



dining out in bali is not a social custom, therefore unless the visitor is invited into a balinese home, or sample festive favourites during a ceremony, he or she is not likely to experience real balinese food.

at bayleaf balinese restaurant, we are proud to welcome chef made (bumbu bali restaurant & cooking school) where together with our bayleaf team, we will entice you with most of the culinary secrets from the island of gods.

special thanks to heinz von holzen – master chef of bumbu bali restaurant & cooking school and respected food writer of the balinese cuisine for providing us with all the assistance and expertise.

to recreate this special cuisine in your home, we do have three cookbooks on sale from heinz von holzen – “feast of flavours from the balinese kitchen”, “feast of flavours from the indonesian kitchen” and “bali unveiled – the secrets of balinese cuisine”.

the basic mix of spices used in all balinese dishes is called bumbu. in bali, rice is the main staple of each meal and contrary to western cuisine, meat, fish or vegetable becomes a side dish.

for you to enjoy a taste of bali, we recommend ordering several main dishes, which we will serve in the center of the table, just as you would do in your home or for a good sampler, definitely try the balinese rijsttafel.

**enjoy or rather, selamat makan!**

**no promotions or discounts accepted on public holidays**  
**NO SPLIT BILLS - one bill per table, minimum credit card charge \$ 20**

(v) – are vegetarian dish or can be ordered as vegetarian dish

Due to Queensland Health recommendations, we are unable to allow any remaining food served in our restaurant to be taken away

## LUNCH MENU

### ENTRÉE DISHES

#### **perkedel jagung (v)**

sweet corn fritters with green papaya salad

#### **ayam sayur** poached chicken salad

peanuts, sprouts, lychees, coriander, mint & coconut dressing

#### **lawar udang**

warm prawn & green bean salad

#### **sambal tapa**

tuna, bean sprouts & cucumber salad with chilli & lime dressing

#### **gedang mekuah (v)** green papaya soup with diced fish

#### **soto ayam**

chicken soup with glass noodle, vegetables & crispy shallots

#### **sate & peanut sauce** a mix of chicken, beef, pork

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lge

#### **sate lilit**

minced seafood sate with fresh lime

### MAIN DISHES

**nasi or mie goreng** fried rice or fried noodles,  
mixed sates, fish fillet, condiments & a sunny side up egg

#### **pecelan (gado gado) (v)**

assorted blanched vegetables with peanut sauce

#### **besampi mebase bali**

braised beef in coconut milk

#### **be celeng base manis**

pork in sweet soya sauce

#### **siap base kalas**

balinese chicken curry

#### **sambel udang**

prawns with chillies & lime in coconut cream

#### **ikan bali**

grilled fish in sweet & spicy chilli, tomato, soya sauce

#### **tahu kalas (v)**

fried bean curd (tofu) mushrooms & snowpeas in tumeric sauce

#### **sayur kalas (v)**

spiced vegetable curry

#### **pesan be pasih**

marinated grilled fish of the day in banana leaf

#### **hasil laut bumbu kuning**

assorted seafood braised in yellow coconut milk

# **balinese set lunch nasi campur**

## **set satu**

### **lawar sayur**

green papaya & vegetable salad

### **mixed sates**

### **siap base kalas**

balinese chicken curry

### **be celeng base manis**

pork in sweet soya sauce

### **buah**

fresh tropical fruits

**all served with steamed rice, daily vegetables, peanut  
sauce & condiments**

## **set dua**

### **mixed sates**

### **besampi mebase bali**

braised beef in coconut milk

### **buah**

fresh tropical fruits

**all served with steamed jasmine rice, daily  
vegetables, peanut sauce & condiments**