



VILLA MENU

Please choose your meals for the next day from the menu by completing the 'Villa Menu Order Form' before 12:00 noon today. This will allow your personal cook enough time to organize your food shopping and to prepare meals according to your requests. Your cook would be happy to discuss and explain any of the dishes offered on the menu. Do inform your villa cook in advance if there are any food allergies or dietary restrictions that need to be considered.

Villas Kedidi and Kakatua operates like a home and not a restaurant. You are provided with a personal cook and a fully equipped kitchen sufficient to meet the requirements for home-style dining. Different dish selections per individual guest for dinner or lunch would not be possible to handle, as the kitchen is not equipped for commercial catering. Kindly plan your meals and select dishes to cater for your entire party. Thank you for your understanding.

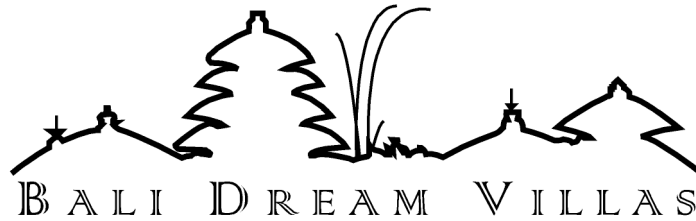
Should your party require catering for different dishes per individual guest, extensive dish selections or buffet style presentation during meals, we would be happy to meet your requirements by hiring additional staff and necessary equipment the costs of which will be applicable to your account. Kindly consult the villa manager regarding these requirements prior to your arrival.

Personal food and beverage shopping including incidental transportation cost is to the guest's account. A single shopping trip is charged at Rp. 25,000 and multiple shopping trips in one day will be charged at Rp. 50,000. Guests will be invoiced for the amounts spent in advance on their behalf. There will be no mark-up for food and beverage shopping but a 15 % service charge is applicable. The villa cook will present receipts and calculations to the guest prior to check-out.

Just in case you had any last minute change of plans in your day and prefer to eat at the villa but find that there is not enough time for the villa cook to shop and prepare last minute meals, you do have the option to order food delivered from a selection of restaurants from your 'Restaurant Guide' and a close-by casual local beach restaurant called the 'Beach House'. In addition, 'Tugu Hotel' menus and beverage lists are available for your convenience. All the afore-mentioned menus that provide food delivery are within the Villa Menu Booklet. Please ask the staff if you require any assistance with your food delivery order.

We hope you will enjoy Villas Kedidi and Kakatua menu selection.

Selamat Makan



Breakfast

Tropical Seasonal Fruit Plate

With choice of yogurt or honey

Cereal Selection

Weetabix, Corn Flakes, Coco Pop

Fresh Croissants, Danish Pastries or Toasts

served with choice of: Jam, honey, marmalade, peanut butter, vegemite

Eggs any style

Fried, soft or hard boiled, fried or scrambled

From the Grill

Chicken or pork sausages, bacon, tomato

Breakfast Omelette

With your choice of onion, shallots, cheese, ham, tomato, mushrooms, and chili

Banana Buttermilk Pancakes

Small breakfast pancakes cooked with bananas – celestially light and tender

French Toast

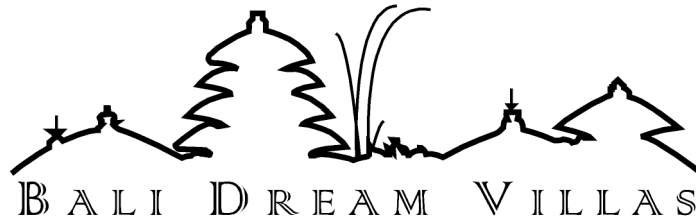
Fried regular bread with sugar and cinnamon drenched in maple syrup

Toasted Coconut Waffles

A yeast pancake mix cooked in a waffle iron and served fresh fruits and palm syrup

Bubur Ayam

Rice porridge with chicken stock with condiments of shredded chicken, boiled egg, fried peanuts



Beverages

Variety of freshly blended seasonal fruit juices

Watermelon, lemon, papaya, young coconut, orange, mango

Lassi - yoghurt drink blended with fruit

Banana, Mango, Papaya,

Shakes & Smoothies – milk drink mixed with icecream

Chocolate, Banana or Vanilla

Milk – whole milk or low-fat milk

Selection of Teas

Bangi Wangi (local), green, ginger, lemon, iced tea

Coffee

Bali Coffee, decaffeinated, iced coffee

Soft Drinks

Coke, Diet Coke, Sprite, Fanta

Beer Selection

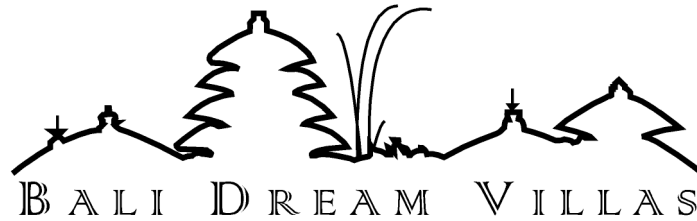
Bintang, Bali Hai, Carlsberg, Heineken

Alcoholic Beverages

Wine & other alcoholic sprits are available at various wine shops within 15 minutes drive from the villa at Bintang supermarket, Bacchus Wine Cellar & Best Wines.

In your Hallo Restaurant guide you will also find a detailed list of available wines ready for delivery to your villa by Jabu Wine Bar & Cellar

‘A cocktail & drinks menu from Hotel Tugu is also available’



Lunch

Crispy Wonton Chicken Tacos

Shredded chicken, lettuce, coriander, mint, green papaya
Served in a deep fried wonton shell

Beef Burger

Beef rissole with bacon & cheese served with French Fries

Selection of Sandwiches

Baguette or Wholemeal bread With your requested fillings

Tomato and Basil Quiche

A buttery pastry shell filled with fresh tomato and basil cooked with a savoury custard seasoned with salt and pepper

Caesar Salad

Romaine lettuce with grilled chicken breast or bacon (or you can have both), bread croutons, Parmesan cheese topped with a creamy dressing

Fresh Garden Salad

This is a salad that you can either request your favourite salad vegetables or the staff will make a mixed green salads with cucumber, tomato, sliced onion, grated carrot topped with a vinaigrette

Asian Chicken Salad

Sliced chicken breasts on a bed of Asian mixed greens with chilli-coconut dressing

Green Papaya salad

With char-grilled beef on a salad bed of green papaya, cucumber, fresh basil leaves, spring onions



Asian Dishes

Soto Ayam

A meal in itself, rice, glass noodles, chicken pieces, cabbage in a delicious chicken broth

Beef, Pork or Chicken Sate

Cubed pieces of meat char-grilled Balinese style served with rice and stir-fried vegetables

Gado-Gado

Mixed steamed vegetables, egg, tofu and a mild peanut sauce

Mie or Nasi Goreng

Fried noodles or rice with vegetables and or chicken, egg and tofu.

Ayam Betutu

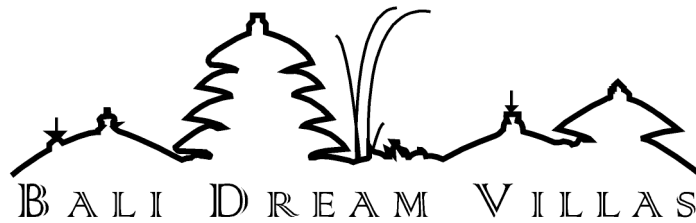
A Balinese dish, a whole chicken baked with special herbs and served with steamed rice and local vegetables

Sate Lilit

Seafood Sates with special Balinese spices wrapped around a wooden skewer
Served with steamed rice & steamed beans

Beef or Chicken Rendang

Chicken or beef cooked in a traditional coconut based sauce served with steamed rice and long green beans.



Dinner

Starters to Share.....

Hummous Dip with pita bread & olives

Blended chickpeas, garlic, tahini paste, cumin and lemon juice served with pita bread and black olives

Corn Fritters with Guacomole & Tomato Sambal dips

Deep fried corn cakes with an avocado, garlic, lemon juice dip & a spicier local tomato sambal dip

Ginger and Prawn Dumpling Soup

Wonton skins filled with a mixture of minced prawn and ginger cooked in a chicken based clear soup

Simmered chicken dumplings in chilli broth

Delicious minced chicken breast, thai basil, chilli balls simmered in chicken broth with shredded kaffir lime leaves

Mains to Share.....

Lime and lemongrass beef

Pan fried sliced beef with a lemon grass, kaffir lime, soy sauce dressing served on a bed of steamed greens – bok-choy, beans

Curry of Root Vegetables

Potatoes, carrots, onions, sweet potatoes, eggplant in a coconut curry sauce, (chicken or prawns can be added) served on a bed of steamed rice with condiments

Grilled Lamb Cutlets

Grilled lamb chops served on a bed of spicy roast potatoes and steamed beans with a green chili and mint salsa

Pasta Puttanesca

Spaghetti or Linguini pasta with tomato sauce with the flavours of garlic, anchovies, capers and olives

Creamy Sun-Dried Tomato Pasta

Penne or Spaghetti pasta topped with a sauce – lightly cooked pine nuts, sun-dried tomatoes mixed with cream seasoned with salt and pepper served with parmesan cheese



Sweets for Afternoon Tea or Desserts

Sangkep

Local version of Crème caramel

Seasonal Fresh Fruit Platter

Apple & Coconut Crumble with freshly whipped cream

Baked apple and freshly grated coconut pudding with a buttery
sweet crumble topping

Brownie Fudge with Vanilla Ice Cream

Dark, damp melting bodied chocolate slice served either warm or cold
with yummy vanilla ice cream

Angel Food Cake

A very light vanilla cake which can be served with a fresh seasonal fruit and some
fresh whipped cream or fresh vanilla ice cream on the side

Assorted Petit Fours

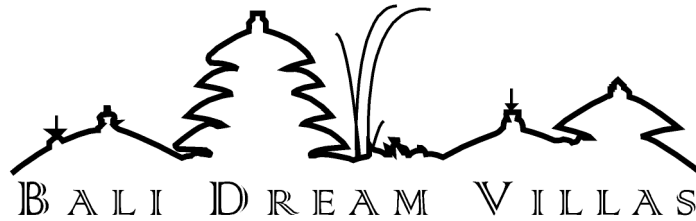
The staff are more than happy to go to a pastry shop and buy a selection of Petit
Fours – strawberry tarts, chocolate tarts, lemon tarts, berry financier

Ice Cream Selection

Chocolate, Vanilla or Strawberry

Sorbet Selection

Pineapple, Orange, Mango, Lemon, Watermelon, Coconut, Passion-fruit



Children's Menu

Drinks Selection

Fresh Milk, Chocolate Milk, Orange Juice, Apple Juice

Spaghetti Bolognese with Parmesan cheese

Macaroni Cheese

Mini Pizzas

With your favorite toppings choose from fresh mushrooms, cheese, salami, ham, bell peppers, oregano, onion, etc.

Cheese Toasties

Tomato or ham, or both can be added

Sandwiches (White or Wholemeal bread)

With requested fillings

Mie Goreng

Fried noodles with chicken and/or vegetables

Nasi Goreng

Fried Rice with chicken and/or vegetables

Chicken Nuggets

With French Fries or Rice and Salad or raw Vegetables

Fish & Chips

Fresh fish fillets fried in batter & served with French fries



VEGETARIAN SELECTION

Tomato and Basil Quiche

A buttery pastry shell filled with fresh tomato and basil cooked with a savoury custard seasoned with salt and pepper

Caesar Salad

Romaine lettuce with grilled chicken breast or bacon (or you can have both), bread croutons, Parmesan cheese topped with a creamy dressing

Fresh Garden Salad

This is a salad that you can either request your favourite salad vegetables or the staff will make a mixed green salads with cucumber, tomato, sliced onion, grated carrot topped with a vinaigrette

Gado-Gado

Mixed steamed vegetables, tofu with optional egg with a mild peanut sauce

Mie or Nasi Goreng

Fried noodles or rice with vegetables, tofu with optional egg 9 May 2009

Hummus Dip with pita bread & olives

Blended chickpeas, garlic, tahini paste, cumin and lemon juice served with pita bread and black olives

Corn Fritters with Guacamole & Tomato Sambal dips

Deep-fried corn cakes with an avocado, garlic, lemon juice dip & a spicier local tomato sambal dip

Curry of Root Vegetables

Potatoes, carrots, onions, sweet potatoes, eggplant in a coconut curry sauce, served on a bed of steamed rice with condiments

Pasta Puttanesca

Spaghetti or Linguini pasta with tomato sauce with the flavours of garlic, anchovies, capers and olives

Creamy Sun-Dried Tomato Pasta

Penne or Spaghetti pasta topped with a sauce – lightly cooked pine nuts, sun-dried tomatoes mixed with cream seasoned with salt and pepper served with parmesan cheese