

CRAFTED WITH
PASSION

Hiland 1280

SERVED WITH
ELEGANCE

BAR RESTO

RESTAURANT

AT HANDARA GOLF RESORT

BEDUGUL / BALI

BREAKFAST MENU

07.00 AM - 05.00 PM

Breakfast Menu

TACO BREAKFAST 95K

TWO PERFECTLY POACHED EGGS SERVED ON CRISPY CORN TORTILLAS, LAYERED WITH CRUSHED AVOCADO, TOMATO SALSA, GREEK YOGURT, SUMAC, AND A TOUCH OF CHILI OIL.

Add Crispy Bacon 25k 🐷 Salmon Gravlax 40k Grilled Chicken 25k

PRAWN & CRAB OMELET 115K

A LIGHT AND CREAMY OMELETTE FILLED WITH PRAWN AND CRAB, PAIRED WITH AVOCADO, SPICY MAYO, AND TOMATO JAM. SERVED WITH TOASTED FOCACCIA AND CORIANDER PESTO.

HIGHLAND GRANOLA 95K

HOUSE-MADE GRANOLA WITH MIXED BERRIES, PICKLED APPLE, CHIA PUDDING, RIPE BANANA, AND GREEK YOGURT DRIZZLED WITH PURE HONEY.

TRUFFLE SCRAMBLED EGGS 98k

SOFT SCRAMBLED EGGS ENRICHED WITH TRUFFLE, TOPPED WITH CRISPY PANCETTA, FRESH CHIVES, AND SOUR CREAM ON SOURDOUGH TOAST.

BEEF AND EGGS 155K

YOUR CHOICE OF EGGS, SERVED WITH ROASTED BEEF, SAUTÉED POTATOES, SPINACH, KALE, TOMATO SALAD, CHIMICHURRI, AND HOLLANDAISE SAUCE.

PULLED DUCK CONFIT 130K

PULLED DUCK CONFIT ON CRISPY POTATO HASHBROWN, WITH SAUTÉED SPINACH, MUSHROOMS, PARMESAN, HOLLANDAISE, AND A TOUCH OF BALSAMIC GLAZE.

COCONUT PANCAKE 105K

FLUFFY COCONUT PANCAKE WITH COCONUT-LIME ICE CREAM, ALMOND SPONGE, HONEYCOMB, AND SUGARCANE SYRUP DUSTED WITH MINT.

AMERICAN BREAKFAST 115K

A HEARTY COMBINATION OF PANCAKES, POTATO HASHBROWN, SUNNY-SIDE-UP EGGS, TOMATO CONFIT, CHICKEN SAUSAGE, BACON, AND SALTED BUTTER.

BELGIAN WAFFLE 95K

GOLDEN WAFFLE WITH GREEK YOGURT, HOMEMADE GRANOLA, HONEY PURÉE, BLUEBERRY COMPOTE, AND STRAWBERRY SALAD.

Add Crispy Bacon 25k 🐷 Fried Chicken 30k

TURKISH BREAKFAST 98K

TWO POACHED EGGS WITH HUMMUS, LABNEH, CHILI OIL, CUMIN, AND PAPRIKA, SERVED WITH PITA BREAD AND MICRO HERBS.

Add Crispy Bacon 25k 🐷 Fried Chicken 30k

CORN FRITTER 95K

CRISPY CORN FRITTERS TOPPED WITH POACHED EGGS, GREEK YOGURT, AVOCADO, TOMATO SALSA, WATERCRESS, PARMESAN, AND CHILI OIL.

Add Crispy Bacon 25k 🐷 Fried Chicken 30k

POTATO TERRINE BENEDICT 95K

TWO POACHED EGGS ON LAYERED POTATO TERRINE WITH SPINACH, KALE, JALAPEÑO SALSA, SMOKED PAPRIKA, HOLLANDAISE, AND MICRO HERBS.

Add Crispy Bacon 25k 🐷 Salmon Gravlax 40k

EGGS SHAKSHUKA 105K

BAKED EGGS IN A RICH TOMATO AND CAPSICUM SAUCE WITH FETA, CHIMICHURRI, AND TOASTED SOURDOUGH.

SEASONAL FRUITS 85K

A FRESH DAILY SELECTION OF LOCALLY SOURCED FRUITS, HAND-PICKED FOR THE SEASON.

FRENCH TOAST 105K

TOASTED BRIOCHE SOAKED IN VANILLA SAUCE, TOPPED WITH CARAMELIZED BANANA, FRESH BERRIES, AND A DRIZZLE OF HONEY.

Extra Dishes

AVOCADO 25k

SALMON GRAVLAX 40k

HUMMUS 30k

SPINACH & KALE 25k

POTATO TERRINE 25K

CHEESE 30k

BACON 25K 🐷

CORN FRITTER 25K

PUMPKIN PURÉE 25K

SAUCES 20K

BREADS 20K

CREAM CHEESE 25K

EGG 15k

🌿 Vegetarian

🌱 Vegan

🐷 Contains Pork

🚫 Gluten Free

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LUNCH & DINNER MENU

12.00 PM - 10.00 PM

Starter

HILAND CAESAR SALAD

BABY ROMAINE LETTUCE, BRIOCHE CROUTONS, CAESAR DRESSING, AND PARMESAN CHEESE.

Add Crispy Bacon 25k 🐷 Salmon Gravlax 40k Grilled Chicken 25k

95k

VEGETABLE BOWL

CURED CUCUMBER, ZUCCHINI, BEETROOT, TURNIP, RED ONION, FETA, WALNUT, LABNEH, AND OLIVE OIL DRESSING WITH GREEN OIL.

Add Crispy Bacon 25k 🐷 Salmon Gravlax 40k Grilled Chicken 25k

95k

HILAND QUINOA BOWL

CHICKPEAS, ARUGULA, FETA, AVOCADO, RED CABBAGE, DATES, ROASTED PUMPKIN, AND MUSTARD DRESSING.

Add Salmon Gravlax 40k Grilled Chicken 25k

98k

PUMPKIN & SPINACH SALAD

BABY SPINACH, ARUGULA, KALAMATA OLIVES, FETA, PUMPKIN SEEDS, RED ONION, MINT, AND WHOLEGRAIN MUSTARD DRESSING.

95K

CLASSIC BEEF TARTARE

FINELY CHOPPED BEEF WITH MUSTARD, SHALLOT, CHIVES, CAPERS, AND EGG YOLK. SERVED WITH POTATO TERRINE.

145K

COLESLAW LEAVES

MIXED CABBAGE, CHERRY TOMATOES, GUACAMOLE, ARUGULA, FETA, GRILLED SWEET CORN, RED ONION, AND HERB MAYO.

Add FRIED CHICKEN 30K

95K

Soups

CHICKEN CLEAR SOUP

LIGHT, FLAVOURFUL BROTH WITH CARROT, BABY BEAN, POTATO, LEEK, CELERY, AND HERBS.

115K

OSSO BUCCO SOUP

SLOW-BRAISED BEEF BROTH WITH LEEK, SHALLOT, RADISH, CARROT, TOMATO, AND FRESH PARSLEY.

135k

Extra Dishes

MASHED POTATO | BUTTERCOAT FRIES | SHOESTRING FRIES | SAUTÉED VEGETABLES
ROASTED BABY CARROT | GRILLED SWEET CORN | SAUTÉED MUSHROOM
MIXED SALAD | COLESLAW SALAD | SPINACH AND ARUGULA SALAD

IDR 40K
Each

Vegetarian Vegan Contains Pork Gluten Free

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Main Course

CAULIFLOWER GRATIN

BAKED CAULIFLOWER WITH LABNEH, HERB OIL, PUMPKIN PURÉE, DUKKAH SUMAC, AND PAPRIKA.

90K

FISH & CHIPS

CRISPY TILAPIA FILLET WITH SHOESTRING FRIES, GREEN PEA PURÉE, TARTARE SAUCE, LEMON, AND WATERCRESS.

180K

CHICKEN SCHNITZEL SLIDERS

CRISPY CHICKEN SLIDERS WITH SHREDDED ROMAINE, SWEET POTATO CHIPS, PICKLED CUCUMBER, AND MAYONNAISE ON A BRIOCHE BUN.

180K

SEARED BARRAMUNDI

PAN-SEARED BARRAMUNDI WITH BEURRE BLANC, DRIED CAPERS, LEMON, SWEET POTATO CHIPS, AND MESCLUN SALAD.

190K

HOUSEMADE PORK SAUSAGE

SERVED WITH MASHED POTATO, GREEN PEAS, SAUTÉED MUSHROOMS, AND ONION JAM WITH BLACK PEPPER SAUCE.

215K

GRILLED HALF CHICKEN

JUICY GRILLED HALF CHICKEN WITH MASHED POTATO, SAUTÉED VEGETABLES, AND NATURAL JUS.

235K

BRAISED BABY BACK RIBS (400G)

SLOW-COOKED RIBS GLAZED IN HOUSE BBQ SAUCE, SERVED WITH COLESLAW LEAVES, GRILLED CORN, AND CHIVES.

255K

200G WAGYU BEEF BURGER

HAND-PRESSED WAGYU PATTY WITH CARAMELIZED ONION, AGED CHEDDAR, AND BRIOCHE BUN, SERVED WITH BUTTER-COAT FRIES AND MIXED SALAD.

285K

CRISPY PORK BELLY

CRISP-SKIN PORK BELLY WITH POTATO PURÉE, MESCLUN SALAD, APPLE COMPOTE, AND MUSTARD SAUCE.

275K

BEEF SWEDISH MEATBALLS

CLASSIC SWEDISH-STYLE MEATBALLS WITH MASHED POTATO, MUSHROOM, CARROTS, CRANBERRY COMPOTE, AND PARSLEY.

275K

CHILLED ROASTED BEEF RUMP CAP

TENDER ROASTED BEEF RUMP CAP WITH SHOESTRING FRIES, ROSEMARY SALT, OLIVE OIL, AND WATERCRESS.

225K

Extra Sauces


MUSHROOM | BLACK PEPPER | RED WINE | MUSTARD | HOLLANDAISE
CAFÉ DE PARIS | L'ENTRECÔTE | CHIMICHURRI

IDR 20K
Each


Extra Dishes

MASHED POTATO | BUTTERCOAT FRIES | SHOESTRING FRIES | SAUTÉED VEGETABLES
ROASTED BABY CARROT | GRILLED SWEET CORN | SAUTÉED MUSHROOM
MIXED SALAD | COLESLAW | SPINACH & ARUGULA SALAD

IDR 40K
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 Vegetarian

 Vegan

 Contains Pork

 Gluten Free

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Desserts

COCONUT TIRAMISU

COCONUT-INFUSED TIRAMISU TOPPED WITH CACAO AND CRISP WAFER.

95k

CHOCOLATE CAKE

RICH CHOCOLATE CAKE LAYERED WITH CRÈME CHANTILLY AND CITRUS CANDY

105k

WARM APPLE PIE

HOMEMADE APPLE COMPOTE WITH VANILLA CHANTILLY AND CHOCOLATE SAUCE.

95k

SPANISH CHURROS

CLASSIC CHURROS DUSTED WITH SUGAR AND CINNAMON, SERVED WITH VANILLA SAUCE.

90k

MATCHA CRÈME BRÛLÉE

SILKY MATCHA CUSTARD WITH ALMOND TUILE AND LEMON CREAM.

95K

MILLE-FEUILLE

CRISP PASTRY LAYERS WITH VANILLA CUSTARD AND FRESH BERRY SALAD.

100K

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STEAK MENU

12.00 PM - 10.00 PM

Charcoal-Grilled Meat Selection

GRAIN-FED	300G	400G
BLACK ANGUS STRIPLOIN	650K	850K
BLACK ANGUS RIB EYE	700K	920K
BLACK ANGUS TOP SIRLOIN	550K	750K
BLACK ANGUS PICANHA	650K	850K
WAGYU MB 8-9 TOP SIRLOIN	650K	850K
WAGYU MB 8-9 PICANHA	750K	950K
AUSTRALIAN STRIPLOIN	550K	750K
AUSTRALIAN CUBE ROLL	500K	700K
BLACK ANGUS OP RIB 1.2KG		2,250K

GRASS FEED 300gr	PRICE
ORGANIC CUBE ROLL	550K
ORGANIC STRIPLOIN	500K
ORGANIC HANGING TENDER	450K
ORGANIC PICANHA	450K
ORGANIC TOP SIRLOIN	400K

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