



PERANTENAN
RESTAURANT

MENU



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PERANTENAN RESTAURANT

“Perantenan” is a refined Balinese word that means kitchen. The restaurant is located in the north wing of the resort, offering a great view of the pool and the natural landscape, perfect for enjoying cold beers and cocktails. With its Balinese architecture, featuring solid wood, bamboo, and an Alang-Alang grass roof, it creates a luxurious Ubud atmosphere.





PERANTENAN

RESTAURANT

BEVERAGE

COCKTAIL		SIGNATURE COCKTAIL		COCKTAIL	
MOJITO	103K	UBUD SUNRISE	92K	STRAWBERRY ROSE SANGRIA	109K
Rum, mint leaves, sugar, lime juice, soda.		Bali's traditional coconut spirit, grenadine, lime orange juice.		Rose wine, light rum, strawberry and watermelon, lemonade.	
MARGARITA	103K	ARAK MADU	92K	CAIPIROSKA	103K
Tequila, triple sec, lime.		Bali's traditional coconut spirit mixed with honey and lime.		Vodka, lime, white sugar.	
PINA COLADA	103K	CLEAR HEAVEN	92K	CAIPIRINHA	103K
Light rum, coconut cream, pineapple juice.		Bali's traditional coconut spirit, homemade rosemary syrup, lime, top with tonic water.		Light rum, lime, brown sugar.	
CUBA LIBRA	103K	BALISION	92K	MATADOR	103K
Light rum, lime, coke		Bali's traditional coconut spirit, melon liqueur, coconut liqueur, blue curacao, pineapple juice.		Tequila, pineapple juice, lime juice.	
SCREW DRIVER	103K	BASIL LAND	103K	WHISKEY SMASH	103K
Vodka, orange juice		Vodka, blue curacao, pineapple juice, basil leaf, sweet sour.		Whisky, lemon, mint leaves.	
LONG ISLAND ICE TEA	103K			ESPRESSO MARTINI	103K
Vodka, gin, rum, tequila, triple sec, lime, coke.				Vodka, coffee liqueur, espresso, caramel syrup.	
TEQUILA SUNRISE	103K			MOSCOW MULE	103K
Tequila, grenadine, orange juice.				Vodka, Sweet sour, homemade ginger beer	


All price above are in Indonesian Rupiah and subject to 10% service charge and 11% government tax



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BEVERAGE

SPIRIT / SHOT'S & MIXER		WINE	MOCKTAIL AND SMOOTHIES
VODKA		WINE BY THE GLASS	
Absolute	167K	Aga Red Wine	119K
Iceland	83K	Aga White Wine	119K
		Aga Rose Wine	119K
GIN		WHITE WINE	
Bombay Sapphire	167K	Two Island Sauvignon Blanc	719K
Empire	83K	Two Island Riesling	719K
		Two Island Chardonnay	719K
LIGHT RUM		WHITE WINE	
Bacardi Carta Blanca	167K	Aga White Wine	590K
Blanco	83K	Aga Rose Wine	590K
TEQUILA		RED WINE	
Jose Cuervo	167K	Two Island Merlot	719K
Oro	83K	Two Island Shiraz	719K
		Two Island Grenache	719K
		Aga Red Wine	590K
WHISKY		SPARKLING WINE	
Jack Daniels	167K	Tunjung Sparkling	789K
Omrach	83K		
APEROL	167K		SMOOTHIES 40K
ARAK	83K		MILKSHAKE 45K
			Vanilla, matcha, chocolate.
BEER			FRESH JUICE SELECTION 40K
Prost Lager Beer	53K		Orange, papaya, watermelon, pineapple, and mixes.
Bintang Pilsener Beer	49K		

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SODA, WATER, ICE SELECTION	HEALTHY JUICE SELECTION	HOT SELECTION
SODA Coke 36K Coke zero 36K Sprite 36K Tonic water 36K	FOR THE SKIN 69K Pineapple, cucumber, orange, apple, lemon.	Cappuccino 48K Latte 48K Americano 48K Espresso 48K Bali coffee 48K Indonesian tea 48K Green Tea with Jasmine 48K English Breakfast Tea 48K Peppermint Infusion Tea 48K Fresh Ginger Tea 48K
WATER Equil Sparkling Water 40K Equil Natural Water 38K	FOR THE HANGOVER 69K Cucumber, apple, bok choy, lemon.	
ICE SELECTION Iced Cappuccino 48K Iced Latte 48K Ice Coffee 48K Iced tea 48K	FOR THE GUTS 69K Mint, cucumber, yoghurt, sea salt.	



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FOOD



BREAKFAST

Indulge your senses with our thoughtfully crafted breakfast offerings, where every dish celebrates the vibrant flavors of fresh, local ingredients. Join us from 7:00 AM to 11:00 AM and start your day with a delightful selection that nourishes both body and soul.

COFFEE OR TEA

Choices of your favorite tea or Bali coffee.

BAKERY

Homemade Bread 35K
Served with two homemade jam and butter.

Balinese Snack 25K
Fruit's caramel in pandan crepes wrap and poached banana with coconut and palm sugar.

FRESH FRUIT JUICE

Fruit Juice 30K
Orange, Papaya, Pineapple, Water Melon or mixed fruit.

Coconut 30K
Coconut lemongrass or whole.

Green Smoothies 35K
Local spinach, banana, yogurt and honey.

Cucumber Mint Lassi 35K
Cucumber, mint, yogurt and sea salt.

Calcium Aid 35K
Banana, fresh milk, berries and basil.

FRESH FRUIT AND CEREAL

Fruit Platter 35K
Papaya, pineapple, watermelon, honeydew and lime.

Seasonal Fruit Salad 40K
Mixed fruits, yogurt, honey and granola.

Red Dragon Smoothie Bowl 40K
Dragon fruit, banana, yogurt, honey, granola and chia seed.

Salak Rebus 35K
Sweetly pickled snake fruit and jack fruit in beetroot and orange juice with yogurt.

Apple Bircher Muesli 45K
Mixed muesli with dried fruits, honey, yogurt, topped with strawberry and banana.

Homemade Granola 45K
Dried muesli with mixed fruit, honey, coconut, topped with strawberry, banana and hot milk.

Selection Of Cereal 35K
Choices of your favorite cereal: coco crunch or corn flakes with fresh milk.

Green Garden Salad 40K
Mixed capsicum, tomato, carrot, cucumber, lettuce served with parmesan cheese topping.



FOOD

MAIN COURSE

MODERN & HEALTHY

Croissant Sandwich 80K

Omelete, cheddar cheese, lettuce, tomato served with potato salad and chicken sausage.

Avocado or Pumpkins Toast 80K

Sourdough, poached egg, guacamole or roasted pumpkins, feta cheese served with asparagus, tomato and potato.

Croque Madame 80K

With bechamel sauce topped with mozzarella cheese, small salad, asparagus, mushroom, potato aioli, bacon and chicken sausage.

Aloo Bhaji 80K

Potato masala, coriander leave served with poori bread.

Egg Masala Sandwich 75K

Scrambled-egg with chopped chili, masala, tomato, onion, coriander served with potato, ratatouille and salad.

Burrito 75K

Carrot, cucumber, avocado, cabbage, pepper, baked bean wrapped in tortilla bread served with ratatouille and salad.

Alena Omelete 75K

White egg omelete with tomato cherry comport, basil oil and small salad.

Indonesian Mie Goreng 75K

Stir fried noodle with chicken, vegetable, served with sunny side up and crackers (vegan option available).

Perantenan Healthy 75K

Poached egg, aioli potato, tomato comport, avocado, mixed lettuce with topping sesame seed.

SIGNATURE

Nasi Goreng Suna Cekuh 80K

With chicken, vegetable and served with sunny side up and crackers (vegan option available).

Lontong Sayur 75K

Rice cake, mixed Balinese vegetable, boiled egg, chicken curry and spinach cracker (vegan option available)

Bubuh Bali 75K

Rice porridge, mixed Balinese vegetable, boiled egg, chicken curry and spinach cracker (vegan option available)

CLASSIC

Egg Dishes in American Style 90K

Choices of your favorite eggs are with vegetable, tomato, potato, sausage and bacon.

- Omelete with tomato and onion inside
- Scramble with sauteed spinach and feta cheese
- Egg Benedict : two poached egg with smoked ham and hollandaise sauce
- Egg Florentine : two poached egg with creamy spinach sauce and Hollandaise
- Fried Egg with baked bean and chives

Banana Pancake 60K

Served with apricot's caramel and strawberry (vegan and gluten free available).

French Toast 60K

Seared white toast with cream anglaise sauce with salted caramel sauce topping.

Baby Corn Masala 90K

Cooked with chop masala and onion gravy served with naan bread and cilantro.

Upma 90K

Semolina flour, green peas, string bean, julienne carrot, cashew nut, chili and cilantro.



FOOD




LUNCH AND DINNER


Indulge your senses with our thoughtfully crafted lunch and dinner menus, where every dish celebrates the vibrant flavors of fresh, local ingredients. Our Lunch & Dinner time at 12:00 PM – 11:00 PM.

HEALTHY STARTERS


Lumpia  **60K**
Deep fried vegetable spring roll, sweet chilly, pickle, and spinach cracker.

Cheese Burrata Salad  **120K**
Dragon fruit coolish, carrot, cucumber, tomato, radish pickle, beet root, basil oil with pumpkin preserve.


Quinoa, Avocado and Bean Salad  **70K**
Quinoa, avocado, red bean, cherry tomato, cucumber, black olive, cabbage with pumpkin preserve and lemon.


Caesar Salad  **70K**
Organic baby romaine, crispy bacon, tomato, spring onion, grilled chicken, boiled egg with Caesar dressing topped with crouton crisps and parmesan.

Mango Citrus Salad  **80K**
Mango, orange, pomelo, avocado, onion, seared tuna and chili with lime dressing.

Greek Salad  **75K**
Rucola, red cabbage, avocado, tomato, cucumber, onion, water melon feta cheese, tahini with dijon dressing.


Prawn and Octopus Salad  **95K**
Grilled pineapple, mango, strawberry, carrot, cucumber, red radish with pumpkin coulis and seared octopus & prawn served with namjim dressing.

Thai Beef Salad  **75K**
Grilled beef, mix lettuce, cucumber, red radish, tomato cherry, coriander leave, mint leave, crush peanut served with namjim dressing.


Diolena Salad  **90K**
Basting scallop and prawn, cucumber, radish, tomato cherry, coriander leave mixed iceberg and cabbage with Caesar dressing finishing with green peas pure.


SOUP

Sunrice Noodle Soup  **60K**
Glass noodle, Indonesian tofu, mushroom, beansprout, leek, coriander sliced nori and miso soup.

Minestrone Soup  **70K**
Tomato base soup with carrot, broccoli, cauliflower, green beans, bell pepper, asparagus.

Kalium for Hypert  **70K**
Green soup from broccoli, green bean, green peas, spinach, kale, coriander, avocado and coconut cream with topping parmesan cheese.




Spicy and Sour Soup  **60K**
Tom yum soup, Indonesian tofu, mushrooms, tomato, red chili, lemongrass.


Soto Ayam  **60K**
Indonesia chicken broth, glass noodles, boiled egg, beansprout, cabbage and tomato.





FOOD

HEALTHY OF THE DAY

Gado-gado    **75K**
Healthy fresh cooked veggies, with bean curd, tofu, potato & boiled egg, served with peanut sauce.

Chicken Ballotine Truffle Infused  **145K**
Rolled chicken seasoned with truffle oil and red paprika powder come with red rice, red bean, pomegranate, broccoli, baby carrot, chimichurri sauce and green peas pure.

Steamed Fish  **135K**
Thailand-style steamed fish, with mushroom and tomato served with steamed potato.




Broccoli Tofu With Creamy Sesame Sauce  **105K**
Dragon fruit coolish, carrot, cucumber, tomato, radish pickle, beet root, basil oil with pumpkin preserve.

Meat On The Land    **125K**
Roasted beef, chicken, poached egg, baby vegetables steamed red rice, red bean, pomegranate served with chimichurri sauce

Tomato Avocado Pasta    **120K**
Aldente brown rice penne pasta with Greek pesto sauce served with seared tomato and avocado.

Vegan Of The Day    **115K**
Mashed potato, roasted pumpkin, tempe, tofu, tomato cherry, baby corn, carrot, saute kale and green peas with infused truffle tomato sauce.

Tuna Poke Bowl    **110K**
Rare tuna, cubed cucumber, tomato, carrot, asparagus, avocado shredded romana and nori served with red rice and harissa sauce.

Oceanic Farm    **195K**
Roasting gindara fish, calamari, prawn and scallop, tobiko, lemon with saute baby vegetable come with quinoa and, couscous Served harissa sauce with truffle oil.

Chicken Mushroom Broccoli    **120K**
Saute chicken, onion, shitake mushroom, broccoli, potato, bean, coriander

Grilled Fish A'la Bali    **135K**
Grilled snapper fish with Balinese sauce braising, tomato, saute vegetables served with peas, basil sauce and pregnant red rice.

SMOOKY STEAK

Smoked Beef 

Mashed potato, saute vegetable, grilled king oyster mushroom and mushroom sauce.

Basting Local Beef Tenderloin (200gr) **195K**

Basting Australian Beef Tenderloin (200gr) **250K**

Salmon Dabu-Dabu  **175K**

Grilled salmon, served with healthy red rice, red bean, pomegranate and fresh tomato sauce.

Aloo Gobhi   **165K**

Grilled cauliflower, tomato, basting potato, onion finishing with tomato masala served lemon rice.

Chicken Smoked  **109K**

Grilled chicken breast with suna cekuh braising, water spinach and plecting served with healthy red rice, red bean, pomegranate and curry sauce.



FOOD

TRADITIONAL BALINESE TASTE



Balinese Tofu Curry 99K

Tofu in rich coconut yellow paste sauce infused lemongrass and lime leaf with potato and additional vegetable served with steamed rice

Balinese Chicken Curry 130K

Chicken in rich coconut yellow paste sauce, infused lemon grass and lime leaf, potato, edible fern, wing bean served with steam rice.

Nasi Goreng Alena 125K

Stir fried steamed rice in Balinese suna cekuh paste with pork & local vegetables served with pork sate lilit, poached egg, crackers, and pickle.

Pork Sate Lilit 120K

Skewers of minced pork served with vegetable urab, steamed rice served shallot relish and Indonesian red paste.

Bebek Goreng 145K

Crispy-fried local duck, vegetables urab, shallot relish, Indonesian red sauce, served with steamed rice

Iga Bakar 175K

Braised and grilled Balinese pork ribs with Balinese curry sauce, shallot relish vegetables urab, served with steamed rice.

Pepes Ikan 115K

Marinated fish in Balinese paste wrapped in banana leaf served with, vegetable urab and steamed rice.

INDONESIAN'S FAVORITE

Nasi Goreng Beef Rendang 145K

Stir fried steamed rice with stewed beef in rich coconut red paste. served with saute vegetables, beef sate, sunny side up, crackers & pickle

Nasi Goreng Desa 105K

Stir-fried steamed rice with chicken, local vegetables. Served with chicken sate, sunny side up, crackers & pickle.

Mie Goreng Dusun 105K

Stir-fried egg noodles, with chicken, local vegetables. Served with chicken sate, sunny side up, crackers & pickles.

Mie Goreng Seafood 130K

Stir fried egg noodles with fish, calamari, prawn, local vegetables, served with fish sate lilit, sunny side up, crackers & pickle.

Chicken Sate 105K

Skewers of grilled chicken breast served with vegetable urab rice cake and peanut sauce (beef and pork available).

Grilled Chicken 125K

Grilled chicken leg with Indonesian red sauce, sweet potato, grilled vegetables, Spaghetti curry sauce (rice mixed curry sauce available).

Beef Rendang 155K

Stewed beef in sweet cinnamon red sauce finished by coconut cream served with steamed rice and saute vegetables



FOOD



PIZZAS AND PASTAS

Spaghetti Carbonara 99K

Al dente spaghetti pasta with bacon, mushrooms, cream cheese sauce, garlic bread.

Fettuccine Bolognese 130K

Al dente fettuccine with minced beef in Bolognese sauce, herbs, parmesan, garlic bread.

Penne Pesto Chicken 125K

Al dente penne with Italian pesto, pan seared chicken & parmesan cheese. Served with garlic bread.

Cheese Pumpkins Ravioli Pesto 120K

Pumpkin ravioli, asparagus, broccoli, baby corn and tomato confit with creamy pesto sauce.

Hawaiian Pizza 145K

Tomato sauce, pineapple, ham, bacon, herbs and mozzarella cheese.

Margherita Pizza 175K

Fresh tomato, with tomato sauce, herbs & mozzarella cheese.

Meat Lover Pizza 115K

Barbecue Chop chicken, chop beef, beef pepperoni, beef salami, mozzarella cheese.

SANDWICHES

Club Sandwich 110K

Seared-bread with chicken, fried egg, bacon, tomato, caramelize onion. Lettuce & cheese, served with cabbage salad & French fries (gluten free available).

Chicken Katsu Sandwich 110K

Breaded chicken, cheese, lettuce, BBQ mayo sauce. Served with cabbage salad & french fries (Tuna or Vegan tempe available).

Beef Burger 120K

Roasted beef patty with cheese, lettuce, tomato, pickle, caramelize onion, fried egg. Served with cabbage salad & French fries (Chicken patty available).

Steak Sandwich 115K

Seared Thailand style beef steak, caramelize onion, rucola, lettuce. Served with cabbage salad and French fries.



FOOD



ASIAN TASTY

Thai Fried Rice



120K

Come with coriander pesto, chicken, chives red chili, green peas, cashew nut and grilled prawn.

Laksa Lemak



125K

Stewed chicken, prawn and tofu in rich coconut laksa sauce with rice noodle, bean sprout, tomato and lime.

Thai Chicken Cashew



115K

Stir fried chicken with onion, tomato, string bean, mushroom, Italian basil in oyster sauce. Served with steamed rice.

Thai Beef Curry



150K

Local beef Thailand green curry, mushrooms, Thai eggplant, red chili infused basil, lemon grass. Finishing with coconut cream, served steamed rice.

Pad Thai



135K

Stir fried kway teow noodle with tamarind sauce, local tofu, fish, prawn, chives, coriander. Bean sprout, peanut & poached egg

Dew'yu Pork Teriyaki

130K

Fried buttered pork loin come with asparagus, mushroom, tomato seared roasted potato, teriyaki sauce.

Tofu Butter Masala



125K

Deep fried tofu, chopped masala, mix Indian spices, cooking cream coriander leave served with plain rice.

Vegetable's Biryani



120K

Sautéed mix vegetables, basmati rice, chopped masala, onion gravy, cashew nut, raisin, butter, mint leaves served with mint raita (Chicken is available).

ASIAN TASTY

Murg Tika Makhawala 120K

Grilled chicken tika, tomato gravy, chopped masala, & chopped chili. Indian spices, cooking cream, coriander leave, served with plain rice.



Dal Tadka With Gobi 120K

Yellow lentil curry with cauliflower, red bean, tomato with chopped masala, mix Indian spices. Yogurt and coriander served with plain steamed rice.



Vegan Malai Kofta (Bean Curd Tofu) 109K

Deep fried potato and tofu ball, with green peas tomato curry masala served naan bread.



FOOD



WESTERN'S TASTE

Chicken Schnitzel

115K

Deep fried breaded chicken served with French fries, salad & mushroom sauce

Chicken Parmigiana

125K

Roasted breaded chicken breast with tomato sauce, herbs, mozzarella cheese, served with small salad and French fries.

Chicken Cordon Bleu

125K

Deep fried breaded chicken with stuffed ham, mozzarella cheese, & spinach served with French fries, small salad & creamy mushroom sauce.

Herb Crusted Lamb Chop

175K

Deep fried breaded chicken with stuffed ham, mozzarella cheese, & spinach served with French fries, small salad & creamy mushroom sauce.

Pork Chops

160K

Grilled pork chops with honey and sesame seed, sauteed carrot, cauliflower broccoli, baby corn, mushroom, served with mashed potato and black pepper sauce.

Rib Eye Steak

270K

Grilled roasting Australian beef served mushroom sauce, French fries onion, avocado, tomato, cabbage salad.

Surf And Turf

245K

Basting prawn, scallop, roasted beef tenderloin, king oyster mushroom, asparagus. Green peas, mashed potato and creamy paranza sauce.

WESTERN'S TASTE

Pan Seared Tuna 125K

Seared tuna with lemon garlic butter sauce, sauté vegetable, king oyster mushroom finishing with tomato salsa and mashed potato.

Between Basil And Fish 175K

Roasting Gindara fish with rosemary garlic butter served couscous with quinoa saute green peas, broccoli, avocado and tomato salsa.

Lemon Mustard Salmon 195K

Pan-seared salmon garlic butter, pumpkin's puree, purple sweet potato Saute baby vegetables, green peas with herb bearnaise sauce.



FOOD



BITES

Cheese Balls 60K

Served with baby herb salad and tange mayo sauce.

Shamosa 45K

Deep fried triangles potato and green peas curry served mint raita.

Bruschetta 50K

Creamy mushroom and tomato salsa on garlic bread.

Chicken Lolipop 50K

Deep fried breaded chicken wings served with French fries & small salad.

Chicken Finger 55K

Deep fried breaded chicken served with French fries & small salad.

Fish & Chips 60K

Deep fried breaded snapper served with French fries & small salad.

Calamari Ring 60K

Deep fried breaded squid served with French fries & small salad.

Onigiri Mentai 90K

Japanese taste rice, seared minced prawn, tobiko, spicy mayo, spring onion and nori.

Tuna Sushi 90K

Japanese taste rice, seared rare tuna, tobiko, spicy mayo, fresh vegetable and nori.

SIDE DISH

70 Gr Local Beef 45K

70 Gr Chicken 20K

1 Pcs Prawn 25K

1 Pcs Boiled Egg 5K

1 Ham And 1 Bacon 25K

5 Pcs Chicken Sausage 30K

2 Pcs Naan Bread 30K

5 Pcs Salami/Peperoni 25K

French Fries 40K

Potato Wedges 40K

Steamed Rice 15K

Steamed Red Rice 40K

Mashed Potato 35K

Saute Vegetable 30K

Chicken Ham 15K

Lemon Rice 99K



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DESSERT



DESSERT

Banana Fritters

45K

Deep Fried banana Fritter served with vanilla ice Cream & chocolate sauce.

Panna Cota

50K

Bavaria with mango chutney and strawberry sauce.

Creme Brule

55K

Cup of Creme Brule with fresh fruits.

Chocolate Brownies

60K

Served with Vanilla Ice Cream and passion fruit coulis.

Grilled Pineapple Pie

55K

Grilled pineapple glaze pie Served with fresh fruit, dragon fruit coolish. Vanilla Ice Cream and chocolate deco.

Row Chocolate Cake

55K

Mixed chocolate, banana, butter and creamy vanilla sauce served chocolate ice cream.

Chocolate Lava Cake

65K

Chocolate melting cake served chocolate ice cream.

Cheese Cake

75K

Cheese cake toping with strawberry caramel served strawberry ice cream.

Mango Tiramisu

75K

tiramisu cake toping with fresh mango served strawberry ice cream.

Banana Pizza

70K

Sweet pizza toping with vanilla milk fla, Banana, pineapple and chocolate stick and chocolate ice cream.

Ice Cream

30K

Chocolate ice cream, vanilla ice cream and strawberry ice cream.

