

SIGNATURE DISHES

at U Paasha Seminyak

Available at Alocve and Rooftop Bar & Restaurant 12:00 pm to 10:00 pm



PAASHA SEMINYAK
BALI

Slow-cooked Australian lamb shank in traditional spices of Madura, spicy sweet curry in coconut milk.

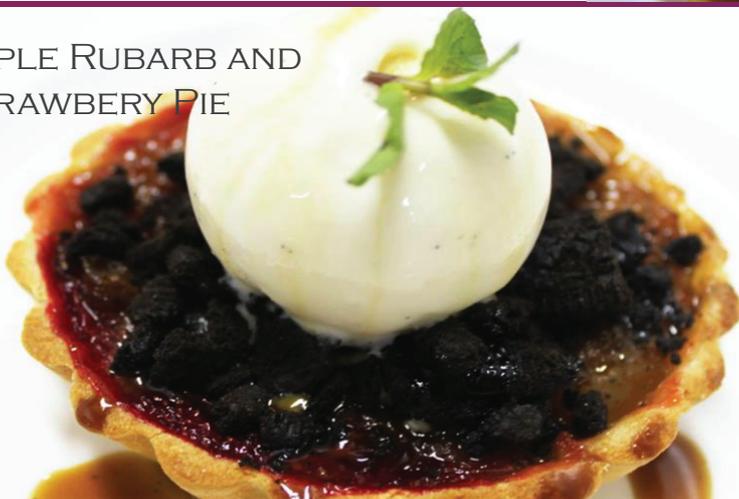
A favorite dish from a small island of Madura (north-side of East Java), the dish has a distinct balanced flavor and aroma. Chef Taskara replaces the local lamb to a higher quality, and apply modern sous-vide technique to enhance the with flavour and tendernes of the lamb shank and the richness of bone marrow that give more nutrition of this food.

Price : IDR. 175,000++



GULAI DOMBA
LAMB SHANK CURRY

APPLE RUBARB AND STRAWBERRY PIE



Served with crumbed oreo, vanilla ice cream, palm sugar & butter sauce.

A favorite dish of Chef Taskara, the pie has a perfect blend in taste (sweet with tinges of sour), texture (crust and silky ice cream) and flavor (palm sugar, rhubarb and oreo) . This is a winning item to conclude a good meal - goes well with tea or espresso or piccolo.

Price : IDR. 65,000++

Indonesian typical cuisine consists of Balinese Lawar Kacang (long beans), Tuna Sambal Matah (Tuna in Raw Chili Salsa), Perkedel Jagung (Corn Fritter Cake), Gado - Gado (Crunchy Vegetables in Peanut Sauce), Soto Ayam (Turmeric-Scented Chicken Broth), Sate Lilit (Minced Fish Sate), Sambal Udang (Chili Prawn), Fish Curry, Beef Rendang, Ayam Betutu (Roast Chicken in Balinese Herbs), Crackers and 4 kinds of Sambal.

Price : IDR. 280,000++



RIJSTTAFEL

COCONUT BREEZE



Tanqueray gin, coco water, fresh ginger, fresh lemon juice & honey syrup.

Inspired with the freshness of coconuts on the island, Eris created the cocktail that is a real winning in our Rooftop Pool.

Price : IDR. 125,000++