





TANAH LIAI


## ENTRÉE



220 **Lombok Sea urchin**   
Tofu, wakame sesame salad, tempura  
yuzu oba, avruga caviar, sea grapes,  
dashi emulsion

200 **Pan seared stuffed Baby Squid**  
Salmon, pumpkin flower, green asparagus,  
lotus root, vermouth and black ink sauce

190 **Crab and apple**   
Crab cream fraiche, apple jelly,  
apple balsamic reduction,  
fresh apple batonnet, Purple wood sorrel

240 **Balinese Oyster** ½ dozen   
Tamarillo granita, mignonette,  
cucumber foam

220 **Hotate scallop carpaccio**  
Kaffir lime salt, lemon cream fraiche,  
pickle ginger, chuka wakame, lemon  
vinaigrette, avocado, pomelo, nori crisp,  
candied lemon skin, salmon roe



signature



gluten-free

Please advise our hosts if you have any food allergies.

All prices are subject to 11% government tax & 10% service charge. prices are in thousands of rupiah.

OCEAN

## MAIN

### 240 Pan seared Barramundi 🌿

Tempeh crusted barramundi,  
sweet potato mousseline,  
red bell pepper sauce, spring vegetable,  
torch ginger flower relish

### 260 Karangasem Black Cod 🌿

Soya glazed butter fish, Asian mushroom,  
asparagus, orange, earthy beets

### 265 Aromatic Sumatran King Prawn

Seared tiger prawn wrapped oyster  
mushroom, tamarind sauce,  
cinnamon coriander infused fruits,  
green peppercorn lavosh

### 280 Kedonganan Market Seafood

Grilled tuna, crispy soft crab, scallop,  
squid, spicy curried corn, pinot noir  
Kintamani grape reduction,  
Balinese relish

### 320 Butter poached slipper Lobster tails 🌿

Lemongrass bisque, eriny mushroom,  
marble potato, parmesan foam

## DESSERT



### 120 Nougat parfait

Raspberry consommé, strawberry mousse,  
pandanus kuzu, cherry curd ball

### 120 Green Tea cheese cake

Coconut and cocoa tuile, mango gel,  
Blue berry ice cream

### 120 Flexi chocolate ganache

Mango sorbet & chutney, passion fruit cremeux,  
meringue, cocoa crumble, coconut snow

## ENTRÉE



### 125 Burnt "Bedugul" Cauliflower

House made zaatar, marinated burnt cauliflower, organic coconut yoghurt, chickpea, pepitas, pickle onion, curry meuniere

### 125 Extra virgin olive oil compressed watermelon

Jicama, carambola, rosewater apple, peanut crumble, ginger flower relish, chili tamarind sorbet

### 120 Chive flan

Watercress, black garlic, radicchio leaves, lemon vinaigrette, yuzu aioli, pickled shallots, nasturtium

### 145 Asparagus & Jackfruit salad

Poached green asparagus, grilled jackfruit, walnut, goma, citrus salsa, organic leaves, truffle vanilla dressing



signature



gluten-free

Please advise our hosts if you have any food allergies.

All prices are subject to 11% government tax & 10% service charge. prices are in thousands of rupiah.

## PLANT BASED

MAIN

- 180

Balinese saffron risotto

Base gede oil, English spinach, edamame, fried shallots, Javanese crackers, pepperomia cress
- 240


Wild mushroom and beyond” meat “Tortellini

Garden vegetable, truffle tempeh crumble, burnt bread emulsion, pea tendrils

- 180

Starfruit tempeh Laksa

Braised tempeh, eggless herb pasta, carambola, Laksa broth, torch ginger flower relish
- 260

Green Rebel beefless steak frites 

Vegan steak, Sweet potato fries, caramelized onion red wine vegetable glaze

## DESSERT



- 110 **Tanah liat Black rice cannoli**  
Chocolate caramelized filo, candied orange peel,  
black rice crisps, mandarin kemangi sorbet
- 120 **Green peppercorn panna cotta** 🌿  
Cinnamon caramel poached pear, glutinous  
rice tuille, lime and peppercorn wine reduction.
- 125 **Jackfruit chocolate lava cake**  
Molten chocolate, jack fruit sorbet,  
coconut shard, cassia bark emulsion,  
snake fruit mango and chili pickle

MAIN

180

Beyond meat lasagna

Plant based meat, mozzarella cheese, pomodoro sauce, crispy basil

Served with choice of  
Organic quinoa, fragrant basmati rice or spiced cous cous

- 160

Tofu and Tempe curry

Braised tempeh and tofu, aromatic curry, papadam
- 150

Pepes Mushroom

Steamed oyster mushroom, cassava leaves and tofu wrapped in banana leaf
- 175

Paneer and date kebab

Date stuffed paneer, grilled peppers, tomato chutney
- 150

Jukut Ares

Banana stem Balinese spiced soup, nut crackers, and beefless



signature



gluten-free

Please advise our hosts if you have any food allergies.

All prices are subject to 11% government tax & 10% service charge. prices are in thousands of rupiah.

VEGETARIAN



## HIDDEN FIGURES



### 155 BEET THE RHYTHM

It's the rhythm of this island with a fine mixture of Beet Gin, peach liqueur, honey, orange bitter, house rocket juice (carrot, celery, apple, ginger).

### 165 I KALE'D IT

Foamy, creamy, smoky with heartwarming essences of Ming river, orange kintamani liqueur, kale juice, rose jam, foame, lemon juice, house cinnamon arak, soda

### 155 DON'T PANIC IT'S ORGANIC

Stay calm and enjoy this wicked mixture of Carrot & cardamom sous vide Vodka, foame, lemon juice, maple syrup, rose water, vegan sparkling wine

### 165 FORBIDDEN FRUITS

Take the multisensory journey and let your palate take the lead with this concoction mix of Shiitake infused brandy, rosella arak, daun kelor kombucha, apple juice, passionfruit, falernum syrup

### 155 RED HOT not CHILLI PEPPER

Can't stop won't stop Bourbon, aperol, torch ginger flower syrup, balsamic truffle, tamarillo, pomegranate, jicama

### 155 BANG BANG CAULIFLOWER

Finest ingredients from REN garden with lingering flickers of Carrot vodka, butterfly pea liqueur, pinot grigio, roasted pineapple syrup, charred cauliflower juice

## TWIST AND SHOUT

### 145 TANAH LIAT ZOMBIE

Inspired by classic Zombie cocktail, we twist the plot used local ingredients from our garden  
Trio of rums, cinnamon arak, falernum, pineapple, passionfruit

### 145 DJAMU-SLING

Legendary drink from Singapore fuses with our legendary traditional Indonesian herbal drink  
Gin , luxardo cherry, D.O.M Benedictine, kunyit asam jamu, orange ,coconut, passionfruit, tonic

### 165 NUSANTARA 75

Yes you right!! From the King of Champagne cocktail  
Citrus Gin, brem wine, tamarillo, top up with champagne

### 145 PANDAN MOJITO

When the Mojito meets our gorgeous green Pandan, Dark rum, light rum, home made pandan syrup, mint, lime, soda


### 155 REN-FASHIONED

From Kentucky to Bali  
Maker's mark, cascara arak, angostura bitter, home made pandan syrup

WINE













		CHAMPAGNE & SPARKLING
375	3.200	Duval Premier Cru, NV
185	1.200	Corte Giara Prosecco Millesimato Treviso 2021
		ROSE
210	1.800	Chateau Désclans Whispering Angel, NV, France
		WHITE
185	1.400	Barton & Cuvee Speciale Vin Blanc, NV, Ugni Blanc, Bordeaux, France
135	850	Two island, 2019, Sauvignon Blanc, Bali
175	1.200	Leo Buring Clare Valley Riesling 2018, Australia
155	1.250	Lindeman's Bin 85, 2018, Pinot Grigio, Australia
150	1.000	Tall Horse, 2020, Chardonnay, South Africa
		RED
185	1.400	Baron Philippe de Rothschild Mouton Cadet Rouge.Bordeaux Blend, 2019, France
175	1.300	19 Crimes, 2018 Cabernet Sauvignon, Australia
165	1.300	Matua, 2017, Pinot Noir, Marlborough, New Zealand
135	850	Two Islands, 2019, Cabernet Merlot, Bali
155	1.200	Cono Sur Bicicleta, NV, Carmenere, Chile

SPIRIT

		VODKA
115	1.000	Smirnof
175	3.200	Belvedere
175	3.200	Greey Goose
		GIN
115	1.000	Gordon Dry Gin
155	3.000	Bombay Sapphire
165	3.200	Hendrick's
		TEQUILA
150	2.600	Pepe Lopez
155	3.000	Herradura Reposado
195	3.800	Patron Silver
		PORT & CHERRY
120	1.500	Porto Cruz Tawny
120	1.500	Tio Pepe
		JAPANESE WHISKY
165	3.100	Suntory Kakubin
		SINGLE MALT
175	3.500	The Glenlivet 12 Yo
210	4.000	Glenfiddich 15 Yo
295	4.900	Talisker 10 Yo

BEERS

60	Bintang
60	Bintang Radler
60	Singaraja
60	Balihai
60	Stark Wheat
100	Corona
135	Duvel
75	Albens Apple Cider

		SCOTCH WHISKY
115	1.000	Mr. Dowell's
145	2.900	J.W Black Label
145	2.900	Chives Regal 12 Yo
155	3.400	Monkey Shoulder
		RUM
115	1.000	Captain Morgan White
145	2.500	Sailor Jerry Spiced Rum
175	3.200	Brugal 1888
155	3.00	The Kraken
		COGNAC & BRANDY
220	4.000	Hennessy VSOP Luminous
450	8.500	Martell Cordon Bleu
120	1.500	E & J Brandy VSOP
		AMERICAN
135	2.000	Jim Beam White
145	2.500	Jack Daniel's
165	2.900	Bulleit Bourbon
		CANADIAN
120	1.600	Black Velvet
		OPTIMUM LIQUEUR
130	2.000	Ameretto Dissarono
130	2.000	Baileys
155	2.200	Kahlua
120	1.700	Midori
155	2.200	Grand Marnier
120	1.700	Jagermeister
130	1.700	Malibu

TEETOTALER

- 55

ROSE SPRITZER

Rose orange soda, honey,  
passion fruit puree, lemon juice .
- 55

HIBISCUS LIMEADE

Cucumber, hibiscus tea,  
pineapple juice , mint, orgeat syrup
- 55

UP & UP

Orange, rose jam, carrot,  
lemon juice, cantaloupe

- 55

FRESH BEGINING

Mango, spinach, greek yoghurt,  
honey, mango juice
- 55

GREEN DREAM

Kiwi, orange, green apple, chia seeds,  
mint, probiotic drink

BOOST YOU UP

- 65

RED HOODIE

Pear, ginger, beet, apple
- 65

ORANGE TICKLE

Kintamani orange, carrot, fennel
- 65

GOODNESS OF GREEN

cucumber, kale, green apple, spinach, celery
- 65

YELLOW SUBMARINE

Pineapple, jicama, lemon,  
kintamani orange, mango

SMOOTHIES & MILKSHAKES

- 55

STRAWBERRY | MANGO| BANANA | COCONUT

DRAGON FRUIT | PAPAYA

CHOCOLATE | VANILLA | MATCHA

## MINERAL WATER

### NATURAL

50		EQUIL 380ml
45	50	BALIAN 330ml/750ml
65		ACQUAPANNA 500ml

### SPARKLING

50		EQUIL 380ml
45	50	BALIAN 330ml/750ml
65		SAN PELLEGRINO 500ml

### SOFTDRINKS

45		COCA-COLA, DIET COKE, COKE ZERO,
45		GINGER ALE, SPRITE, SODA WATE ,
45		TONIC, POKKA GREEN TEA, RED BULL

## TEA

Tanah Liat is proudly using the BREW ME TEA a premium local tea brand, each brew will provide fresh, smooth and rich flavor's

50	<b>HOT</b>
	EARL GREY   ENGLISH BREAKFAST   CHAMOMILE   SENCHA ORGANIC BALINESE OOLONG   JASMINE   ORIENTAL GREEN TEA
55	<b>ICED</b>
	REGULAR   LYCHEE   MANGO   ROSELLA   PEACH

## COFFEE

### HOT

45	ESPRESSO
50	AMERICANO   CAPPUCCINO   LATTE   FLAT WHITE   PICCOLO

### ICED

50	AMERICANO   CAPPUCCINO   LATTE
55	HAZELNUT   FRAPPUCCINO   ICED CARAMEL MOCHA LATTE
55	PEANUT BUTTER ICED LATTE   SMORES ICED COFFEE