



Citakara Sari estate

Breakfast Menu

American

fresh fruit, egg any style, toast w jam

Hot Oatmeal

w bananas, raisins, honey

Omelet

choice of veggies

Pancakes

served w honey/jam

Granola & Yogurt

Side dishes

Bacon, or sausage

Indonesian Specialties

Nasi Goreng

Fried rice and egg with choice of seafood, chicken or veggies. Balinese sauce.

Mie Goreng

Fried noodles and egg with choice of seafood, chicken or veggies. Balinese sauce.

Beverages

Tea

(green or black)

Coffee Bali (local)

Fresh fruit juice of the day

Fruit juice(from concentrate)

apple, mango, pineapple, orange

Coconut water



Citakara Sari estate

Dinner Menu

Dinner meals are served “family style”, or “buffet style”, all members of the dining party will get the same dishes.

The meals (dinner sets) must be ordered in advance as all our ingredients are fresh and require delivery time. Please let our staff know if you have allergies or special dietary requirements. To make a dinner set, please choose **one** Appetiser or Soup, or Salad, **two** main dishes, **two** side dishes and **one** dessert.

Appetizers

Green Papaya Salad with star fruit

Spring roll Vegetable or chicken

Fritters Potato or corn(in season)

Bruschetta

Soup

Tomato

Pumpkin

Corn in season

Fish ball

Soto ayam Balinese chicken noodle soup with egg and spices

Salad

Mixed Green veggies

Spinach w tomato and tofu

Choice of dressings:

Italian, Citakara Sari Herb dressing

Main Courses

Meat

Beef Kalas beef cooked in coconut milk w East Balinese spices

Beef Steak pan fried in garlic sauce

Beef, chicken or pork skewers

Bite size meat pieces marinated in Balinese marinade overnight, grilled on skewers

Chicken curry Chicken simmered in Balinese curry
Chicken Cita Chicken sauteed in lemon sauce
Green curry with pork and eggplant
Pan-Fried Pork chops garlic, paprika, salt, pepper
Chicken or Beef Rendang coconut milk, shallots, garlic, nutmeg, chili, lemongrass,
palm sugar

Seafood

Shrimp kebabs grilled skewers mildly spiced
Stir- Fried shrimp
Pepes ground fish steamed in banana leaf
Pan -Fried fish with lemon butter
Grilled file of fish
Satay Ikan Lilit (spicy ground fish with spices and ground coconut grilled on skewers)
The mixture is twisted around a wooden skewer or lemongrass stalk, and grilled. Specialty
of Karangasem Regency, Bali.

Vegetarian

Vegetable curry
Tofu curry
Gado-Gado steamed w peanut sauce on a side()
Cap Cay stir fried veggies in Balinese sauce
Stir-Fried tofu with mixed vegetables
Tempeh Sate
Fried tempeh with peanuts
Tempeh is a traditional Indonesian soy product made by a natural culturing and
controlled fermentation process that binds soybeans

Side dishes

Potatoes
(boiled, mashed, french fries)
Rice white, brown
Corn boiled (in season)
Citakara Vegetables
sauteed in butter with a hint of spices
all dinners are served with Sambal on a side (Balinese spice paste)

Indonesian Specialties

Nasi Goreng
Fried rice and egg with choice of seafood, chicken or veggies. Balinese souce.
Mie Goreng

Fried noodles and egg with choice of seafood, chicken or veggies. Balinese souce.

Dessert

Ice cream

Fried banana

fruit salad

Dinner is served “family style”, ordered in advance. All our ingredients are fresh and require delivery time. “Family” order-

one soup/salad

one appetizer

two main courses, two sides

one dessert

Sample of the dinner set

Tomato soup

Beef Kalas

CapCay

with white rice and mashed potato

Fried Banana

Special order

Indonesian Specialties

Karangasem Megibung

Megibung demonstrates togetherness in Balinese life, sharing the food from one big plate or stand(*dulang*) The tradition that originated in the *Karangasem* regency (former kingdom). Consists of many Balinese dishes, great opportunity to sample them.



Dinner Prices (*subject to change without notice*): (Family style, buffet set)
Adults' 200.000IDR per person (extra surcharge for beef and shrimp dishes - 35.000 IDR
per person)

Children under 10 years of age 100.000IDR

Children under 4 years of age eat for free

Same meals can be prepared for lunch (smaller portions), price 156.000 IDR

Barbecue (dinner size portions only) 250.000 IDR per person

Megibung (dinner size portions only) Adults 250.000IDR per person

Megibung Children under 10 years of age 125,000IDR per person

Lunch Specials (a la carte)

French Fries 30.000 IDR

Spring Rolls (2)30.000 IDR

Rosted Hot peanuts 20.000 IDR

Soto Ayam soup 40.000 IDR

Tossed Salad 35.000 IDR

Sandwich/Jaffle 40.000 IDR



Citakara Sari estate

Special Menu (events and weddings)

Appetizers

Please select one appetizer from the following:

Green Papaya Salad with star fruit

Lumpia (vegetarian spring rolls—deep fried)

Ote-ote Goreng—traditional dish from Sumatra--(spiced carrots, beans, cabbage, potatoes, celery, and leeks fried in a sweet sauce)

Calamari salad

Hot and Sour Fish Soup (ground fish spiced with ginger, lemon grass, chili and lime is rolled into tasty balls and cooked in a delicious lemony broth)

Mixed Green Salad

Prawn Salad with Namjim Sauce

Main dishes

Please select one main dish from the following:

Grilled Tiger Prawns

Large Indian Ocean cooked in a spicy sambal made of sautéed onions, green pepper, and red chili peppers topped with *Bumbu Bali* spice paste and coconut milk. A touch of palm sugar and chopped kaffir lime leaves.

Fish Basa Gede

Mahi-Mahi, snapper, or tuna (depending on the season.) Fresh fish is covered with *basa gede* (Balinese spices) and seared in a hot pan. A “raw” sambal composed of chopped shallots, lemongrass, chili peppers, and ginger all doused in lime juice tops the fish

Grilled Fillet of Fish

Mahi-Mahi, snapper, or tuna (depending on the season), sprinkled with Balinese oil infused with local spices and grilled.

Beef or Pork Satay

Satay, or traditional Indonesian meat kebabs. The minced or cubed meat is spiced, twisted around a wooden skewer or lemongrass stalk, and grilled on an open charcoal grill.

Satay Ikan Lilit

Spicy ground fish grilled on skewers. *Satay Lilit*, is a uniquely Balinese dish, of minced or ground fish blended with *Bumbu Bali* and other spices. The mixture is twisted around a wooden skewer or lemongrass stalk, and grilled. Specialty of Karangasem Regency, Bali.

Opor Ayam (Chicken Curry)

Chicken, carrots, and potatoes in a spicy curry sauce simmered in coconut milk.

Fish Bumbu Bali

Translated as “fish in Balinese sauce”, this dish consists of chunks of fish cooked in coconut milk and *Bumbu Bali* spice paste. Rich and spicy.

Pepes Ikan

(fish covered in Balinese spice, wrapped in a banana leaf and grilled) a Karangasem Regency specialty.

Jukut Ares Dengan Tulang Iga

(sliced young banana tree stalks steamed in coconut milk with pork ribs and Balinese spices.)

Fried Calamari

Marinated in hot chili sauce

Sayur Urab (Mixed Vegetables)

A delicious and healthy dish of mixed vegetables combined with grated coconut and a lovely, crunchy sambal of crispy golden-fried shallots, galangal, chili peppers, garlic, and roasted peanuts.

Curried Tofu

Firm cubes of tofu and vegetables are slowly cooked in a spicy curry sauce simmered in coconut milk.

Gado Gado

A platter of fresh steamed vegetables and tofu topped with a creamy peanut sauce.

Cap Cay

Chinese-style Indonesian stew made with mixed vegetables.

Tempe (Tempeh) Manis

Boiled soybeans pressed and fermented. In *tempe manis*, the tempeh is cut into small pieces and fried until crispy. It's then tossed in a sweet palm sugar sauce turned with fried garlic and chili peppers. A Karangasem Regency specialty.

Special order (surcharge)

Babi Guling

(spit-roasted suckling pig.) The pig is stuffed with a spicy concoction typically involving turmeric, coriander seeds lemongrass, black pepper and garlic and slowly roasted until tender perfection. Minimum 15 portions required.

Ayam or Bebek Betutu

(whole chicken or duck slowly roasted in a banana leaf with traditional Balinese seasoning.) Stuffed with spices the bird is roasted until it the meat falls off the bone. Minimum five portions required.

Boiled Lobster

served with creamy butter sauce on a side.

Grilled Lobster

served with creamy butter sauce.

Side dishes

Please select one from the following:

Nasi Kuning

Rice with Balinese spices that makes the rice yellow in color

Nasi Putih

Plain white rice

Potato

grilled over coconut husks

Boiled potatoes

French fries

Potato wedges with butter sauce

Please select one from the following list of vegetables:

Sayur Kangkung

Water spinach sautéed with Balinese spices

Kalas Kacang Panjang

Green long beans in a special Balinese sauce

Sayur Urab

Mixed green beans and bean sprouts cooked in a spicy coconut sauce

Dessert

Please select one of the following:

Ice cream with local seasonal fruit.

Fresh sliced seasonal fruit

Fried Bananas topped with Vanilla Ice Cream

drizzled with palm sugar

Triple Balinese Cake

Three traditional Balinese “cakes” topped with grated coconut and palm sugar

Balinese freshly made condiments accompany all of our dishes

Sambal Matah (fresh raw spices marinated in lime); Sambal Terasi (fresh spices fried with shrimp paste); Sambal Tomat (fresh spices cooked in a tomato puree)

Set Menu Ideas

Set 1 (The Whole Hog option)

1. **Ote-ote Goreng**—traditional dish from Sumatra--(spiced carrots, beans, cabbage, potatoes, celery, and leeks fried in a sweet sauce)
2. **Babi Guling (spit-roasted suckling pig.)** The pig is stuffed with a spicy concoction typically involving turmeric, coriander seeds lemongrass, black pepper and garlic and slowly roasted until tender perfection. Minimum 15 portions required.
 3. **Potatoes** grilled over coconut husks
 4. **Kalas Kacang Panjang** (green long beans in a special Balinese sauce)
 5. **Fresh sliced seasonal fruit**

Set 2 (Savory Satay option)

1. **Chicken satay** with peanut sauce
2. **Satay Ikan Lilit** (spicy ground fish grilled on skewers) specialty of Karangasem
3. **Nasi Kuning** (rice with Balinese spices)
4. **Sayur Kangkung** (Balinese water spinach sautéed with Balinese spices)
5. **Ice cream with local seasonal fruit**

Set 3 (Fantastic Fresh Fish option)

1. **Prawn Salad with Namjim Sauce**
2. **Mahi-Mahi, snapper, or tuna (seasonal) sprinkled with Balinese oil infused with local spices and grilled.**
 3. **Nasi putih** (plain white rice)
4. **Sayur Urab** (mixed green beans and bean sprouts cooked in a spicy coconut sauce)
5. **Fresh sliced seasonal fruit**

Set 4 (Vegetarian option)

1. **Lumpia** (vegetarian spring rolls—deep fried)
 2. **Curried Tofu**
 3. **Nasi putih** (plain white rice)
4. **Kalas Kacang Panjang** (green long beans in a special Balinese sauce)
5. **Bubur Sumsum** (sweet rice pudding)

Set 5 (Karangasem Specialties option)

1. **Hot and Sour Fish Soup** (ground fish spiced with ginger, lemon grass, chili and lime is rolled into tasty balls and cooked in a delicious lemony broth)
2. **Pepes Ikan (fish covered in Balinese spice, wrapped in a banana leaf and grilled)** a Karangasem Regency specialty. Not to be missed.
 3. **Potato wedges with butter sauce**
4. **Sayur Urab (mixed green beans and bean sprouts cooked in a spicy coconut sauce)**
5. **Fried Bananas topped with Vanilla Ice Cream drizzled with palm sugar**

Set 6 (Chicken Delight)

1. **Pumpkin Soup**
2. **Prawn Salad with Namjim sauce**

3. **Pan Fried Chicken breast (cooked in Red wine sauce,** served with baby potatoes, baby beans).
4. **Fried Bananas (Pisang Goreng)with Vanila ice cream drizzled with palm sugar**

Set 7 (Sea Food option)

1. **Hot sour Fish Soup** (Fish soup with ginger, lemon grass, chily and lime)
2. **Tuna Salad with Herbs and spicy dressing**
3. **King Tiger Grilled Prawn**
(Marinated in Ginger Butter sauce, served with sauted Vegetables and Plain Rice)
4. **Triple Balinese Cake**
5. (3 kinds of balinese cakes drizzled with grated coconut and Palm sugar)

Set 8 (Bali's Favorites)

1. **Jukut Ares pork ribs**
(Pork spare ribs with banana tree stems cooked in balinese bumbu & coconut milk)
2. **Soto Ayam** (Indonesian chicken soup)
3. **Nasi Campur (Combination dish)**
(Plain Rice come with urab (mixed vegetables), chicken and pork Satay, Chicken curry, Pergedel jagung (corn fritters) and sweet and spicy tempeh (tempeh manis)
4. **Pisang Rai**
(stem of banana tree with grated coconut and palm Sugar)

Prices per set (dishes served individually) (subject to change without notice): 500000IDR per person, special order dishes surcharge-100000 IDR per person.

Most common Balinese ingredients

Fragrant Roots: shallots, garlic, greater galangal (ginger family root), lesser galangal (more pepper, almost radish-like taste), turmeric, ginger.

Chili peppers: Tiny green and red Balinese chili peppers mostly used in cooking. Larger red peppers that many consider hot, the Balinese consider "sweet."

Palm sugar: Balinese have a sweet tooth and enjoy combining spicy with sweet by using raw palm sugar, which tastes like molasses with smoky notes.

Fish Paste: Balinese appreciate the role of fermented fish in their cuisine. Fish paste is absolutely crucial and delightful when used in cooking.