



Villa Waru

Menu & Drinks List

Dear Guest,

We hope you will agree with many guests who see no need to venture out to restaurants after they have tasted the cooking from Villa Waru's own gourmet chef, Wayan Jepun.

Upon your arrival, please provide minimum food money Rp 2,000,000 to Villa Supervisor Komang. She will ask you for more as necessary and provide full accounts at the end of your stay. Meal cost is groceries plus 25% to cover cost of purchase and preparation. Normally meals will be US\$50 per adult per day.

The kitchen staff, 2 shifts available from 7 am to 10 pm, would be pleased to fulfill your Meal Order Forms from the day before. Thank you. April & Fritz

BREAKFAST

- B1 Continental Breakfast (fresh fruit, toast & jam, and coffee/tea/juice)
- B2 Omelets (plain, ham, ham and cheese)
- B3 Eggs (two any way you like) with bacon or ham
- B4 Mixed bread basket (from local bakery)
- B5 Fresh fruit platter
- B6 Pancakes

APPETIZERS

- * A1 Balinese Satay – appetizer or entree portion
grilled beef, chicken, prawn or fish skewers served with rice, peanut sauce and condiments
- * A2 Mozzarella in Caroza
deep fried breaded stuffed cheese and basil. served with tomato salsa.
- * A3 Shrimp Cocktail
fresh shrimp on a bed of shredded lettuce with home-made cocktail sauce
- A4 Fried Shrimp
lightly breaded and fried shrimp with savory dip
- A5 Lumpia Goreng
fresh or fried spring rolls with vegetable filling, served with peanut sauce
- A6 Ham Cornets
rolled slices of ham, filled with cheddar cheese, cucumber, and pineapple
- A7 Brushcetta
toasted bread, topped with fresh tomato, onion, basil, and black olives
- A8 Canapés
small open sandwiches with savory spreads

SALADS

- * S1 Papaya greed salad
spicy shredded papaya salad a la Balinese
- * S2 Caesar Salad – optional grilled chicken
fresh lettuce, homemade croutons and dressing
- S3 Greek Salad
mixed cucumber, tomatoes toast with kalamata olives garnish and feta cheese
- S4 Seafood or Crab Avocado Salad
fresh ripe avocado, boiled seafood or crab meat, with vinaigrette
- S5 Mixed Salad
sliced cucumbers, tomatoes, capsicum w/ herb vinaigrette dressing on a head of lettuce
- S6 Tuna Niscoise
green beans, tuna, black olive, hard-boiled egg & mustard vinaigrette dressing

* Signature chef dishes.

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- S7 Insalata Mediterranean
assorted lettuce, tomato, onion, bell pepper with olive oil vinegar dressing

SOUPS

- * S8 Soto Ayam
indonesian chicken noodle soup with lemon grass and egg
- * S9 Papaya Seafood Soup (Gedang Mekuah)
green papaya soup with seafood
- S10 Lemongrass Fish Soup
- S11 Tom Yom Gung
spicy clear thai specialty with prawns
- S12 Chilled Cucumber Dill Soup
fresh cucumber puree and cream, garnished with dill
- S13 Gazpacho
chilled fresh chopped tomatoes, cucumber, onion, red pepper, and laced with olive oil
- S14 Tomato Soup
rich soup with fresh tomato, basil and cream (optional)
- S15 Minestrone Soup
traditional italian clear vegetable soup
- S16 Chicken Corn Soup
creamy chicken and sweet corn soup
- S17 Pumpkin Soup
sweet pumpkin soup with cream
- S18 Mushroom Cream Soup
tasty fresh mushroom soup
- S19 Broccoli Cream Soup
- S20 Asparagus Cream Soup
- S21 Clear Chicken or Fish Soup
chicken or fish consommé with diced vegetables

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S22 Shrimp Bisque Soup

S23 Beef Goulash Soup
hearty beef and vegetable soup

LIGHT ENTREES (LUNCH)

L1 Onion Quiche
traditional home-made quiche served with green salad

L2 Club House Sandwich
layers of bacon, ham or chicken, and lettuce and cheese served with fries.

L3 Tuna Moray
baked tuna, cream cheese, sweet corn topped with bread crumbs

L4 Mousaka
layers of eggplant, minced meat baked with parmesan cheese

L5 Fish and Chips
lightly battered fish fingers with homemade chips

L6 Beef Burger
sautéed minced beef served on a bun and chips

L7 Nasi Goreng
indonesian fried rice with chicken served with egg, shrimp chips, satay

L8 Mie Goreng
indonesian fried noodles with chicken, shrimp chips, and satay

MAIN ENTREES (WESTERN)

M1 Pan Fried Sword Fish
served with spinach gnocchi and tomato sauce

M2 Poached Fish Steak
tuna steak with white wine sauce. served with baby potatoes and salad

M3 Grilled Fish Fillet
grilled snapper fillet with garlic butter sauce

M4 King Prawn Garlic Butter
grilled king prawn with garlic butter sauce

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- M5 Grilled or Steamed Lobster
fresh lobster with three kinds of sauce
- M6 Baked Lemon Chicken
served with couscous
- M7 Roast Chicken
oven baked chicken marinated with rosemary
- M8 Pollo al Pino Bianco
grilled chicken with mushroom and wine sauce
- M9 Barbequed Chicken Wing or Leg
grilled chicken wing or leg served with bbq sauce
- M10 Chicken Cordon Bleu
fried chicken stuffed with cheese and ham. served with gravy.
- M11 Chicken Schnitzel
pan fried breaded chicken served with gravy and wine sauce
- * M12 Chicken a la King
sautéed chicken with cream sauce
- M13 Beef Stroganoff
stewed beef with onion, mushroom, and gravy
- M14 Black Pepper Beef
grilled beef with black pepper sauce. served with vegetables.
- M15 Roasted Leg of Lamb
served with boiled potatoes and mixed vegetables
- M16 Pork Picata Milanese
Pan fried breaded pork served with pasta and tomato sauce
- M17 Geschnaetzelted Zurich style
sliced pork meat with fresh mushroom sauce served with butter rice
- M18 Pork Chop Hawaiian
grilled pork chop with pineapple served with french fries. special bbq sauce
- M19 Roasted Pork
oven baked pork loin marinated with basil and black pepper. served with vegetables

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MAIN ENTREES (ASIAN)

- M20 Ikan Goreng
deep fried fish with Balinese sauce
- * M21 Seafood Curry
Sauteed seafood with curry madras and coconut milk
- * M22 Prawn Curry
Sauteed seafood with curry madras and coconut milk
- M23 Seafood Kebab
Mixed skewer seafood with garlic butter
- M24 Sesame Seed Prawn
fresh prawn served with sweet and sour sauce
- M25 Ginger Prawn
steamed prawn with ginger sauce
- * M26 Prawn Chili Singaporean
sautéed prawn with ginger sauce
- M27 Steamed Fish (Kukus Ikan Laut)
steamed fresh fish Chinese style served with rice and stir-fried watercress
- M28 Pepes Ikan Laut
grilled or steamed fish fillets wrapped in banana leaf and spices, with rice and vegetables
- M29 Crab Black Bean
braised crab with oyster and black bean sauce
- M30 Crab Chili
sautéed crab with ginger chili sauce
- M31 Crab Curry
stewed crab with curry madras sauce
- M32 Betutu Ayam / Bebek
roast chicken / duck prepared with special spices and wrapped in banana leaf
- M33 Opor Ayam
chicken with candlenuts and lemongrass

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- M34 Sweet and Sour Chicken
fried crispy chicken with sweet and sour sauce
- M35 Ayam Goreng Kecap
sautéed chicken with sweet soy sauce
- M36 Ayam Betutu
oven baked chicken marinated with Balinese herbs
- M37 Babi Masak Kecap
Stewed pork fillet in sweet soya sauce
- M38 Sweet and Sour Pork
deep fried pork meat with sweet and sour sauce
- M39 Babi Kecap
sweet and sour pork served with rice and green long bean salad
- M40 Beef Rendang
stewed beef sumatra style with coconut milk

PIZZA

- P1 Pizza Margarita
tomato sauce, fresh tomato, oregano, mozzarella cheese
- P2 Pizza Vegetarian
Tomato sauce, onion, bell pepper, chili, garlic, mozzarella cheese
- P3 Pizza Tropicana
tomato sauce, ham, pineapple, tomato, and fresh mozzarella cheese
- P4 Pizza Fruitti del Mare
Tomato sauce, salami, ham, bacon, sausage, mozzarella cheese

VEGETABLES

- V1 Gado Gado
classic Indonesian dish. Blanched, mixed vegetables with peanut sauce
- V2 Vegetable Curry
- V3 Tofu Stroganoff
deep fried tofu with cream sauce

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V4 Eggplant Picata
Pan fried eggplant with tomato sauce

V5 Stir Fried Green Vegetables

DESSERTS

D1 Chocolate Mousse

D2 Chocolate Cake

D3 Pineapple Upside Down

D4 Seasonal Bali Fruits

D5 Ice Cream – vanilla, chocolate, strawberry, and exotic flavors from “Gourmet Garage”

D6 Kolak Pisang
Banana coconut milk

D7 Bubur Hinjin
Stewed black rice pudding

D8 Pisang Goreng
Deep fried banana fritter with ice cream

D9 Banana Split
Sliced banana with strawberry, vanilla, chocolate ice cream with sprinkled nuts

D10 Dadar Gulung
Rolled shredded coconut

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CHILDRENS MENU

- C1 Spaghetti
- C2 Fried Rice
- C3 Fried Chicken Wings / Drum Sticks
- C4 Fish Fingers
- C5 French Fries
- C6 Broccoli / Carrots
- C7 Ice Cream
- C8 Jello
- C9 Fresh Fruit

HEALTHY SNACK

HS1:

Vegetable springrolls

Fresh vegetable stick with dip

Banana Muffin

Rp 50.000/person

HS2:

Tofu sandwich

Fennel and orange canapé

Assorted cookies

Rp 50.000/person

HS3:

Fresh springrolls

Fresh fruits kebab with yoghurt dip

Banana fritters

Rp 50.000/person

HEALTHY LUNCH

HL1:

Chilled gazpacho soup

Vegetable lasagna

Apple watercress salad

Fresh fruits platter

Rp 130.000/person

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HL2:

Raw chilled cucumber soup
Pasta avocado salad
Carrot beansprout salad
Raw mango cobbler Rp 140.000/person

HL3:

Green salad with cranberry vinaigrette
Raw padthai salad
Vegetable quiche
Super banana sundae Rp 140.000/person

HEALTHY DINNER

HD1:

Vegetarian fried rice
Vegetarian fried noodles
Chicken and tofu satay with peanut sauce
Mixed salad with balsamic vinaigrette
Raw pumpkin pie Rp 200.000/person

HD2:

Tom yum gung soup
Bake fish fillet with butter rice
Sautéed vegetables
Papaya salad
Raw coconut lemongrass flan Rp 200.000/person

HD3:

Tomato bisque (raw)
Grilled fish fillet with Balinese pickles
Asian stir not fry vegetables
Raw chocolate mousse Rp 200.000/person

ORGANIC FOOD BOX

Organic vegetables, chicken, eggs, bread, etc, from an organic farming community, Big Tree Organic Farm, can be ordered on a weekly basis at Rp 400,000.

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DRINKS LIST

COLD DRINKS (NON-ALCOHOLIC)

W1	Soft Drinks (Coke, Diet Coke, Sprite, Pocari Sweat, Tonic Water, Bitter Lemon)	Rp 6,000
W2	Fresh Fruit Shakes (papaya, watermelon, banana)	at cost
W3	Iced Tea	at cost
W5	Milk	at cost
W6	Acqua (small bottle)	Rp 3,000
W7	Acqua (large bottle)	Rp 5,000

HOT DRINKS

W8	Capuccino (fresh from cappuccino machine)	Rp 10,000
W9	Espresso (fresh from espresso machine)	Rp 8,000
W10	Freshly Pressed Coffee	Rp 8,000
W11	Coffee (Nescafe)	Rp 4,000
W12	Tea (Lipton and herbal)	Rp 4,000

ALCOHOLIC DRINKS

W13	Bintang Beer (small bottle)	Rp 15,000
W14	Bintang Beer (large bottle)	Rp 20,000
W15	Red Wine (Ask for selection)	Rp 30,000
W16	Rose (Hatton from Bali)	Rp 76,000
W17	White Wine (Chardonnay)	Rp 125,000
W18	Dry Gin	Rp 30,000
W19	Tequila	Rp 30,000
W20	Whiskey	Rp 45,000
W21	Champagne	Rp 45,000
W22	Cognac (VSOP)	Rp 45,000
W23	Grappa	Rp 35,000
W24	Vodka (Absolut)	Rp 35,000
W25	Martini	Rp 35,000

W26 Corkage fee if guest brings own liquor / wine. Rp 10,000 per bottle

FRESH JUICE FOR DETOX

W27	Tomato, carrot, celery and lemon juice	Rp 25,000
W28	Orange, apple, carrot, celery and ginger juice	Rp 25,000
W29	Carrot, cucumber, lime juice	Rp 25,000
W30	Celery, carrot, parsley juice	Rp 25,000
W31	Apple, watermelon and lime juice	Rp 25,000

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