

DINNER MENU

SPECIAL DISH OF THE DAY

IDR 320 For Two

Pepes Ikan

Red Snapper wrapped in Banana leaves with Bumbu Seafood and Kemangi

With side dishes: Nasi Bakar, Kalio Jipang, Kangkung Belacan and Assorted Sambal

EDS CATCH OF THE DAY

IDR 350 For Two

Ikan Bakar

Our own classic take of ikan bakar.

Pick 3 choice of condiments, 2 of our Signature Sambal and your taste of marination

Choices of fish based on the availability at the market and local fisherman

Choice of Condiments :

- Nasi Putih
- Nasi Bakar Teri
- Crushed Taro Balado
- Kangkung Belacan
- Kalio Jipang
- Garlic Green Beans

Choice of Marination :

- Kusamba Sea Salt
- Sweet Soya Butter
- Bumbu Seafood

Choice of Sambal :

- Sambal Matah
- Sambal Dabu-Dabu
- Sambal Terasi
- Sambal Kecap

CONRAD SEAFOOD FARE

Conrad Seafood Fare 350 For Two

Curate your own Seafood Plate

Pick 3 kinds of Seafood, 2 choice of our Signature Sambal and your taste of marination

Choice of Seafood :

- Tuna Fillet
- Barramundi
- Mahi-mahi
- Squid
- Prawn
- Mussel
- Catch of The Day
(based on availability)

Choice of Marination :

- Balinese Suna Cekuh
- Herb & Garlic Butter

Choice of Sambal

Sambal Pencok ^(s) Inspired by one of our team member homemade sambal, a mix of sambal and Long Bean topped with Kecombrang.

Sambal Cumi ^(s) A creation of our own Sambal with the taste from our Bali Sea; a combination of our flavourful sweet baby squid, Kusamba salt and our mixture of Red Sambal.

Sambal Roa ^(s) Inspired by one of our Sambal from Manado, we roast and smoke our own Roa Fish and combine them with our Red Sambal.

Sambal Matah ^(s) A favorite of the Balinese that we invite you to have a taste; a raw shallot mixed with Lemongrass and Shrimp Paste.

Sambal Mangga Fresh young sour Mango combined with our Red Sambal; a sour & spicy taste.

Sambal Embe Crispy mixture of Shallot, Garlic and Red Chili

Sambal Dabu Dabu A favorite of North Sulawesi to accompany Seafood: combination of chili, red and green tomatoes.

Sambal Tomat Hijau Indonesia's staple of mild, spicy and savoury sour Green Sambal from Padang.

(s) signature dish (p) dish contains pork (n) dish contains nuts (v) vegetarian dish (gf) gluten free

Should you have any dietary restrictions or allergies, please inform your order taker | All prices are in thousands of Indonesian Rupiah and subject to 10% Government Tax and 11% service charge



DINNER MENU

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IDR 320 For Two

BBQ Mackerel

Mackerel with Kemangi Chimicurri and Kusamba Salt
With side dishes: Nasi Bakar, Kalio Jipang, Kangkung Belacan
and Assorted Sambal

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Bawal Nyat-Nyat

White Pomfret braised with Bumbu Wangen, Lemongrass, Red Chili, Kaffir Lime Leaves and Confit Ginger Torch

With side dishes: Nasi Bakar, Kalio Jipang, Kangkung Belacan and Assorted Sambal

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