SPECIAL EVENTS

Laneway Cooking Class / IDR 400K++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
advance. Minimum 2 person.
Laneway Cocktail Class

Elevate your Bali experience with a journey into the art of mixology at The Laneway Restaurant. Join our Peppers Seminyak expert bartender for an engaging cocktail class, where you'll learn to craft signature cocktails. Booking is required at least one day in advance. Minimum 2 participants

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.

Laneway BBQ - Every Wednesday / IDR 350K++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.

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.

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++ and get a charcuterie board with a selection of premium cold cuts and cheeses.

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

Fried pork belly tamarillo sauce, poached tamarillo, chili, coriander, crispy shallot, lin	ine	110
House flat bread garlic and coriander flat bread, romesco sauce	V	85
Deep fried arancini served with bolognaise and grated parmesan		85
Eggplant caprice grilled eggplant, eggplant mousse, bocconcini, Grana Padano, tom Italian basil, pesto, balsamic reduction	GF nato, fresh	95
Turkish bread served with hummus and mix grilled vegetable salad	(V)	75
Classic Caesar salad romaine lettuce, garlic crouton, grilled bacon, Caesar dressing, part cheese	mesan	85
Add Chicken Add Prawn		30 40
Apple and rocket salad blue cheese, green apple, radish, pine nut, raisin, apple vinaigrette	() GF	90
Potato & vegetable samosa served with tamarind chutney	v	70
Mixed vegetable tempura onion rings, broccoli, carrot, zucchini served with furikake mayo & t chutney	v amarind	75

FROM THE LAND

Hoisin BBQ glazed pork chop served with Asian crunchy slaw and stir-fried potato.		160
Chicken parmigiana crunchy pan-fried chicken with linguine topped with blistered tomate shaved parmesan	o cherr	140 y,
Black angus sirloin steak café de Paris, garlic potato puree, sautéed wild mushroom	(GF)	400
Crispy duck tamarind and yellow bean sauce, grilled pineapple, broccoli, leek, co served with rice	oriande	150 r
Moroccan lamb cutlet herb-potato patty, tomato and eggplant caponata and coriander pes	ito	350

Butter chicken

130

classic chicken curry in an Indian-spiced tomato gravy served with naan bread or steamed rice

FROM THE SEA

. . . .

l pork belly lo sauce, poached tamarillo, chili, coriander, crispy shallot, lim		10	assorted seafood, egg noodle, bean sprout in rich laksa broth		155
se flat bread and coriander flat bread, romesco sauce	v 8	35	Spiced prawn aglio o'lio grilled prawn, tomato cherry, wilted wild rucola, parsley, garlic, chili, p	ø armes	150 an
o fried arancini with bolognaise and grated parmesan	8	35	Pan fried barramundi warm potatoes, mustard and tarragon cream sauce, fennel, and appl	GF e salad	160
plant caprice eggplant, eggplant mousse, bocconcini, Grana Padano, toma basil, pesto, balsamic reduction		95	Special fish of the day served with Asian stir-fried vegetable and steamed rice	کو	135
ish bread with hummus and mix grilled vegetable salad	v 7	75	FROM THE GARDEN		
sic Caesar salad e lettuce, garlic crouton, grilled bacon, Caesar dressing, parm		35	Pad Thai tofu, shallot, crushed peanuts, beansprouts, cucumber, spring onion	v	85
Chicken Prawn		30 40	Add Chicken Add Prawn		30 40
e and rocket salad neese, green apple, radish, pine nut, raisin, apple vinaigrette	GF C	90	Wild mushroom risotto creamy mushroom risotto, shaved Grana Padano, Italian basil and pa	v arsley,	130
to & vegetable samosa	v	70	topped with crispy muhsroom		
with tamarind chutney			Spagetti arabiatta with assorted vegetables, tomato sauce, parmesan	V	85
d vegetable tempura		75	marabbarbarbarbarbarbarbarbarbarbarbarbar		
ings, broccoli, carrot, zucchini served with furikake mayo & ta y	тыт		Vegetarian tagine mixed vegetable, halloumi cheese and chickpea stew in Moroccan-sporth, served with grilled bread	v piced	95

BALINESE SIGNATURE DISHES

Tipat kuah betutu ayam

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.

Sate babi bumbu Bali

y ≅ 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

J 160

DESSERT

Caramel cake Indonesian chewy caramel cake with vanilla gelato and caramel shard	65
Chocolate fondant served with vanilla ice cream and fresh Bedugul strawberries	65
Lemon meringue tart	65







