

Grün

Resort Uluwatu

Dinner

"Our Dinner Menu is designed for sharing and exploring a variety of international flavors.

Choose from a tempting selection of starters, appetizers, fresh seafood, tender meats, and creative plant-based dishes—all crafted with care and mostly homemade.

Whether you're savoring one dish or many, each plate is made to bring people together over a great food experience."



Dinner

Starters

EDAMAME ^{V GF} STEAMED EDAMAME WITH SEA SALT	65
MARINATED OLIVES ^{V GF} MIXED OLIVES IN OLIVE OIL & HERBS	85
BLACK MUSSELS WITH TOASTED SOURDOUGH	110
SCALLOPS PAN SEARED ON SIGNATURE BISQUE	150
TUNA TARTAR YELLOW FIN TUNA WITH HOMEMADE LAVOSH	120
CROQUETAS DE JAMÓN THE ORIGINAL BECHAMEL IBERICO	100

Meat Selection

GRILLED CHICKEN BREAST FARM CHICKEN WITH HERB VELOUTE	160
BBQ RIBS SLOW COOKED PORK RIBS WITH GLAZED CARROTS & COLE SLAW	170
SCOTCH FILET 200G BLACK ANGUS RIB-EYE ON POTATO PUREE WITH GREEN BEANS & OMAS GRAVY	380
TENDERLOIN FILET 200G BLACK ANGUS TENDERLOIN ON POTATO PUREE WITH GREEN BEANS & OMAS GRAVY	420

Out of the Ocean

BAKED COD FISH ^{GF} ON MISO INFUSED CREAM WITH CRISPY KALE	180
CATCH OF THE DAY ^{GF} ON BEURRE BLANC WITH TOMATI CONFIT	170
GRILLED OCTOPUS ^{GF} ON RAMESCO WITH BURNED PINEAPPLE & GREMOLA	185

To share

FLATBREAD FRESHLY HOMEMADE	55
HUMMUS ^V CHICKPEA BLEND WITH TAHINI	60
BABY ROMAINE ^V HERBS DRESSING	65
GLAZED CARROTS ^V WITH COCONUT-CHILI JAM	75
BABY POTATO STAMP ^{VG VO} SMASHED BABY POTATO ON SOUR CREAM	75
CRISPY CALAMARI WITH TARTAR DIP	110
CAULIFLOWER BITES ^{VG} WITH SIGNATURE GRÜN DIP	75
TRUFFLE FRIES ^{VG} WITH HOMEMADE TRUFFLE MAYONNAISE	90
POTATO PUREE ^{VG} GRANDMOTHERS FINEST	75
BAKED PRAWNS TIGER PRAWNS IN HERBAL CHILI OIL	120
ASPARAGUS ^{VG VO} WITH ALMOND GARLIC CRUMB	90

Plant-Based

MELTY CABBAGE BLOSSOM ^{V GF} ON FENNEL SAUCE & CASHEW CREAM	130
GOLDEN EMBER PUMPKIN ^{V GF} ROASTED PUMPKIN, BASIL HUMMUS & CRISPY KALE	140
HERB-KISSED CAULIFLOWER ^{V GF} WITH CRISPY CHICKPEA & CURRY SAUCE	120
GUARDIAN SHROOMS ^{V GF} WITH CREAMY POLENTA & BAKED LENTILS	110

Desserts

PINA COLADA BURNED PINEAPPLE & COCONUT ^V	80
POACHED PEAR BERRY COMPOTE & SORBETTO ^V	85
TIRAMISU LADY FINGERS, MASCARPONE & COFFEE LIQUER ^{VG}	85
DESSERT OF THE WEEK	85
SORBETTO & GELATO ASK FOR OUR FLAVORS ^{VO}	60

^{VG} = Vegetarian ^V = Vegan ^{GF} = Gluten Free ^{VO} = Vegan Option

prices are in thousands of rupiah and are subject to 21% government tax & service

