ALL DAY DINING MENU

Available 11.00am to 10.45pm

SNACK	IDR
Island Fries; crispy fried sweet potatoes, baby potatoes and cassava, fragrant salt, sour cream ${\it GF}$	50
Spring Rolls; shredded vegetable and shiitake mushroom, sweet chilli sauce LF	50
Vegetable and tofu, rice paper rolls, Asian herbs, chilli, lime dipping sauce LF GF	65
Salt and Pepper Squid; crispy fried squid, green chilli, lime dipping sauce LF	80
Corn and Prawn Cakes; chilli, soy vinegar dipping sauce LF	75
Bali Spiced Chicken Wings; crispy fried chicken, tomato sambal LF	70
Sate; spiced chicken, fried shallots, peanut sauce, cucumber pickles LFN	70
SOUPS AND SALADS	
Daily seasonal vegetable soup 6 V GF	70
Soto Ayam; fragrant chicken soup, glass noodles, soft cooked egg, celery and cabbage $\it LF$	75
Gado-gado; crunchy raw and cooked seasonal greens, cucumber, sprouts and tofu with peanut sauce ι_{FN}	70
Caesar Salad; baby gem lettuce, crispy bacon, parmesan, croutons, classic caesar dressing	90
Ubud Chopped; grilled zucchini, beetroot, avocado, sweetcorn, cabbage, iceberg with citrus, sesame dressing $\underline{\bullet}v$	90
Burrata; stone oven baked sweet and sour tamarillos, fire roast peppers, almonds, grilled bread $\it N$	120
Pomelo Salad; poached prawn, pomelo and green mango, lemongrass, red chilli, lime dressing ${}^{\bullet}_{\it LFGF}$	120
Tuna Sambal Matah; grilled flaked tuna, long bean, apple eggplant and grated coconut, lemongrass, torch ginger, shallot sambal $_{LF\ GF}$	120

ombigation COMO Shambhala Cuisine uses ingredients that are nutritious, seasonal and pure delicious nourishing combinations

V vegan LF lactose-free GF gluten-free N contains nuts

TACOS AND BURGERS	IDR
Vegetable Flat Bread; almond, flaxseed crisp, cashew nut hummus, tomato, avocado, cucumber salad <i>ov GF N</i>	95
Fish Tacos; crispy fried fish, sweetcorn, tomato and lime salsa, guacamole, chipotle mayonnaise ${\it LF}$	120
Bali Spiced Chicken Burger, fried egg, pickled papaya salad, peanut sauce ${\it N}$	120
Uma Burger; house-ground Australian beef patty, tomato, cheese, zucchini pickles, tomato relish and iceberg lettuce	140
WOK-FRIED	
Mie Goreng; wok-fried egg noodles, shredded vegetables, tofu, egg crepe, sweet soy, sambal <i>LF</i>	110
Nasi Goreng; wok-fried rice with prawn, chicken, shredded vegetables, sweet soy sambal, fried egg ${\it LF}$	110
Braised tempeh, wok-fried shiitake mushrooms, Asian greens, soy and sesame $\stackrel{\Diamond}{\mathbf{V}}$	120
Cashew Chicken; broccoli, long beans, red onion, long red chilli, cashews, oyster sauce, soy, sesame $_{\it LFN}$	130
GRILLED AND BRAISED	
Kerapu Menyatnyat; light curry of grouper, marrow squash, long beans and green chilli, red rice 6 LF GF	140
Steamed fish of the day in ginger, shallot and shiitake mushroom, sauce, red rice ${\color{olign} \bullet}$ ${\it LF}$	140
lga Bakar Basa Rajang; grilled pork spare ribs, ginger, turmeric spice with caramelised sambal $\it LF$	140
Rendang Sapi; braised beef in rich rendang curry sauce with roasted turmeric	160

coconut LF

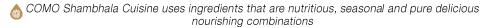
SIDES	IDR
Mixed leaf salad with house vinaigrette 6 V GF	50
Steamed seasonal greens, lemon and virgin olive oil 6 v GF	50
Wok-fried long beans, tomato sambal and fried shallots $\it LF$	55
French fries with aioli and tomato relish LF GF	55
SWEETS	
Gelato; house-made, ask your server for today's selection	25
'Cheesecake'; mango and passion fruit with macadamia and coconut crust	75
Dadar Gulung; caramelised banana crepes with vanilla, coconut sorbet and palm sugar syrup $\boldsymbol{\nu}$	50
Jackfruit Pudding; young coconut, ginger crisp, papaya	60
Semifreddo; white chocolate, passion fruit, mango salad, ginger biscuit crumbs	60

UMA CUCINA

rucola, shaved parmesan

Available 12.00pm to 10.45pm

PASTA AND RICE	IDR
Gnudi / ricotta dumplings, pumpkin, ginger, orange sauce, fried sage, pumpkin seeds	150
Ravioli / ricotta, spinach, tomato passatta, torn basil	150
Riso Carnaroli / mushroom, thyme, dried porcini risotto, arugula, parmesan, truffle oil gr	160
Spaghetti / bacon, egg yolk, black pepper, parmesan	150
Linguine / sautéed prawns, cherry tomato, garlic, chilli, lemon, arugula	160
Garganelli / braised jumbo octopus, red wine, tomato passatta ragu, rosemary pangrattato	160
Pappardelle / braised duck, red wine, orange, olive, ragu, mint, parmesan	160
Pici / Tuscan slow-cooked beef short rib ragu, king oyster mushrooms, parmesan	180
PIZZA	
PIZZA Margherita / tomato passata, fresh mozzarella, torn basil	110
	110 150
Margherita / tomato passata, fresh mozzarella, torn basil	
Margherita / tomato passata, fresh mozzarella, torn basil Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil	150
Margherita / tomato passata, fresh mozzarella, torn basil Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil Zucchine / shaved zucchini, ricotta, white anchovy, dried chilli, salsa verde Quattro Formaggio / mozzarella, Bali blue, brie, parmesan, white sauce,	150 160
Margherita / tomato passata, fresh mozzarella, torn basil Funghi / mixed mushroom, white sauce, kale, parmesan, truffle oil Zucchine / shaved zucchini, ricotta, white anchovy, dried chilli, salsa verde Quattro Formaggio / mozzarella, Bali blue, brie, parmesan, white sauce, sweet onions, radicchio, walnuts N Gamberi / prawn, cherry tomato, garlic, oregano, fresh mozzarella, grilled red	150 160 150

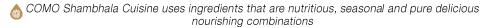


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CHILDREN'S MENU

Available 12.00pm to 10.45pm

BEVERAGES	IDR
FRESH JUICE	45
Orange, watermelon	
MILK	30
Whole, light, or soy	
SNACKS	
Vegetarian Spring Rolls with sweet vinegar dipping sauce v	45
Organic Chicken Sate with peanut sauce LF N	50
Vegetable Crudités with avocado crush and cashew nut dip V GF N	55
PASTA	
Regular or wheat-free pasta with your choice of sauce	
Roasted tomato	65
Bolognaise Sauce	85
NOODLES AND RICE	
Mie Goreng; egg noodles, mixed vegetables LF	65
add organic chicken or prawn	85
Nasi Goreng; red rice, egg, mixed vegetables LF	65
add organic chicken or prawn	85



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SANDWICHES AND BURGERS	IDR
All burgers and sandwiches served with french fries and mixed leave salad	
Peanut Butter and Strawberry Jam Sandwich N	55
Mini Club; grilled chicken, bacon, tomato, lettuce and mayonnaise	110
Uma Junior Burger; Black Angus beef, tomato, lettuce or add cheese	90
MEAT AND SEAFOOD	
Served with your choice of two side accompaniments	
Baby beans, broccoli, carrots, french fries, mashed potato, roasted tomato sauce, wok-fried mixed vegetables.	
Crispy Fried Battered Snapper, lemon and mayonnaise LF	100
Pan roasted Organic Chicken Breast LF GF	100
Snapper Simply Roasted LF GF	100
Grilled Australia Beef Steak LF GF	130
SWEETS	
Gelato; house-made, ask your server for today's selection LF GF	25
Banana Split; banana, coconut ice cream, peanuts and chocolate sauce GF	45
Chocolate Brownie; chocolate sauce and vanilla ice cream	45

COMO SHAMBHALA WELLNESS JUICES

Available 11.00am to 10.45pm

VEGETABLE BASED JUTCES 10	IDR
Liven Up Your Liver Supports liver detoxing function and cleanses the blood Apple, spinach, cauliflower, broccoli, garlic, celery stalk, ginger and turmeric	75
Stress Reliever Calms the nervous system and balances hormones Carrot, red apple, red grapes, ginger, spinach, fennel, beetroot and leaves, celery and sweet potato	75
Vital Veg Promotes circulation and protects brain and heart function Ripe tomato, cucumber, celery, fennel, lemon basil, red pepper, lemon, pumpkin and flaxseed oil	75
Waterfall Relieves bloating and water retention, reduces weight and blood pressure, supports kidney function Cucumber, parsley, celery, fennel, pear and mint	75