

# SPECIAL EVENTS

## Laneway Cooking Class / IDR 400K<sup>++</sup>per person

Enhance your Bali getaway to its fullest by immersing yourself in the exquisite world of Balinese cuisine at The Laneway Restaurant. Cooking class is conducted by Peppers Seminyak chef. Booking must be made one day in advance. Minimum 2 person.

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## Ladies Night – Every Tuesday

Join us every Tuesday from 6 - 9pm at the Laneway Bar. Indulge in a delightful atmosphere and enjoy 50% off on our entire beverage menu, exclusively for ladies for all drinks by the glass.

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## Laneway BBQ – Every Wednesday / IDR 350K<sup>++</sup>per person

Fire up your night with a delicious grill evening. Indulge in a selection of various meats and seafood complemented by appetizers, sides, and much more. Enjoy also live acoustic performance.

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## Indonesian Rijsttafel Night - Every Thursday / IDR 450K<sup>++</sup>per platter

Dive into the rich tapestry of authentic flavors with our exclusive "Balinese Night" at the Laneway Restaurant.

Food platter for up to 3 people. Dishes include yellow rice, long beans, beef rendang, pork ribs, sate babi, pesan pindang, chicken curry, betutu ayam. **Also available any day if ordered 24 hours in advance.**

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## Friday Family Movie Night

A movie by the pool is a perfect setting for a memorable evening with friends and family. Grab your food & drinks, help yourself to a serving of complimentary popcorn and settle into your seat, and let the movie magic begin. Movie starts at 6pm.

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## Wine Saturdays

All day Saturday, enjoy 30% off on all wines by the bottle. For every bottle of wine ordered, just add IDR 200,000<sup>++</sup> and get a charcuterie board with a selection of premium cold cuts and cheeses.

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## Lazy Sundays










Escape the hustle and bustle of everyday life and indulge into the ultimate experience of relaxation with our Lazy Sundays extended Happy hour. Buy one, get one free on cocktails from 1pm until 6pm.

 - Vegetarian  - Gluten Free  - Pork  - Spicy



Allow us to fulfil your needs - please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

*All prices in thousands of rupiah and are subject to service charge and Government tax at 21%*




## STARTERS

|   |   |    |
|---|---|----|
| <b>Fried pork belly</b>   |    | 95 |
| tamarillo sauce, poached tamarillo, chili, coriander, crispy shallot, lime  |   |    |
| <b>House flat bread</b>   |    | 75 |
| garlic and coriander flat bread, romesco sauce  |   |    |
| <b>Deep fried arancini</b>  |   | 85 |
| served with bolognaise and grated parmesan  |   |    |
| <b>Eggplant caprice</b>   |   | 95 |
| grilled eggplant, eggplant mousse, bocconcini, Grana Padano, tomato, fresh Italian basil, pesto, balsamic reduction |   |    |
| <b>Turkish bread</b>  |    | 75 |
| served with hummus and mix grilled vegetable salad  |   |    |
| <b>Classic Caesar salad</b>   |   | 85 |
| romaine lettuce, garlic crouton, grilled bacon, Caesar dressing, parmesan cheese                                    |   |    |
| Add Chicken   |   | 30 |
| Add Prawn   |   | 40 |
| <b>Apple and rocket salad</b>   |   | 90 |
| blue cheese, green apple, radish, pine nut, raisin, apple vinaigrette   |   |    |
| <b>Potato &amp; vegetable samosa</b>  |    | 70 |
| served with tamarin chutney   |   |    |
| <b>Mixed vegetable tempura</b>  |    | 75 |
| onion rings, broccoli, carrot, zucchini served with furikake mayo & tamarin chutney                                 |   |    |






## FROM THE LAND

|   |   |     |
|---|---|-----|
| <b>Hoisin BBQ glazed pork chop</b>  |  | 160 |
| served with Asian crunchy slaw and stir-fried potato.   |   |     |
| <b>Chicken parmigiana</b>   |   | 140 |
| crunchy pan-fried chicken with linguine topped with blistered tomato cherry, shaved parmesan  |   |     |
| <b>Black angus sirloin steak</b>  |  | 310 |
| café de Paris, garlic potato puree, sautéed wild mushroom                                     |   |     |
| <b>Crispy duck</b>  |   | 150 |
| tamarind and yellow bean sauce, grilled pineapple, broccoli, leek, coriander served with rice |   |     |
| <b>Moroccan lamb cutlet</b>   |   | 260 |
| herb-potato patty, tomato and eggplant caponata and coriander pesto                           |   |     |
| <b>Butter chicken</b>   |   | 120 |
| classic chicken curry in an Indian-spiced tomato gravy served with naan bread or steamed rice |   |     |



## FROM THE SEA

|  |   |     |
|--|---|-----|
| <b>Indonesian seafood laksa</b>  |   | 155 |
| assorted seafood, egg noodle, bean sprout in rich laksa broth                      |   |     |
| <b>Spiced prawn aglio o'lio</b>  |  | 150 |
| grilled prawn, tomato cherry, wilted wild rucola, parsley, garlic, chili, parmesan |   |     |
| <b>Pan fried barramundi</b>  |  | 160 |
| warm potatoes, mustard and tarragon cream sauce, fennel, and apple salad           |   |     |
| <b>Special fish of the day</b>   |  | 135 |
| served with Asian stir-fried vegetable and steamed rice                            |   |     |

## FROM THE GARDEN

|  |   |     |
|--|---|-----|
| <b>Pad Thai</b>  |    | 85  |
| tofu, shallot, crushed peanuts, beansprouts, cucumber, spring onion                                    |   |     |
| Add Chicken  |   | 30  |
| Add Prawn  |   | 40  |
| <b>Wild mushroom risotto</b>   |    | 130 |
| creamy mushroom risotto, shaved Grana Padano, Italian basil and parsley, topped with crispy mushrooms  |   |     |
| <b>Spagetti arabiatta</b>  |    | 85  |
| with assorted vegetables, tomato sauce, parmesan   |   |     |
| <b>Vegetarian tagine</b>   |   | 95  |
| mixed vegetable, halloumi cheese and chickpea stew in Moroccan-spiced broth, served with grilled bread |   |     |

## BALINESE SIGNATURE DISHES

|  |   |     |
|--|---|-----|
| <b>Tipat kuah betutu ayam</b>  |    | 160 |
| slow cooked Balinese-style marinated chicken, boiled rice cake, served with tossed long bean and beansprout salad, crispy crackling, spiced egg, fried peanut, and sambal matah. |   |     |
| <b>Sate babi bumbu Bali</b>  |   | 145 |
| traditional sweet and spicy pork satay, marinated with Balinese spices, herbs, chili and palm sugar served with chili and salt crushed sambal and rice cake                      |   |     |

## DESSERT

|   |  |    |
|---|--|----|
| <b>Caramel cake</b>   |  | 65 |
| Indonesian chewy caramel cake with vanilla gelato and caramel shard |  |    |
| <b>Chocolate fondant</b>  |  | 65 |
| served with vanilla ice cream and fresh Bedugul strawberries        |  |    |
| <b>Lemon meringue tart</b>  |  | 65 |
| strawberry coulis, lemon sorbet                                     |  |    |

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