

# THREE ELEMENTS



KITCHEN, LOUNGE & BAR

## LUNCH MENU

### Starter or Soup

**romaine hearts** - *bacon - caesar dressing - garlic croutons - parmesan*

**205**

**fragrant hot & sour seafood soup**

**285**

**tuna tartar** - *mashed avocado - citrus soy - potato chips*

**275**

### Main Course

**gnocchi primavera** - *baby vegetables - light tomato cream sauce*

**295**

**creamy angel hair pasta** - *mushroom duxelle - truffle - parmesan*

**315**

**grilled snapper** - *Balinese spices - steamed rice*

**350**

**grilled tuna steak** - *turmeric lemon sauce - green beans - roast potatoes*

**330**

**Ubud style crispy duck** - *lawar - steamed rice - sambal*

**320**

**pork ribs bbq** - *young papaya salad - sweet chili sauce -  
fries or steamed rice*

**325**

**chicken and mash** - *roasted chicken - mashed potato - green bean - corn - chicken jus*

**305**

### Dessert

**apple tart** - *almond crisp - vanilla ice cream*

**165**

**pisang goreng** - *banana fritter - vanilla ice cream - palm sugar*

**155**

**fresh fruit platter** - *selection of seasonal fruits*

**150**

### Chef Degustation

**3 courses menu, selection of tea or coffee included**

**600**

*the prices are in Indonesian rupiah "000"  
and subject to 21% of government tax & service charge*

## **DINNER MENU**

### **Starter or Soup**

- tomato watermelon salad** - feta - basil - red onion - balsamic dressing  
**255**
- seared scallops** - asparagus puree - pickle cucumber - shimeji - cauliflower base  
**295**
- tuna tartar** - mashed avocado - citrus soy - potato chips  
**275**
- fragrant hot & sour seafood soup**  
**285**
- truffle mushroom soup** - truffle foam  
**205**

### **Main Course**

- sambal udang** - spicy marinated prawns - sautéed vegetables - rice  
**375**
- grilled snapper** - Balinese spices - rice  
**350**
- crusted tuna** - chorizo - green peas - rustic potato soy pepper sauce  
**330**
- herbs roasted baby chicken** - crispy potato - watercress tomato salad  
**305**
- creamy angel hair pasta** - mushroom duxelle - truffle - parmesan  
**315**
- nasi or mie goreng** - chicken or prawns - eggs - vegetables - condiments  
**305**

### **Dessert**

- molten chocolate cake** - red wine gastrique - star fruit - strawberry - vanilla ice cream  
**175**
- pisang goreng** - banana fritter - vanilla ice cream - palm sugar  
**155**
- fresh fruit platter** - selection of seasonal fruits  
**150**

### **Chef Degustation**

- 3 courses menu – 750**  
**5 courses menu – 900**  
**7 courses menu – 1.100**

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**HANGING GARDENS  
AFTERNOON TEA SET**

**IDR. 600.000 PER COUPLE**

**SAVOURY**

Ham with grain mustard mayonnaise on whole wheat  
Croissant, shrimp, spicy remoulade with lettuce chiffonier  
Cucumber, tomato, boiled egg with dill cream cheese and chives

**SWEET**

Raisin Scones with thick cream and strawberry preserve  
Fresh fruit tartlet with crème anglaise  
Chocolate eclairs  
Pandan crème brule

**HOT BEVERAGE**

Selection of tea or coffee

All prices are subject to 21% of government tax and service charge





HANGING GARDENS OF BALI

## **IN ROOM DINING MENU**

please dial extension **2** to place an order  
service hours: 12:00hrs to 11:30pm

### **SALADS & STARTERS**

**romaine hearts** - crispy bacon - caesar dressing - herb garlic crouton - parmesan  
**190**

**spinach salad** - pancetta - poached egg - mushrooms - bacon vinaigrette - blue cheese  
**190**

**triple T** - thin slice tuna - crispy tortilla - tostadas style -  
chili aioli - jalapeno  
**180**

**seared scallops** - asparagus puree - pickle cucumber -  
shimeji - cauliflower base  
**290**

### **SANDWICHES AND BURGERS**

(all burgers and sandwiches served with 'fries and salad)

**the burger** - prime beef patties - lettuce - tomato  
red onion - pickles

**300 (+ 50 additional - cheese - bacon - fried egg)**

**chicken, avocado & tomato** - sourdough - honey mustard  
**220**

**lobster roll** - chunks of lobster meat - melted butter - toasted split - top bun - homemade creamy coleslaw  
**300**

**perfect balance**

toasted whole-wheat - tomato - avocado - beetroot - alfalfa sprouts - romaine - tahini dressing (V)  
**210**

## **PASTA & PIZZA**

### **creamy angel hair pasta**

mushroom duxelle - truffle - parmesan

**295**

### **spinach tortellini**

stuffed with pulled duck - mushroom - tomato

**350**

### **mushroom risotto**

champignon - simeji - shitake - black truffle (v)

**295**

### **pizza margarita**

mozzarella - tomato sauce - basil (v)

**185**

### **pizza pepperoni**

ground beef chili - salami - tomato - mozzarella

**245**

### **pizza capricciosa**

mozzarella - tomato - ham - mushroom - black olives - oregano

**230**

## **MAIN COURSE FAVORITES**

**nasi goreng** - chicken or prawns - vegetables - egg

**295**

**sambal udang** - spicy marinated prawns - vegetables - rice

**375**

**grilled snapper** - Balinese spices - rice

**350**

**Ubud style crispy duck** - lawar - rice - sambal

**300**

**pork ribs bbq** - young papaya salad - sweet chili sauce - fries

**325**

**salt and pepper prawns** - prawns - shallot relish - nan jim

**200**

**chicken and mash** - roasted chicken - mashed potato - green bean - corn - chicken jus

**285**

## **SIDE DISHES      95**

**fries:** cassava **or** potato **or** purple sweet potato  
*dressed with parmesan - chives - truffle oil*

**sautéed spinach** - pine nuts - raisins

**grilled asparagus** - lemon zest - lemon oil

**mashed truffles potato puree**  
naked **or** dressed with parmesan chives - truffle **or** garlic oil

**sautéed mushrooms** - herb garlic butte

## **DESSERT**

**fresh fruit platter** - sélection of seasonal fruit  
120

**pisang goreng** - crispy banana fritter - palm sugar - vanilla ice cream  
135

**black cheese cake** - charcoal cheese cake - blackberry coulis  
165

**hanging gardens créme brulee** - strawberry - vanilla ice  
155

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## SEASONAL COCKTAILS

175

### lychee in passion

tequila - triple sec - lychee juice - passion pure - grenadine syrup

### cucumber jap

vodka - kaffir lime - lime juice - lemongrass candied - cucumber - lemon

### lemongrass cooler

vodka - lemongrass - mint leaf - lemon - lemongrass puree - lemonade

### hanging garden rosca

vodka - pineapple liqueur - pineapple juice - lime juice - fresh strawberry sugar

## CLASSIC COCKTAILS

195

### caipiroska

vodka - muddled brown sugar - lime wedges

### mojito

bacardi light - mint leaf - lime - white sugar - sparkling water

### mai tai

bacardi light - myers - cointreau - pineapple - fresh lime - grenadine

### cosmopolitan

vodka - cointreau - cranberry - fresh lime

### bloody mary

vodka - worcestershire - angostura biter - tomato - tabasco - lime

### piñacolada

bacardi light - myers - malibu - pineapple - coconut milk

### daiquiri (frozen / normal)

classic - passion fruit - strawberry - apple - watermelon - mango

### margarita (frozen / normal)

classic - passion fruit - mango - lychee - strawberry

### martini's (classic / espresso)

## NON-ALCOHOLIC SIGNATURE

99

### banana fusion

banana - orange - passion fruit

### lemongrass lemonade

fresh lemongrass - ginger - kaffir lime leaf - lemonade

### pineapple punch

pineapple - mint leaves - fresh milk - coconut syrup

### basil & mint

fresh estate ground basil & mint - fresh lime - lemonade

**Fresh Juice** 95  
tangerine / lime /papaya / pineapple / watermelon

**Milk Shake** 105  
banana vanilla chocolate

**Soft Drink** 65  
coke / diet coke / sprite / tonic water / ginger ale

**Water**  
equil still 65  
equil sparkling water 75  
san pellegrino 95

**Beers**  
Bintang 85  
heineken 95  
san miguel light 95  
corona 145

**Vodka**  
absolute 180  
belvedere 265  
grey goose 245  
ciroc 210  
belvedere Intense 285  
crystal Head 275

**Gins**  
gordon's 185  
bombay sapphire 235  
hendricks gin 375  
tanqueray no.10 375

**Whiskey**  
johnnie walker red 235  
johnnie walker black 245  
chivas 12 years 250  
john jameson 245

**Bourbon**  
jack daniels 265  
jim beam 195  
canadian club 195

**Cognac**  
hennessy vsop 325  
remy martin vsop 475

**Sherry & Port**  
tio pepe, palomino fino, xeres sherry 205  
cockburn's special reserve port 215  
cockburn's fine tawny port 185



# Wine and Bubbles

## Bubbles

NV Billecart - Salmon Brut, Champagne France	3.950
NV Moet and Chandon, Champagne France	3.850
NV Duval Le Roy Brut, Champagne France	3.150
NV Domaine Chandon Brut, Sparkling Wine Australia	1.950
NV Jepun Sparkling Rose, Bali	950

## White

2012 Fournier Sancerre Monts Damnes, France	2.925
2018 Two Island, Sauv Blanc, Bali	950
2016 Two Rivers, Chardonnay, New Zealand	1.825
2014 Robert Mondavi Woodbridge, Chardonnay USA	1.600
2013 Fantinel Tenuta Sant' Helena pinot Grigio Italy	1.595
2015 Beringer White Zinfandel Rose, USA	1.250
2016 Banfi Le Rime Chard & Pinot Grigio, Italy	1.450

## Red

2018 Norton Select barrel Cab Sauvignon, Argentina	1.250
2016 Beringer Founder Estate, Cab Sauv. California	1.185
2015 Georges Duboeuf, Patch Block Merlot, France	1.275
2016 Yellow Tail, Pinot Noir, Australia	1.195
2014 Norton Reserva Malbec, Argentina	1.425
2015 Torres Coronas Tempranillo, Spain	1.580
2015 Banfi Col Di Sasso Cab Sauv & Sangiovese, Italy	1.450

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## **IN ROOM INDULGENCE BREAKFAST**

Ordered in-room IDR **425.000++** per person

### **WAKE UP AND ENERGIZE**

**morning pastries**, toast, bread rolls / butter, fruit preserves, honey

**choose your fresh juice**: tangerine, papaya, watermelon, pineapple

**premium tea selections**: green jasmine, peppermint, chamomile, earl grey, English breakfast

**coffee**: espresso, macchiato, Americano, cappuccino, latte or French press, hot chocolate

### **TO ENTICE CHOOSE 1 PER PERSON**

tropical seasonal fruit plate

gourmet selection of cold cuts and salamis

house smoked salmon, lemon, capers, red onion, and dill cream cheese

gourmet cheese plate with crisp grapes, apple and crackers

house made granola and yogurt with nuts, honey & tropical fruit

cereal with regular or low-fat milk

### **YOUR EGGS TO SATISFY CHOOSE 1 PER PERSON**

**fried, scrambled, poached or soft-boiled egg**

served with crispy bacon, chicken or pork sausage, hash brown

**poached eggs Benedict** with ham, hollandaise

**poached eggs royale** with smoked salmon and asparagus, hollandaise

**poached eggs florentine** with wilted spinach and sautéed mushrooms, hollandaise

**regular or egg white omelet**, mushrooms, baked tomatoes, grilled asparagus, pesto

### **TO SWEETEN CHOOSE 1 PER PERSON**

**pancakes**, sweet cream and fresh strawberry compote

**French toast**, cinnamon and seasonal berry compote

**waffles**, sweet cream and fruit compote

### **INDONESIAN FAVORITES**

**bubur ayam** - chicken rice porridge

**nasi goreng** - fried rice, sunny side egg, traditional condiments

**mie goreng** - egg noodles, sunny side egg, traditional condiments

### **GUILT FREE START**

**scrambled tofu & kale with turmeric**, coriander, chili, spring onion

**quinoa breakfast bowl**, poached eggs, honey roasted pumpkin, yogurt, coriander

**steel cut oatmeal porridge**, honey, brown sugar, cinnamon,

raisins and choice of whole or low-fat milk

### **EXTRAS TO ADD**

baked beans, hash brown potato, sautéed mushrooms, sautéed spinach