



"Hai Ri Zen" is a "Small Plate Restaurant" allowing for choice and variety. As a guide the size of each serving is larger than a traditional entree but smaller than the usual main course.

Small Plates

Seafood Chowder	75
Creamed chowder soup served with prawn, manila clams, squid and olive oil (GF)	
Potato Leek	60
Creamy potato leek soup with blue cheese croquet and truffle oil (VG)	
Sweet Potato Medallions	65
Roasted whole button mushrooms, capsicum and sweet potatoes cakes served with rocket salad and balsamic reduction (V/GF)	
Organic Farm Salad	65
Baby rucola, baby romaine, cucumber, apple, carrot, strawberry, red onion and toasted pine nuts with chilli lime dressing (GF/V)	
Spinach Ravioli	75
Homemade spinach ravioli with parmesan cream sauce (V)	
Risotto	70
Mushroom risotto with parmesan cheese, vegetable, eggplant tempura and lemon butter sauce. (V)	
Seasonal	90
Pan seared barramundi with tomato and leek fondue, risotto and prawn bisque sauce (GF)	
Salmon	120
Pan seared salmon served baby carrots, green peas, spinach and choron sauce (GF)	
King Prawn	95
Pan seared marinated garlic prawns with Cajun spice served with pilaf rice (GF)	
Calamari	55
Asian spiced deep fried tempura style calamari served with crispy onion rings, zucchini and eggplant.	
Wagyu Beef	150
Grilled Wagyu beef served with roasted vegetables, potato croquette and orange miso sauce (N)	
Wagyu Beef Fried Rice	70
Authentic Balinese fried rice with wagyu beef, bean sprout and vegetables. (N/GF)	
Black Pepper Chicken	70
Sauteed chicken in Asian black pepper sauce served on a bed rice. (GF)	

V - Vegan VG - Vegetarian GF - Gluten Free N - Contain Nuts

Prices are in thousand rupiah and subject to 21% government tax and service charge



Small Plates

Watermelon Salad 65
Baby rucola, cured watermelon, feta cheese, pine nuts and balsamic reduction (VG/GF/N)

Gnocchi 95
Pan seared potato gnocchi in parmesan cream sauce with truffle oil and parmesan tuile (VG)

Jackfruit 65
Buffalo jackfruit in crispy pastry served with organic pesto vegetables (N/V)

Large Plates

Barramundi 160
Pan seared barramundi served baby carrots, green peas, beans, spinach, potato croquettes and choron sauce

Beef Medallion 195
Grilled beef medallion served with spinach potato puree, wild vegetables and garlic mushroom fondue

Chicken Ballotine 145
Chicken breast wrapped in bacon served with creamy potato and organic roasted vegetables (GF)

Tempe Medallions 85
Pan seared tempe in peanut pepper sauce served with green pea pilaf rice (V/N/GF)

Oven-Roasted Vegetables 110
With homemade spinach ravioli, rocket salad, creamy parmesan and roasted garlic aioli (VG)

Desserts

Deep Fried Ice Cream 65
Served with strawberry ragout.

Crumbed Banana 55
Served with glazed pineapple, vanilla ice cream and marquisa gand marnier sauce

Classic Baked Lemon Cheese Cake 70
Served with passion fruit coulis

Warm Apple Pie 65
Served with raspberry coulis, vanilla ice cream, and passion fruit sauce

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