



Inspired by the River. Crafted for Every Moment.

Perched above the gentle flow of the Ayung River, Ayung Restaurant offers an open-air dining experience where lush greenery, fresh air, and the soothing sounds of nature set the tone for every meal. Framed by tropical surroundings, it is a place to unwind, reconnect, and embrace the unhurried rhythm of Ayung river.

Inspired by flavors from Indonesia and beyond, our menu celebrates fresh ingredients, vibrant produce, and familiar favorites prepared with a contemporary touch. From light bites and wholesome salads to satisfying mains and indulgent desserts, every dish is thoughtfully created to complement the relaxed riverside setting.

Whether sharing a leisurely meal with friends, enjoying a quiet afternoon by the pool, or simply pausing to take in the view, Ayung Restaurant invites you to savor good food, meaningful moments, and the effortless beauty of dining in nature.

STARTERS

BEEF CARPACCIO, PARMESAN & TRUFFLE DRESSING (D, GF) **IDR 245,000 ++**

Thinly sliced Australian beef tenderloin with shaved Parmesan, wild rocket, capers and truffle vinaigrette.

YELLOWFIN TUNA TARTARE, AVOCADO & CITRUS (F, GF) **IDR 225,000 ++**

Fresh yellowfin tuna with creamy avocado, citrus ponzu, cucumber and crispy sliced wonton.

CHICKEN SATAY LILIT, SAMBAL MATAH & PEANUT SAUCE (GF, S, N, P) **IDR 165,000 ++**

Balinese minced chicken satay infused with aromatic spices, grilled over charcoal and served with peanut sauce and fresh sambal matah.

FRESH SALADS

GRILLED CHICKEN CAESAR SALAD (D, E) **IDR 185,000 ++**

Baby romaine lettuce, grilled chicken breast, crispy bacon, Parmesan, herb croutons and classic Caesar dressing.

BALINESE GREEN PAPAYA SALAD WITH GRILLED CHICKEN (GF, N) **IDR 175,000 ++**

Young green papaya, grilled chicken, roasted peanuts, fresh herbs and tangy tamarind-lime dressing.

GRILLED PRAWN URAP SALAD WITH COCONUT & LIME (SF, GF) **IDR 275,000 ++**

Grilled tiger prawns over seasonal greens with spiced grated coconut, local vegetables and a fragrant lime dressing.

GOURMET SANDWICHES

All sandwiches are served with truffle cassava fries or a garden salad.

ROASTED CHICKEN CLUB SANDWICH (D, E) **IDR 235,000 ++**

Grilled chicken breast, smoked turkey, crispy bacon, tomato, lettuce and herb mayonnaise on toasted sourdough.

CHICKEN BETUTU BRIOCHE (D, E, S) **IDR 225,000 ++**

Slow-cooked Balinese spiced chicken, pickled cucumber, lettuce and kaffir lime aioli on toasted brioche.

GRILLED TEMPEH & AVOCADO FOCACCIA (V, D, SOY) **IDR 195,000 ++**

Grilled tempeh, avocado, roasted vegetables, basil pesto and whipped feta on artisan focaccia.

PASTA & NOODLES

SAMBAL MATAH PRAWN LINGUINE (SF, D, S) **IDR 265,000 ++**

Linguine tossed with tiger prawns, garlic, cherry tomatoes, lemon butter and Balinese sambal matah.

MIE GORENG SEAFOOD (SF, E, SOY) **IDR 235,000 ++**

Indonesian-style wok-fried egg noodles with tiger prawns, squid, seasonal vegetables and a soft-boiled egg.

CHICKEN SOBA (SOY) **IDR 205,000 ++**

Japanese buckwheat noodles with grilled chicken, Asian greens, sesame seeds and a soy-ginger dressing with Balinese spices.

SMALL BITES

TRUFFLE CASSAVA FRIES (V, D, GF) IDR 145,000 ++

Golden cassava fries with aged Parmesan, truffle oil and crispy parsley, served with smoked coconut & kaffir lime crème.

BEEF RENDANG ARANCINI (D, E) IDR 185,000 ++

Crispy risotto balls filled with slow-cooked beef rendang and smoked mozzarella, served with tamarind demi-glace.

TEMPEH POPCORN (VG, SOY, N) IDR 145,000 ++

Lightly battered tempeh bites with curry leaves, roasted peanuts, sweet soy caramel and andaliman romesco.

SHARING PLATTERS

ARTISAN CHEESE BOARD (V, D, N) IDR 495,000 ++

A selection of imported cheeses served with fresh grapes, dried fruit, nuts, artisan crackers and honeycomb.

PREMIUM CHARCUTERIE BOARD (D, N) IDR 575,000 ++

An assortment of premium cured meats, artisan cheeses, olives, pickles, crackers and house condiments.

BALINESE SNACK PLATTER (V, D, E, SOY, S) IDR 335,000 ++

A curated selection of chicken lumpia, Balinese corn fritters, crispy tempeh, cassava fries and three signature sambals.

SWEET SELECTION

CHOCOLATE FONDANT (V, D, E) IDR 165,000 ++

Warm Valrhona chocolate fondant served with vanilla bean ice cream and berry compote.

VANILLA CRÈME BRÛLÉE (V, D, E, GF) IDR 145,000 ++

Classic Madagascar vanilla custard with a crisp caramelized sugar crust, served with fresh berries.

KLEPON CHEESECAKE WITH PALM SUGAR CAMEL (V, D, E) IDR 165,000 ++

Creamy cheesecake inspired by the traditional Indonesian klepon, finished with palm sugar caramel, toasted coconut and pandan crumble.