



Sacred Rice  
Village

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*Asian Tapas*

WHERE TRADITIONAL FLAVOURS MEET A MODERN EDGE

# ASIAN TAPAS

*Select, Share and Sample.*

The Chef at Sacred Rice, **James Tan**, has created a Tapas Menu for you to sample a variety of different flavours from the kitchen. Each dish is centred on the table and shared.

## ASIAN FAMILY STYLE DINING

We have prepared a selection of the best that Indonesia has to offer from **Kalimantan, Lombok, Sumatra, Jawa and Bali** with South East Asian flavors.

Two per person, or 3 dishes for 2 people is recommended to truly experience the taste sensations from the kitchen.



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# Chef's Menu

## LET THE CHEF COOK FOR YOU

Let the Chef cook for you & select the best the kitchen has to offer.

**What is included?** A selection from the ocean, farm, padi, garden and sweet things. Dessert may be included in either option, please inform your waiter. All dietary requirements can be accommodated individually so please don't hesitate to let us know your preferences.

### CHEF SELECTION

#### 5 COURSES

Rp 450K pp

### VEGAN PLANT BASED

#### 5 COURSES

Rp 350K pp

### COCKTAIL PAIRING

Perfectly matched cocktails  
with each course

Rp 420k pp

©



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# Cocktails

## SIGNATURE COCKTAILS

**Dragon Fruit Daiquiri** 160k  
Rum, Strawberry, Dragonfruit, Lime & Mangostein Crystals

**Pineapple Sour** 160k  
Gin, Lime, Pineapple & Egg White

**Campari Tropical** 160k  
White Rum, Campari, Pineapple, & Lemon

**Watermelon Mule** 160k  
Vodka, watermelon, homemade ginger beer, lime

**Cucumber Smash** 160k  
Tequila, cucumber, soda, lemon juice & syrup

**Bubble Butterfly** 160k  
Gin infused Bluebellvine, egg white, spiced syrup

## TRADITIONAL TO PERFECTION

**Classic Pinacolada** 160k  
White Rum, Pineapple, Coconut Cream

**Mojito** 160k  
Rum, Mint, Lime & Soda

**Lychee & Rose Martini** 160k  
Vodka, Lychee Liqueur, Rose Water, Lemon & Mangostein

**Whiskey Sour** 160k  
Bourbon, Lemon Juice, Bitters, Egg White

**Margarita** 160k  
Espolon Tequila Agave 100%, Lime, & Cointreau

**Negroni** 160k  
Gin, Campari, & Sweet Vermouth

## Juice Tropical Bali

Straight juices available. Please ask your waiter.

All soft drinks available.

**Coconut, Cucumber Pandan & Mint** 60k

**Watermelon & Ginger Cooler** 60k

**Orange, Mint, Lime** 60k

**Lemon Lime & Bitters** 60k

**Spiced Iced Tea** w/ Cinnamon, Clove & Star Anise 60k

**NoJito** w/Mint lime, Soda 65k

PERFECT PAIRING WITH YOUR MEAL

# Wine list

## Sparkling

				<b>Bottle</b>	<b>Glass</b>
Cape Discovery	Sparkling	Indonesia	NV	350k	95k
De Bortoli Sacred Hill	Brut Cuve	Australia	NV	560k	
Mcpherson Alexandras	Chardonnay Pinot Noir	SE Australia	2022	650k	

## White

Cape Discovery	Sauvignon Blanc	Indonesia	2018	330k	90k
Dona Dominga	Chardonnay	Chile	2022	560k	
Tempus Two	Sauvignon Blanc	South Australia	2022	580k	140k
Domaine Tariquet	Chardonnay	France	2023	650k	
Da Vinci Capolavori	Pinot Grigio	Romagna Italy	2021	690k	

## Red

Cape Discovery	Cab Merlot	WA/Indo	2016	330k	90k
Estimulo	Carbenet Sauvignon	Mendoza	2020	530k	
Dora Dominga	Syrah	Chile	2021	550k	
MWC	Pinot Noir	Vic Australia	2020	600k	
MWC	Shiraz Mouverde	Vic Australia	2019	600k	
Lavison	Bordeaux	France	2020	600k	
Fantini d'abrusso	Montepulciano	DOC Italia	2021	630k	150k
Plan B	Shiraz Tempranillo	Frankland River	2016	710k	
Zensa	Organic Primitivo	Puglia Italy	2019	720k	
Babich	Pinot Noir	Marlborough NZ	2021	1000k	
Vidal Fleury Gigondas	GSM	Rhone	2018	1500k	

# Beek

CRISP, COLD & REFRESHING

Bintang 45k  
San Miguel 50k

# Asian Tapas

SELECT, SAMPLE & SHARE

## FROM THE OCEAN

**Kalimantan Tempura** 160k  
**XL Tiger Prawns**  
& coconut coleslaw (2pcs)

**Black Pepper Tiger Prawns** 160k  
BBQ whole tiger prawns

**Lombok Barramundi** 150k  
in spiced tomato & lemongrass

**Grilled Barramundi** 150k  
sesame, soy, ginger &  
spring onion

**Jimbaran Bay Calamari** 130k  
stir fry, chilli, snake beans & basil

**Calamari Goreng** 100k  
salsa, spiced soya bean mayo

## FROM THE FARM

**Asian Chicken Salad** 90k  
roasted peanuts, cassava chips, fresh herbs, noc chum dressing

**Barbecued Chicken Breast** 90k  
peanut dressing, pineapple salsa

**Nonya Curry Kampong Chicken**  
potato, galangal, sambal 100k

**Beef Tenderloin** 95k per 100gm  
wok-charred in soy, sake

**Slow Cooked Beef** 130k  
slow cooked, chilli, ginger, palm sugar, caramelised coconut

**Caramelised Pork Loin** 100k  
garlic & ginger & spiced plum jam

# Asian Tapas

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## FROM THE GARDEN

**Organic Pumpkin 90 k**  
**& Sweet Potato Curry**  
with pineapple chutney & chilli jam

**Roasted Eggplant 70k**  
chilli, tomato, and garlic

**Vegetable Fritters 70k**  
in chickpea butter, spiced tomato  
sauce

**Tofu and Vegetables 90k**  
soy, chinese wine,  
garlic & ginger

**Stir Fried Snake Beans 70k**  
in black pepper

**Steamed Choy Sum 70k**  
roasted garlic & butter oyster  
sauce

## FROM THE PADI AND NOODLE HOUSE

**Rice Noodles**, stir fried, egg, light soy, vegetable salad 90k

**Char Kuey Teow.** 90k

+vegetable 20k, +chicken/pork+30k

**Jewelled Fried Rice**, dried fruits, nuts, pineapple 90k

**Very Special Bacon** fried rice 120k

**Coconut Rice** 30k

**Steamed Balinese Rice** 25k

**Bismati** 40k

## SWEET THINGS

**Mango & Coconut Tapioca Pudding** 90k

**Black Sticky Rice Sundae & Caramelized Banana** 90k

**Assortment of Ice Cream** 70k