

# KELIKI

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## *Infinity Pool and Bar A La Carte Menu*

Located on the side of the cliff and overlooking a 360° view of the lush KELIKI jungle, come and relax by the pool and enjoy our bar and restaurant.

Open from 10:00 am until 6:00pm

We offer you an elaborate catering for all tastes, healthy and creative with a range of drinks to refresh you and stay zen throughout the day.

With your feet in the water or on a deckchair, be relaxed and let us take care.

## *Sandwiches*

**HOMEMADE SMOKED CAESAR CHICKEN WRAP** 150  
Crunchy breaded chicken, romaine salad, parmesan, caesar dressing

**SIGNATURE KELIKI BEEF BURGER** 250  
Brioche bun, dry aged beef patties, pork or beef bacon,  
French comte cheese, mix lettuce with chipotle sauce

**SOURDOUGH AND HOMEMADE PASTRAMI SANDWICH** 230  
Grilled sourdough bread, braised red cabbage, smoked house  
beef pastrami, mozzarella cheese, caramelized onion,  
tartar sauce, cucumber pickled

**PAIN BAGNA** 200  
Tuna mayo, seared tuna with spices paprika mayo, mix crudites

### **CHOOSE YOUR SIDE**

Artisan Bread Basket 50

French Fries 100

Truffle Parmesan Potato Wedges 120

Sautéed Garden Vegetables 50

Steamed Rice 50

## *Snacks corner*

Potato and parmesan croquette, aioli 100

Fried breaded calamary ring, sambal matah 160

Indonello fried chicken wings 160

Vegetables spring rolls 140

Grilled tiger prawn a la plancha, bali spiced 200

Chicken betutu melted mini panini 140

Beer buttered fish and chips 200

## *Small Plate And Salad*

<b>CURING BEETROOT SALMON CEVICHE</b>	<b>200</b>
Beetroot cured salmon, avocado, rocket salad	
<b>KELIKI CAESAR SALAD</b>	<b>250</b>
Romaine lettuce, slow cooked eggs parfait, crispy pork or beef bacon, parmesan chived and brioche garlic and parsley crouton (available with grilled prawn or crunchy chicken)	
<b>TUNA MANGO</b>	<b>260</b>
Tuna tartare, mango, puffy crackers, wasabi and sunflower seed	
<b>BEEF TARTAR FRENCH KELIKI STYLE</b>	<b>250</b>
Knife diced tenderloin beef, mix condiment, quail egg, blinis, fried potato allumettes	

## *Big Plate*

<b>STEAMED BLACK COD PAPILOTE</b>	<b>260</b>
Capsicum confit Mediterranean style, olive oil crushed potato,	
<b>MARINATED OCTOPUS A LA PLANCA</b>	<b>260</b>
Virgin dressing, with grilled zucchini	
<b>LOMBOK ORGANIC FARM CHICKEN</b>	<b>240</b>
Seared slow cooked breast, leg parmentier, spinach and sweet corn fricassee	
<b>THE BUTCHER PIECE FROM THE GRILL</b>	<b>380</b>
250gr of dried aged australian striploin, butter « cafe de paris ». Choose your side dishes.	

## *Indonesian Corner*

<b>BEEF RENDANG DUMPLING</b>	<b>280</b>
Beef ragu with rendang flavor stuffing in dumpling, glazed kale, shimeji mushroom	

**IKAN BAKAR A LA JIMBARAN STYLE 270**

Marinated red snapper with bumbu kuning and glazed with soy sweet reduction, burn sweet corn cob, spinach pleeing

**TRADITIONAL NASI GORENG AYAM 200**

fried rice with sweet soy reduction and assorted vegetables, grilled chicken skewers and peanut sauce, sunny side up eggs.

**MIE GORENG SEAFOOD 200**

indonesian wok sauted noddles, assorted vegetables and grilled seafood.

*Dessert*

**YOUR CHOICE OF OUR ARTISANAL ICE CREAM 50/Scoop**

Vanilla, chocolate, rum raisin, chouchou, salted caramel strawberry, dragon fruit,

**CHOCOLATE FONDANT CAKE 150**

Melted heart chocolate lava, salted caramel ice cream and crumble

**BALI VANILLA CRÈME BRÛLÉE AND BISCOTTI 140**

Bali vanilla creme brûlée served with biscotti

**PROFITEROLES 150**

Choice of your ice cream stuffed choux, hot chocolate sauce

**PISANG GORENG 140**

Indonesian signature banana fritters