



SCAN HERE

“Hai Ri Zen” is a “Small Plate Restaurant” allowing for choice and variety. As a guide the size of each serving is larger than a traditional entree but smaller than the usual main course.

Small Plates

Seafood Chowder	90
Creamed chowder soup served with prawn, manila clams, squid, and olive oil (GF)	
Potato Leek	70
Creamy potato leek soup with blue cheese croquet and truffle oil (VG)	
Sweet Potato Medallions	75
Roasted whole button mushrooms, capsicum, and sweet potatoes cakes served with rocket salad and balsamic reduction (V/GF)	
Organic Farm Salad	75
Baby rucola, baby romaine, cucumber, apple, carrot, strawberry, red onion and toasted pine nuts with chili lime dressing (GF/V/N)	
Spinach Ravioli	95
Homemade spinach ravioli with parmesan cream sauce (VG)	
Risotto	90
Mushroom risotto with parmesan cheese, vegetables, eggplant tempura and lemon butter sauce (VG)	
Seasonal	105
Pan seared barramundi with tomato and leek fondue, risotto and prawn bisque sauce (GF)	
Salmon	145
Pan seared salmon served with baby carrots, green peas, spinach and choron sauce (GF)	
King Prawn	115
Pan seared marinated garlic prawns with Cajun spice served with pilaf rice (GF)	
Calamari	65
Asian spiced deep fried calamari rings served with garlic aioli	
Wagyu Beef	175
Grilled wagyu beef served with roasted vegetables, potato croquette and orange miso sauce (N)	
Wagyu Beef Fried Rice	90
Authentic Balinese fried rice with wagyu beef, bean sprout and vegetables (N/GF)	
Black Pepper Chicken	80
Sautéed chicken in Asian black pepper sauce served on a bed rice (GF/N)	

V – Vegan VG - Vegetarian GF - Gluten Free N - Contain Nuts

Prices are in thousand rupiah and subject to 21% government tax and service charge



Small Plates

Watermelon Salad	75
Baby rucola, cured watermelon, feta cheese, pine nuts and balsamic reduction (VG/GF/N)	
Gnocchi	115
Pan seared potato gnocchi in parmesan cream sauce with truffle oil and parmesan tuile (VG)	
Jackfruit	75
Buffalo jackfruit in crispy pastry served with organic pesto vegetables (N/V)	
Steamed Dumpling	85
Shitake mushroom, carrot, chives, leeks and tofu, spicy soya sauce, edamame (V)	

Large Plates

Barramundi	180
Pan seared barramundi served baby carrots, green peas, beans, spinach, potato croquettes and choron sauce	
Beef Medallion	225
Grilled beef medallion served with spinach potato puree, wild vegetables and garlic mushroom fondue	
Chicken Ballotine	165
Chicken breast wrapped in bacon served with creamy potato and organic roasted vegetables (GF)	
Veggie Meatballs	115
Veggie balls with chickpea, mushroom and carrot, garlic and herb tomato coulis, served with roasted pesto vegetables (V)	
Seafood Ravioli	190
Homemade cream cheese and prawn ravioli, creamy tomato sauce	

Desserts

Deep Fried Ice Cream	80
Served with strawberry ragout	
Crumbed Banana	75
Served with glazed pineapple, vanilla ice cream and marquis and marnier sauce	
Classic Baked Lemon Cheese Cake	85
Served with passion fruit coulis	
Warm Apple Pie	85
Served with raspberry coulis, vanilla ice cream and passion fruit sauce	

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