

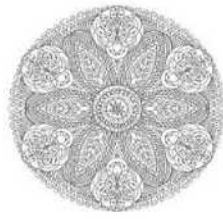
jendela di bali



www.jendeladibali.com

Jendela di Bali Menu





Welcome to Our Kitchen



Ibu Dayu Made



Our kitchen is headed by **Dayu Made** who lives in Penyembahan – the village where Jondela di Bali is located. Dayu Made is known in the district for her cooking and is often asked to cook at weddings and other big events. Dayu Made is Balinese ('Dayu' signifies a woman of the highest Balinese caste) and has also lived in Sulawesi and Java, so her food is a blend of Balinese and Javanese.

Dayu Made comes from a long tradition of great cooks – her Mum is a sensational village cook and has inspired several of the dishes in our menu. Dayu Made is assisted by **Dayu Suci** (also from our village Penyembahan) and **Ibu Komang** (who is from the village to the north of the villa, called Papadan).

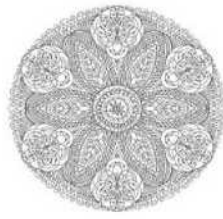
Dayu Made and her team shop daily and buy our ingredients fresh from the Gianyar and Petak traditional markets and Hardies supermarket in Gianyar. We don't always have access to all the western foods you know back home, but if there is something we cannot obtain you would like, you can try to buy it yourself at the Delta or Bintang supermarkets in Ubud (your driver will know the locations) and we'll do our best to incorporate it into our dishes for you with your guidance. There is a wine shop and Delta Supermarket in Ubud which you can visit that have a reasonable liquor section.

We buy seasonal foods, so forgive us if we can't obtain something out of season. We go to the supermarket by motorbike, so space is limited and balancing all we buy can be a challenge!

We also know that most of our guests do not like hot or spicy foods, so our menu reflects this. Of course, if you do like spicy let us know and we'll happily spice it up for you!

By the way, to keep our kitchen well ordered, healthy and happy we prefer to do all the cooking. If you have special needs just share them with us and we'll be delighted to learn and adapt to make sure you are happy.

You are on holiday – let us spoil you with our simple but heartfelt food.



About Our 'Warung'

'Warung' is the Indonesian name for a simple, local establishment, often at the front of a family home, that serves fresh traditional foods. Our food is simple, fresh and from the heart. We'll enjoy sharing some of our favourites from Bali, Indonesia and beyond with you.



Please order a day in advance. Please order the next day's meals the night before, so that we can shop for the fresh produce required.

Special needs? Please let us know if there is anything you cannot eat or prefer not to eat.

We're Not Chilli or Spicy - All our dishes come with delicate flavours. However, if you like it with chilli or spicier we can certainly cater to your desire – just let us know!

Where and when to dine? We normally serve meals by the pool in nice weather or in the Bale Bengong if cool or wet. However, we can also serve your meal in your Bale if you would like.... just let us know. Do allow us time to prepare our fresh food slowly.... relax and enjoy whilst we prepare your meal with love.

Prices. Breakfast and tea, coffee and bottled water are included in your tariff. Prices for other meals reflect the cost of food and transport and are in Rupiah per serve unless stated otherwise. You might be able to buy drinks or dishes cheaper but understand we must travel to buy and can only keep small quantities, so we don't have the volume of a restaurant. Prices already include government tax/service.

We shop locally. Our shopping is done locally and in Gianyar for convenience and to support local shops and markets. The selection is limited to local produce and products. For western treats, special foods and alcohol, you can buy these yourself at the Delta and Bintang supermarkets in Ubud and your driver will be able to take you there

And just a little cultural note...

Balinese culture values above all else gentleness and politeness....if you want or need something different, telling us in a quiet voice and with a smile is really valued by us. Depending on when you stay, your visit might coincide by one of the many ceremonies on Bali. Often these happen very late at night making our days long. Forgive us if we forget or do something you might prefer done differently....it's probably just that we don't understand (and we love to learn!) or we were focussed on religious commitments and a little sleep-deprived! A gentle nudge sets us on the path to pleasing you.

“Share your needs with us gently so we can make you happy!”

Breakfast

Breakfast is included in the tariff. Start with fresh tropical fruits and then choose a cooked option to follow. Please let us know your choice the evening before and the time you would like breakfast served.

To Start: Fresh tropical fruits

And then choose from:



Toast: Served with jam or peanut butter

Cereal: The selection may change, so ask us if we have corn flakes, coco pops etc

Fresh Eggs: How do you like them? Fried, sunny-side-up or 'over easy', scrambled or boiled (served in our unique egg cups). Served with toast.

Jendela de Bali Two Egg Omelette: With onion, tomato and other seasonal goodies. Served with toast.

Fat Trucker: Hungry? Two eggs cooked any way you like, bacon, sausage and tomato. Other goodies might include mushroom, avocado or fried potato depending on what is available! Served with toast.

Dayu Made's Famous Coconut Pancake: Unlike any pancake you have had before!

Traditional Pancake: Choose from banana, pineapple or lime and palm sugar

Waffle: A heart-warming waffle served with warmed banana and palm sugar (you can even have ice cream as well, if you wish – please ask!)

French Toast: Two slices of plump, eggy toast with cinnamon and palm sugar



Breakfast



Bubur Injin: Start your day the traditional Balinese way with this rice pudding

Nasi (rice) or Mei (noodle) Goreng: Many Indonesians enjoy fried rice or noodles for breakfast

Pisang Goreng: Fried battered bananas served with coconut and palm sugar



Drinks : See the drinks menu on the last page for choices. Tea and coffee and a bottled orange juice are included. Fresh juices and other drinks are available at an additional cost.



About Our Light and Main Meals

Prices are in Rupiah ,000s and include government tax and service.

Our meals are suitable for lunch or dinner and are served with rice, where applicable. We recommend you **pair your main meal choice** (either meat or vegetarian-based) with a **vegetable dish** for a larger meal - but if you are hungry you might order two vegetable dishes! We normally serve Bali white rice but can arrange for red or black rice with notice (a small additional charge of Rp. 10,000 applies because red and black rice is a little more expensive).



Light Meals or Light Lunch

Soto Ayam

Hearty and warming chicken soup, with chicken and boiled egg and a side of rice. This is a meal in itself in Indonesia. **Rp45**



Bakso

Yummy balls of chicken with noodles and vegetables served with a squeeze of lime and kecap manis (a delicious thick sweet soya sauce) and a side of rice. **Rp45**

Nasi Goreng or Mie Goreng: Rice or noodle stir fry, arguably the national dish of Indonesia. We serve with a fried egg on top. **Rp50**



Appetisers

Tofu Balls

These delicious balls of goodness are the perfect little start to a special dinner. We use Panko (Japanese breadcrumbs) to give them extra crunch, whilst the tofu inside is soft and comforting, flavoured with ginger and other goodies. **Rp40**



Lumpia

The Indonesian version of the spring roll, filled with fresh seasonal vegetables and deep fried crunchy and golden. Served with sweet chilli or soy sauce. **Rp40**



Meat-Based Main Meals

All mains are served with rice We recommend you add a **Vegetable dish** to your main meal choice

Sate: Chicken, pork, tuna fish or tofu (please chose one; mixed not available), served with peanut or Balinese sambal sauce. Alternatively, try the Balinese ceremonial Sate Lalit (spicy minced fish). **Rp65**



Special Nasi Goreng or Mei Goreng: Rice or noodle stir fry, arguably the national dish of Indonesia. We serve with a fried egg on top, two chicken sate and traditional krupuk. **Rp65**



Ikan Pepes: Balinese style fish steamed and served in banana leaf from our garden. **Rp65**

Ayam Pepes: Balinese style chicken steamed and served in banana leaf from our garden. **Rp65**

Ikan Asin Goreng: Preserved, salty fish deep fried and served with a tomato sauce. Very distinctive. **Rp60**

Ikan Kemangi: Whole Suring fish (small) with fresh daun Kemangi (Lemon Basil leaf) and Balinese flavours. Can also be served with Tuna fillet if preferred. **Rp65**

Kare Ayam: Delicious simple chicken curry which Dayu Made makes with coconut milk made herself from fresh coconut from her garden. **Rp60**



Ayam Tuturuga: Dayu Made had this often as a child growing up in South Sulawesi. A delicious dish with lemon grass, coconut milk and mysterious flavours that will have you asking for the recipe! **Rp70**



Meat-Based Main Meals

All mains are served with rice We recommend you add a **Vegetable dish** to your main meal choice



Ayam Basa Bali: Discover the essence of Balinese flavours with this dish. Tumeric, galangal, kencur (lesser galangal), ginger, lemongrass, onion and garlic create the signature Bali 'rasa' (flavour). **Rp65**

Ayam with Young Papaya: Dayu Made's Mum inspired this village-style chicken dish when she sent some up to the villa one day. Fresh young papaya might come from her garden for your dish! **Rp55**

Ayam Jahe (Ginger Chicken): Dayu Made saw this dish on MasterChef Indonesia and loved it, so she makes this simple, flavoursome dish for guests. **Rp70**

Whole Roast BBQ Chicken: We butterfly and roast a whole chicken on the BBQ. Choose between our 'Bumbu Bali' traditional flavour or for a western favourite we can roast with olive oil and lime juice. Or, do half-in-half of these two flavours...ideal for those who like spicy and those who do not! **Rp200**



Stuffed Cumi Cumi: This indulgent dish sees squid ('Cumi Cumi') stuffed with chicken and exotic flavours and poached in a homemade tomato sauce. **Rp75**



Babi Kecap: The Chinese have been in Indonesia for several generations and brought with them a range of dishes, including this simple yet sweet and flavoursome pork dish. **Rp75**

Beef Rendang: Most westerners find the traditional Indian version too spicy. In the Balinese style, this dish can be enjoyed by all and offers a true taste of Balinese flavours. Of course, if you like it hotter, just ask! **Rp95**



Vegetarian Main Meals

We recommend you add one or two **Vegetable dishes** to your Tofu/Tempe meal choice



Tofu Pots Two Ways: Tofu 'pots' stuffed with vegetables, one fried and one steamed (or both either way, if you prefer). **Rp50**

Tofu/Tempe sir-fried: A colourful stir-fry with tofu and tempe for contrast and a nice way to try both together. **Rp50**

Tofu Asam Asin: Sweet and sour tofu, luscious and delicious, a nice way to try soya tofu if you have not had it before. **Rp50**

Tofu and Tempe Clay Hot Pot: Tofu and tempe cooked and served in a clay pot in 'kecap manis' - a rich, sweet soy sauce. **Rp50**



Please note in addition: Several meat-based main meals can also be made with tofu or tempe (and each priced at **50**) so please just ask!



See the next page for **Vegetable Dishes** to add to your main meal choice.

Vegetable Dishes to Add to Your Main Meal

We recommend you add one or two of these **Vegetable dishes** to your main meal choice

Dayu Made's Green Beans: We love them and we are sure you will too! Fresh, just-cooked crunchiness and full of flavour. **Rp35**

Sayur Kangkung: There are various varieties of water spinach that come under the name 'Kangkung', so ask us if staying a few days to try a few. Stir-fried lightly with a little onion and garlic. **Rp35**



Urab Bali: A delicious green bean salad with grated coconut. **Rp35**

Been Sprout Stir Fry: A little salty, delicious and fresh, using baby sprouts. **Rp35**

Fern Tip Salad: Seasonal and hard to get, but unforgettable if you are here at the right time! **Rp35**



Cap Cay: The Chinese influence in a mixed vegetable stir fry. **Rp35**

French Fries: Thin-style potato fries. **Rp35**

Western Style Main Meals

We recommend you add a **Vegetable dish** to your main meal choice

Chicken Spaghetti: Bali Meets Napolitano in this western-style favourite. As an option, if you like chilli, ask for a little or a lot for a Balinese twist!
Rp60



Chicken Schnitzel: Chicken breast pieces crumbed in Panko (Japanese breadcrumbs). **Rp65**

Whole Roast BBQ Chicken: We butterfly and roast a whole chicken on the BBQ with olive oil and lime juice. **Rp200**

¼ BBQ Chicken & Chips: If you don't need the whole chook, we can BBQ chicken breast (or pieces to your preference) and serve with French fries. Perfect for the kids too! **Rp65**



Desserts and Sweet Treats

Fresh tropical fruits: A seasonal tropical plate **Rp30**

Dayu Made's famous Coconut Pancake:

Dayu Made's Mum sends us fresh coconuts picked daily from her garden. You must try these pancakes because you'll never find them in any restaurant! We try to serve with ice cream when we can get it 'up the hill' (it's hard to bring from Gianyar on a motor bike!).

Rp35

Pancake: Of the more traditional kind, choose from banana or lime and palm sugar or pineapple (with ice cream, when available). **Rp30**



Waffle: A homemade waffle served with warmed banana and palm sugar and served with ice cream, when available.

Rp 30

Bubur Injin: Bali's delicious black rice pudding. If you are lucky, in season this might include jackfruit from Dayu Made and her Mum's garden or other fruit surprise. Must order one day in advance!

Rp35

Pisang Goreng: Fried banana served with fresh coconut (a surprise you won't get in most other places) and palm sugar (with ice cream, when available). **Rp30**



Beverages

Guests are welcome to buy their own beverages from Delta or Bintang in Ubud (ask your driver to take you there). Buying your own from a supermarket will be a bit cheaper than we can buy locally and carry on our motor bike, so our villa stock is for your convenience. Price already includes taxes and service.

Fresh fruit juices: Ask us what we have available, but we usually have watermelon and papaya and can add ginger, lime, palm sugar. Tell us what you like and we'll buy extra fruits when we shop! **Rp30**

Soft Drinks: Cocoa Cola | Sprite | Fanta | Tonic Water | Soda Water **Rp12**

Bottle Juice: Orange Juice (glass) **Rp20**



Bintang Beer: Small **Rp25** | Large **Rp40**



Hatten Wines: Alexandria (White) **Rp200** | Bali Aga (Red) **Rp200** | Tunjung Sparkling (White) **Rp330** Hatten Wines are made from grapes grown on Bali, so they have a unique style.

Complimentary Drinks

Please enjoy these beverages at no charge with our compliments:

Bottled Water: Lovely and refreshing!



Bali Coffee: We can serve this in a plunger or have it Bali style (we call it 'Rocket Kopi' here at the villa!) where the grounds are left in the cup and settle on the bottom. Typically drunk black with sugar, but nice with a dash of milk as well.

Tea: Black tea with milk or lime

Chai Tea: We make our own blend from Indonesian spices and tea handpicked in the highlands of Java (we like the brands that have been available in the warungs for generations).



Herbal Teas: Fresh Ginger and lime tea with Java blossom honey; Rosella tea (delicious and grown here on Bali); Green tea. Lemon grass might also be available from our garden – ask the girls!

Milk: We serve long life UHT milk. Sometimes we have soy milk, or you can buy at most supermarkets.

Ice: Our ice is safely made at the villa with bottled water, so relax and enjoy a cool drink.

For a Special Dining Occasion

(Please order two days in advance. Serves up to four)



Ayam Betutu
(whole smoked chicken)

or

Bebek Betutu
(whole smoked duck)

Served with

Nasi Kuning (Yellow Rice) and
Balinese Urab (traditional coconut
and green bean salad)



This is Dayu Made's signature dish, made with love with help from Dayu Made's Mum's 'Basa Bali' hand crafted spicy sauce (can easily be made mild – please ask).

Slowly cooked over a wood fire in banana leaf, this royal dish is served with ceremonial yellow rice (saffron, coconut milk) which is typically served for Saraswati Day and the Kuningan ceremony and Urab (a delicious green bean salad with grated coconut).

Ayam/Chicken - Rp260 (serves up to 4)

Bebek/Duck - Rp360 (serves up to 4)

Balinese Afternoon Tea

(one day's notice usually required)



Balinese love their '**Jajan**' or sweet treats. Cooked up in home kitchens, Jajan Bali is one of the few confections not yet absorbed by big industry. It comprises rice flour for body; palm sugar for a rich, caramel taste; coconut; sugi leaves for a distinctive light green color and a few pandanus leaves for an extra boost of flavour.

Dayu Made and Suaetini will go to the local Gianyar market or the lovely lady in front of Hardy's and pick up a fresh selection for you and serve them with tea or coffee – a wonderful relaxing way to experience the real Bali you won't find in most restaurants!

Please let us know the day before so we can plan and go to Gianyar to buy your goodies!

Per person: Rp45 per person (served with tea or coffee)



A Guide to Vegan and Vegetarian Restaurants in Ubud

The Never-ending Voyage's
'Ultimate Guide to Ubud Vegetarian Restaurants'

We recommend this very comprehensive guide to vegan and vegetarian restaurants in Ubud, Bali:

<http://www.neverendingvoyage.com/ubud-vegetarian-restaurants/>

"Ubud rivals Chiang Mai and San Francisco as our favourite vegetarian-friendly destination in the world."

Simon Fairbairn and Erin McNeaney

World travellers and bloggers

Simon and Erin's guide includes great descriptions, photos and a map that distinguishes between vegan and vegetarian restaurants and those restaurants that are vegetarian-friendly but also serve meat or fish.

The choices on the map to the east of the centre of Ubud are the closest to Villa Jendela di Bali (driving through Ubud's centre is very congested and slow, so choosing from those on the east-side is easiest!).



Feeling Adventurous? About Local Meals

If you are a seasoned traveller with a stomach very used to street foods, you might try the **Gianyar Night Market** for traditional fare including the famous **Babi Guling** (roast baby pig), **Ayam Bakar** (BBQ chicken) and **Nasi Campur** (a Balinese tapas style of mixed morsels with rice).



There are also some **local warungs** near the villa serving **Ayam Betutu** (smoked chicken), **Babi** (pork) and **Nasi Campur** (a roadside warung under the 'Big Tree' at Petak) and each offers a very authentic experience.

We stress all these 'local' dining options are only for those with a proven track record with street food. So, please, no false bravado...if you can cope, go for it and have fun.

Otherwise, enjoy our villa menu knowing you are still experiencing authenticity, thoughtfully tailored to your likes and delicate western tummy!



About Villa Jendela di Bali

Jendela di Bali is a unique private villa in the foothills near Ubud that delivers you from the tourist throng and offers you a window onto an ancient culture. This is a special place for those who love artistry, value authenticity and seek serenity with style.

The experience...

Jendela di Bali is a private villa on the island of Bali and the name means 'a window on Bali'. Step outside the gate and discover quaint villages and verdant rice fields. Within a short drive, sacred public temples, ancient relic sites and volcanoes all await your discovery.

The invitation...

We invite lovers, artists and seekers of the true essence of Bali to discover the sights, sounds, aromas and flavours of genuine Balinese life in the heart of Bali.

Why stay...

If you believe the place you stay should reflect the living culture you are coming to explore, then Jendela di Bali will resonate with you. This is not the tourist Bali. This is Bali as it was. The genuine Bali of today.



www.jendeladibali.com

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