CasCades

LUNCH 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

Korean BBQ Chicken Wings — 180
Crispy Chicken Wings in BBQ Sauce, Sesame Seeds

SOUP

Pumpkin GF — 170
Roasted Hazelnut, Double Cream, Brown Butter

Mushroom Velouté — 180
Truffle Oil, Lavosh

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

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

MAINS

Australian Rib Eye GF — 690
Mashed Potato, Sautéed Asparagus, Thyme Jus

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

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

Pan Seared Barramundi — 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

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

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

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

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 — 210
Indonesian Style Fried Rice, Chicken, Fried Egg
Pickles, Prawn Crackers

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

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

PIZZAS

Margherita — 220
Fior de Latte, Plum Tomato, Italian Basil
Extra Virgin Olive Oil

Charred Zucchini — 250
Confit Garlic, Feta Cheese, Cherry Tomato, Olive
Rucola, Mozzarella

Chorizo — 320
Manchego, Roasted Bell Peppers, Green Olive
Red Onion, Napoli Sauce

Buffalo Chicken — 280
Creamy White Base, Blue Cheese, Plum Tomato
Ranch Dressing, Hot Sauce

Custom ⋆ — 250
Tomato Sauce and Mozzarella with your choice of Four Toppings:
Bacon, Chicken, Black Olive, Red Onion, Bell Pepper
Cherry Tomato, Mushroom, Zucchini

PASTAS

Fettuccine Carbonara — 240
Guanciale, Pecorino Romano, Organic Free-Range Egg

Spaghetti Bolognese — 300
Australian Beef, Italian Basil, Grana Padano
Tomato Sauce

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

Mushroom Tortellini — 210
Mushroom Ragout, Parmesan Foam, Truffle Oil

Gluten free pasta is available upon request, subject to availability.

SANDWICHES

Viceroy Club Sandwich ⋆ — 210
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise
Fried Egg, French Fries

Crispy Chicken Wrap ⋆ — 210
Capsicum, Lettuce, Carrot
Creamy Ranch Dressing in a Soft Tortilla

Australian Beef Burger — 310
Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce
Algerian Sauce, Waffle Fries
Add Bacon — 40

Philly Cheese Steak — 320
Lettuce, Capsicum, Cajun Grilled Steak
Onion Marmalade, Cheddar Cheese

CASCADES WOK

Australian Beef Black Pepper — 340
Mixed Capsicum, Coriander Leaf, Green Leeks

Cashew Chicken — 240
Stir Fry, Crisp Broccoli, Snow Peas, Leeks, Ginger

Stir Fried Garlic Tofu and Eggplant — 220
Silk Tofu, Green Beans, Five Spice, Black Bean Chili Sauce

Sweet And Sour Fish — 180
Fish "Asam Manis", Capsicum, Pineapple, Spring Onion

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,

= 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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