



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.

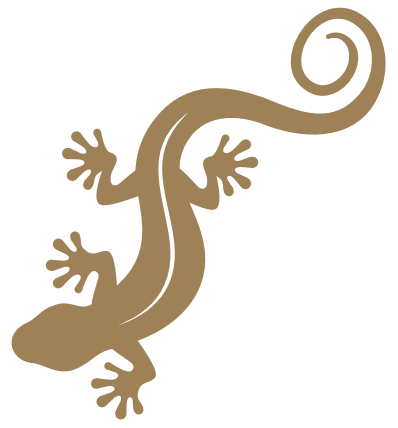
Special thanks to Heinz von Holzen - master chef of Bumbu Bali Restaurant & Cooking School and respected food writer of Balinese cuisine for providing us with expertise & guidance.

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



Set Lunch Menu

Set Satu

32.50 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

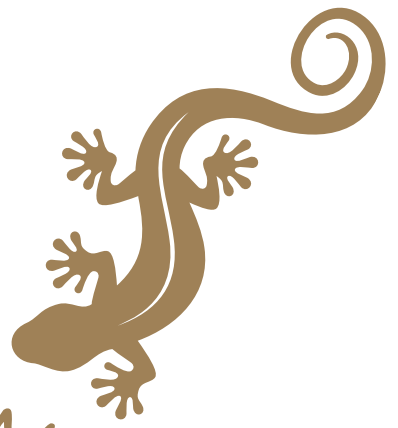
27.50 per person

Mixed Sates

Besampi Mebase Bali braised beef in coconut milk

Buah fresh, tropical fruit

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



Lunch Menu

Entrees

Perkedel Jagung (V) sweet corn fritters, papaya salad		23.95
Ayam Sayur poached chicken salad, peanuts, sprouts, mango coriander, mint & coconut dressing		28.90
Gedang Mekuah (V) green papaya soup with diced fish (A)		18.90
Soto Ayam chicken soup, glass noodles, vegetables & crispy shallots		18.90
Sate & Peanut Sauce a mix of chicken, beef & pork	sml	23.95
	lge	32.95
Sate Lilit minced seafood (I) with fresh lime		32.95

Mains

Nasi or Mie Goreng fried rice or fried noodles, mixed sates, fish fillet (A), condiments & a sunny side up egg	33.90
Pecelan (Gado Gado) (V) vegetables & peanut sauce	28.90
Besampi Mebase Bali braised beef in coconut milk	39.00
Be Celeng Base Manis pork in sweet soya sauce	41.00
Siap Base Kalas Balinese chicken curry	39.00
Sambal Udang prawns (I) with chillies & lime in coconut sauce	46.00
Ikan Bali grilled fish (A) in sweet & spicy chilli, tomato & soy sauce	45.50
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 (A) in banana leaf	45.00
Hasil Laut Bumbu Kuning assorted seafood (I) braised in yellow coconut milk	48.90

A - Australian Seafood

I - Imported Seafood