CasCades

DINNER MENU

Viceroy Bali

STARTERS

Beef Tartare 300
Australian Beef, Cured Egg Yolk, Dijon Mustard
Sourdough Crackers

Tuna Carpaccio GF 300
Mango, Fennel, Orange, Capers, Lemon Vinaigrette

Grilled Octopus GF 290
Saikyo Miso, Semi Dried Tomato, Olive and
Lemon Gremolata, Orange, Herb Salad

Trio of Dips 200
Flat Bread served with Hummus
Baba Ghanoush and Mutabbal

Burrata GF 260
Charred Watermelon, Olive Tapenade
Pesto and Balsamic

Tomato Bruschetta 200
Italian Basil, Fresh Garlic
Tomatoes from our Greenhouse

Tempura 180
Prawn, Zucchini, Capsicum, Ponzu Sauce

SALADS

Viceroy Caesar 230
Grilled Chicken Breast, Sous Vide Egg, Anchovies
Bacon, Grana Padano, Croutons

Garden GF 150
Mixed Lettuce and Capsicum, Plum Tomato, Red Onion
Pomegranate, Sesame Mustard Dressing

Kale and Pumpkin GF 190
Feta Mousse, Tahini Yogurt, Green Beans
Candied Pumpkin Seeds

Thai Papaya Salad GF 190
Char-Grilled Prawn and Scallop, Pomelo, Carrot
Mint, Coriander, Fried Shallot and Peanut, Nam Jim

SOUP

Pumpkin GF 170
Roasted Hazelnut, Double Cream, Brown Butter

Mushroom Velouté 180
Truffle Oil, Lavosh

Seafood Chowder 200
Mixed Seafood, Bisque Crouton

Smoked Tomato 180
Burnt Butter Smoked Tomato, Basil, Celery
Garlic Confit Bread

MAINS

Gnocchi 240
Roasted Pumpkin, Mushroom, Parmesan Foam
Creamy Mushroom Sage

Beer Battered Fish 310
French Fries, Green Salad, Tartar Sauce

Pan Seared Barramundi GF 360
Potato Gratin, Apple and Fennel Salad, Parsnip Puree
and Creamy Dill Reduction

Chicken Green Curry GF 280
Mixed Vegetables, Green Chilli, Shrimp Paste
Coconut Milk served with Steamed Rice

Seafood Pasta 300
Homemade Fettuccini, Mixed Seafood
Seafood Bisque, Tomato, Fennel, Capers

Lobster Ravioli 360
Ikura, Yuzu, Asparagus, Sea Urchin Sauce

Truffle Mushroom Risotto GF 310
Arborio Rice, Wild Mushrooms, Grana Padano

Mushroom Tortellini 210
Mushroom Ragout, Parmesan Foam, Truffle Oil

Lamb Kofta 300
Pita Bread, Mixed Salad, Hummus, Tzatziki

ON THE GRILL

Australian Rib Eye GF 690
(280gr Off the Bone)

Sirloin Stockyard GF 690
(250gr Off the Bone)

Tenderloin GF 650
(200gr Off the Bone)

Pork Ribs 400
(300gr on the Bone)

Whole Butterfly Prawns 900
(1000gr Medium Prawns)

Lobster 1,400
(1.2kg, Choice of Grilled or Thermidor)

These Dishes Include your choice of 2 Sauces:
Green Peppercorn, Thyme Jus, Bearnaise Sauce, Mushroom Sauce
Garlic Butter Souce, Lemon Beurre Blanc

TO SHARE

These dishes are designed to share for 2 or more persons at a table. Side dishes ordered separately.

Salt Crusted Whole Fish 900
(1,200gr Fresh Fish of the Day)
Braised Leek, Tomato Fondue, Lemon Thyme Butter

Seafood Paella 800
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon

SIDES

Shoestring Fries or Creamy Mashed Potato GF 80

Grilled or Sautéed Mixed Vegetables GF 80

Harissa and Honey Roasted Carrots GF 80

Creamed Leaf Spinach GF 80

Sautéed Kale and Garlic GF 80

Sautéed Green Beans GF 80

Corn on the Cob GF 80

Green Salad GF 80

Steamed Rice GF 20

DESSERT

Ultimate Indulgence 190
Chocolate Fondant, Chocolate Mousse
Chocolate Espuma and Ice Cream

Orange Crème Brûlée GF 160
Orange Candid, Citrus Dash, Burnt Orange Segment
Orange Tuile

Bailey's Tiramisu 160
Coffee Macarons, Chantilly, Latte Meringue
Coffee Sponge, Americano Agar, Lady Finger Dash

Raspberry Oat Cookies 160
Vanilla Ice Cream

Strawberry Mousse 160
Cylinder Strawberry Mousse, Strawberry Compote
Coconut Malibu Sorbet

Mango Yoghurt Cheesecake 160
Mango, Yoghurt, Crispy Biscuit

Grand Marnier Soufflé GF 190
Candied Orange, Vanilla Ice Cream

Klepon 150
Glutinous Rice Flour, Pandan Chiboust
Chocolate Ganache, Coconut Malibu Ice Sorbet

Homemade Ice Cream *(per scoop)* GF 50
Tiramisu, Vanilla, Strawberry, Chocolate, Pistachio

Homemade Sorbet *(per scoop)* GF 50
Triple Berry, Coconut Malibu, Lemon, Mango
Passion, Tamarind,

Cheese Platter 210
Selection of Cheese, Dry Fruit, Dry Nut, Truffle Honey

INDONESIAN HERITAGE

A culinary tribute to the rich traditions, spices, and cultural flavours of the Indonesian archipelago. Each dish is crafted with a modern touch while preserving its authentic soul, delivering a warm and memorable gastronomic experience. From beloved home-style comfort food to iconic regional specialities, Indonesian Heritage invites you to explore a journey of taste across the islands of Indonesia, all in one table.

Ikan Goreng Tombur 300
Deep Fried Snapper, Reduction of Bataknese
Tombur Sauce, Sautéed Spinach,

Beef Rendang 300
Slow-Cooked Sumatra Veal Cheek Beef Curry
Aromatic Cassava Leaf, Steam Rice

Sop Buntut 350
Grilled Oxtails, Aromatic Oxtail Soup
Boiled Vegetables, Steam Rice, Sambal, Crackers

Nasi Goreng Kambing 380
Indonesian Lamb Fried Rice, Lamb Satay
Pickled Vegetable, Emping Crackers, Sambal

Satay Skewers 260
Chargrilled Chicken, Pork and Fish
Rice Cake, Pickles, Peanut Sauce

Chargrilled Spring Chicken *(700gr)* 500
Marinated in Sambal, Grilled Mixed Vegetables
Steamed Rice

Kuah Be Pasih GF 280
Traditional Balinese Fish Soup with Barramundi
Prawn, Scallop and Green Tomato

Mie Goreng Cakalang 230
Javanese Homemade Fried Noodles
Smoked Bonito Fish, Scrambled Egg, Vegetables

Balinese To Share

INDONESIAN TASTING MENU

BALINESE RIJSTTAFEL

Rujak
Tropical Fruit / Palm Sugar Dressing

Kuah Be Pasih GF
Green Papaya / Prawn / Local Scallop / Barramundi

Pepes Ikan
Grilled Mahi Mahi Marinated with Bumbu Bali

Cumi Suna Cekuh
Baby Squid / Greater Galangal / Coconut Milk

Sate Be Pasih
Balinese Fish Satay

Bebek Betutu
Roasted Duck / Bumbu Betutu

Babi Menyat-Nyat
Braised Pork Ribs / Sweet Soy Sauce

Babi Guling
Suckling Pig / Pork Sausage

Ayam Pelalah
Shredded Chicken / Sambal Matah

Nasi Kuning
Herb Yellow Rice / Fried Shallot

Jukut Urab
Serombotan / Lawar / Urap

Selection of Balinese Desserts

IDR 1,500 / Couple
IDR 1,200 / Couple for Wine Pairing

= Indonesian = Vegetarian = Shell Fish = Peanut ★ = Vegetarian Option **GF** = Gluten Free Option = Dairy = Pork

Our kitchen is happy to cater for special requests or dietary requirements.

(Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge)

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