with steamed rice

140,000

SATE SELECTION

Sate Sapi

Grilled beef skewers marinated in spices and served with steamed rice, vegetables
Condiments: Peanut, sweet soy-chilli sauce and crackers

140,000

Sate Kambing

Grilled lamb skewers marinated in spices, and served with steamed rice, sautéed vegetables
Condiments: Peanut, sweet soy-chilli, and crackers

140,000

Sate Ayam Madura

Grilled chicken skewers marinated in spices, and served with steamed rice, sautéed vegetables
Condiments: Peanut, sweet soy-chilli, and crackers

120,000

Sate Lilit

Grilled minced prawn and chicken skewers in *base genep* served with steamed rice, sautéed vegetables
Condiments: Sambal matah, sambal embe, and crackers

140,000

Sate Tuna 🍲★

Grilled fresh tuna skewers marinated in spices, and served with steamed rice, sautéed vegetables
Condiments: Mildly spicy sambal and crackers

150,000

Sate Babi 🐷

Grilled pork skewers marinated in spices, and served with steamed rice, sautéed vegetables
Condiments: Peanut, sweet soy-chilli, and crackers

150,000



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SATE SELECTION

Sate Campur

Grilled beef, chicken and lamb skewers marinated in spices and served with rice, sautéed vegetables
Condiments: Peanut sauce, sweet soya chilli, and crackers

160,000

Sate Campur Seafood

Grilled tuna, prawns, and squid skewers marinated in spices and served with rice, sautéed vegetables
Condiments: Slightly spicy sambal, sambal matah and crackers

170,000

SHARING FOR TWO

Seafood Jimbaran

Jimbaran-style seafood platter served on a hot stone with prawns, lobster, salmon, barramundi, mahi-mahi, and calamari, accompanied by sambal matah, sambal embe, and sambal ulek, served with red rice, sautéed vegetables, corn fritters, and fried tempeh and tofu

750,000

Chef's Signature Meat Board

A tasting of premium marinated, stewed, and grilled meats: beef rendang, beef ribs, beef sausages, roasted lamb, and chicken, elegantly plated and served with steamed rice, sautéed vegetables, frikadelles, fried tempeh and tofu, and a trio of sambal ulek, sambal kecap, and sambal ijo

650,000

Sumatra Royal Platter

A traditional Sumatran platter featuring slow-cooked spiced beef, chicken curry, and grilled soy-marinated fish, served with steamed rice, cassava leaf stew, frikadelles, crispy anchovies with peanuts, sambal ijo, and sambal terong

500,000

Java Gourmet Platter

A curated showcase of traditional flavours, featuring banana leaf-steamed chicken infused with aromatic spices, tender sweet-spiced braised beef, and honey-glazed grilled prawns, served with fragrant steamed rice, sautéed chayote and mushrooms, golden fried tofu and tempeh, complemented by sambal dadak and sambal bawang

500,000

Sulawesi Symphony Platter

A Manado-inspired platter featuring spiced fish in herb sauce, spicy chicken, and grilled beef ribs, served with steamed rice, corn fritters, spicy potato chips, rica rodo, skipjack tuna sambal, and sambal dabu-dabu

500,000

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INDONESIAN DESSERTS

Kue Campur Bali Combination of lapis legit, dadar gulung, serabi Bali, klepon	50,000
Es Campur Bandung Traditional Bandung dessert with jackfruit, avocado, sago, melon, and coconut, served with condensed milk and syrup	60,000
Bubur Injin Warm black rice pudding with coconut milk and vanilla ice cream	50,000
Pisang Goreng Gula Aren Fried banana with palm sugar, vanilla ice cream, and vanilla sauce	60,000
Balinese Fruit Platter Local fruits from the Island of the Gods, freshly cut and served on a plate	50,000
Klappertaart ★ Indonesian coconut custard tart with raisins and almonds, finished with a rich vanilla cream sauce and cinnamon flavour	70,000
Pisang Ijo Steamed plantain enveloped in silky pandan-infused rice mousse, served with sweet potato balls, sago pearls, and jackfruit, finished with warm coconut velouté, cocopandan syrup reduction, and shaved ice	60,000



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VEGETARIAN MENU

STARTERS

Asian Salad

A vibrant mix of apple, pineapple, mint, cucumber, pumpkin, red cabbage, taro, beetroot, Chinese cabbage, and carrot, finished with ginger dressing

75,000

Fresh Garden Salad

Asparagus, tomatoes, cucumber, onion, apple, assorted lettuce, and avocado, with roasted pumpkin and honey tomato vinaigrette

55,000

SOUPS

Roasted Tomato Soup

Roasted tomatoes with herbs and fresh cream, served with croutons

60,000

Mushroom Soup

Sautéed mushrooms with herbs and fresh cream, served with croutons

70,000

MAIN COURSES

Vegan Burger

Warm vegetable burger with sliced avocado, tomato, onion, and fresh garden salad

80,000

Open Beetroot Ravioli with Truffle Mushrooms

Beetroot ravioli served with sautéed mixed mushrooms, green asparagus, pumpkin, and a light truffle oil finish

90,000

Nut and Herb Roast

A variety of raw and char-grilled vegetables, including eggplant, zucchini, red onion, and peppers, served with sage, olives, arugula, and olive oil

80,000



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