



*Sacred Rice*  
BY CHEF JAMES TAN

— CHEF JAMES TAN —

*Asian Tapas*

WHERE TRADITIONAL FLAVOURS MEET A MODERN EDGE

# ASIAN TAPAS

*Select, Share and Sample.*

The Chef at Sacred Rice, **James Tan**, has created a Tapas Menu for you to sample a variety of different flavours from the kitchen. Each dish is centred on the table and shared.

## ASIAN FAMILY STYLE DINING

We have prepared a selection of the best that Indonesia has to offer from **Kalimantan, Lombok, Sumatra, Jawa and Bali** with South East Asian flavors.

Two per person, or 3 dishes for 2 people is recommended to truly experience the taste sensations from the kitchen.



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# Cocktails

## TRADITIONAL WITH A TWIST

**Dragon Fruit Daiquiri** 120k

Rum, Strawberry, Dragonfruit,  
Lime & Mangostein crystals

**Passionfruit Sour** 120k

Gin, Passionfruit, Lime,  
Pineapple & Egg White

**Secret & Sacred** 120k

Gin, Sacred Spices &  
Blue Caracao

**Classic Mojito** 120k

Rum, Mint, Lime  
& Soda

**Jasmin Tea-Pot (for 2)** 220k

Jasmin Tea, Tequila, Triple Sec, Gin,  
Rum, Vodka & Lemon grass

**Kintamani Mule** 120k

Vodka, Ginger, Bitters & Kintamani  
Orange Juice

**Lychee Martini** 120k

vodka , lychee liquer and  
sacred rice spice

**Classic Pinacolada** 120k

White Rum, Pineapple ,  
Coconut Cream

## Juice

Tropical Bali

Straight juices available. Please ask your waiter.

All soft drinks available.

**Coconut, Cucumber Pandan & Mint** 45k

**Watermelon & Ginger Cooler** 45k

**Orange, Mint, Lime** 45k

**Lemon Lime & Bitters** 45K

**Spiced Iced Tea** w/ Cinnamon, Clove & Star Anise 45k

PERFECT PAIRING WITH YOUR MEAL

Wine list

				Bottle	Glass
<b>Sparkling</b>					
Cape Discovery	Sparkling	WA/Indo	N/V	350k	95k
McPherson Alexandra's	Chardonnay Pinot Noir	SE Australia	2020	550k	
Alba Luna	Prosecco Extra dry	Treviso Italy	N/V	600k	
<b>White</b>					
Cape Discovery	Sauvignon Blanc	WA/Indo	2018	300k	80k
Baron Philippe de Rothschild	Chardonnay	Pays d'Oc France	2020	540k	
Baby Doll	Pinot Gris	Marlborough	2019	620k	
Ha Ha Hawke's Bay	Pinot Gris	New Zealand	2020	650k	
Baron Philippe de Rothschild	Mouton Cadet Blanc	Bordeaux France	2020	730k	
<b>Red</b>					
Cape Discovery	Cabernet Merlot	WA/ Indo	2016	300k	80k
Finca Las Moras	Barrel Select Malbec	Chile	2020	450k	
Cono Sur Tocornal	Cabernet Sauvignon	Chile	2020	460k	
Cono Sur Bicicleta	Pinot Noir	CV Chile	2020	520k	
Banrock Station	Shiraz	S.Australia	2020	530k	
MWC	Pinot Noir	Vic Australia	2020	600k	
MWC	Shiraz Mouvedre	Vic Australia	2019	600k	
Plan B	Shiraz Tempranillo	Frankland River	2016	710k	
Zensa	Organic Primitivo IGP	Puglia Italy	2019	720k	
Baron Philippe de Rothschild	Mouton Cadet Rouge	Bordeaux France	2018	730k	

Beek

CRISP, COLD & REFRESHING

Bintang 40k

San Miguel 45k

# Chef's Menu

## LET CHEF JAMES COOK FOR YOU

Let Chef James cook for you & select the best the kitchen has to offer. What is included? A selection from the ocean, farm, padi, garden and sweet things. Dessert may be included in either option, please inform your waiter.

All dietary requirements can be accommodated individually so please dont hesitate to let us know your preferences.

### 5 COURSES

Rp 420k pp

### VEGAN

Rp 320k pp

### MINIMUM 2 PEOPLE



Prices exclusive of 10% Government tax and 5% service charge

# Asian Tapas

SELECT, SAMPLE & SHARE

## FROM THE OCEAN

### Local Oysters

Natural. per piece 45k  
w/ Lime, Lemon, Mirin

**Kalimantan Tempura** 130  
**XL Tiger Prawns**  
& coconut coleslaw (2pcs)

**Black Pepper Tiger Prawns** 130  
BBQ whole tiger prawns

**Lombok Barramundi** 130k  
in spiced tomato & lemongrass

**Grilled Barramundi** 130k  
sesame, soy, ginger &  
spring onion

**Jimbaran Bay Calamari** 130k  
stir fry, chilli, snake beans & basil

**Calamari Goreng** 100k  
salsa, spiced soya bean mayo

## FROM THE FARM

**Asian Chicken Salad** 90k  
roasted peanuts, cassava chips, fresh herbs, noc chum dressing

**Barbecued Chicken Breast** 90k  
peanut dressing, pineapple salsa

**Nonya Curry Kampong Chicken.**  
potato, galangal, sambal 100k

**Beef Tenderloin** 95k per 100gm  
wok-charred in soy, sake

**Slow Cooked Beef** 130k  
slow cooked, chilli, ginger, palm sugar, caramelised coconut

**Caramelised Pork Loin** 100k  
garlic & ginger & spiced plum jam

# Asian Tapas

SELECT, SAMPLE & SHARE

## FROM THE GARDEN

**Organic Pumpkin 90 k**  
**& Sweet Potato Curry**  
with pineapple chutney & chilli jam

**Roasted Eggplant 70k**  
chilli, tomato, and garlic

**Vegetable Fritters 70k**  
in chickpea butter, spiced tomato  
sauce

**Tofu and Vegetables 90k**  
soy, chinese wine,  
garlic & ginger

**Stir Fried Snake Beans 70k**  
in black pepper

**Steamed Choy Sum 70k**  
roasted garlic & butter oyster  
sauce

## FROM THE PADI AND NOODLE HOUSE

**Rice Noodles**, stir fried, egg, light soy, vegetable salad 90k

**Char Kuey Teow. 90k**

+vegetable 20k, +chicken/pork+30k

**Jewelled Fried Rice**, dried fruits, nuts, pineapple 90k

**Very Special Bacon** fried rice 120k

**Coconut Rice 30k**

**Steamed Balinese Rice 25k**

**Bismati 40k**

## SWEET THINGS

**Mango & Coconut Tapioca Pudding 90k**

**Black Sticky Rice Sundae & Caramelized Banana 90k**

**Passionfruit Custard Trifle 90k**