



COCONUT

R E S T A U R A N T

MENU

SANTAI HOTEL BALI, AMED



santaihotelbali

APPETIZERS

CRUNCHY FETA SALAD (GF) 70K

Roasted beetroot, crunchy vegetables, mint, feta cheese and organic greens

MOZZARELLA DI BUFALA (GF) 75K

Tomatoes, balsamico, basil and wild rocket salad with shallot vinaigrette

NICOISE (GF) 75K

Amed tuna, green beans, onion, black olives and potatoes with Frieze and cherry tomatoes

VIETNAMESE SPRING ROLLS (GF) 65K

Carrot, cucumber, cabbage, coriander leaf, shredded chicken, rice noodles and chilli-lime dressing

THAI BEEF SALAD (GF) 75K

Grilled Australian beef, cucumber, tomato, capsicum, spring onions, jicama and chilli-coriander dressing

SOUPS

MINESTRONE SOUP (V) 55K

Mixed vegetables in tomato-herb broth with basil puree and garlic bread

TOM YAM GOONG (GF) 65K

Hot & sour Thai prawn soup, with mushrooms and tomato

SOTO AYAM 60K

Traditional Indonesian soup with vermicelli, chicken and vegetables

SALAD CREATION 85K



Pile of Mix salads and herbs +
Choose 4 items below +
Choose your dressing

PROTEIN:

Tofu (Fried/Steamed)
Grilled Marinated Tempe
Grilled chicken
Roastbeef
Bacon
Grilled prawns
Grilled tuna
Egg (poached / boiled)

VEGGIES:

Fresh veggies
Poached veggies
Corn
Roasted bell pepper
Pickles
Mashed avo
Chickpeas
Roasted beetroot
Olives
Sundried tomato
Jalopeno
Green beans

TOPPINGS:

Croutons
Mix nuts & seeds
Fried shallots

CHEESE:

Feta
Parmesan
Mozzarella
Goat Cheese

DRESSING:

Balsamico
Ranch
Pesto
Honey & Mustard
Soy & Chilli
Peanut Sauce

V: VEGETARIAN | VEG: VEGAN | GF: GLUTEN FREE

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ASIAN

BEEF RENDANG (GF) Slow cooked beef rump with traditional Padang paste and coconut milk served with rice and vegetable	80K
UDANG BAKAR JIMBARAN (GF) 6pcs Grilled prawns marinated tomato-chilli jam with Balinese style of mixed vegetables and steamed rice	110K
SATE CAMPUR (GF) Grilled fish, chicken and beef skewers served with mixed vegetables, steamed rice and peanut sauce	70K
THAI GREEN CURRY (GF) Slow cooked chicken breast in green curry paste and coconut milk served with steamed rice	70K
TOFU & VEGETABLE CURRY (VEG, GF) Tofu and vegetables with Balinese style yellow curry served with steamed rice	65K
PAD THAI GOONG Rice noodles with tamarin sauce served with prawns, tofu, spring onion and sprout	70K
NASI GORENG & MIE GORENG Fried rice or egg noodles with vegetables and eggs <i>Choice of Vegetable, chicken or seafood</i>	70K

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PASTA

Choice of Spaghetti, Penne or Tagliatelle	
SEAFOOD AGLIO OILIO Mixed seafood, roasted garlic, sundried tomatoes and black olives	75K
RICOTTA & SPINACH RAVIOLI With creamy tomato sauce	70K
TUNA PESTO Amed tuna, tomatoes, zucchini, capsicum and basil pesto	70K
BOLOGNESE Minced beef, mixed herbs and tomatoes	70K
POMODORO (V) Tomato sauce with sun-dried tomato basil and parmesan cheese	55K

PIZZA

MARGARITA PIZZA (V) Tomato slice, fresh basil and mozzarella	65K
SICILIAN PIZZA Onion, tomato, ham, prawns, basil, zucchini and organic farm salad	80K
DIABLO PIZZA Chicken, capsicum, onions and olives	80K
FRUTTI DI MARE Onion, mixed seafood and basil pesto	80K
VEGETABLE LOVER (V) Mixed grilled vegetables	70K

• MAINS •

CATCH OF THE DAY 99K

VEGETABLE RATATOUILLE (V) 80K

Grilled & sliced vegetables with herb tomato fondue and organic lettuce

CHICKEN PICATTA MILANESE 105K

Parmesan-herb breaded chicken breast, creamy mushrooms and arugula

TENDERLOIN SURF AND TURF 225K

Australian tenderloin steak, with prawns, crushed potatoes, sautéed mix vegetables béarnaise and red wine reduction

TENDERLOIN A LA MARKO 210K

Australian tenderloin steak in black pepper & cognac sauce or mushroom sauce. Served with potato wedges and grilled veggies

CHOOSE CHEF'S STYLE:

1. STEAMED GINGER FISH

Chilli, coriander, ginger sauce and baby bokcoy & melted scallion

2. GRILLED FISH

Green curry coconut reduction, sautéed veggies, steamed rice

3. GRILLED FISH "Ying & Yang"

Bernaise sauce, red wine sauce, fried potatoes, mixed seasonal veggies

OR

CHOOSE YOUR STYLE:

Sides:

Green Salad
Sautéed Veggies
Grill Veggies
Baby Bokcoy

Garnish:

Steamed rice
Mashed Potato
French Fries
Potato Wedges

MOST INGREDIENTS

in our dishes come as much as possible from local produce. We care of the environment and our kitchen team is striving for sustainable and ecological ways of working!

Dressing:

Bernaise
Sambal Matah
Garlic Butter
Yellow Curry
Chili-Coriander
Ginger soya
Sauce Vierge

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SANDWICHES, BURGERS & TEX MEX

QUESADILLAS VEGETARIAN / CHICKEN 75K
Cheese, salsa and sour-cream

SIZZLING FAJITAS CHICKEN / BEEF 95K
Guacamole, salsa, sour-cream and cheese

CHICKEN CLUB SANDWICH 65K
Grilled chicken with cucumber, tomatoes with fresh greens, avocado, pork bacon and egg

BEEF WRAP PICANTE 65K
Jalapeno tortilla with salad, tomato, cheese, salsa, onion and bell-peppers

TUNA & AVOCADO SMASH 70K
Multigrain, avocado and tarragon mayonnaise

TARTINES VEGGIE & CHEESE (V) 60K
Open sandwich with grilled vegetables, ripe beef tomato, avocado puree and mozzarella

SANTAI BEEF BURGER 70K
Iceberg, pickles, tomato, tempura onion, fried egg, grilled bacon and melted cheese

CHICKPEAS ROLL (V) 65K
Cumin chickpeas, romaine lettuce, pesto and mozzarella cheese

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EXTRAS

FRENCH FRIES	30K
POTATO WEDGES	30K
STEAM RICE	30K
SAYUR URAB	30K
SAUTEED VEGETABLES	30K
STIR-FRIED VEGETABLES	30K
HOME-MADE BREAD	30K
MIXED GREEN SALAD	30K

SWEET ENDINGS

VANILLA PANNA COTTA Served with strawberry sauce and Turkish orange	50K
OVEN BAKED CHOCOLATE Chocolate mousse and vanilla ice cream	65K
COUPE ST. JAQUE Caramelised banana with rosette mint leaf, two scoops of strawberry ice cream and chocolate sauce	65K
CARROT CAKE Served with strawberry sauce and whipped cream cheese	55K
ICE CREAM PER SCOOP Vanilla, strawberry or chocolate	30K
FRUIT PLATTER chilled seasonal fruits	35K

VEGETARIAN DISHES

CRUNCHY FETA SALAD (GF)	70K	RICOTTA & SPINACH RAVIOLI	70K
Roasted beetroot, crunchy vegetables, mint, feta cheese and organic greens		With creamy tomato sauce	
MOZZARELLA DI BUFALA (GF)	75K	PASTA POMODORO	55K
Tomatoes, balsamico, basil and wild rocket salad with shallot vinaigrette		Tomato sauce with sun-dried tomato basil and parmesan cheese	
MINESTRONE SOUP	55K	MARGARITA PIZZA	65K
Mixed vegetables in tomato-herb broth with basil puree and garlic bread		VEGGIE LOVER PIZZA	70K
ORGANIC SALAD CREATION	85K	QUESADILLA	75K
VEGETABLE RATATOUILLE (GF)	80K	TARTINES VEGETABLES & CHEESE	60K
Grilled & sliced vegetables with herb tomato fondue and organic lettuce		Open sandwich with grilled vegetables, ripe tomato, avocado puree and mozzarella	
TOFU & VEGETABLE CURRY (VEG, GF)	65K	CHICKPEAS ROLL	65K
Tofu and vegetables with Balinese style yellow curry served with steamed rice		Cumin chickpeas, romaine lettuce, pesto and mozzarella cheese	
NASI GORENG & MIE GORENG	70K		
Fried rice or egg noodles with vegetables and eggs			

YOUR FEEDBACK

and comments are very much appreciated, as we strive to constantly better ourselves for your maximum enjoyment. Would you kindly spread the good word and rate us after your culinary experience with us on TripAdvisor and on social media.

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RESTAURANT

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