

# 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

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

## Meat Selection

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

## Out of the Ocean

<b>BAKED COD FISH</b> <sup>GF</sup> ON MISO INFUSED CREAM WITH CRISPY KALE	180
<b>CATCH OF THE DAY</b> <sup>GF</sup> ON BEURRE BLANC WITH TOMATI CONFIT	170
<b>GRILLED OCTOPUS</b> <sup>GF</sup> ON RAMESCO WITH BURNED PINEAPPLE & GREMOLA	185

## To share

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

## Plant-Based

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

## Desserts

<b>PINA COLADA</b> BURNED PINEAPPLE & COCONUT <sup>V</sup>	80
<b>POACHED PEAR</b> BERRY COMPOTE & SORBETTO <sup>V</sup>	85
<b>TIRAMISU</b> LADY FINGERS, MASCARPONE & COFFEE LIQUER <sup>VG</sup>	85
<b>DESSERT OF THE WEEK</b>	85
<b>SORBETTO &amp; GELATO</b> ASK FOR OUR FLAVORS <sup>VO</sup>	60

<sup>VG</sup> = Vegetarian <sup>V</sup> = Vegan <sup>GF</sup> = Gluten Free <sup>VO</sup> = Vegan Option

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

