

RAJA'S BALINESE CUISINE

Welcome to Raja's

Raja's 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 we are looking to offer the very best of Bali's unique culinary offerings while using premium produce. 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 classical century old recipes are prepared and presented in a modern refined style.

Balinese cuisine is indeed a harmony of taste, colour 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 daily from 5.30pm to 10.30pm.

EARLY BIRD MENU

5.30pm to 7.00pm

Two-course menu Rp 185,000++ per person
Three-course menu Rp 200,000++ per person

STARTERS

Choose any 2 Tapas from our starters menu



MAIN COURSE

Ulam Sari Segara mebasa Kunyit

Balinese seafood coconut curry
with rice cake, kai la and bean sprouts

Bebek Betutu

Slow baked duck comfit
with 16 Balinese spices in a "Palm Bark Cask"
with your choice of sambal and steamed or red rice

Ulam ayam mepanggang mebasa wewangian

Spring chicken roasted with a blend of local spices



DESSERT

Rayunan penyineb bali sane kasub

A selection of balinese favourite desserts

Es campur

avocado, papaya, pineapple with young coconut, condensed milk
and crushed ice, agar agar jelly cubes, cincau, mutiara,
fermented tapioca and palm fruits.

All prices are in thousands of Indonesian Rupiah
and subject to 21% Government tax and service charge



RAYUNAN AMATRA

TAPAS

Choose any 4 Tapas Rp 200,000 or 1 Tapas Rp 65,000

SHREDDED CHICKEN / ULAM AYAM MESITSIT
with chili and lime sambal

GRILLED DUCK LEG / BE BEBEK MEBASE BETUTU
with Betutu spices

12 HOURS BRAISED BEEF CHEEK / PIPI ULAM BANTENG
MENYATNYAT BASA BALI
with aromatic Balinese spices

PRAWN SATE / SATE UDANG KESUNA CEKUH
with garlic lesser-galangal dipping sauce

CRISPY WHITE BAIT / GERANG GARING MEGORENG
with papaya salad scented with palm sugar and lime dressing

CRISPY CARP FILLET / ULAM JAIR ASEM MANIS
with sweet and sour sauce

PAN FRIED SNAPPER / BE PASIH MEPANGGANG
with Sambal Matah

SEAFOOD SALAD / ISIN SEGARA MEBASA KUNYIT
with coconut milk and curry spices

GLUTINOUS RICE / PESAN NASI KETAN MEPANGGANG
grilled in a banana leaf


SPINACH CRACKERS / KRIPIK BAYAM
with chili dipping sauce


TOFU / TAHU SARENG BULUNG SEGARA
with seaweed and soya sauce

CRABMEAT AND GREEN PAPAYA SOUP / BE YUYU
SARENG GEDANG MEKUWAH

OX-TAIL & KNUCKLE SOUP / KUWAH KIKIL SARENG
IKUH BANTENG

RAYUNAN RAJAS SANE KASUB - RAJAS SIGNATURE DISHES

BEBEK BETUTU (FOR TWO – FOUR PERSONS) 520 
Whole duck marinated in a secret blend of 16 Balinese spices,
wrapped in palm leaves and slow cooked to a confit

AYAM BETUTU (FOR TWO – THREE PERSON) 320 
Whole chicken marinated in a secret blend of 16 Balinese
spices, wrapped in palm leaves and slow cooked to a confit


This dish is prepared and served at your table side from our hand crafted trolleys

ULAM LAN UNGGAS - MEAT AND POULTRY SPECIALITIES

SATE GEDE 270 
barbecued chicken, lamb and beef skewer accompanied with long
bean salad and sweet chili coriander dressing

ULAM AYAM MEPANGGANG MEBASE WEWANGIAN 185
Spring chicken roasted with a blend of local spices

BEBEK GARING SAMBEL FAVORITE RAJAS 235 
Crispy duck leg, torch ginger sambal

ULAM KAMBING MEPANGGANG 225 
Grilled lamb cutlet with a blend of galangal, turmeric,
lemongrass, salam leaf and candlenut sauce

ULAM BANTENG MEPANGGANG 230
Grilled Australian beef tenderloin with peanut sauce

TIMBUNGAN BE KAMBING 235
Spiced minced lamb baked in bamboo and carved
at the table

SARWA ULAM SEGARA - SEAFOOD SPECIALITIES


ULAM SEGARE MEPANGGANG 180 
Grilled baby snapper with shallot,
lemongrass and lime leaf dressing


UDANG WINDU SUNO CEKUH BUALU 195 
Gently sauted tiger prawn with garlic and
lesser galangal sauce

BE SALEM MEPANGGANG 225 
Grilled salmon steak with sambel Rajang


UDANG PANTUNG MEBASE KALAS 450 
Balinese lobster in coconut turmeric curry sauce


PESAN BE PASIH 190 
Lemon basil and tamarind marinated mackerel
wrapped in banana leaf and grilled

ULAM SARI SEGARA MESUDI BASE 325 
Selection of grilled Balinese seafood, lobster,
tiger prawn, yellow fin tuna, emperor snapper and squid

BE PASIH, UDANG, PULUNG PULUNG BE YUYU,
KERANG MENYATNYAT BASE TABIE LAN TOMAT 315 
Barramundi, prawn, green mussel, blue crab meat balls
with tomato chilli sauce

SARWA JANGANAN - VEGETARIAN SPECIALITIES

KUAH RAMBANAN 75 
Aromatic mixed vegetables soup
in roasted coconut milk

SATE TEMPE LAN JAGUNG MEBASE LALAH MANIS 75 
Spiced grilled corn and bean curd skewer
served with mixed vegetable salad, sweet and hot sauce

AJENGAN - RICE SPECIAL

NASI GORENG BASE BALI 185
Balinese spices fried rice, prawn, squid, snapper,
fried egg, sate lilit ayam and fried duck

NASI ULAM RAJAS MEGIBUNG (for 2 persons) 425
A selection of Raja's favorite dishes with prawn in garlic lesser
galangal sauce, snapper sambel matah, fried duck, sate lilit,
beef bumbu Bali, served with Balinese lawar and rice

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“DEGUSTATION MENUS”

SESAJIAN PRANI/ SET MENU PRANI 350

JANGAN ARES BEBEK

Braised duck in spiced banana trunk broth

SATE LILIT

Minced chicken infused by aromatic spices,
wrapped around lemongrass

UDANG WINDU SUNO CEKUH BUALU

Gently sauted tiger prawn with garlic and
lesser galangal sauce

CENDOL MANIS

Rice dumplings, coconut milk and palm sugar

WEDANG BALI UTAWI TEH JAWI

Balinese Coffee or Indonesian Black Tea

SESAJIAN AGUNG/ SET MENU AGUNG 450

LAWAR KELUNGAH SARENG UDANG MEPANGGANG

Salad of young coconut shell with grilled king prawn

KUAH PINDANG BE SALEM MISI BLIMBING WULUH

Salmon soup with carambola

TAMARILLO SORBET

AYAM BETUTU

Baked marinated chicken carved at your table

DADAR GULUNG

Pandan leaf pancakes with jackfruit and palm sugar filling,
served with honey ginger ice cream

WEDANG BALI UTAWI TEH JAWI

Balinese Coffee or Indonesian Black Tea

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PENYINEB - DESSERT

DADAR GULUNG	50
Pandanus leaf pancakes with jackfruit and palm sugar filling, served with honey ginger ice cream	
PISANG RAI	50
Poached bananas in coconut batter, honey and black rice ice cream	
PISANG GORENG	50
Deep fried bananas and red bean ice cream	
BUBUR KACANG IJO	50
Green bean pudding with coco sticky rice	
BUAH – BUAHAN SEGAR	50
Selection of tropical fresh fruits	
CENDOL MANIS	50
Rice dumplings with coconut milk and palm sugar	
RAYUNAN PENYINEB BALI SANE KASUB	60
A selection of Balinese favourite desserts	
ES PUTER/ ICE CREAMS (THREE SCOOPS)	65
Coconut ice cream, lemongrass ice cream, red bean ice cream, tamarind sorbet, honey ginger ice cream and black rice ice cream	

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