

# s o l é

By Chef Mandif Warokka

## Kelitik Appetizer

- Rendang Croquette** 🍷 🍷 🍷 🍷 125K  
Slow Cooked Beef Rendang Ragout, Smoked Chili Sambal
- Crispy Roots Chips** 🍷 120K  
Crispy Taro, Cilembu & Purple Sweet Potato Chips, Dabu Dabu Sambal, Guacamole
- BBQ Spanish Mackerel "Otak Otak"** 🍷 🍷 🍷 🍷 125K  
Coconut Wrapped Spanish Mackerel Fish Cake, Kalamansi Chili Sauce, Peanut Sauce
- Bakwan Jagung Anchovies** 🍷 120K  
Crispy Corn Fritter, Anchovies, Sambal Roa

## To Start

- Hand Harvest Bulung** 🍷 🍷 145K  
Hand Harvested Seaweed, Roasted Coconut, Cakalang Fufu, Young Coconut Sambal
- Bedugul Organic Garden Greens "Karedok"** 🍷 🍷 150K  
Long Beans, Bean Sprouts, Fried Tempoh, Cucumber, Cabbage, Cold Rice, Peanut Ginger Dressing
- Big Eye Tuna "Gohu"** 🍷 🍷 195K  
Tuna Loin, Cherry Tomato, Kemangi, Chili, Lime Ginger Dressing

## Main Course Exotics

- Signature Gigantic Bluefin Tuna Collar** 350K  
Charcoal Grilled Tuna Collar served with 4 Solé's Sambal Flight
- Bamboo Grilled Balinese Chicken** 🍷 🍷 320K  
Whole Young Rooster Balinese Chicken, Bamboo Roasted with Turmeric, Lemongrass and Chili
- Smoked Sea Catfish "Mangut"** 🍷 250K  
Charcoal Smoked Catfish, Fragrant Coconut Broth, Fried Cabbage, Long Bean, Shallots and Indonesian Herbs
- Smoked Mud Crab Burnt Miso Butter** 🍷 🍷 950K  
Grilled Smoked Mud Crab (55oz), Burnt Miso Butter Sauce
- 12 Hours Slow Roasted Young Lamb** 🍷 🍷 425K  
Cumin, Turmeric & Aromatic Spice Rubs
- Solé Seafood Treasure Curry** 🍷 395K  
King Prawns, Crab, Tuna Belly, Young Coconut, Kemangi, Long Beans, Balinese Seafood Curry
- Solé Grill Seafood Platter** 🍷 2.800K  
Lobster, Crab, King Prawns, Oyster, Clams, Red Snapper, Squid, Tuna Belly, Tuna Gohu, Sweet Corn, Sambal Flight

## Sate

- Chicken Satay** 🍷 🍷 125K  
Charcoal Grilled Chicken Skewers, Peanut Sauce
- Australian Beef Rump "Maranggi" Satay** 🍷 🍷 245K  
Sweet Soy Marinated Beef Skewers, Sambal, Pickles

## Fresh Caught Selection

<b>Green Mussels</b> 175 K	<b>Black Pomfret</b> 250 K
<b>White Snapper</b> 180 K	<b>Sea Prawns</b> 320 K
<b>Oysters</b> 200 K	<b>Barracuda</b> 395 K
<b>Red Snapper</b> 220 K	<b>Big Eye Tuna Belly</b> 450 K
<b>Large Squid Tube</b> 220 K	<b>Lobster</b> 900 K

\*Choice of Natural Charcoal Grilled or Indonesian Bumbu Bakar, served with one complimentary sambal selection.\*

## Side Vegetables

- Saute Bunga Pepaya and Green Leaves** 🍷 85K
- Classic Moringa Soup** 85K
- Bedugul Organic Balinese "Jukut"** 85K
- Kangkung Plecing** 🍷 85K
- Lalapan Platter** 45K

## Sambal Selection

30K

<b>Sambal Matah</b> Balinese Shallot & Lemongrass Sambal	<b>Sambal Kecap</b> Sweet Soy Chili Relish
<b>Dabu Dabu</b> North Sulawesi Fresh Tomato Chili Salsa	<b>Sambal Tempong</b> East Java Chili Sambal
<b>Sambal Dadak</b> Sundanese Raw Chili Relish	<b>Sambal Terong</b> Roasted Eggplant Sambal
<b>Rica Rica</b> Spicy North Sulawesi Chili Sambal	<b>Sambal Sereh</b> Lemongrass Chili Sambal
<b>Sambal Hijau</b> Green Chili Padang Sambal	<b>Sambal Kecombrang</b> Torch Ginger Flower Sambal
<b>Sambal Mangga</b> Young Mango Chili Sambal	

## Sambal Aceh

45K

Prawn Coconut Sambal

## Rice and Noodle

- Nasi Goreng Kampung Ayam** 🍷 🍷 🍷 150K  
Indonesian Style Fried Rice, Chicken, Fried Egg, Crackers
- Nasi Goreng Rempah Hijau** 145K  
Basmati Rice, Anchovy, Bean Sprout, Asparagus, Spices
- Seafood Koy Teow** 🍷 195K  
Wok Fried Flat Rice Noodles, Seafood, Bean Sprouts, Garlic Chives
- Nasi Putih** 30K  
Steamed Rice

## Dessert

- Cassava Getuk** 🍷 🍷 150K  
Singkong Tape Cake, Meringue, Palm Sugar, Coconut Ice Cream
- Es Doger** 🍷 95K  
Milk Bread, Sago Pearl, Jack Fruit, Tape, Tjampolay, Vanilla Gelato
- Es Cendol** 85K  
Rice Flour Jelly, Palm Sugar, Jackfruit, Savory Coconut Milk
- Klapper Tart Soufflé** 🍷 🍷 🍷 125K  
Young Coconut Soufflé Tart, Kenari Nut, Rum Raisin Ice Cream

contains:

🍷 Eggs 🍷 Gluten 🍷 Lactose 🍷 Nut 🍷 Mild Spicy 🍷 Spicy

Prices are in thousand of Indonesian rupiah (IDR) and subject to 8% service charge & 10% government tax