

DINNER

Appetizers

Prawn Lumpia	60
Prawn and vegetables spring rolls served with sweet sour sauce	
Tuna Buah*	55
Fruits salsa and lettuce with seared tuna	
Hot Pizza Dip*	55
Chicken, capsicum, onion, tomato, basil and mozzarella cheese	
Char Grilled Seafood*	65
Mixed seafood on skewers, fresh lettuce, tartar sauce, feta cheese and French fries	
Mixed Salad*	55
Fresh tomato, onion, mixed lettuce, black and green olive, capsicum, And parmesan cheese served with French fries	
Potato Salad and Bacon Sandwiches	55
Mixed potatoes and tartar sauce, slice hard boiled eggs, capsicum, onion, parmesan cheese and lettuce	
Pecel*	55
Boiled fresh cucumber, spinach, long beans, bean sprouts with grated coconut, sweet galangal dressing and peanuts	
Portobello*	80
Grilled portobello mushroom topping with sawi, tomatoes, walnuts and feta cheese	
Grilled Salad*	65
Grill eggplant, zucchini and capsicum, served with mixed lettuce and French fries	

Prices are exclusive 21% tax and service charge

*=Gluten free

Soups

Tomato and Peanut Stew*	55
Stew fresh tomato, sweet corn, sweet potatoes and peas peanut	
Avocado & Cucumber soup*	55
Fresh avocado, cucumber and plain yogurt soup served chilled crispy bread	
Moding Soto*	50
Chicken and noodle, vegetables and boiled egg	
Tomato Cream Soup*	55
Blended fresh tomatoes served with double cream and croutons	
Jukut Be Pasih*	50
Balinese soup with mixed seafood	
Aromatic Balinese Beef Soup*	50
Sliced beef with star anise and Balinese spices, rice noodle	
Chicken Meatball Soup	50
Home-made chicken balls, vegetables, noodle, tofu and crackers	
Potato Cream Soup*	55
Blended fresh potato served with double cream and croutons	
Garden Soup*	50
Green beans, carrot, fresh mushroom, broccoli, cauliflower and tofu in chicken broth	
Pumpkin & Apple Puree with Double Cream	60
Fresh apple & pumpkin soup served with crispy bacon, croutons, chives and mixed of cream and cheese	

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Balinese Mains

Pesan Be Pasih*	110
Mixed seafood roasted in banana leaf served with steamed rice, <i>Jukut urab</i> and crackers	
Timbungan Be Siap*	110
Minced chicken in Balinese yellow paste cooked in a bamboo container served with <i>jukut urab</i> , steamed rice and crackers	
Siap Metunu*	110
Grilled Chicken leg served with <i>jukut urab</i> , steamed rice, and crackers	
Nyat nyatan Be Siap*	110
Chicken and Potatoes stewed in Balinese yellow paste, served with <i>jukut urab</i> , steamed rice and crackers	
Siap Sambal Matah*	110
Grilled and slices chicken with shallots and lemongrass sauce, <i>jukut urab</i> , steamed rice and crackers	
Iga Bakar*	110
Grilled pork rib in red paste served with steamed rice, <i>jukut urab</i> and crackers	
Nasi Campur*	115
Sup Nelayan, <i>Jukut Urab</i> , <i>Siap Sambal Matah</i> , <i>Sate Languan</i> , Tofu & Tempe, steam rise and Crackers	

Note: Balinese meals are 10% spicy

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Indonesian mains

Nasi Goreng*	95
Stir fried rice and vegetables, chicken sate and prawn, fried egg [sunny side up or turn over], and shrimp crackers	
Bakmi Goreng	95
Stir fried noodle and vegetables, chicken sate and prawn, fried egg[sunny side up or turn over], and shrimp crackers	
Semur Daging*	115
Stew local beef with tomato, red chili, mixed capsicum served with steamed rice [served spicy]	
Kari Ikan*	110
Mixed seafood stewed in yellow paste served in a coconut container, mixed vegetables, steamed rice and crackers [10% spicy]	
Sate Ayam*	110
Grilled chicken skewers served on a clay grill with <i>karedok</i> , peanut sauce, shrimp crackers and steamed rice	
Sate Sapi*	110
Grilled beef skewers served on a clay grill, served with <i>karedok</i> , peanut sauce, shrimp crackers and steamed rice	

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MMP Selection

Grilled Calamari* 110
Marinated with Balinese spice, mixed salad, tartar sauce,
Served with steamed rice

Seared Snapper* 110
Pan fried filleted white snapper, mushroom ragout,
pockcoy and sweet potato

Beef Broccoli with mushrooms* 110
Wok fried local beef with onion, capsicum, broccoli and
Mushroom in oyster sauce, served with steamed rice

Beef Steak* 120
Local tenderloin, black pepper sauce, roll baby beans
with bacon, broccoli, carrots and baby potatoes

Chicken and mushroom oyster* 105
Stir fried sliced chicken, mixed fresh mushroom,
capsicum in oyster sauce, served with steamed rice

Seared and smoked Pork Chops* 115
Seared and smoked pork chop, sautéed vegetables,
baby potatoes and black pepper sauce

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PIZZA

Margarita	90
Tomato two ways with garlic, onions and oregano	
Vegetable Pizza	100
Tomato, garlic, onion, capsicum, mushrooms, eggplant and zucchini	
Chicken Pizza	110
Sliced chicken and mixed fresh vegetables	
MiMPi Pizza	110
Bacon, onion, mushroom and pineapple	

Note: Kindly allow up to 30 minutes for cooking these meals

Pasta

[Spaghetti, Penne, or Fettuccini]

With choice of Sauce:

Tomato	85
Fresh tomato, onion, garlic, tomato sauce and vegetables	
Pesto with chicken	95
Home-made pesto from Bedugul basil with vegetables and parmesan cheese	
Carbonara	100
Bacon, onion, fresh mushrooms and vegetables in creamy sauce	
Tomato Chili	100
Bacon, fresh tomato, red chili and parmesan cheese	

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Vegan and Vegetarian

Auburgine Burger	90
Grilled egg plant, fresh tomato and tomato sauce, lettuce, capsicum, onion served with French fries	
Creamy Vegan Spaghetti	90
Mixed vegetables, mushrooms, with creamy cashew nut sauce	
Tahu Tempe Menyat Nyat*	90
Stewed tofu and bean cake with Balinese yellow paste, steamed rice, vegetables and crackers	
Sweet Potato Vegan Delight*	90
Sautéed vegetables, sweet potato and creamy mushroom sauce	
Vegan Nasi Goreng*	85
Stir fried steamed rice with Balinese paste, sautéed vegetables, tofu and bean cake	
Tempe Chili Mango*	90
Wok stirred diced bean cake with mango, onion, capsicum, and cashew nuts in chili tamarind sauce	
Sayur Santan*	85
Mixed fresh vegetables stewed in yellow paste, served with steamed rice	
Pepes Jamur*	85
Grilled fresh mushrooms wrapped in banana leaf served with steamed rice	
Blackened Tofu & Tempe with Bali Red Rice*	100
Blackened tofu and tempe in Bali spices with cherry tomatoes and avocado salad over organic Bali red rice	
Srombotan*	85
Blanch fresh cucumber, spinach, long beans, bean sprouts with grated coconut, sweet galangal dressing and peanuts served with steamed rice	

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Desserts

Pisang Goreng*	60
Deep fried banana with grated coconut, home-made strawberry ice cream and local palm sugar	
Dadar Gulung	60
Balinese crepes with a filling of grated coconut mixed with natural palm sugar	
Trio of raw hand-made chocolate	70
Three pieces of Ubud hand-made organic raw chocolate (pure, mint & goyi berry and raisin & cashew) with a small piece of Dadar Gulung	
Brownies	70
Warm and soft hand-made chocolate brownies	
Strawberry Cream*	65
Fresh strawberries with whipped cream and honey	
Chocolate Torte	70
A deeply rich, organic chocolate torte with walnuts and whipped cream	
Cheese Platter*	110
Parmesan, Cheddar, Camembert with grapes, salty biscuits and a glass of Porto	
Ice cream*	55
Vanilla, Strawberry, Chocolate, Coffee (2 scoops)	
Lime Sorbet*	50
2 scoops fresh and home-made, served with MMP cookies	
Fruits Cocktail	55
Fresh mango, strawberry, star fruit, dragon fruit, grape, mango sauce and peanut butter, MMP home-made cookies	
Coffee "gourmande"	90
Raw Chocolate, Dadar Gulung, brownie, MMP chocolate cookie and chocolate strawberry with specialty Munduk Coffee (Choice of cappuccino, espresso or macchiato)	

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Eight Courses Balinese Tasting Menu*

Ayam Pelalah

Shredded Chicken in red paste

Jukut Ares

Young banana stem with red beans soup

Sate Lilit

Minced fish mixed with yellow paste in lemongrass skewers

Tum Kentang

Steamed mixed of chicken and potatoes wrapped in banana leaf

Lawar Gedang

Young papaya salad with long bean

Bebek Gurih

Double cook the local duck in Balinese paste, yellow steamed rice, jukut urab and crackers

Sumping Waluh

Pumpkin cake Balinese style

Bubuh Injin

Black rice pudding, coconut milk

495

[Please Book by 10.00 am]

Price are exclusive 21% tax and service charge

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MIMPI BALINESE RIJSTTAFEL

Gedang Mekuah

Young papaya soup

Seven Kinds of Balinese Cuisine

Nasi kuning, Sate lilit, Sate Languan, Nyat nyatan Be Siap,
Bergedel kentang, Lawar kacang, Siap sambal matah

Dadar Gulung

Balinese crepes with a filling of grated coconut mixed with
natural palm sugar

530

One set for Couple

[Please Book by 10.00 am]

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BALINESE CHICKEN WHOLE*

Jukut Ares

Young banana stem in Balinese chicken broth

Roasted Chicken

Roasted whole chicken, aromatic steamed rice, boiled vegetable "plecing", Balinese salad and two kinds of Sambal

Bubuh Kacang Ijo

Mung bean pudding, coconut milk

420

One set for Couple

[Please Book by 10.00 am]

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Six Courses Balinese Tasting Menu*

Ayam Pelalah

Shredded Chicken in red paste

Jukut Ares

Young banana stem with red beans soup

Sate Lilit

Minced fish mixed with yellow paste in lemongrass skewers

Lawar Gedang

Young papaya salad with long bean

Bebek Gurih

Double cook the local duck in Balinese paste, yellow steamed rice, jukut urab and crackers

Sumping Waluh

Pumpkin cake Balinese style

385

[Please Book by 10.00 am]

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Four Courses Balinese Tasting Menu*

Ayam Pelalah

Shredded Chicken in red paste

Lawar Gedang

Young papaya salad with long bean

Bebek Gurih

Double cook the local duck in Balinese paste, yellow steamed rice, jukut urab and crackers

Bubuh Injin

Black rice pudding, coconut milk

350

[Please Book by 10.00 am]

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