



Bayleaf Balinese Restaurant

Dining out in Bali is not a social custom, therefore unless a visitor is invited into a Balinese home, or samples 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 (Bumba Bali restaurant & bar), where together with our Bayleaf team we will entice you with the culinary secrets from the island of the Gods.

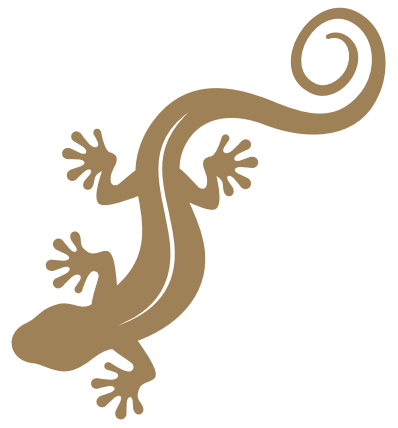
Special thanks to Heinz von Holzen - master chef of Bumbu Bali Restaurant & Cooking school and respected food writer of Balinese cuisine for providing us with expertise & guidance.

The basic mix of spices used in all Balinese dishes is called 'bumbu'. Rice is the main staple of each meal, and, contrary to Western cuisine, meats, fish & vegetables become the side dish.

For you to enjoy a taste of Bali we recommend ordering several main dishes served to the center of your table.

Enjoy! Selamat Makan!

10% surcharge applies Sundays
15% surcharge applies on Public Holidays
Minimum credit card charge of \$20



Set Lunch Menu

Set Satu

29.00 per person

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 fruit

All served with steamed rice, vegetables, peanut sauce & condiments

Set Dua

23.50 per person

Mixed Sates

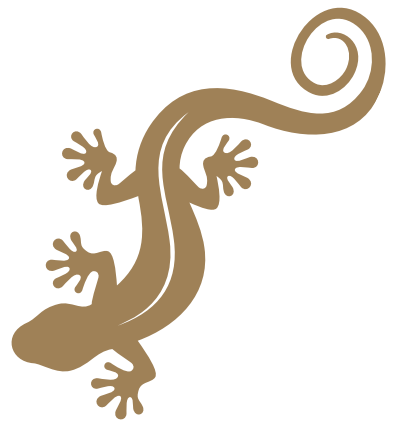
Besampi Mebase Bali braised beef in coconut milk

Buah fresh, tropical fruit

All served with steamed rice, vegetables, peanut sauce & condiments

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Lunch Menu

Entrees

Perkedel Jagung (V) sweet corn fritters, papaya salad		22.95
Ayam Sayur poached chicken salad, peanuts, sprouts, mango coriander, mint & coconut dressing		25.90
Gedang Mekuah (V) green papaya soup with diced fish		18.90
Soto Ayam chicken soup, glass noodles, vegetables & crispy shallots		18.90
Sate & Peanut Sauce a mix of chicken, beef & pork	sml	20.95
	lge	29.95
Sate Lilit minced seafood with fresh lime		28.95

Mains

Nasi or Mie Goreng fried rice or fried noodles, mixed sates, fish fillet, condiments & a sunny side up egg	31.90
Pecelan (Gado Gado) (V) vegetables & peanut sauce	28.50
Besampi Mebase Bali braised beef in coconut milk	39.00
Be Celeng Base Manis pork in sweet soua sauce	39.00
Siap Base Kalas Balinese chicken curry	37.00
Sambal Udang prawns with chillies & lime in coconut sauce	44.00
Ikan Bali grilled fish in sweet & spicy chilli, tomato & soy sauce	43.50
Tahu Kalas (V) fried tofu, mushrooms, snow peas, tumeric sauce	28.90
Sayur Kalas (V) spiced vegetable curry	28.90
Pecan Be Pasih marinated, grilled fish of the day in banana leaf	41.00
Hasil Laut Bumbu Kuning assorted seafood braised in yellow coconut milk	41.00

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