

bayleaf

b a l i n e s e



r e s t a u r a n t



dessert menu

godah \$13.50

fried banana fritters with palm sugar & coconut icecream

jaja injin \$10.50

steamed black rice with palm sugar & fresh coconut

buah \$12.50

selection of fresh tropical fruits

dadar \$11.50

coconut pancakes with condiments

kayu manis & jeruk custard \$14.00

cinnamon & orange brulee with vanilla bean ice cream & spiced oranges

es mutiara \$12.50

tapioca pearls with palm sugar, mango sorbet & mangoes

bayleaf affogato \$11.50

espresso, vanilla bean ice cream & chocolate honey wafer

dessert platter \$32.00

your selection of three desserts from the above

dessert wine

joseph chromy botrytis riesling \$ 8.00 (70 ml) \$ 38.00

port wine (60ml)

port wine is fortified wine, sweet red wines typically served as a dessert wine

McWilliams's Hanwood Estate 10 Years Old \$ 9.00

Galway Pipe 12 Years Old port \$ 9.00

coffee & tea

\$ 4.00

cappuccino, latte, flat white, short black, macchiato, long black

iced coffee, iced chocolate \$ 5.50

hot chocolate, vienna coffee \$ 4.50

soy milk extra \$0.70, extra shot off coffee \$ 0.50

English Breakfast Tea, Earl Gray Tea, Peppermint Tea, Green Tea,
Chamomile Tea \$ 4.00

liquor coffee & liquor hot chocolate

kahlua, baileys, irish, tia maria \$ 9.50

something special

bali kopi \$ 4.50

rich traditional Indonesia's finest coffee cultivated in highlands of Bali

Spirits & Liqueurs

Basic Spirits \$ 9.00

Premium Spirits & Liqueurs \$ 9.50

Hennessy Cognac V.S.O.P, Remy Martin V.S.O.P \$ 10.00

Remy Martin XO \$ 16.00

