









IDR 1,500k nett per couple \*advanced booking is required

Jalan Laksmana 77 Seminyak. Bali - Indonesia Telp. +62 361 8465 977 Fax. +62 361 8465 988 restaurant@upaashaseminyak.com







## SIGNATURE DISHES

at U Paasha Seminyak • Available at Alocve and Rooftop Bar & Restaurant 12:00 p.m. to 10:00 p.m.



Lumpia Semarang Springroll with prawns, bamboo shoots, chicken and palm sugar sauce IDR 75k ++







Iga Babi Bakar Braised pork ribs in homemade bbg sauce than grilled IDR 135k ++







A Balinese native of royal descent, growing up in Sanur found Maguna standing by his father's side at the age of 11 watching him prepare classic Balinese cuisine in the family kitchen. Observing his father's skills at close quarters gave him the desire and inspiration to follow in his footsteps and learn more about local cuisine before branching out to study other Indonesian and Western food preparation methods and dishes. Since becoming Executive Chef at U Paasha Seminyak his winning ability to inspire his team to create the most enticing and intoxicating dishes had delighted guests from around the world. Chef Maguna cordially invites you to sample some of his delicious fare.



## **COMBO LUNCH**

Include Beer / Soft drink / Mocktail IDR 150k ++

Daily | Noon - 4 p.m. | Rooftop Bar & Restaurant



Fish ala Plancha Market fish marinate with fresh oregano, lemon, garlic and olive oil



Panini Create your own panini with selections of bread and filling with homemade spread



14 pcs of mixed sate; lamb, chicken, beef, pork, fish, prawn



Nasi Goreng Indonesian fried rice with sate, fried chicken and egg

