



SAMABE

BALI SUITES & VILLAS



ALL DAY IN-ROOM DINING

All day In-room Dining is available from 12.00 -23.00 hours except for selected items which are available for supper only from 23.00 till 06.00 hours. Please place your order by calling Priority Service Line 7 and kindly allow 45 minutes for delivery.

AUTHENTIC INDONESIAN CUISINE

The following menu is inspired by authentic dishes from around Bali and from the archipelago of Indonesia.

STARTERS & SOUP'S

- Gado Gado siram Samabe style** 105  
Mix steam Indonesian vegetable with tomato, tofu, soy bean cake, crackers, fried shallot served with peanut sauce and sweet soya.
- Ayam pelalah** 114
Shredded chicken with long bean.
- Jukut Ares** 109
Traditional duck soup with banana stem
- Soto Ayam** Starter 86 | Main course 116
Chicken clear soup with turnips, garlic, shallot, lemon grass, salam leaf served with koya, chilli sauce and potato chips.
- Bakso Sapi** Starter 97 | Main course 130  
Beef meatballs soup with egg noodle, cabbage, leek, celerdy served with chilli sauce, slice lime, crackers and lontong.
- Soup Macaroni** 72
Clear chicken soup with mushroom, macaroni, assorted vegetable and homemade noodle, ginger, chilli, lemon and coriander leaves.
- Perkedel Jagung** 77 
Sweet-corn patties, seasonal pickles and sweet chilli sauce

SATAYS

Served with sticky rice (lontong), Balinese vegetable salad and peanut sauce and crackers and keripik kentang balado, and spicy potato chips.

- Sate Buntel Ayam (Chicken Satay)** 149 
- Sate Babi** 127  
Pork loin satays
- Sate Udang** 237 
- Sate Tempe** 116  
Fermented soy bean cake



SUPPER



VEGETARIAN



CONTAINS PORK



CONTAINS HOT CHILLI

All prices shown subject to 21% tax and service and in thousands of Indonesian Rupiah

*Our menu is designed around seasonal, local and organic produce. If you have any special dietary requirements please inform the operator and our kitchen team will strive to fulfill your request

INDONESIAN SEAFOOD MAIN COURSE

All main dishes are served with your choice of white rice, red rice, or yellow rice

- 12. **Ikan Bakar** 186 
200 gr grilled white fish fillet with cassava leaves, sambal ulek, chopped garlic, dabu dabu and rica rica
- 13. **Sambal Goreng Udang** 248 
Deep fried prawn with traditional red chilli sauce, long bean, and fried shallot.
- 14. **Kare Udang** 264
Prawn curry with tomato, lemon grass, lime leaf served with spinach, mushroom and prawn crackers

MEAT MAIN COURSE

All main dishes are served with your choice of white rice, red rice, or yellow rice

- 15. **Opor Ayam** 163
White chicken curry, tomato, lemon grass, and salam leaf.
- 16. **Iga Babi Bakar** 204 
Pan seared pork rack, BBQ sauce, and sambal bajak.
- 17. **Rendang sapi** 200
Indonesian beef stewed served with jack fruit.
- 18. **Traditional Nasi Goreng chicken or seafood or vegetable only** 127 
Fried rice served in a fried egg omelets and prawn crackers
- 19. **Tamie chicken or seafood or vegetable only** 171 
Deep fried noodle served with a vegetable or chicken or seafood stew.
- 20. **Kare Sayur** 98 
Vegetable curry, tofu, bean curd cake, served with rice and crackers.



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THAI AND INTERNATIONAL CUISINE

STARTERS & SOUP'S

21. **Traditional Caesar Salad** 105
Baby lettuce, crispy parmesan, cherry tomato and crouton
22. **Add poached egg, beef bacon, lemon, garlic, and chicken breast** 135
23. **Add poached egg, beef bacon & steam salmon** 175
24. **Add poached egg, beef bacon, shrimps skewer served nam jim sauce** 186
25. **Tom Yum Goong** 97 
Hot sweet and sour clear prawn Thai soup served with mushroom and coriander
26. **Roasted pumpkin and ginger soup** 72 
with coriander and honey
27. **Seasonal Organic Salad** 88  
Dijon dressing, local farm vegetables and Samabe garden herb salad
28. **Dressed Crab and smoked Salmon** 143
Served with sourdough toast, mayonnaise and wild rocket salad.
29. **Samabe Summer Rolls** 138
3 assorted rolls, chicken or shrimps or vegetarian or mixed served with assorted dipping

THAI MAIN COURSE

30. **Gaeng Kiew Warn Gai or Goong** **Chicken 152 | Prawn 186**
Thai green curry with chicken or prawn served with steam Jasmine rice.
31. **Pad Thai Goong** 209
Fried rice noodle with tofu, bean sprout, carrot, spring onion and prawn served with grilled shrimps skewer, chilli fish sauce and slice lime.
32. **Gai Pad Med Ma Muang** 154 
Stir fried chicken cashew nuts with red and yellow pepper, dry chilli, onion served with steam jasmine rice
33. **Pad Pak Nam Man Hoi** 97 
Stir fried mix vegetable with oyster sauce, soya, fish grave served with steam rice



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MAIN COURSE INTERNATIONAL

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|------------------------------------------------------------------------------------------------------------------|--------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 34. Pan seared Angus Tenderloin | 307 | |
| With Indonesian sambal, sweet potato and mixed salad and foiegras | | |
| 35. 200 gr Poached Tasmanian Salmon | 248 | |
| lemon herb butter sauce, balsamico reduction, a field of vegetable and baby potato | | |
| 36. Crispy chicken burger | 160 |  |
| deep fried, crispy chicken breast, mushroom sauce and all kind of salads with French Fries | | |
| 37. Fettuccine Napolitano 132 with beef meatballs 187 | |   |
| Olive oil, tomato sauce and parmesan cheese | | |
| 38. Seafood Lasagna with sambal bajak and cabbage | 132 | |
| 39. Fillet of Barramundi and Prawn | 253 | |
| Baked fennel seed sweet potato, asparagus, cassava leaves served in a very mild curry coconut sauce and red rice | | |
| 40. Deluxe Seafood Pizza | 174 |  |
| Shrimps, salmon & octopus, capers, olives, pomodoro tomato sauce and mushroom. | | |
| 41. Meat lovers Pizza | 163 |   |
| Ham, sausages & salami, pineapple, onion, mushroom, pomodoro tomato sauce. | | |
| 42. Vegetarian Pizza | without cheese 108 with cheese 132 |   |
| Assorted mushroom, vegetable, onion, fresh tomato, and olives. | | |
| 43. Samabe Club Sandwich or BLT Sandwich | 97 |  |
| 44. Black Angus steak sandwich with French fries onion jam and ricola | 215 |  |



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SWEET TEMPTATION FROM INDONESIAN

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|-------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| 45. Pisang goreng
Banana platter served chocolate & strawberry sauce | 66 |
| 46. Giant Ice Cendol Samabe
Coconut milk, rice flour jelly with ice, palm sugar served with coconut ice cream | 121 |
| 47. Tropical Fresh Fruits
Mix of sliced tropical fresh fruit platter | 105  |
| 48. “Sumping“ Banana and Coconut Custard
Served with palm sugar | 98 |
| 49. Bubur Injin
Balinese black rice pudding | 105 |
| 50. Sticky rice pudding with mango | 105 |

BALINESE CULTURAL SHOW

EVERY MONDAY AND THURSDAY STARTING AT 20.00 hour



DON'T MISS THIS SPECIAL EVENTS



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KIDS MENU

All kids menu are served with a glass of fresh juice and sliced fruit of the day

KIDS GLUTEN FREE MENU

- 51. **Greek style fries** 61  
Fresh cut fries, oregano, grated feta cheese, tomato paste and vinaigrette
- 52. **“Not so spicy” Nasi Goreng** 77 
with chicken sate, fried egg and peanut sauce
- 53. **Crispy white fish** 97
with steamed vegetable and lemon butter sauce
- 54. **Cheese omelette & mixed vegetable** 74 
Vegetable, cheese & egg.
- 55. **Roast chicken sate** 97
Peanut sauce, mashed potato and steamed veggie.
- 56. **Very mild Thai green curry** 72 
with mixed veggies and steamed rice.

KIDS MENU

- 57. **Zucchini fritters** 83 
Zucchini tempura, dill, lemon and yogurt sauce
- 58. **Pumpkin soup** 66
Smoked chicken cashew nut
- 59. **Perkedel jagung** 77 
with steamed vegetable and lemon butter sauce
- 60. **Grilled cheese** 66  
Avocado, tomato sandwich and fries
- 61. **French fries** 43 
with tomato ketchup
- 62. **Mini pizza** 97
Seafood | Meat | Vegetables
- 63. **Fettuccini Napolitano 88 | with beef meatballs 99** 
Olive oil, tomato sauce and parmesan cheese
- 64. **Crispy chicken burger** 99 
Deep fried, crispy chicken breast, mushroom sauce, all kind of salad and french fries



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SOP BUNTUT OR OXTAIL SOUP 115

Indonesian number one selling soup



Ingredients

- 1 kilogram oxtail (*Indonesian : buntut sapi*)
- 2 1/2 liter water & 2 tablespoon oil & cinnamon stick (*Indonesian : kayu manis*)
- 5 cloves (*Indonesian : cengkeh*) & 1 teaspoon nutmeg (*Indonesian : bubuk pala*)
 - 250 gram carrot, peeled and cut into 1 inch rounds
 - 250 gram potato, peeled and cut into 8 wedges per potato
- 1 tablespoon salt & 1/2 tablespoon sugar & 1 teaspoon ground white pepper
- Grind the following into spice paste & 10 shallots (*Indonesian : bawang merah*)
- 5 cloves garlic (*Indonesian : bawang putih*) & 1 inch ginger (*Indonesian : jahe*)
 - 1/2 onion (*Indonesian : bawang bombay*)

Garnish and accompaniments

- 2 Chinese celery (*Indonesian : daun seledri*), thinly sliced
- 1 lime, cut into wedges, deep fried shallot flakes (*Indonesian : bawang goreng*)
- Chilli sauce (mixed the following) 4 tablespoon sweet soy sauce (*Indonesian : kecap manis*)
 - Steamed White Rice

Instructions

1. Boils oxtail and water in a pot. Reduce heat and simmer for 2 - 3 hours or until oxtails are cooked and tender. Remove oxtails from the stock and set aside. Strain the stock to get a clear broth. Return the broth and oxtails back to the pot
2. In a frying pan, het oil and saute spice paste, cinnamon stick, cloves, and nutmeg until fragrant. About 5 minutes. Add this to the pot with broth and oxtails.
3. Bring the oxtail and broth back to a boil. Add carrot and potato and season with salt, sugar, and ground white pepper. Reduce heat and cook until carrot and potato are cooked and tender, but still quite firm. About 20 minutes. Adjust salt and sugar as needed.
4. Turn off heat, serve the soup with slices of tomato, scallion, and Chinese celery. Sprinkle the soup with some deep fried shallot flakes. The soup is best eaten when still piping hot with a bowl of steamed white rice accompanied with the chilli sauce and a squeeze of lime juice.