

WELCOME TO RAJA'S

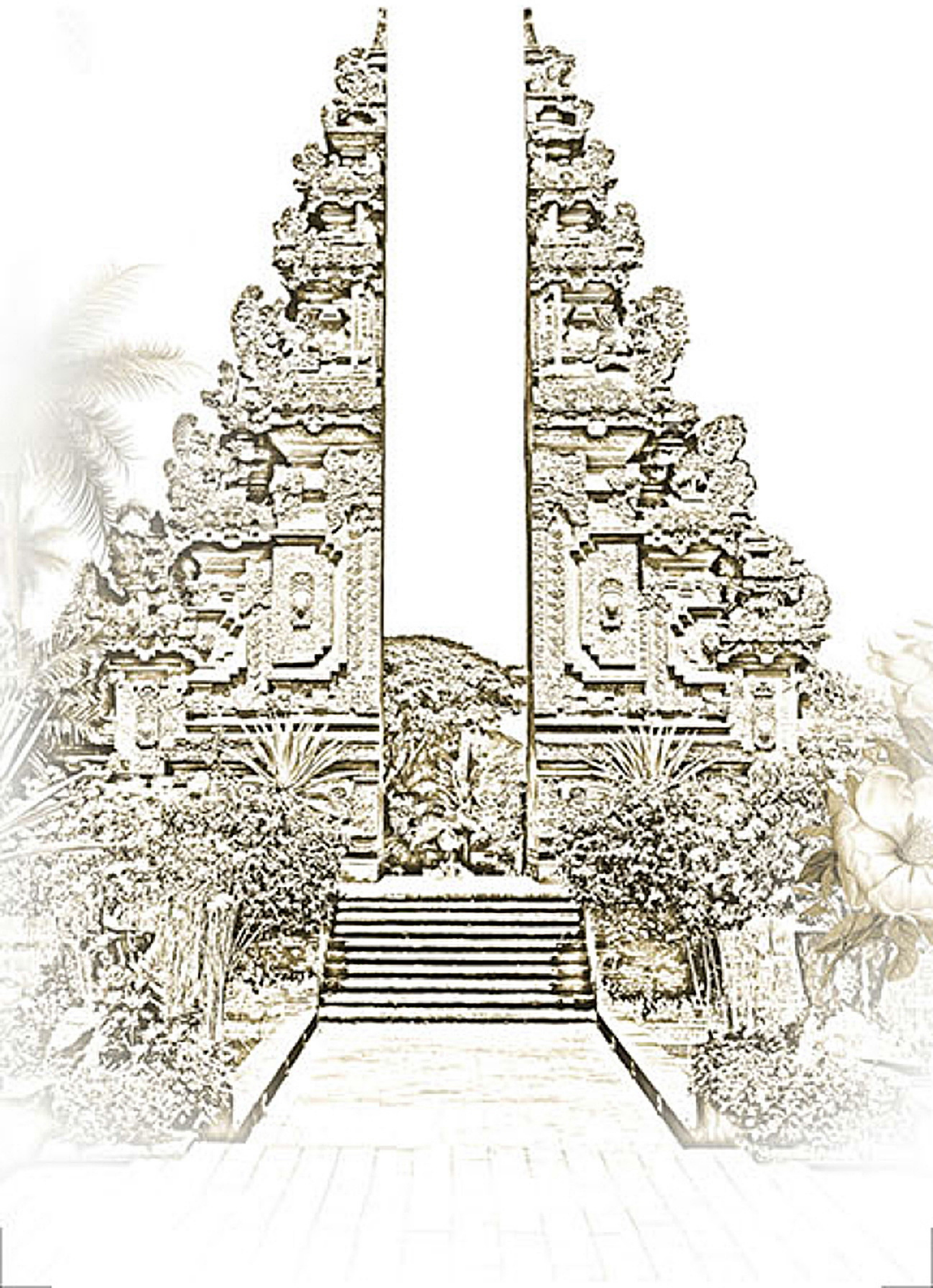
"Raja" is the Balinese word for King and here at Raja's Restaurant we aim to offer you a truly Royal dining experience. At Roja's Restaurant we are looking to offer the very best of Bali's unique culinary offerings while using premium products. We also are unique in offering a halal certified menu.

Only the finest ingredients are used and the utmost care taken to ensure that the tastes of classic century old recipes are prepared and presented in a modern refined style. Balinese cuisine is indeed a harmony of taste, color and texture achieved by blending herbs and spices to enhance natural tastes which appeal to the senses as well as to the palate.

We wish you a wonderful evening of fine Balinese culinary offerings served with gracious Balinese hospitality.

Join us for a great dinner experience at Raja's Balinese Restaurant.

Open for dinner Wednesday to Sunday from 5.30pm to 10.30pm.



DESSERTS

DADAR GULUNG

Indonesian pancakes

Ripe jackfruit & coconut-palm sugar "Unti Kelapa" Honey
ginger ice cream

KARUD PANDAN

Steamed rice dumplings | suji leaf | pandan custard

Caramelized palm sugar

Dehydrated jackfruit | coconut ice cream

RENGES TAPE UBI

Deep fried fermented cassava | mung bean paste

Fermented black rice ice cream

KUE TALAM MANGGA 🍌

Traditional Indonesian mango pudding "Harum Manis"

Mango sorbet | sweet coconut milk

RAJA'S "ES TELER" 🍌 🍌

Indonesia's famous fruit cocktail | avocado

Jackfruit nata de coco | condensed milk

BUAH BUAHAN SEGAR 🍌

Selection of tropical fresh sliced fruits

Lime sorbet





BALINESE CUISINE WITH A MODERN TWIST

APPETIZERS

IKAN ACAR KUNING

Deep fried marinated barramundi fillet
Turmeric | pickled cucumbers

AYAM SAMBAL MATAH

Roasted & shredded marinated chicken
Tomatoes | kaffir lime sambal

GADO GADO

Steamed assorted vegetables | tofu | tempe
Honey | peanut sauce

BAKWAN SAYUR

Indonesian mixed vegetable fritters Sambal
vegetable salad | sweet & hot butter sauce

SOUPS

SUP BUNTUT

Indonesian oxtail soup | carrots
Turnips | celery | crispy shallots

SOTO AYAM BETAWI

Chicken broth | fried potatoes | glass noodles
Quail eggs | cabbage | tomatoes

SUP LAKSA

Seafood broth | dried shrimps | sweet prawns
Barramundi fish balls | egg noodles | coconut milk

SUP DAUN KELOR DAN JAGUNG MUDA

Moringa & sweet corn soup | lemongrass
Galangal | chili oil

MAIN COURSES

AYAM BAKAR RICA RICA

Grilled marinated spring chicken | coriander
Chili | kemangi leaves tomarind reduction

BEBEK GORENG

Crispy fried duck leg | Balinese spices
Lemongrass | lime | Raja's sambal

IGA KAMBING PANGGANG

Grilled Australian lamb rack | galangal
Turmeric lemongrass ginger sauce

SATE TEMPE BACEM DAN JAGUNG MUDA

Grilled marinated sweet com & bean curd skewers
Mixed vegetable salad | sweet & hot butter sauce

GULAI IKAN SALMON

Braised salmon fillet | coconut curry souce
Fresh carambola

UDANG ASAM MANIS

Deep fried king prawns
Sweet & sour sauce | chili oil

SATE LILIT IKAN

Grilled minced fish skewer | lemongrass
Turmeric galangal

TAMBUSAN JAMUR

Grilled forest mushrooms in banana leaf
Tempe lemongrass sweet basil

CO-STARS

Please choose 2 CO-STAR

FILLERS

NASI PUTIH

Steamed white rice

NASI JAGUNG

Steamed sweet corn rice

PERKEDEL KENTANG

Deep fried potato croquettes

TUMIS KENTANG

Soutéed baby potatoes

VEGETABLES

SAYUR "URAP"

White cabbage | bean sprouts | long beans
Spinach coconut

SAYUR "LAWAR"

Long beans | jackfruit | young papaya coconut

SAYUR" TUMIS

Carrots | cauliflower | broccoli | zucchini
salted butter

SAYUR "PLECING"

Water spinach red chili



Signature Dish



Vegetarian



Gluten Free



Light & Healthy



Spicy



Contain Nuts

Should you have any dietary restrictions or allergies, please inform your order taker

All prices are in thousands of Indonesian Rupiah and are subject to 21% Government tax and service charge