

## DINNER FUSION CUISINE APPETIZER

<b>QUEEN OCTOPUS</b>	45 K
Octopus with tamarind honey sauce, lime, walnut caramel, Strawberry, pomelo, red radish and watercress	
<b>HONEY MUSTARDP CHICKEN SALAD</b>	45 K
Grilled chicken, tamarind dressing, honey mustard dressing, Turmeric jelly slice, local fruit exotic, micro green	
<b>CAESAR SALAD</b>	53 K
Organic baby romaine, red radish, pumpkin preasurpe, shallot, onion Seared smoked salmon, crispy bacon, parmesan crisps served with crouton and caesar dressing	

## SOUP

<b>RAWON BALI</b>	50 K
Balinese beef soup with yellow paste, ginger flower Lemongrass, salam leaf, kafir lime leaf, edamame, kluwek served with pumpkin	
<b>BEEF GOULASH SOUP</b>	46 K
Hungarian stew beef soup, tomato base and res pepper Dice potato, leek and carrot	
<b>TUNJUNG BIRU RAVIOLI COMSOMME</b>	50 K
Clear mushroom soup, salmon infuse tomato water, lemon grass Ginger flower, sweet peas, fried eggplant and and truffle oil	
<b>DUCK MISO SOUP</b>	53 K
Infuse cube duck in miso paste, carrot, cucumber and lemon basil Lemon grass and lime	

*All above rate are in IDR and subject to 21% tax and service charge*

## MEAT MAINCOURSE

<b>AYAM BAKAR</b>	80 K
Grilled chicken basting with red paste, peanut sauce Plecing long beans, bean sprout, long beans served with steam rice	
<b>AYAM SAMBAL MATAH</b>	83 K
Roasted and grill chicken infuse Balinese oil, pure green bean Additional Asian vegetable and toping sambal matah	
<b>AYAM CAH JAMUR</b>	75 K
Stir fried chicken, additional vegetable and steam rice	
<b>CRISPY DUCK</b>	144 K
Deep fried local duck, curry honey sauce, steam red chili paste, exotic fruit served with steam rice	
<b>EMPAL GENTONG</b>	137 K
Grill infuse beef in yellow paste, lemongrass, kafir lime leaf Garam masala, coconut milk, celery and Asian vegetable	
<b>BEEF BOURGUIGNON</b>	147 K
Stew beef in beef jus infuse baby shallot, mushroom, crispy bacon, baby carrot, edamame served with mash potato	
<b>GRILL PORK RIBS</b>	120 K
Grilled and braised pork ribs with exotic mango salad Curry honey sauce, plecing vegetable long beans served with steam rice	
<b>CRISPY PORK BELLY</b>	85 K
Roasted pork belly, beef au jus sauce And Asian additional vegetable	

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## FISH MAINCOURSE

<b>CRUSTED SNAPPER</b>	92 K
Roasted and basting fish, grill baby leek, sauté fern, baby carrot, edamame add basil oil, red pepper sauce and shallot relish	
<b>DEDARI EXPERIENCE</b>	91 K
Combination roasted chicken, tuna and prawn, young jack fruit sauce Stew bean vegetable in tomato broth and edible flower	
<b>BARRAMUNDI FRA DIAVOLO</b>	88 K
Pan sheared barramundi and scallop capsicum sauce, mash potato, additional vegetable	
<b>SEAFOOD ALFREDO</b>	115 K
Seared fish and prawn, Asian vegetable, grilled heart onion, turmeric jelly, tomato cherry comfit and parmesan cheese truffle sauce	
<b>SEAFOOD OF THE DAY</b>	116 K
Stew snapper, prawn in tomato garam masala sauce, Penne pasta, mushroom, fried eggplant And spinach English	

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## SET DINNER

### **Rawon Bali**

Balinese beef soup infuse yellow paste  
and pumpkin



### **Sweet Mince Pork**

Stir fried mince pork, red paste, fried eggplant, fern  
cauliflower, mushroom, celery, red chili, onion  
cashew nut served with steam rice

Or

### **Seafood Alfredo**

Seared fish and prawn, parmesan cheese truffle sauce  
local vegetables and turmeric jelly



### **Black Rice Pudding**

Four hours cooking black rice, palm sugar, coconut milk  
and mango gelato

### **Coffee Or Tea**

**IDR 250/ Pax**

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