COMPLIMENTARY FIRST DAY BREAKFAST

Kindly choose 1 main menu and 1 drink per person

Nasi Goreng Green Village

- Fried rice
- Served with chicken / vegetables
- A sunny side up egg
- Prawn chips
- Comes with fresh fruit platter

Green Village Omelette

- Mushroom and Vegetable Omelette
- Whole Wheat Bread toast
- Comes with fresh fruit platter

Scrambled Eggs on Toast

- Scrambled Eggs
- Whole Wheat Bread toast
- Served with butter and jam
- Comes with fresh fruit platter

Green Village Pancake

- Wheat Flour Pancake
- Served with maple syrup / honey
- Comes with fresh fruit platter

Drinks

- Fresh orange juice or Mixed Juice
- Note: coffee and tea is available at house

BREAKFAST

Bubur Bali – 35K

- Balinese Rice Porridge
- Served with Balinese Urap Vegetable
- Shredded Ayam Kampung (chicken)
- Peanuts

Nasi Goreng Green Village – 40K

- Fried rice
- Served with chicken / vegetables
- A sunny side up egg
- Prawn chips

Mexican Scramble - 50K

- Mexican scramble in tortilla flour
- Served fresh garden salsa
- ✓ Sour Cream
- 🗸 Salad

Scrambled Eggs on Toast – 40K

- Scrambled Eggs
- Whole Wheat Bread toast
- Served with butter and jam

Note:

BREAKFAST

Green Village Omelette – 55K

- Mushroom and Vegetable Omelette
- Whole Wheat Bread toast

Hash Brown – 45K

- Pan-fried potatoes
- Served with tomatoes salsa and green salad

Green Village Pancake – 40K

- Wheat Flour Pancake
- Served with maple syrup / honey

French Toast – 45K

- Whole Wheat Bread toast
- Poured with egg, milk, salt and cinnamon mix

Extra Sides

- Bacon 40K
- Smashed Baby Potato 35K
- Homemade Granola 60K
- Fresh Fruit Platter 35K
- Yoghurt 40K
- Toast (2 slices) served with jam and butter 10K
- Toast (1 loaf) served with jam and butter 50K

Note:

LUNCH MEAT OPTIONS

Balinese Nasi Campur – 70K

- Ayam Betutu smoked chicken with Balinese spices
- Sate lilit ayam village chicken on a skewer
- Brown rice
- Lawar chopped vegetable with Balinese spice
- Tempe Manis sweet fermented soybean

Beef noodle soup – 80K

- Beef and noodle soup
- served with blinjo chips.

Beef Bolognese Pasta – 80K

- Beef Bolognese pasta
- Served with parmesan cheese
- ✓ green salad.

Burritos – 80K

- Choose between chicken or beef
- ✓ Green salad, red bean with fresh salsa inside tortilla wrap
- The burrito coming with guacamole and sour cream.

Fried Chicken with Red Chili Sauce – 80K

- Fried Chicken
- Served with red rice
- Plecing kangkung vegetable (a spicy water spinach)

Note:

LUNCH MEAT OPTIONS

Burgers – 70K

- Choose between chicken or beef burger.
- Caramelized onion
- Fries (sweet potatoes or potatoes fries)

Nasi Goreng Green Village – 40K

- Fried rice
- Served with chicken / vegetables
- A sunny side up egg and prawn chips

Chicken Salad Sambal Matah – 70K

- Shredded steamed chicken
- Mixed with raw sliced shallot, galangal flower squeezed with lime juice and coconut oil.
- ✓ Served with brown rice.

Bacon Pancake – 65K

- Pancake
- Bacon rashers on top
- Served with crispy eggplant on the side.

Fried Duck with Green Chili Sauce - 90K

- ✓ Fried half duck
- Served with red rice
- Vegetable Kalas (Balinese vegetable salad)

Note:

LUNCH VEGETARIAN OPTIONS

Grilled Cheese Sandwich – 55K

Wheat bread grilled with sliced of yellow cheddar cheese served with caesar salad and sauerkraut.

Pumpkin Soup – 45K

Boiled pumpkin and green apple combine with special curry and served with garlic bread or brown rice.

Carrot and Sweet Potato Soup – 45K

Carrot and sweet potatoes boiled with sour spices and served with garlic bread or brown rice.

Bean Burger – 65K

Kidney bean with vegetable patties served with caramelized onion and sweet potatoes chips

Green Village Salad – 60K

Mix lettuce from our garden with balsamic dressing.

Quesadilla – 70K

Tortilla flour grilled with mozzarella cheese and red bean capsicum inside. Quesadilla served with guacamole and sour cream.

Note:

All prices are subject to 21% tax & service charge and in IDR (rupiah).

Wine will be provided in mini bar upon request.

LUNCH VEGETARIAN OPTIONS

Eggplant Salad – 60K

Crispy eggplant chips mix with shallot, coriander leafs, red chili and lime juice.

Sweet Potato Chips or Potato Chips – 40K

Fried crispy sweet potato or potato chips served with ginger and mayonnaise.

Nachos – 70K

Corn tortilla combine with tomatoes, avocado, onion, lime juice, salt and pepper in a small bowl. Serve nachos topped with avocado salsa and sour cream.

Massaman Vegetarian Curry – 65K

Pumpkin, carrot, sweet potato, with Indian spices served with brown rice.

Tofu Larb – 65K

Crunchy juicy lettuce cups filled with delicious tofu seasoned with lemongrass, lime, chili and fresh herbs.

Pad Thai – 60K

Vegetable noodles in a gluten free, low carb explosion of flavors, ginger lime leaf and chili.

Note:

All prices are subject to 21% tax & service charge and in IDR (rupiah).

Wine will be provided in mini bar upon request.

24 hours advance notice

<u>APPETIZER</u>

Choose one of the appetizer below for your dinner:

- Blinjo Chips
- Mini Spring Rolls with Peanut Sauce
- Mini Samosas
- Summer Rolls with Coriander Sauce (raw vegetable with sauerkraut)
- Crispy Pinahong leaf with lime and chili spice

MAIN COURSE

1. Special Balinese Jaen

Meat options – 150K

- Ayam Betutu smoked chicken with Balinese spices
- ✓ Sate lilit ayam village chicken on a skewer
- Brown rice
- Lawar chopped vegetable with Balinese spice
- Tempe Manis sweet fermented soybean
- Klepon- Balinese sticky rice ball filled with palm sugar

Vegetarian option – 125K

- Oyster mushroom sate
- Brown rice
- Lawar chopped vegetable with Balinese spice
- Tempe Manis sweet fermented soybean
- Klepon- Balinese sticky rice ball filled with palm sugar

Note:

24 hours advance notice

2. Special BBQ

Meat options – 150K

- Choose between Pork ribs / Beef / Chicken / Duck / Snapper Fish
- Served with crispy smashed baby potatoes
- Grilled vegetables
- Green salad with balsamic dressing
- Dinner comes with dessert of the day

Vegetarian options – 150K

- Choose between Oyster mushroom sate / young jackfruit steak
- Served with crispy smashed baby potatoes
- Grilled vegetables
- Green salad with balsamic dressing
- Dinner comes with dessert of the day

3. Grilled Prawn with Honey Sauce – 150K

- Fresh Water Prawns
- Served with red rice
- Vegetable Kalas (Balinese vegetable salad)
- Special sambal
- Dinner comes with dessert of the day

Note:

24 hours advance notice

4. Indian Dinner – 150K

- Choose between Pork / Chicken / Fish / Vegetable curry
- Vegetable Samosa
- 🗸 Rice Palau
- Aloo Gobi- potatoes and cauliflower with Indian spice and coconut milk
- 🗸 Lentil dahl
- Shredded cabbage
- Dinner comes with dessert of the day

5. Special Steak – 150K

- Choose between Beef / Pork / Chicken
- Served with mash potatoes
- Grilled seasonal vegetables
- Green salad with balsamic dressing
- Dinner comes with dessert of the day

6. Fried Duck with Green Chili Sauce - 110K

- Fried half duck
- Served with red rice
- Vegetable Kalas (Balinese vegetable salad)
- Special sambal (chili sauce)
- Dinner comes with dessert of the day

Note:

24 hours advance notice

7. Fried Chicken with Red Chili Sauce – 100K

- Fried Chicken
- Served with red rice
- Plecing kangkung vegetable (a spicy water spinach)
- Dinner comes with dessert of the day

8. Special Pepes Snapper Fish – 120K

- Steamed snapper fish in banana leaf with Balinese spice
- Local basil
- Served with brown rice
- Vegetable Kalas (Balinese vegetable salad)
- Special sambal goreng (Balinese fried spicy sauce)
- Special sambal matah (Balinese raw spicy sauce)
- Dinner comes with dessert of the day

9. Special Salmon Steak – 200K

- Served with mash potatoes
- Grilled seasonal vegetables
- Green salad with balsamic dressing
- Dinner comes with dessert of the day

Note:

BEVERAGE MENU

Fresh orange juice	30K
Watermelon juice	30K
Passion fruit juice	30K
Guava Juice	35K
Dragon fruit juice	35K
Mango Juice	35K
White Mango Juice (seasonal)	35K
Mixed Juice	30K
Green juice (cucumber, apple, spinach, broccoli and lime)	40K
Ginger Fizz (soda, lemon and ginger squash with honey)	30K
Strawberry and orange smoothies	35K
Strawberry and mango smoothies	35K
Banana and strawberry smoothies	35K
Pineapple and orange smoothies	35K
Banana milk shakes	35K
Tea	35K
(Green Tea, English BF Tea, Chamomile, Peppermint, Jasmine)	
Ice tea (ginger, green lemon and cinnamon)	25K
Bali Coffee	30K
Iced Coffee	35K
Iced Coffee Milk	40K

Note:

MINI BAR MENU

Beer Bintang small	30K / bottle
Beer Bintang Radler small	30K / bottle
Beer Bintang Radler small	30K / can
San Miguel	40K / bottle
Ginger Ale	15K / can
Soda water	15K / can
Tonic water	15K / can
Sprite	15K / can
Fanta	15K / can
Coca cola	15K / can
Diet Coke	15K / can
Greenfields milk	50K / box

Wine :

Santa Ema Wine (red or white wine)	385K / bottle
Tabali Wine (red or white wine)	385 K / bottle
Tarapaka Wine (red or wine)	325 K / bottle
Plaga Wine (red or white wine)	275K / bottle
Rolf Binder Shiraz	435K / bottle

Note: