



pullman
HOTELS AND RESORTS

BALI LEGIAN BEACH

THE DELI RESTAURANT A LA CARTE LUNCH & DINNER MENU

AVAILABLE FROM
10.30AM - 11.00PM

PULLMAN BALI LEGIAN BEACH

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PULLMAN BALI LEGIAN BEACH



@PULLMANBALI



For any special dietary requirements, please do let us know.
Our culinary team will be pleased to provide their assistance.

-  Chef Recommendation
-  Vegetarian Options
-  Contain Pork
-  Contain Shellfish/Crustaceans
-  Fish
-  Spicy
-  Contain Nuts/Seed
-  Gluten Free
-  Contain Dairy
-  Contain Egg

GET STARTED

BEDUGUL GARDEN SALAD **95**

Freshly handpicked romaine lettuce with sliced avocado, bits of citrus, cherry tomato, raw beet root, onion, and edamame bean, topped with local roasted sweet potato and dressed with fresh honey lime dressing.

COLD MEZZEH PLATTER **95**

Best of Middle East and Mediterranean appetizers, consisting of creamy handmade hummus, baba ghanoush, tabbouleh salad, feta cheese and freshly cut tomatoes, all-served with a side of flat bread.

Add Pan Seared Chicken Breast	45
Add Beef	55
Add Fish	40

CAESAR SALAD **90**

Traditional chef recommended caesar salad served with crispy chicken bacon and topped with crunchy baked croutons and sliced Parmagiano cheese.

Add Lemon Garlic Chicken Breast	45
Add Grilled Fresh Salmon	75
Add Grilled Prawns	55

QUINOA SALAD **95**

Healthy and nutrition-packed red quinoa, mixed with chopped onion, tomato, capsicum, cucumber, sliced baby Romaine lettuce, topped with local roasted sweet potatoes and parsley, and dressed with balsamic vinaigrette dressing.

Add Pan Seared Chicken Breast	45
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CAPRICE SALAD WITH PESTO SAUCE **95**

Premium sliced mozzarella cheese with fresh red tomatoes, handpicked basil leaves, dressed with house blended pesto and drizzled with tangy balsamic.

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SUSHI & SASHIMI 125

Selection of Japanese hand-rolled sushi; vegetables maki and crispy prawn maki, and freshly sliced premium salmon and tuna loin, served with wasabi, pickled ginger, and Kikkoman soy sauce.

VIETNAMESE SPRING ROLL 85

Hand-rolled fresh spring roll with various sliced raw vegetables, wrapped

APPERTIZERS

GOLDEN CALAMARI RING 95

Crispy fried parmesan crusted and breaded calamari rings, served with a condiment side of uniquely spiced curry wasabi mayonnaise.

FALAFEL WITH PITA BREAD 95

Middle East specialty fragrant patty fritter, consisting of roasted capsicum, grilled zucchini, tomato, and onion, served with a side of French fries and herby mint yogurt condiment.

CURED SALMON AND APPLE CARPACCIO 95

Sliced specially cured salmon topped with fresh and tangy apple mayonnaise, capers, and gherkin, served with sides of fresh deep fried onion rings and herbs salad.

TUNA TARTAR 90

Special chopped fresh tuna fish, mixed with shallots, spring onion, capers, scallions, and mustard dressings for extra tanginess.

PRAWNS AND AVOCADO COCKTAIL 95

Flash poached prawns on top of chopped fresh avocado with cocktail dressing, topped with Avruga caviar, served fresh and chilled.

BUFFALO CHICKEN WING 95

All-time favorite Buffalo special deep-fried spicy chicken wings, perfectly coated with BBQ sauce, and served with a side of French fries.

CHICKEN STRIPS 95

Go-to choices for all ages! Deep-fried breaded chicken goujons, served with a side of French fries and coriander mayonnaise dipping sauce.

SOUPS

SOP BUNTUT 155

Chef's special slow-simmered, herb and nutrition-packed soup, consisting of imported Australian oxtail, carrots, leeks, potatoes, tomatoes, nutmeg, and celery. Served with fragrant steamed rice and condiments of sliced lime and spicy sambal sauce on the side.

TOM YUM SOUP 120

Classic Thai spicy and sour seafood soup, herb-packed with shallots, chili, and galangal, consisting of prawns, fillet fish, squid, and mushroom, topped with chopped coriander leaves.

CREAMY PUMPKIN SOUP 85

Creamy roasted sweet pumpkin soup blended with cream, topped with pumpkin seed, and served with soft roll on the side.

MIE AYAM 95

Classic Indonesian favorite chicken noodles, made of fresh hand pulled noodles, mixed with garlic oil and sesame oil, topped with chopped chicken and shiitake mushroom, freshly boiled bok choy, chopped leek, and spicy chili relish.

SOTO AYAM 95

Javanese special traditional yellow chicken soup, served with a mix of boiled rice noodles, fine julienned fresh cabbage, and topped with hard-boiled egg, savory koya powder, and chopped celery.

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WRAPS, BUNS & BREAD

All served with French fries or Cajun wedges and green salad on the side.

AUSSIE BEEF BURGER 145

Grilled beef patty with crispy pork bacon, fresh baby Romaine lettuce, sliced fresh red tomato, and gooey fried sunny-side egg, topped with hand-torched melted cheese inside a fragrantly toasted pair of sesame brioche bun.

CHICKEN TIKKA PARATHA ROLL 130

Indian specialty grilled chicken tikka with fresh iceberg lettuce, sliced onion, and capsicums, dressed with herby mint mayonnaise, rolled inside a warm, flaky paratha.

CRISPY CHICKEN BURGER 125

Deep fried succulent chicken breast with fresh iceberg lettuce and sliced red tomato, dressed with mild spicy and smoky paprika mayonnaise, inside a toasted pair of sesame brioche bun.

CLASSIC CLUB SANDWICH 125

Delicately seasoned grilled chicken breast with crispy pork bacon, sliced red tomato, sliced fresh cucumber, topped with medium-fried egg and melted Cheddar cheese in a triple-decker toasted white bread.

PULLED PORK WRAP 135

Chunks of pork shoulder, slow-cooked in special spices, pulled and shredded to perfection, mixed with tangy fresh apple coleslaw, and dressed with Bourbon whisky BBQ sauce. Served with pickles on the side.

CIABATTA CUBANO SANDWICH 130

Pork-y goodness in a sandwich! Roasted pork together with chargrilled pork ham, topped with Swiss Emmental cheese, sliced fresh red tomato, gherkin, grilled sweet onion, and fresh iceberg lettuce, dressed with mustard mayonnaise, filled up in fresh ciabatta bread.

PIZZA CORNER

MARGHERITA 120

Simple and timeless go-to pizza! Wood-grilled hand-tossed pizza with tomato concasse, melted mozzarella, sliced red tomato, and topped with handpicked fresh basil leaves.

PARMA 150

Take your hand-tossed pizza up a notch with paper-thin shaved Parma ham, fresh herby rocket leaves, and shaved Parmagiano cheese.

PORK SALAMI 140

For the spicy lover, top your hand-tossed pizza with kicking spicy chorizo, fragrant sautéed mushrooms, shaved Parmagiano cheese, and a gooey, melt-in-your-mouth egg.

VEGGIE 125

Vegetarian won't be left behind! Our hand-tossed pizza is perfect with toppings of roasted sweet pumpkin, colorful capsicum, sliced onion, zucchini, bits of sweet corn kernels, and earthy mushroom.

Add any topping of your choice 25/ Item

Mushrooms, mixed bell peppers, pork salami, pineapple, pork ham, pork bacon, chargrilled chicken, black olive.

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PASTA

- LAMB RAGOUT**  **135**
Penne pasta, cooked al dente, and mixed with hours of slow-cooked lamb stew, fresh green peas, and earthy wild mushrooms, topped with shaved Parmigiano cheese.
- SHRIMP & PUMPKIN LINGUINE**   **135**
Linguine pasta boiled al dente, mixed with creamy prawn bisque, cherry tomato confit, sautéed prawns, and shaved Parmigiano cheese.
- MUSHROOM AND SPINACH RAVIOLI**   **115**
Handmade firm ravioli filled with spinach, mushroom, and cream cheese, cooked to perfection with special gravy and cherry tomatoes.
- DO IT YOURSELF** **105**
Innovate your own pasta dish with choices of pasta noodles, such as tagliatelle/ penne / linguine/ spaghetti, topped up with an array of special homemade sauces.

Choices of homemade sauces:
Rustic Bolognese/ Pomodoro/ Pesto/ Arrabbiata

FRESH FROM THE GRILL

- PAN-SEARED CHICKEN BREAST**  **135**
Deliciously pan-seared chicken breast, stuffed with baby spinach, mushroom, and creamy ricotta cheese, served with side of baby potatoes and black pepper sauce.
- CRUSTED SALMON**   **285**
Fresh Tasmanian salmon oven-crusted to mouthwatering perfection, on top of beetroot carpaccio bed, served with sides of pickles and wasabi mashed potato and honey mustard sauce.
- GRILLED FISH BARRAMUNDI**   **140**
Tender oven-grilled barramundi fish, served with special mashed sweet corn, sweet sour spicy mango salsa, and garden salad.
- AUSTRALIAN BEEF TENDERLOIN 200 GR**  **320**
Special Australian beef tenderloin meat, chargrilled to your likings, served with vegetable ratatouille roll, creamy leek, mashed potato, and drizzled with rich meat jus.

MAINS

- FISH & CHIPS**   **115**
Crispy outside, moist inside beer-battered fried baby snapper, served with golden crispy chips, green salad, mashed sweet green peas, with sides of lemon wedges and homemade fresh tartar sauce.
- RISOTTO**  **115**
Italian favorite Arborio rice, cooked to creamy consistency with sautéed mushrooms, zucchini, local wild baby spinach, and topped with shaved Parmigiano cheese.
- BIBIMBAP**   **120**
Korean classic favorite mixed white rice, topped with various flash-sautéed vegetables; beansprout, carrot, baby spinach, and shiitake mushroom, with added minced beef, and topped with raw egg yolk, sesame seed, and soy sauce, on top of steamed white rice.
- CHICKEN BULGOGI**  **110**
Famous dish from Korea, featuring chicken breast, grilled broccoli, red, green, and yellow capsicums, stir fried in sweet glaze sauce, served with steamed white rice.

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INDIAN FAVORITES

- BUTTER CHICKEN**   **175**
Famous chicken curry with blended sauce made from spiced tomato, cashew nuts, and butter, served with a side of paratha or long-grained basmati rice, mint chutney, crunchy papadum, and pickles.
- LAMB BIRYANI**   **175**
All-time Indian classic rice dish! Lamb cooked for hours, simmered in warm herbs and spices until tender, served on top of fragrantly cooked biryani rice, with sides of mint chutney, plain yogurt, crunchy papadum, and pickles.
- PALAK PANEER**    **165**
Fresh cottage cheese, simmered and stewed in rich, flavor-packed spinach and onion curry, served with a choice of buttery paratha or basmati rice, freshly mixed raita, crunchy papadum, and pickles.
- CHOLE MASALA**    **160**
Rich and creamy chickpeas curry, packed with exotic spices and herbs, served with a choice of Indian bread or basmati rice, with sides of yogurt raita, pickled onions, crunchy papadum, and mint chutney.
- DHAL TADKA**   **130**
Creamy and flavor-packed lentil curry, cooked for hours until smooth and thick, served hot with cumin potatoes (jeera aloo), fragrantly cooked basmati rice, crunchy papadum, mint chutney, and pickles on the side.

LOCAL SPECIALTIES

- TAHU ISI**    **95**
Billowy soft white tofu filled with minced prawn and chicken, beansprouts, and spring onion, served with fried egg and condiments of peanut sauce and sweet sauce on the side.
- SEAFOOD SATAY LILIT**   **125**
A unique twist on the legendary Balinese satay, with minced mixed seafoods, wrapped around fragrant lemongrass stalk, served on the side with assorted vegetables salad with spiced grated coconut (urapan sayur), tangy and spicy sambal matah, and steamed white rice.
- MIXED SATAY PLATTER**    **165**
All-time local favorite! Mixed mini meat skewers of chicken, beef, lamb, and seafood, chargrilled to smoky perfection, served with sides of mixed vegetables, chicken broth soup, steamed white rice, and famous Indonesian spicy peanut sauce.
- BEBEK GORENG**     **135**
Our ultimate chef recommendation! Overnight marinated in yellow spice paste, moist inside, crispy outside traditional Balinese fried duck, served with long beans in Balinese spices (kacang mekalas), steamed white rice, and spicy sambal matah.
- IKAN BAKAR**   **105**
Pan-grilled fillet mackerel served with sides of fresh eggplant sambal matah (salad relish), aromatic sautéed water spinach (kangkung), and steamed white rice.
- NASI GORENG**     **115**
The starting point to the wholesome Indonesian cuisine! Supreme sweet, salty, and smoky fried rice with sweet soy sauce, choice of chicken, beef, and prawn, and assorted vegetable bits, served piping hot, topped with gooey fried sunny side-up egg and condiments of savory peanut sauce and prawn crackers.
- MIE GORENG**   **115**
A fundamental must-try Indonesian classic! Sweet and salty fried egg noodle with choice of chicken, beef, or prawn, assorted vegetable bits, and topped with gooey fried sunny side-up egg, served with sides and condiments of savory peanut sauce, cucumber pickles, and prawn crackers.

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AYAM TALIWANG



125

Legendary Lombok island classic chargrilled free range chicken, marinated and absorbed with tomato spices for hours, served with boiled water spinach (kangkung), raw baby eggplant with spicy sambal dip, and prawn crackers.

KUNG POW CHICKEN



120

Chinese-styled fragrant sweet stir fried skin-on boneless chicken leg, with whole savory cashew nuts and dried red chili, diced capsicum, leek, and steamed white rice.

BEEF RENDANG



160

Sumatera signature slow braised beef and beef skin spicy stew in coconut milk, featuring flavor-packed with local exotic spices; red chilies, cinnamon, and star anise, served with flash-boiled plain cassava leaves, steamed white rice, green chili sambal, and peanut crackers on the side.

ADDITIONAL SIDE DISHES

For those who want some additional bites!

Mashed Potato		35
French Fries		45
Wok Fried Vegetables		45
Jasmine Rice		40
Charcoal Grilled Vegetables Pesto		55
Seasonal Salad		40
Sautéed Mushroom		45

SAUCES

20

The more the merrier! Choose from our varieties of homemade sauces.

Black Peppercorn Sauce
Mushroom Sauce
Kaffir Lime Butter Sauce
Tomato and Chili Chutney













HEALTHY KIDS CORNER

Nutrition-packed bites for your tiny ones.

- SALMON & SWEET POTATOES**  **80**
Moist pan-seared salmon, served with steamed soft sweet potato and sautéed spinach on the side.
- TOMATO & CHEESE SANDWICH**   **65**
Sliced fresh red tomato topped with melted cheese, inside a layered brown bread sandwich, served with sweet potato fries.
- STEAMED CORN & PUMPKIN SKEWERS**  **50**
- SELECTION OF STEAMED VEGETABLES**  **45**
Carrots, broccoli, pumpkin, green peas, sweet potatoes

KIDS MENU

A full meal to replenish your little ones' energy after a long day packed with fun activities.

- NASI GORENG OR MIE GORENG**  **65**
Indonesian fried rice or fried noodle, with choice of vegetarian or chicken.
- ROASTED CHICKEN BREAST** **75**
Served with steamed assorted vegetables, steamed potatoes, and tomato coulis.
- GRILLED BURGER WITH FRIED EGG**   **85**
Grilled juicy beef patty, topped with sliced red tomato and fresh lettuce, dressed with mayonnaise, inside a pair of fragrant toasted burger bun.
- HOT DOG**  **75**
Pan-fried beef sausage on top of fresh iceberg lettuce, and sliced red tomatoes, dressed with tangy mustard and tomato ketchup, inside an open-sliced toasted hot dog bun.
- PIZZA MARGHERITA**   **75**
Hand-tossed house-made pizza with tomato concasse, melted mozzarella, and sliced red tomato.
- CHOICE OF PASTA WITH SAUCES**   **75**
Choices of spaghetti or penne topped with an array of house-made sauces; Bolognese/ simple tomato sauce/ pesto/ creamy white sauce.
- FUDGY DARK CHOCOLATE BROWNIES**   **45**
Chewy rich dark chocolate brownies, baked to gooey goodness, served with a choice of ice cream.
- PLAIN FRUITS SALAD** **40**
Assorted mix sliced seasonal fruits dressed sweetened with classic syrup.

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SWEET DELIGHTS

- FRESH FRUITS PLATTER** 🕒 **70**
Seasonal sliced fruits: papaya, watermelon, pineapple, dragon fruit, star fruit, banana, lime.
- FUDGY DARK CHOCOLATE BROWNIES** 🕒 🥞 🍪 **75**
Chewy rich dark chocolate brownies, baked to gooey goodness, topped with bittersweet caramel sauce and velvety chocolate ganache, served with a choice of ice cream or sorbet.
- BAKED CHEESECAKE** 🥞 **75**
Classic baked cheesecake, topped with homemade strawberry sauce, served chilled with a side of strawberry sorbet.
- ROCKY ROAD** 🥞 🍪 **80**
Blocks of sweet goodness, with a mix of strawberry marshmallow, savory peanut brittle, chocolate sponge, served with a side of chocolate mousse and dressed with rich chocolate sauce.
- HONEY VANILLA SLICE** 🥞 **80**
Flaky and buttery puff pastry piped full with vanilla crème, honey coulis, and served with a side of vanilla ice cream.
- CHEESE PLATTER** 🥞 🍪 **145**
A plate of cheesy goodness with blocks and slices of Camembert, Brie, and blue cheese, served with walnuts, dried mango, fresh grapes, homemade sweet crackers, and fresh strawberries.

FROZEN DESSERTS

- THE WHITE LADY** **85**
Classic vanilla ice cream, drizzled with homemade vanilla sauce, sprinkled with white chocolate flakes, and topped with whipped cream.
- THE DARK DELIGHT** **85**
Rich dark chocolate ice cream, drizzled with thick homemade chocolate sauce, sprinkled with chocolate flakes, and topped with whipped cream.
- THE BOUNTY** **85**
Taste of melted candy in your mouth! Unique bubble gum and strawberry ice cream, drizzled with chocolate sauce and colorful sprinkles, topped with whipping cream and strawberry.
- BANANA BOAT** **95**
Classic fruit and dessert pairing! Fresh banana, topped with vanilla, chocolate, and strawberry ice cream scoops, drizzled with caramel and topped with whipped cream.
- ICE CREAM SANDWICHES** **85**
Rich home-baked chocolate cookies filled with selections of ice creams of your choice.
- SORBET TRIO** **95**
A healthier choice to crave your sweet palate! Homemade sorbet flavors of mango lemongrass, watermelon mint, and pineapple basil served with granola bar.