



“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

<b>Seafood Chowder</b>	80
Creamed chowder soup served with prawn, manila clams, squid, and olive oil (GF)	
<b>Potato Leek</b>	65
Creamy potato leek soup with blue cheese croquet and truffle oil (VG)	
<b>Sweet Potato Medallions</b>	70
Roasted whole button mushrooms, capsicum, and sweet potatoes cakes served with rocket salad and balsamic reduction (V/GF)	
<b>Organic Farm Salad</b>	70
Baby rucola, baby romaine, cucumber, apple, carrot, strawberry, red onion and toasted pine nuts with chili lime dressing (GF/V/N)	
<b>Spinach Ravioli</b>	85
Homemade spinach ravioli with parmesan cream sauce (VG)	
<b>Risotto</b>	80
Mushroom risotto with parmesan cheese, vegetables, eggplant tempura and lemon butter sauce (VG)	
<b>Seasonal</b>	100
Pan seared barramundi with tomato and leek fondue, risotto and prawn bisque sauce (GF)	
<b>Salmon</b>	135
Pan seared salmon served with baby carrots, green peas, spinach and choron sauce (GF)	
<b>King Prawn</b>	105
Pan seared marinated garlic prawns with Cajun spice served with pilaf rice (GF)	
<b>Calamari</b>	60
Asian spiced deep fried calamari rings served with garlic aioli	
<b>Wagyu Beef</b>	160
Grilled wagyu beef served with roasted vegetables, potato croquette and orange miso sauce (N)	
<b>Wagyu Beef Fried Rice</b>	80
Authentic Balinese fried rice with wagyu beef, bean sprout and vegetables (N/GF)	
<b>Black Pepper Chicken</b>	75
Sautéed chicken in Asian black pepper sauce served on a bed rice (GF/N)	

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

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



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<b>Watermelon Salad</b>	70
Baby rucola, cured watermelon, feta cheese, pine nuts and balsamic reduction (VG/GF/N)	
<b>Gnocchi</b>	105
Pan seared potato gnocchi in parmesan cream sauce with truffle oil and parmesan tuile (VG)	
<b>Jackfruit</b>	70
Buffalo jackfruit in crispy pastry served with organic pesto vegetables (N/V)	
<b>Steamed Dumpling</b>	85
Shitake mushroom, carrot, chives, leeks and tofu, spicy soya sauce, edamame (V)	

## Large Plates

<b>Barramundi</b>	170
Pan seared barramundi served baby carrots, green peas, beans, spinach, potato croquettes and choron sauce	
<b>Beef Medallion</b>	210
Grilled beef medallion served with spinach potato puree, wild vegetables and garlic mushroom fondue	
<b>Chicken Ballotine</b>	155
Chicken breast wrapped in bacon served with creamy potato and organic roasted vegetables (GF)	
<b>Veggie Meatballs</b>	110
Veggie balls with chickpea, mushroom and carrot, garlic and herb tomato coulis (V)	
<b>Seafood Ravioli</b>	185
Homemade cream cheese and prawn ravioli, creamy tomato sauce	

## Desserts

<b>Deep Fried Ice Cream</b>	75
Served with strawberry ragout	
<b>Crumbed Banana</b>	65
Served with glazed pineapple, vanilla ice cream and marquisa gand marnier sauce	
<b>Classic Baked Lemon Cheese Cake</b>	80
Served with passion fruit coulis	
<b>Warm Apple Pie</b>	75
Served with raspberry coulis, vanilla ice cream and passion fruit sauce	

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