

Bali Bali

Since 1986

Indonesian



Malaysian



Thai



House Specialities

- **Special Rijsttafel** | Feast of eight of the most popular dishes from the menu, which we vary seasonally. (Minimum Order for two people) **£23 per Person**
- **Rijsttafel** | A selection of Indonesian cuisine including seven carefully chosen dishes, which we vary seasonally. (Minimum Order for two people) **£21 per Person**
- **Set Meal for Two** | For those who are not familiar with our cuisine, we would recommend our 'Set Meal for Two', consisting of two starters, four main courses, dessert and coffee plus half a bottle of wine per person. **£75 for Two**
- **Set Meal for Three or More** | Consisting of three starters, six main courses, dessert, coffee plus half a bottle of wine per person. **£40.00 per Person**

Chef's Recommendations

- **Bawang Putih Ayam** | Fried crispy chicken wings with garlic and chilli **£9.95**
- **Kuzy Ayam** | Deep fried chicken topped with the chef's special sauce **£9.95**
- **Orange Chicken** | Tender chicken breast topped with tangy orange sauce **£9.95**
- **Thai Green Curry** | Chicken & Vegetables in a Thai spicy coconut curry **£10.50**
- **Thai Duck Red Curry** | Coconut based, served with cherry tomatoes, pineapple and eggplant **£11**
 - **Tahu Telor** | Bean curd omelette served with soya gravy **£10.50**
 - **Garlic Sotong** | Deep fried battered squid with herbs, garlic and chilli **£10.50**
- **Sambal Kambing Goreng** | Deep fried lamb chops cooked in medium hot chilli **£11.50**

Starters

- **Prawn Crackers** £2.70
- **Indonesian Prawn Crackers** £3.50
- **Emping** | Indonesian bitter crackers made from fruit £3.50
- **Vegetable Lumpia** | Crispy spring roll filled with potato and vegetables £3.00
- **Lumpia** | Crispy spring roll filled with prawns, chicken and vegetables £3.00
 - **Sup Daging Istimewa** | Traditional Indonesian soup with beef, rice cakes, vermicelli and vegetables £4.50
 - **Sup Udang** | Spicy prawn coconut based soup £4.50
 - **Sup Kepiting** | Crab stick soup with sweetcorn £4.50
 - **Sup Sayur** | Vegetarian soup £4.50
 - **Soto Ayam** | Mild chicken coconut based soup £4.50
- **Tom Yum Goong** | Thai hot and sour soup with prawn and mushroom £5.80
- **Perkedel Daging** | Indonesian potato croquette filled with mince beef and spring onion £5.70

House Specialties | Starters

- **Chef's Special Starter Platter for 2/3** | A well-presented selection of chicken sate, lumpia, prawn fritters, vegetable martabak, and crab claws on a bed of prawn crackers **£22.90 for Two/Three People**
- **Udang Goreng Tepung** | Prawn fritters served with chilli sauce **£10.20**
- **Sate** | Skewers of tender chicken or beef marinated with our own spices, grilled gently and served with fresh cucumber; onions and savoury peanut sauce **£8.90**
 - **Martabak Udang** | Savoury Indonesian patties filled with prawns wrapped in rice paper - contains egg **£8.90**
 - **Martabak Daging** | Savoury Indonesian patties filled with seasoned beef and wrapped in rice paper - contains eggs **£8.90**
 - **Martabak Vegetable** | Savoury Indonesian patties filled with vegetables and wrapped in rice paper - contains egg **£8.90**
 - **Udang Tempura** | King prawns in tempura batter mix with breadcrumbs served with chilli sauce **£10.20**
- **Perkedel Jagung** | Indonesian croquette filled with sweet corn and spring onion **£6.50**

Poultry Dishes

- **Kari Ayam** | Medium hot Malaysian styled chicken curry **£9.96**
- **Kalio Kental** | Padang style chicken breast cooked in coconut sauce **£9.95**
- **Ayam Panggang Pacak** | Tender marinated chicken topped with mild coconut sauce **£9.95**
 - **Ayam Semur** | Slices of chicken in Indonesian soya sauce **£9.95**
 - **Sambal Ayam Goreng** | Fried chicken cooked in chilli sauce **£9.95**
- **Ayam Mente** | Chicken cooked with cashew nuts, mushrooms and baby corn **£10.50**

Beef Dishes

- **Rendang** | Spicy beef cooked on slow fired, flavored with chilli and coconut **£10.90**
 - **Semur Daging** | Sliced beef cooked in Indonesian soya sauce **£10.90**
- **Sambal Daging Goreng** | Sliced beef cooked in a medium hot chilli sauce **£10.90**
 - **Kari Daging** | Beef cooked in medium hot Malaysian style curry **£10.90**
 - **Pangek Daging** | Sliced beef cooked in hot and sour sauce **£10.90**
 - **Dendeng** | Pieces of beef cooked dry in chilli (Hot) **£11.05**

Lamb Dishes

- **Kambing Masak Pedas** | Marinated lamb chops, deep fried and cooked in a fresh hot, green chilli sauce **£11.50**
- **Kambing Bakar** | Lightly fried lamb chops served in chilli and sweet soya sauce **£11.50**
 - **Kari Kambing** | Lamb chops cooked in Malaysian curry sauce **£11.50**

Prawn Dishes

- **Udang Masak Pedas** | Prawns fried with fresh hot green chilli **£11.70**
- **Kari Udang** | Prawns cooked in medium hot Malaysian style curry **£11.70**
 - **Udang Belado** | Prawns fried in medium hot chilli sauce **£11.70**
- **Udang Mente** | Prawns cooked with cashew nuts, mushrooms and baby corn **£11.70**
 - **Udang Asam Manis** | Prawn fritters topped with sweet and sour sauce **£12.05**
- **Tauco Udang** | Lightly fried prawns cooked with chilli and brown bean sauce **£12.05**

Squid Dishes

- **Gulai Sotong** | Squid in a spicy coconut gravy **£10.20**
- **Sambal Sotong** | Squid fried in a medium hot chilli sauce **£10.20**
- **Sotong Semur** | Squid cooked in Indonesian soya sauce **£10.20**

Fish Dishes

- **Ikan Masak Jeruk** | Sweet and sour fish with a touch of lemon **£12.25**
 - **Kari Ikan** | Deep fried fish in Malaysian style curry **£12.25**
 - **Ikan Masak Belado** | Fish fried in medium hot chilli sauce **£12.25**
- **Ikan Masak Pedas** | Fried fish topped with hot fresh green chilli **£12.25**
 - **Ikan Tomato** | Fish cooked with garlic, chilli and tomatoes **£12.25**

All Fish above is Seabream
Available as a whole fish £14.50

Rice & Noodle Dishes

- **Nasi Goreng Special** | Egg fried rice with shredded chicken, King prawns, vegetables and chilli **£10.50**
- **Nasi Goreng** | Special fried rice with shredded chicken shrimps, eggs and peas **£9.75**
- **Nasi Gurih** | Coconut rice garnished with fish, prawns, eggs, anchovies and pickled vegetables **£11.00**
 - **Nasi Putih** | Steamed rice **£2.80**
 - **Coconut Rice** | **£3.60**
 - **Egg Fried Rice** | **£3.40**
- **Mee Goreng** | Spicy fried noodles with squid, beef, shrimps and fish cake **£10.50**
 - **Plain Noodle** | Fried noodles with beansprouts **£10.50**
- **Mee Hoon Goreng** | Rice vermicelli fried with chicken, vegetables, shrimps, egg and fish cake **£10.50**
 - **Char Kway Teow** | Broad rice noodles fried with shrimps, chicken, vegetables and egg **£10.50**
 - **Singapore Laksa** | A spicy rice vermicelli based coconut soup with king prawns, fish cakes and vegetables **£10.50**

Side Dishes

- **Acar** | Contains nuts - pickled vegetables **£5.70**
- **Sambal Goreng Telor** | Fried Eggs in chilli sauce **£5.95**
- **Semur Telor** | Eggs cooked with Indonesian soya sauce **£5.95**
- **Sambal Teri Kacang** | Anchovies with chilli and peanut **£8.05**

Vegetarian Dishes

- **Gado Gado** | Tradational Indonesian salad served with peanut sauce **£9.20**
- **Sayur Lodeh** | Mixed vegetables cooked in coconut milk broth **£9.20**
- **Oriental Vegetables** | Seasonal - please ask for availability **£9.95**
- **Tahu Goreng** | Fried beancurd and vegetables garnished with traditional peanut sauce **£9.20**
 - **Cap Tjai** | Stir fried mixed vegetable in soya **£9.20**
 - **Sambal Goreng Terong** | Aubergine cooked in chilli sauce **£9.20**
- **Kari Sayur** | Mixed vegetables cooked in a medium hot malaysian style curry **£9.50**
- **Vegetarian Thai Green Curry** | Mixed Vegetables in Thai spicy coconut curry **£9.50**

Desserts

- **Pisang Goreng** | Banana fritters topped with honey syrup **£3.95**
 - **Rambutan** | Indonesian fruit in a light syrup **£4.25**
 - **Mango** | Fresh mango – available seasonally **£4.20**
 - **Lapis Legit** | Traditional Indonesian layered cake **£4.20**
- **Kue Dadar** | Indonesian coconut pancake served with coconut milk - contain nuts **£4.20**

Wine List

White Wines | Bali Bali Selection

| | Glass | Bottle |
|---|--------------|---------------|
| 1. Chevanceau White - France Crisp, clean Gasconne white. Excellent on its own or with fish, shellfish and white meats. | £5.50 | £18.25 |
| 2. Sauvignon Blanc, Vina Echeverria - Chile Ripe and full-bodied with a hint of tropical fruit. | | £21.30 |
| 3. Pinot Grigio, Sacchetto - Italy Soft fruit and full flavoured. | £6.25 | £20.50 |
| 4. Naturalys Chardonnay, Gérard Bertrand - France 100% Chardonnay grown and produced organically by Gérard Bertrand in the Languedoc. | | £22.50 |
| 5. Sauvignon Blanc, Saint Clair - New Zealand A delicate aroma of tropical fruits and an intense flavour of ripe passion fruit through to a clean and fresh finish. | | £23.80 |
| 6. Gewürtztraminer, Dopff au Moulin - France Lovely spicy bouquet and a rich, full flavour. | | £26.30 |
| 7. Chablis 1^{er} Cru Fourchaume, Domaine Jean Goulley - France Fourchaume is distinguished by its power, elegance, bouquet and length. | | £32.30 |
| 8. Muscadet de Sévre et Maine - France Classic, clean, crisp and stylish wine. Ideal with seafood. | Half Bottle | £15.00 |

Rosé Wines

| | Glass | Bottle |
|--|--------------|---------------|
| 9. Rosé d'Anjou, Domaine des Cédres - France A medium-dry rosé bursting with summer flavours. | £6.25 | £20.50 |
| 10. Rosé, Côtes de Provence, Château de l'Aumerade - France Top quality Domaine bottled rosé as consumed on those lazy riviera holidays. | | £21.50 |

Wine List

Red Wines | Bali Bali Selection

| | Glass | Bottle |
|--|--------------|---------------|
| 11. Chevanceau Red - France The addition of 5% Syrah to the blend gives this wine body and a spicy, berried flavour. | £5.50 | £18.25 |
| 12. Pinot Noir, Tournée du Sud - France Soft fruit and full, red berry fruit with soft tannins. Medium-bodied. | £6.30 | £20.50 |
| 13. Merlot, Domaine des Pourthie - France Full, ripe fruit flavours with aromas of sweet berried fruits. | | £20.50 |
| 14. Cabernet Sauvignon, Vina Echeverria - Chile Quality blackcurrant with an attractive finish. | | £21.30 |
| 15. Foundstone Shiraz, Berton Vineyard - Australia Weighty, smoky fruit with a long finish. | | £21.30 |
| 16. Rioja Reserva, Ondarre - Spain Beautifully aged in oak. Smooth and subtle with the added complexity of vanilla. | | £24.95 |
| 17. Brouilly, Olivier Ravier - France A nose of strawberries and morello cherries. Smooth and chunky on the palate. | | £25.00 |
| 18. Crozes Hermitage, Domaine de la Ville Rouge - France Intense, classic Syrah character of smoky bacon and red fruits. | | £28.50 |
| 19. Merlot, Classic Collection, Vina Echeverria - Chile Classic, clean crisp and stylish wine. Ideal with seafood. | Half Bottle | £15.00 |

Sparkling & Champagne

| | Glass | Bottle |
|---|--------------|---------------|
| 20. Favola Prosecco Extra Dry - Italy Everyone's favourite Sparkling wine! Fresh and clean, with lively bubbles. | £6.75 | £23.00 |
| 21. Champagne Moutard, Grande Cuvée Fine, rich developed nose with fragrances of butter, almond and brioche. | | £35.50 |
| 22. Champagne Moutard, Prestige Rosé Full of fruit. A champagne for any occasion. | | £38.50 |
| 23. Champagne Perrier-Joüet, 'Grand Brut' Fine and lively bubbles, inviting fragrance and lingering flavour. | | £46.20 |
| 24. Champagne Bollinger, Special Cuvée A satisfying, rich and flavourful champagne. Smooth in texture, vibrant in balance and long on the finish. | | £52.30 |

Beverage List

Spirits & Liqueurs

| | ABV % | Glass | | ABV % | Glass |
|---|----------------|-------|--------------------------------------|-------|-------|
| Cognac | | | Port | | |
| Remy Martin VSOP | 40 | £5.40 | Croft / Taylor / Vintage | 20 | £3.50 |
| Courvoisier / Martell | 40 | £5.40 | Taylor | 20 | £3.50 |
| | | | Vintage | | £5.00 |
| Gin | | | Beers | | |
| Bombay Sapphire | 40 | £4.50 | Singha (Thai) | 5 | £4.40 |
| Gordon's | 37.5 | £3.50 | Bintang (Indonesian) | 4.7 | £5.00 |
| Whiskey | | | Soft Drinks / Juices | | |
| Black Label / Jack Daniels | 40 | £4.40 | Mango, Guava, Pineapple, | | £2.60 |
| Bell / Jameson | 40 / 35 | £3.40 | Orange, Cranberry, Apple | | |
| Vodka | | | Bottled Mineral Water Large | 750ml | £3.50 |
| Grey Goose | 40 | £4.70 | Bottled Mineral Water Small | | £2.60 |
| Smirnoff | 37.5 | £4.40 | Mixers Tonic, Soda, | | £2.40 |
| Martini | | | Bitter Lemon, etc. | | |
| Bianco, Rosso, Dry | 15 | £3.50 | Coke, Diet Coke, Fanta, Sprite | | £2.60 |
| Cinzano Bianco | 15 | £3.50 | Coconut Juice | | £2.80 |
| Liqueurs & Spirits | | | Coffee / Tea | | |
| | 17 - 40 | £3.50 | Teh Botol | | £3.00 |
| Sambuca, Cointreau, Drambuie, Pimms, | | | English Tea / Peppermint / Earl Grey | | £2.40 |
| Amaretto, | | | Jasmine / Green Tea | | £2.20 |
| Baileys, Tia Maria, Grand Marnier, Tequila, | | | Coffee | | £2.40 |
| Dubonnet, | | | Cappucino / Latte | | £3.00 |
| Campari, Jim Beam, Benedictine, Southern | | | Espresso | | £2.40 |
| Comfort | | | Liqueur Coffee | | £5.95 |
| Rum | | | Teh Tarik | Hot | £3.00 |
| Malibu, Bacardi, | 21 / 37.5 / 40 | £3.50 | | Cold | £3.20 |
| Captain Morgan | | | | | |

Terms & Conditions

- Minimum charge of £9 per person on food after 6pm on group bookings
 - Some dishes may contain nuts
 - Minimum payment £10 on card
 - Allergy aware? Please let a member of staff know
- Maximum of 2 hours per booking on busy periods and weekends
- The management reserve the right to refuse admission
 - All prices are inclusive of VAT
 - 10% Service charge will be added to your bill

Wines provided by:

