

# Appetizers

*Vegetables, Greens, Spices and Fruits are Sourced from the Bedugul Hills  
Local Fish is "Catch of the Day", Scallops and Salmon are Imported  
Red Meats are from Australia, New Zealand and North America*

<b>Chandi's Amazing Crunchy Tofu Squares</b> <i>Roasted Peanut Dressing with Julienne Cucumbers (Vegetarian)</i>	<b>32k</b>
<b>Tempe Spring Roll with Water Chestnut Dipping Sauce</b> <i>Turnip, Cilantro (Vegetarian)</i>	<b>48k</b>
<b>Tempestuous Organic Mixed Salad</b> <i>Organic Mixed Field Greens, Crispy Tempe, Edamame, Dragon Fruit, Mango, Pomelo, Star Fruit, Radish, Fennel, in a Light Peanut Tamarind (Vegetarian)</i>	<b>58k</b>
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<b>Black Pepper Crab Dumplings</b> <i>Snow Peas in A Soy Butter Cardamom Vinaigrette</i>	<b>68k</b>
<b>Seared Scallop Salad</b> <i>Organic Field Greens, Pomelo Fruit in a Tangy Tamarind Peanut Dressing</i>	<b>82k</b>
<b>Soft Shell Crab Salad</b> <i>Mixed Field Greens, Cherry Tomato, Avocado Dressing</i>	<b>68k</b>
<b>Crispy Calamari In Organic Field Greens</b> <i>light Mayo Lemon Chili Dressing</i>	<b>56k</b>
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<b>3 Beef Rendang Envelopes</b> <i>Coconut Cream and Crème Fraiche Cucumber Salad</i>	<b>72k</b>
<b>Chicken Sisit Bumbu Bali</b> <i>Kaffir Lime, Red Onion, Chili, Mango, wrapped in Crispy Tofu Skin</i>	<b>44k</b>
<b>Tour de Force Single Sate Skewer</b> <i>Beef Short Ribs, Quail Eggs and Scallion Skewer on Red Cabbage, Pecel Peanut Sauce and Sambal Matah</i>	<b>64k</b>

## CHANDI APPETIZER TASTING FOR TWO

**Seared Scallop Salad, Black Pepper Crab Dumplings, Crunchy Tofu Square, Soft Shell Crab, 2 Mini Beef Rendang Envelopes, Chicken Sisit, Tempe Manis Kemangi Sambal, and 2 Shots of Chilled Watermelon Soup**

**285k**

## BEVERAGE TEASERS

### Flat Bread & 3 Root Vegetable Chips

*Taro Root, Purple Potato, Sweet Potato Chips*

**3 Sambal Dips\*..... 55k**

**9 Sambal Dips..... 85k**

*\*Pecel Peanut, \*Dabu Dabu Sulawesi, \*Kemangi Sambal Star Fruit Sour, Balinese Sambal Matah, , Green Mango Rica Rica Manado, Ginger Bud Curry, Sweet Soy Chili,*

**Chandi Flat Bread.....15k**

*with Pecel Peanut Dip*

**Crispy Calamari Rings....35k**

*with Garlic Aioli*

**Steamed Edamame.....25k**

*with Coarse Salt*

**Crispy Chicken Skin.....25k**

*with Sambal Matah*

## SIDES

**Home Cut French Fries Garlic Aioli .....25k**

**Purple Potato Mash Butter and Cilantro .....38k**

**Herbed Mashed Potato Butter and Chives....28k**

**Grilled Asparagus Olive Oil and Lemon .....45k**

**Sautéed Spinach with Roast Garlic, Red Chili....38k**

**Steamed Mixed Vegetables Pecel Peanut...45k**

**Organic Green Salad Tamarind Dressing.....35k**

## RICE

**Organic White Rice Lemongrass.....10k**

**Coconut White Rice.....18k**

**Yellow Rice Turmeric and Lemongrass .....15k**

**Organic Red Rice .....18k**

**Organic Black Rice.....18k**

# Main Course

## FISH & SHELLFISH

Fish is "Catch of the Day", Scallops are Imported

<b>Agung's Queen Prawn and Scallops Black And Red Nasi Goreng</b>	<b>82k</b>
<i>Queen Prawn, Scallop, Squid, Scallions, Red Chili Pepper, Tarragon and an "Egg A Cheval"</i>	
<b>Seared Tuna Tartar Manadonese Rica Rica</b>	<b>110k</b>
<i>Avocado, Roasted Red and Green Bell Peppers, Capers, Soy Cardamom Emulsion</i>	
<b>Caramelized Butter Fish</b>	<b>140k</b>
<i>Misodashi Broth, Salmon Roe, Sweet Corn, Radish, Daikon, Baby Potatoes</i>	
<b>Seared Barramundi Fillet</b>	<b>120k</b>
<i>Crispy Taro, Pepes Mushroom, Alfalfa Sprouts, Basil Emulsion</i>	
<b>Lemongrass Steamed Snapper</b>	<b>92k</b>
<i>Herbed Puree Potatoes, Radish, Cucumber, Crispy Snapper Skin</i>	
<b>Chandi Seafood Bakso with Kemangi Sambal</b>	<b>78k</b>
<i>Snapper and Shrimp Balls, Crab Wonton, Black Squid Ink Noodles in Spiced Fish Consommé</i>	

## MEATS

Red Meats are Imported from Australia, New Zealand and North America  
Spring Chicken and Pork are Local Meats

<b>Honey Garlic Chicken</b>	<b>110k</b>
<i>Watercress, Pea Sprouts, Alfalfa Sprouts, Crisp Ginger Hair and Dirty Rice</i>	
<b>Balinese Crispy Duck</b>	<b>140k</b>
<i>Yellow Rice, Sautéed Water Spinach, Balinese Tomato Sauce</i>	
<b>Pork Belly</b>	<b>125k</b>
<i>Mixed Salad, Orange Zest, Red Chili, Black Rice and Diced Tomatoes</i>	
<b>Chandi's Classic Beef Short Ribs</b>	<b>220k</b>
<i>Bok Choy, Orange, Honey Ginger Glaze</i>	
<b>Roasted Lamb Shoulder</b>	<b>180k</b>
<i>Spiced Root Vegetables, Mixed Sprouts, Coconut Rice</i>	
<b>Angus Rib Eye Steak 250g</b>	<b>220k</b>
<i>Lightly Battered Onion Rings, Herb Butter, Organic Field Greens</i>	
<b>Beef Tenderloin on Hot Stone 200g</b>	<b>260k</b>
<i>Savory Onion Jam, Sour Cherry Mustard, Wilted Spinach, Herbed Mashed Potatoes</i>	

## VEGETARIAN

Vegetables, Greens, Spices, Roots and Fruits are Sourced from the Bedugul Hills

<b>BLACK and RED Rice Vegetarian Nasi Goreng</b>	<b>72k</b>
<i>Crispy Tempe, Tofu, Turnip, Edamame, Yellow and Green Zucchini, Radish, Cauliflower, Broccoli, Carrot, Red Chili Pepper, Tarragon with an "Egg a Cheval"</i>	
<b>Purple Eggplant Curry</b>	<b>68k</b>
<i>Coconut Milk, Tofu, Taro, Parsnip, Baby Corn, Zucchini, Chinese Cabbage and Lotus Root</i>	
<b>Pepes Tahu in Fermented Soy Bean Sauce</b>	<b>64k</b>
<i>Banana-Leaf-Steamed Kemangi Tofu, Black Rice, Diced Tomatoes, Watercress and Star Fruit</i>	

**See Chandi's Vegetarian River Stone Sate**

# SATE

## RIVER STONE PLATTERS

*7 Large Skewers with 3 Sambal Dips*

*Served with Lemongrass Organic White Rice, Watercress & Sprout Salad,  
A Pecel Peanut Base with Red Cabbage and a Grilled Pickled Sweet Red Chili Pepper  
Sambal Matah, Sweet Soy Chili Sambal and Kemangi Sambal*

### FISH SATE 140k

*Tuna Lilit 50gr, ButterFish 100gr, Sea Bass 100gr  
Asparagus with Beetroot and Star Fruit with Fennel*

### SHELLFISH SATE 180k

*Sea Scallops 50gr, Whole Soft Shell Crab 75gr, Giant Prawn 50gr, Octopus 50gr  
Shitake Mushroom with a whole Garlic, Infinity Bean with Lotus Root*

### BEEF SATE 180k

*Tenderloin 100gr, Short Ribs 50gr, Rib Eye 50gr  
Asparagus with Beetroot and Scallion, Garlic, Shallot, Red Onion*

### CHICKEN SATE 120k

*Chicken Breast 100gr, Chicken Liver 50gr, Chicken Skin 35gr, Quail Eggs  
Infinity Bean with Lotus Root, Zucchini with Shallot*

### VEGETARIAN SATE 110k

*Tempe with Trio Bell Peppers, Tofu with Baby Corn,  
Asparagus with Beetroot, Infinity Bean with Lotus Root  
Star Fruit with Fennel, Zucchini with Shallot,  
Scallion, Garlic, Shallot with Red Onion*

## CHANDI CEREMONIAL SATE TASTING

*9 Archipelago Sambal Taster*

*A Medley of 9 or 18 of Chandi's Best Skewers*

*Served with Lemongrass Steamed Organic White and Red Rice  
Pickled Grilled Sweet Red Chili Pepper, Watercress and Pea Sprout Salad*

*Beef Short Ribs, Tenderloin, Whole Soft Shell Crab, Sea Scallops  
Butter Fish, Farm Chicken, Scallion, Garlic, Shallot and Red Onion  
Tempe with Trio Bell Peppers, Asparagus with Beetroot*

*265k for One / 485k for Two*

## SATE BY THE SKEWER

*Select a minimum of 3 Skewers, each Skewer is between 50 to 75gr*

*Served with Red Cabbage, Pecel Peanut Base and the Chef's Selected Sambal*

Tenderloin .....	24k	Tofu with Baby Corn.....	15k	Octopus .....	15k
Beef Short Ribs .....	30k	Tempe with Bell Peppers .....	18k	Prawn.....	15k
Rib Eye .....	28k	Asparagus with Beetroot.....	20k	2 Sea Scallops .....	24k
Lamb Belly.....	28k	Infinity Bean Lotus Root.....	15k	Tuna Lilit.....	18k
Chicken Breast .....	15k	Star Fruit with Fennel.....	15k	Butter Fish.....	22k
Chicken Skin.....	12k	Whole Garlic with Shitake .....	18k		

# MONSTER GRILL

## CHANDI CLASSICS

Red Meats are Imported from  
New Zealand, Australia, and North America  
Fish is "Catch of the Day" Fresh

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### **Grilled Fantasia Salad with Poached Egg**

*Asparagus, Radicchio, Beet Root,  
Baby Corn, Red Onion, Pickled Chili,  
Fennel, Zucchini, Star Fruit, Cherry Tomato,  
Bell Peppers, Lotus Root  
in a light Olive Oil, Red Wine Vinegar  
and Balsamic Dressing*

**85k**

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### **Spiced Rack of Lamb**

*Jicama, Red Radish, Mint, Cilantro,  
Watercress, Alfalfa and Bean Sprouts,  
Garlic and Eggplant, Mint Honey Yogurt*

**Quarter Rack, 4 Chops of Lamb....260k**

**Whole Half Rack of Lamb....480k**

**Whole Rack of Lamb....720k**

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### **T-Bone Steak**

*Onion Rings, Cream of Spinach,  
Herbed Mash Potato, Field Green Salad*

**600 Gr. for One.....340k**

**900 Gr. for Two.....480k**

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### **Whole Market Fish of the Day**

*With Medley Vegetables*

**Prices Listed Daily**

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