

Asian Selection

Small Bites

Shrimp Fried Crispy 98K

Crispy prawn, with sambal bangkok
Udang goreng garing

Fried Chicken Dumplings 98K

Pan fried chicken dumpling with black vinegar ginger
Pangsit goreng ayam dengan saos cuka hitam

Fried Pork Dumplings 98K

Pan fried pork dumpling with black vinegar ginger
Pangsit goreng babi

Salt Pepper Tofu 80K

Salt and pepper tofu
Tahu cabe garam

Salted Egg Chickpeas 80K

Salted egg baby crispy
Baby buncis telur asin

Vegetarian Spring Roll with Thai Sauce 75K

Vegetable spring rolls with thai sauce
Lumpia vegetarian dengan saus thai

Crispy Pork Salad ala Thai 99K

Mix thai vegetable, pork belly, crispy peanut, with nan jim sauce
Salad babi garing ala thai



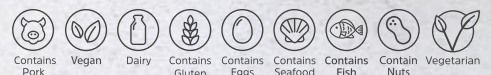
Salad

Mix Vegetable with Peanut Sauce 89K

Potato, mix vegetable, boil egg, long bean, white cabbage, sprout, tomato, cracker
Gado-Gado

Shrimp Salad ala Thai 110K

Mango, onion, cucumber, mix lettuce, tomato, coriander with thai sauce
Salad udang ala Thai



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

Asian Selection

Main Course

Chicken Katsu 100K

Deep fry crispy chicken, sauted pok coy, teriyaki sauce, steamed rice
Katsu ayam

Shrimp Fried Noodle 135K

Fried egg noodle, Jimbaran prawn, fried egg, crackers, pickle
Mie goreng udang

Chicken Fried Kwetiau 140K

Work fried kwetiau, bean sprout, leek,
Spring onion, pickle, cracker, egg
Kwetiau goreng ayam

Extra Prawn: 35K Extra Beef: 45K

Chicken Fried Rice 140K

Fried rice, chicken, fried eggs, chicken satay, pickles, prawn crackers
Nasi goreng ayam

Seafood Fried Rice 135K

Fried rice, prawn, squid, fried eggs, pickles, prawn crackers
Nasi goreng seafood

Pineapple Fried Rice 98K

Fried rice, pineapple, chicken, fried eggs,
pickles, prawn crackers
Nasi goreng nanas

Betutu Chicken 130K

Slow cook chicken leg Bali spice, wilted caisim,
sambal serih, rice, peanut
Ayam betutu

Rendang 160K

Braised angus beef with Sumatra red spice,
vegetable lado merah, rice, sambal ijo
Rendang

Rosted Pork Belly 215K

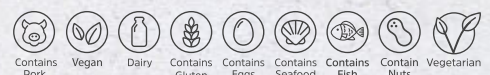
Roasted pork belly, pok coy, steam rice, coriander,
red chili with charsiu sauce
Samcan babi panggang

Beef Black Pepper 145K

Angus beef with blackpepper sauce, capsicum, onion,
carrot, steamed rice
Sapi lada hitam

Oxtail Fried Rice 158K

Fried rice, oxtail, fried eggs,
fried oxtail, pickles, prawn crackers
Nasi goreng buntut



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction,
allergies or gluten free requirement, please inform our friendly staff

Asian Selection

Main Course

Roasted Duck 250K

Roasted duck, rice, baby Kaylan, with sauce BBQ Chinese
Bebek Panggang

Mix Satay ala Baruna 235K

Marinated beef, chicken, and lamb satay, steamed rice, peanut sauce, sambal, sweet soya, pickle, shrimp crackers
Sate campur ala Baruna

Baronang Fish with Dabu-Dabu 225K

Deep fried pomfret fish with sweet soya coriander, chili shallot and tomato, steam rice, prawn crackers. Pickle sambal
Ikan baronang dengan sambal dabu-dabu

Roasted chicken 167K

Palms roasted chicken, steamed rice, baby kaylan,
Ayam panggang

Poached Red Snapper Fillet 169K

Red snapper, baby pak coy, garlic crispy with Cantonese sauce special
Fillet kakap merah rebus

Hainan Chicken Rice 160K

Chicken, baby kaylan, rice, sambal special
Nasi ayam hainan

Pak Wayan's Oxtail Soup 260K

Oxtail, carrot, potato, sambal, melinjo, steamed rice. *Sup buntut Pak Wayan*

Spicy Sour Soup 118K

Hot and sour seafood soup
Sup asam pedas

Mapo Tofu Soup 98K

Hot and sour mapo tofu
Sup mapo tahu

Baruna's Chicken Porridge 99K

Porridge, chicken, fried shallot, garlic fried, cakwe, telur pitan, kacang kedelai, sate bumbu kuning (chicken liver, quail egg)
Bubur ayam Baruna

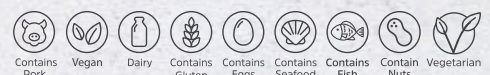
Pantai Jerman's Mushroom Chicken Noodle 89K

Noodle, jamur kaleng, chicken, egg, baby pok coy, spring onion, krupuk pangsit
Mie ayam jamur Pantai Jerman

Palms Signature Platter 420K

Combination platter 3 roast (sam cam, roasted chicken, peking duck), soy eggs, tofu
Palms signature platter

(for 2 until 3 persons)



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah. No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

Asian Selection

Vegetarian Lover

Green Vegetable and Curry Tofu ala Thai 75K

Thai style green curry mixed vegetable and fried tofu, steam rice
Sayur hijau dan tahu kari ala thai

Vegetarian Cap Cay 75K

Work fried mixed vegetable with tofu steamed rice, prawn crackers
Cap cay vegetarian

Vegetarian Satay 75K

Grill satay tempe, tofu Lombok, onion, mix capsicum, steamed rice,
peanut sauce, crackers
Sate vegetarian

Dessert

"Geprek" Fried Banana Cheese 40K

Banana fritter, grated cheddar cheese,
caramel sauce, vanilla ice cream
Pisang geprek keju

Kopyor Black Sticky Rice 35K

Black sticky rice, jack fruit,
palm sugar syrup, coconut ice cream
Bubur injin kopyor

Ice Cendol ala Baruna 35K

Pandan jelly, jack fruit, avocado,
coconut cream, palm sugar syrup
Es cendol baruna

Lime and Lemon Crepes 40K

Lemon curd, lemon and lime syrup,
lime zest, lime sorbet
Jerus nipis dan lemon crepes

Coconut Panacotta 40K

Coconut creamy, sago pearl, selasih,
crakers black sticky rice , coconut syrup
Panacotta kelapa

Labu Kacang Merah 45K

Steamed pumpkin cake, sprinkle with brown sugar, and soaking
coconut sago pearl, dried coconut tuile, vanilla ice cream

Es Pisang Ijo 50K

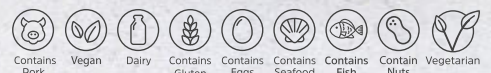
Bubur sumsum, banana wrap with rice pandan cake, sago pearl,
longan jack fruit, strawberry, kopyor ice cream

Fruit Platter 35K

Papaya, water melon, melon, strawberry, pineapple, slice lime
Buah segar

Mango Stick Rice ala Palms 40K

Mango arum manis, sticky rice,
vanilla ice cream, coconut sauce ,
roast black sesame seed and tuil
Mangga ketan ala Palms



All of our dishes are MSG free . All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction,
allergies or gluten free requirement, please inform our friendly staff

Asian Selection

Sate Maranggi with Nasi Bakar 145K

Beef marinated with typical Indonesian spices full of combined with rice wrapped in banana leaves.

Sate maranggi dengan nasi bakar

Iga Bakar Baruna 175K

Beef ribs are marinated with typical Indonesian spices and then grilled, served with grilled rice and sambal.

Iga bakar baruna

Nasi goreng mawut 100K

Typical Indonesian fried rice mixed with meat balls, chicken, noodles, and typical Indonesian spices served with sambal crackers.

Bakmi Jawa 110K

Javanese fried noodles cooked with special spices, mixed with chicken and vegetables, served with pickles and crackers.

Bakmi Jawa

Nasi goreng iga bakar 155K

Typical Javanese fried rice with spices. accompanied by delicious grilled ribs and served with sambal and crackers.

Nasi goreng iga bakar

Palm traditional 360K

Grilled ribs, fried rice, grilled rice, Javanese noodles are served with Baruna specialties, full of Indonesia condiments.

Masakan traditional Palms.



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

India Selection

Indian & Asian Soup

Tomato Soup 60K

Fresh tomato soup with a dash of fresh cream & crispy croutons

Dhal Ka Shorba 60K

Special indian soup from yellow lentil make a with special spices

Salad

Green Salad 55K

Onion, tomato, cucumber, carrot, green lettuce mix with Indian dressing

Appetizer Vegetarian

Paneer Tikka 105K

Home made cottage cheese marinated with Indian spices, onion, tomato and grilled

Papadum

A delicated thin crispy Indian crackers

Regular 45K

Masala 55K

Hara Bara Kebab 75K

Deep fried of vegetable, cheese, paneer, potato and spinach mixed with herb and Indian spices

Vegetable Samosa 65K

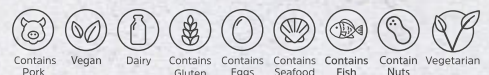
A savoury appetizer of puf pastry illed with spiced potato and green peas, deep fried till golden brown

Paneer 95K

Cottage cheese cookingfry with herb and spices Indian

Paneer Chili 95K

Cottage cheese fry with green chili, herb and Indian spices



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

India Selection

Non Vegetarian

Chicken Tikka 130K

Boneless chicken marinated in yogurt with freshly ground spices and grilled to perfection

Chicken Black Pepper 130K

Cubes of chicken wrapped with black paper and grilled in traditional Indian oven

Chicken Katti Roll 110K

Thin Indian bread filled with chicken tikka slices with vegetable, masala sauce, Indian spices and in roll

Chicken Chili 110K

Chicken pieces cooking fry with chili, herb and spices

Seafood Section

Fish Curry 130K

The classic traditional fish curry cooked with herb and spices

Fish Tikka Masala 140K

Grilled and cooked in spicy masala and cooked in creamy tomato gravy

Fish Allepy Curry 130K

Coconut flavored tangy fish curry

Prawn Curry 130K

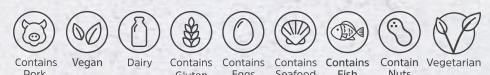
The classic traditional prawn curry cooked with herb and spices

Prawn Allepy Curry 150K

Coconut flavored tangy prawn curry

Chicken Tandoori 150K

Chicken marinated overnight in yogurt and freshly ground spices and grilled to perfection in Indian oven traditional




All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

India Selection

Seafood section

Prawn Black Pepper 250K 
Tiger prawn marinated in freshly ground pepper and grilled to perfection



Fish Tikka 130K 
Cubes of fish marinated with herbs and grilled in traditional Indian oven


Harra Fish Tikka 130K 
Cubes of fish marinated in fresh corander leaf, mint leaf and green chili, grilled in traditional Indian oven



Prawn Tandoori 250K 
Tiger prawn marinated in freshly ground spices and grilled

Maincourse

Chicken Section


Butter Chicken 135K  
Tender pieces of boneless chicken submerged in butter sauce, cooking with indian spices, cooking cream and butter

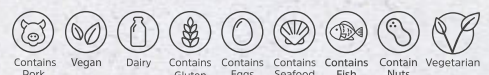
Chicken Korma 125K 
Tender pieces of boneless chicken cooked in mild spices, ground cashew nut and cream

Chicken Curry 125K  
The classic traditional Indian chicken curry cooked with herb and Indian spices

Chicken Kalimirch Masala 125K
Cubes of chicken cooked in peppered gravy and ground black pepper

Chicken Vindaloo 130K
Goan speciality, pieces of chicken marinated with vinegar and blend of spices and cooked in a tangy piquant sauce

Chicken Tikka Masala 130K 
Tender pieces of boneless chicken grilled cooked in masala indian sauce



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

India Selection

Lamb Section

Rogan Josh 170K

Speciality of kashmir, mutton pieces cooked in the traditional Kashmir masala sauce with saffron and indian spices

Mutton Kadai 150K

A semi dry preparation of mutton cooked in onion gravy, capsicum, and green chili

Mutton Kalimirch Masala 150K

Cubes of mutton cooked in preppered gravy with ground black pepper

Lamb Ribs Masala

(Normal/Grill) 250K

Lamb ribs cooked with a herb, Indian spices and special masala sauce

Fusion

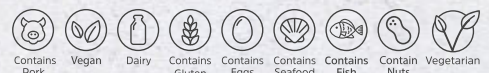
MARTABAK



Stuffed bread with choice of

- Chicken 95K
- Mutton 110K
- Vegetable 75K


LAMB FRIED RICE 150 K



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah. No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff

India Selection

Vegetarian

Paneer Makhanwala 120K 
Cottage cheese submerged in butter sauce,
enriched with spices and garnished with cream

Palak Paneer 120K 
Cottage cheese cooked with spinach, cream and rare spices

Paneer Kadai 135K 
A semi dry preparation of cottage cheese cooked in onion gravy

Chollay Peshawari 95K
Chick peas cooked with onion and spices


Navfratan Jalfrezi 95K
A variety of nine garden vegetables cooked in saffron sauce with
tomato and onion


Aloo Gobi Masala 95K
Potato, coulyflower cooked with
Indian masala sauce

Dhal Fry 100K
Mix lentils tempered with garlic and butter

Dhal Makhani 110K 
A preparation of split black gram tempered
with butter and cream

Biryani

Chicken Biryani 120K 
Cubes of chicken cooking with special
indian souse khasmir and basmati rice

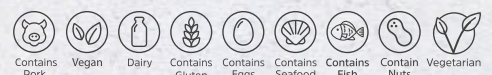
Vegetable Biryani 120K 
mix vegetable coulyflower, carrot, green bean, green
peas, corn, brokoli, cooking with special indian souse khasmir and
basmati rice

Lamb Biryani



Cubes of mutton cooking with special
Indian souse khasmir and basmati rice

• Bonless 150 K • Rack 250 K



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction,
allergies or gluten free requirement, please inform our friendly staff

India Selection

South Indian

Plain Dosa with Shambar 70K
Masala Dosa with Shambar 75K
Mysore masala Dosa with Shambar 75K

Roti Canai Curry 60K

Layered indian bread serve with plain curry

Rice

Plain Basmati Rice 65K
Traditional rice from indian

Safron Rice 70K
Basmati rice cooking with saffron flower and cream

Jeera Rice 70K
Basmati rice cooking with butter and cumin seeds

Naan

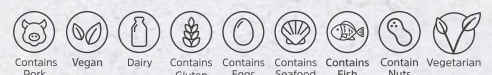
Plain 35K
Butter Garlic 40K
Cheese 45K
Kulche 40K
Bhatura 35K

Tandoori Roti

Regular 35K
Fenugreek/Methi 40K
Paratha 35K
Aloo Paratha 40K

Dessert

Gulab Jamoon 60K
a north indian sweet made from powdered milk and serve in cardamom flavored syrup



All of our dishes are MSG free. All prices are nett and quoted in '000' rupiah.
No surprise service charge and taxes. Should you have any dietary restriction, allergies or gluten free requirement, please inform our friendly staff



Beverage List



India Lassi, Pani & Massala

Mango Lassi 50K

A popular, traditional, yogurt-based drink that originated in India. Indian Lassi is a blend of yogurt, water, spices and sometimes fruit.

Banana Lassi 50K

A traditional drink made with BANANA, sugar and some cardamon, lassi is a perfect blend of taste and health.

Nimbu Panik 50K

Nimbu pani to Refresh you, this is rejuvenating drink is made from Fresh lemon flavored with salt & sugar, stir all ingredient in to chilled water

Masala Chai 50K

Masala chai is a flavored tea drink made from black tea with a mixture of spices and aromatic Indian herbal leaves. A famous tea dish to foreign countries, namely chai. This drink is basically a mixture of tea, milk and various spices.

Jamu

Cem Cem 35K


It has become one of the favorite types of traditional medicinal drinks and is liked by many people. The sweet and fresh taste is usually served with added ice cubes. The ingredients for the herbal medicine are CEMCEM leaves, turmeric, granulated sugar, palm sugar, and water. The method of making CEMCEM herbal medicine is to mix all the ingredients and blend then add water, stir and then let stand, after that it is filtered and ready to be served.

Kunyit Asam 35K

Turmeric is known to contain the compound which acts as an analgesic. Meanwhile, the anthocyanin content in tamarind fruit is a compound that functions as an analgesic or anti-pain. The efficacy of the tamarind turmeric herbal medicine is known to be useful for launching and relieving menstrual pain, as well as maintaining beauty because it is efficacious in rejuvenating the body's cells. The ingredients for the tamarind turmeric herbal medicine are turmeric, palm sugar, salt, tamarind, and water.

Galian Singset 35K

Galian Singset Jamu This legendary herbal medicine is popular both among teenagers and adults because it contains anti-obesity and anti-dyslipidemia ingredients. The ingredients of the singset extract are kencur, temulawak, turmeric, tamarind, cinnamon, pepper, laos, lemongrass, cloves, cardamon, coriander, and several other traditional spices.





Healthy Juice, Vitamin & Immune

Hellow Jingga 60K
Carrot, Orange, Ginger

Simple Green 60K
Green Apple, Celery, Cucumber

Vit+ Booster 60K
Carrot, Orange, Apple Green, Spinach

Immune Boosting 60K
Tomato Juice, Spinach, Cucumber, Celery

Mineral Water

Equil Still 380ml	45K
Equil Sparkling 380ml	55K
Equil Natural 760ml	75K
Equil Sparkling 760ml	80K

Soft Drinks 35K

Coke, Sprite, Red Fanta, Soda,
Tonic, Coke Zero

Fresh Juice

Orange	50K	Watermelon	50K
Honeydew	50K	Papaya	50K
Pineapple	50K	Lime	50K
Avocado	50K	Banana	50K
Mango	55K	Carrot	55K
Strawberry	65K	Mixed Juice	60K

Milkshake 45K

Vanilla, chocolate, strawberry

Milky Drink 40K

Chocolate milo, hazelnut, taro,
macha green tea

Coffee

Iced Latte	50K
Espresso	45K
Double espresso	45K
Americano	45K
Latte	45K
Cappuccino	45K
Mochaccino	45K

Tea

Teh Tarik	25K
Iced Tea	28K
Dilmah Tea	28K

English Breakfast, Camomile, Jasmine Green,
Peppermint, Earl Grey

Mocktail

Cuban Light 45K
Fresh lime, mint leaf, brown sugar, sprite

Shirley Temple 45K
Lime juice, grenadine, and sprite

Beer

Singaraja (Indonesia)	65 K
Prost small (Indonesia)	70 K
Bali Hai	75 K
Bintang (Indonesia)	80 K
San Miguel Light	90 K
San Miguel Pale Pilsener	90 K

Arak Bali Cocktails

Arak Hogi 100K
Fresh Arak Bali Combine Honey, Ginger Top Soda

Arak Kyuri 100K
Cucumber Fresh & Syrup mix Arak Bali Top Tonic

Arak Honey 100K
Clear Arak Bali & Real Honey on The Rock

Arak Cranberry 100K
Sweet Sour Cranberry Touch with Arak Bali

Arak Attack 100K
Bubble Lemonade, Sweet Sour & Arak Bali

