WELCOME TO RAJA'S

"Raja" is the Balinese word for King and here at Raja's Restaurant we aim to offer you a truly Royal dining experience. At Raja's Restaurant we are looking to offer the very best of Bali's unique culinary offerings while using premium products. We also are unique in offering a halal certified menu.

Only the finest ingredients are used and the utmost care taken to ensure that the tastes of classic century old recipes are prepared and presented in a modern refined style. Balinese cuisine is indeed a harmony of taste, color and texture achieved by blending herbs and spices to enhance natural tastes which appeal to the senses as well as to the palate.

We wish you a wonderful evening of fine Balinese culinary offerings served with gracious Balinese hospitality.

Join us for a great dinner experience at Raja's Balinese Restaurant.

Open for dinner Wednesday to Sunday from 5.30pm to 10.30pm.





BALINESE CUISINE WITH A MODERN TWIST

APPETIZERS

IKAN ACAR KUNING & •

Deep fried marinated barramundi fillet
Turmeric | pickled cucumbers

AYAM SAMBAL MATAH
Roasted & shredded marinated chicken
Tomatoes | kaffir lime sambal

GADO GADO 🌾 💍 🍖
Steamed assorted vegetables | tofu | tempe
Honey | peanut sauce

BAKWAN SAYUR V
Indonesian mixed vegetable fritters

SOUPS

SUP BUNTUT & & Indonesian oxtail soup | carrots Turnips | celery | crispy shallots

SOTO AYAM BETAWI & •
Chicken broth | fried potatoes | glass noodles
Quail eggs | cabbage | tomatoes

SUP DAUN KELOR DAN JAGUNG MUDA */ */ *

Moringa & sweet corn soup | lemongrass

Galangal | chili oil

MAIN COURSES

AYAM BAKAR RICA RICA

Grilled marinated spring chicken | coriander
Chili | kemangi leaves | tamarind reduction

BEBEK GORENG & Do De Crispy fried duck leg | Balinese spices
Lemongrass | lime | Raja's sambal

DAGING SAPI PANGGANG "PERKEDEL SAPI"
Grilled AUS beef tenderloin & potato beef croquette
Candlenuts | soya reduction

SATE TEMPE BACEM DAN JAGUNG MUDA **

Grilled marinated sweet corn & bean curd skewers

Mixed vegetable salad | sweet & hot butter sauce

GULAI IKAN SALMON & J .

Braised salmon fillet | coconut curry sauce
Fresh carambola

UDANG ASAM MANIS & O J
Deep fried king prawns
Sweet & sour sauce | chili oil

SATE LILIT IKAN & 6
Grilled minced fish skewer | lemongrass
Turmeric | galangal

TAMBUSAN JAMUR ** **

Grilled forest mushrooms in banana leaf
Tempe | lemongrass | sweet basil

CO-STARS
Please choose 2 CO-STAR

FILLERS

NASI PUTIH ** ®
Steamed white rice

NASI JAGUNG *

Steamed sweet corn rice

PERKEDEL KENTANG * &
Deep fried potato croquettes

TUMIS KENTANG **
Sautéed baby potatoes

VEGETABLES

SAYUR "URAP" **

white cabbage | bean sprouts | long beans
Spinach | coconut

SAYUR "LAWAR" *
Long beans | jackfruit | young papaya | coconut

SAYUR" TUMIS" * 😿

Carrots | cauliflower | broccoli | zucchini salted butter

SAYUR "PLECING" > & Water spinach | red chili

Signature Dish

Vegetarian

⊗ Gluten Free

C Light & Healthy

Spicy

Contain Nuts

DESSERTS

DADAR GULUNG

Indonesian pancakes Ripe jackfruit & coconut-palm sugar "Unti Kelapa" Honey ginger ice cream

KARUD PANDAN

Steamed rice dumplings | suji leaf | pandan custard

Caramelized palm sugar

Dehydrated jackfruit | coconut ice cream

RENGES TAPE UBI

Deep fried fermented cassava | mung bean paste Fermented black rice ice cream

KUE TALAM MANGGA ⊗

Traditional Indonesian mango pudding "Harum Manis"

RAJA'S "ES TELER" & &
Indonesia's famous fruit cocktail | avocado
Jackfruit | nata de coco | condensed milk

Mango sorbet | sweet coconut milk

BUAH BUAHAN SEGAR &
Selection of tropical fresh sliced fruits
Lime sorbet

