



Step 1 : Choose your steak

Step 2 : Choose your favourite sauce and accompaniment - potato dish, steamed rice or couscous

Step 3 : ENJOY!

STEAK

150

Grilled Beef Tenderloin
Pan-Seared Rib Eye
Grilled Sirloin
Pan-Seared T-Bone Steak
Grilled Pork Ribs
Pan-Seared Duck Breast
Oven-Roasted Lamb Chop

130

Grilled Yellowfin Tuna
Pan-Seared Mahi Mahi
Oven-Roasted Pork Cutlet

120

Grilled Chicken Breast

SAUCE

THE TIMELESS :

Traditional Mushroom
Classic Black Pepper
Shallot and Wine Reduction

THE BOLD :

The Sudamala Signature • sweet soy beurre blanc
The Ares • shredded banana trunk in clear curry sauce
Bongkot Bali • finely chopped torch ginger
in light creamy sauce

SIDES

All steak served with a side of Chef's salad,
gedebong escabeche, and your choice of:

- Potatoes : Mashed, Wedges, Fries or Gratin
- Steamed Rice
- Couscous



Step 1 : Choose your pasta

Step 2 : Choose your favourite sauce

Step 3 : ENJOY!

PASTA

80

Spaghetti
Capellini / Angel Hair
Linguine
Pappardelle

80

Penne
Rigatoni
Macaroni
Fusilli

SAUCE

The Emilie • our signature sauce of minced beef, vegetables and spicy chopped chilli

Aglio Olio • garlic, olive oil and chilli

Pomodoro • chopped tomato and fresh basil

Tomato and Rocket • cherry tomatoes, rocket and olive

Ratatouille • chopped carrot, zucchini, capsicum, tomato and eggplant in tomato sauce

Puttanesca • chopped black olive, garlic and tomatoes

Oriental • sauteed tuna, shallots, red chilli and lemongrass

Pescatore • sauteed clam with garlic, rosemary and white wine sauce

Marinara • seafood in tomato sauce

Classic Bolognese • minced beef with vegetables

Carbonara • sliced bacon in tasty cream

Milanese • meat balls with fresh herbs

SIDES

All pasta served with a side of garlic bread and Chef's salad

A R E S

— STEAK & PASTA —

NIBBLES

Edamame Boiled organic Japanese soy beans with rock salt	55
Garlic Bread Freshly baked bread toasted with garlic butter	55
Sudamala Bruschetta Tomato salsa, sun dried tomato and olive tapenade on garlic bread with melted cheese on top	55
Vegetables Spring Rolls Tropical vegetables wrapped in crunchy wonton with a side of sweet and sour sauce	55
Love Boat Potatoes Potato skins topped with crispy bacon and melted mozzarella cheese	60
Calamari Fritti Breaded squid rings with tartare sauce	65

SOUP

Pumpkin Soup Roasted pumpkin with honey chilli and coconut milk	55
Seafood Chowder Served with French bread crouton and spring onion	75

SUDAMALA TAPAS

	50 or any three 125
Crispy Chorizo Sausage With traditional hand-ground chilli sauce	
Mixed Tempura Battered prawn, carrot, eggplant and spinach served with soy and mirin	
Pizzetta With black olive tapenade, goat cheese and roasted capsicum	
Sate Lilit, Lawar and Kemangi Balinese minced fish skewer with a side of local basil and long bean salad	
Tiger Prawn a la plancha With lemon, garlic and olive oil	
Vietnamese Spicy Rolls Wrapped vegetables and peanuts with dipping sauce	

SALAD

Green Papaya Salad Refreshing shredded raw papaya with grilled prawn and lime honey dressing	65
Nicoise Salad Green beans, lettuce, black olive, tomatoes, potato, egg and tuna confit in classic dressing	70
Caesar Salad Tossed cos lettuce with parmesan, avocado and Caesar dressing mixed with your choice of chicken, prawn or bacon bits	70
Pasta Salad With sour cream, capers, spring onion and parmesan cheese	70

ARE S

— STEAK & PASTA —

SUDAMALA FAVOURITES

Sudamala Gado-Gado Our interpretation of the classic Indonesian salad with tofu, traditional bean cake tempe and peanut sauce	80	Kung Pao Chicken Wok-fried lean chicken breast with cashew nut, capsicum, ginger slices and oyster sauce, served with steamed rice	80
Sudamala Grilled Seafood Prawn, scallops and mahi mahi fillet with a side of sautéed vegetables	160	Mie Aceh Spicy Sumatran-style noodles with spices and slices of fresh tomato	80
Stir Fried Tiger Prawn Tossed with egg noodles and vegetables	120	Mie Goreng Sudamala Indonesian wok-fried noodles with minced chicken and vegetables, and a side of chicken and prawn skewers	80
Traditional Fried Chicken With steamed rice, hot chilli sambal and raw tomato and cucumber on the side	100	Nasi Goreng Pindang Wok-fried with tuna, lemongrass sambal and minced fish skewer	80
Balinese Roast Duck Marinated in traditional spices and served with steamed rice and vegetables	100	Nasi Campur Sudamala Miniature risjtaffel of assorted traditional Indonesian dishes served with steamed rice	80
Seared Yellowtail Snapper On couscous, served with a side of cherry tomato confit and topped with rocket leaves	110		

SANDWICHES

BLT Sandwich Bacon, lettuce and tomato slices with tomato mayo on sour dough toast	75
Club Sandwich Toasted home-made brioche with paillard of chicken, crispy bacon, avocado, tomato and house dressing	80
Cheese Burger Beef or chicken patty, cheese, pickled cucumber, tomato slices, greens and mayo on	85

OVEN - BAKED PIZZA

Pizza Margherita Home-made dough with tomato, fresh basil and mozzarella cheese	75
Pizza al Funghi Mushroom, herbs, tomato sauce and mozzarella cheese	80
Pizza al Tonno Fresh tuna, herbs, mozzarella cheese and tomato sauce	85
Pizza Americana Capsicum, ham, bacon, pineapple, onion jam, black olive and basil	85

A R E S

— STEAK & PASTA —

VEGETARIAN

Aloo Matar Potatoes and green peas in tomato sauce with steamed rice	75
Sun-Dried Tomato Wrap Toasted with pesto, mozzarella cheese, zucchini, tomatoes and roasted capsicum	75
Samosa Deep fried vegetable dumplings with sweet chilli and mint chutney	70
Zhub Makheni Vegetable curry, served with rice and naan bread	75

SWEET TOOTHS

Ice Cream Your choice of chocolate, vanilla or strawberry scoops	35
<i>All served with ice cream of your choice</i>	
Mount Batur Chocolate Lava Cake Served with strawberry coulis	85
Ginger and Lime Crème Brulee With the ice cream served on almond and honey pastry base	75
Banana Fritters Served with vanilla ice cream and palm sugar	55
Apple Pie Served with a side of vanilla ice cream	70
Triple Belgian Chocolate Brownies With vanilla ice cream	70
Panna Cota With strawberry compote and a dash of tamarillo sauce	75
Fresh Tropical Fruit Platter With a refreshing slice of lime, Bali-style	55

A R E S

— STEAK & PASTA —

DRINK LIST • NON - ALCOHOLIC

Fruit Juice	25
Orange, Watermelon, Papaya, Pineapple, Honeydew Melon, Lime	
Fresh Vegetable Juice	25
Carrot, Cucumber, Celery, Tomato	
Fresh Whole Young Coconut	35
Milkshake	30
Vanilla, Strawberry, Chocolate	
Frappe	45
Cappuccino, Mocha, Strawberry, Chocolate, Mint	
Lassie	40
Vanilla, Strawberry, Banana, Pineapple, Mango (seasonal)	
Smoothies	40
Vanilla, Strawberry, Banana, Pineapple, Mango (seasonal)	
Homemade Lemonade	30
Ginger, Lemongrass and Honey	
Squash	35
Lime, Orange, Strawberry	
Soft Drink	25
Coke, Diet Coke, Sprite, Soda Water, Tonic Water	
Mineral Water	
Aqua	15
Perrier, San Pellegrino	35

COFFEE

ILLY COFFEE - The Sudamala Blend	35
Single Espresso, Latte Macchiato, Cappuccino, Flat White, Mocha	
Hot Chocolate	35
Double Espresso	40
Iced Coffee	40
Iced Cappuccino	45
Iced Latte	45
Iced Mocha	45
Affogato	45

TEA

Sudamala Iced Tea	40
Dilmah Tea	25
English Breakfast, Jasmine Green Tea, Earl Grey, Green Tea Pure	
TWG - The Finest Teas of the World	35
<i>Served hot or iced</i> English breakfast, French Earl Grey, Moroccan Mint, Creme Caramel, Jasmine Queen	
Iced Tea	25
Iced Lemon Tea	30

A R E S

— STEAK & PASTA —

DRINK LIST • ALCOHOLIC

BEER	
Small Bintang, Bali Hai	35
Large Bintang	60

AROMATISED WINES AND BITTERS	75
Martini Extra Dry, Angostura Bitters, Campari, Martini Rosso, Pernod	

HOUSE POUR SPIRITS	75
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Whiskey : Jack Daniels, Johnny Walker Red Label	
Rum : Myer's, Bacardi	
Gin : Bombay's Sapphire, Gordon's	
Vodka : Smirnoff	
Tequilla : Jose Cuervo Gold	

PREMIUM SPIRITS	85
Johnny Walker Black Label	
Chivas Regal 12 Years Old	

LIQUEUR	75
Cointreau, Kahlua, Baileys, DOM Benedictine	
Midori, Malibu, Heering	

COCKTAILS

	75
Mojito : Light Rum, Fresh Lime, Fresh Mint Leaves, Sugar, Soda Water	
Cosmopolitan : Vodka, Triple Sec, Fresh Lime, Cranberry Juice	
Gimlet : Gin, Lime Cordial, Lime Juice	
Long Island Tea : Five Spirits, Lime Juice, Cola	
Margarita : Tequila, Triple Sec, Sweet Sour Mix	
Toblerone : Vodka, Baileys, Coffee Liqueur, Fresh Cream	
Bli Bagus : Gin, Triple Sec, Fresh Lime, Guava Juice	
Jegeg Ayu : Vodka, Banana Liqueur, Triple Sec, Pineapple Juice, Lime Juice	
Sami Becik : Vodka, Melon Liqueur, Triple Sec, Pineapple Juice, Lime Juice	
Lychee-tini : Vodka, Lychee Liqueur, Lychee Juice, Lychee Fruit	

WINE

SPARKLING

Indonesia : Tunjung Brut Hatten • Probolinggo Biru	450
Australia : Jean Pierre Celebration Brut	600
Australia : Jean Pierre Celebration Rose	600

WHITE

Indonesia : Plaga • Sauvignon Blanc	300
Indonesia : Two Islands • Pinot Grigio	300
Australia : De Bortolli's Sacred Hill • Traminer Riesling	575
Italy : Pomino Bianco DOCG • Chardonnay Pinot Bianco	650

RED

Indonesia : Sababay • Reserve Red	300
Indonesia : Plaga • Cabernet Sauvignon	300
Australia : De Bortolli's Sacred Hill • Cabernet Merlot	575
Italy : Valpolicella Classico DOC	650

ROSE

Indonesia : Sababay • Pink Blossom	300
Indonesia : Hatten • Rose	300

BY THE STEM

	75
White : Plaga • White Blend Two Islands • Pinot Grigio	
Red : Sababay • Reserve Red Plaga • Red Blend	
Rose : Sababay • Pink Blossom Hatten • Rose	