

IN-VILLA BBQ

M E N U

TO PLACE YOUR ORDER,
PLEASE DIAL #4

PEPPERS

SEMINYAK – BALI

IN VILLA BARBECUE

To avoid dissatisfaction, we highly recommend minimum
24 hours advance reservation

Add IDR 199k** for 1 pitcher Bintang

Add IDR 199k** for 1 Jug of Red or White Sangria

Add IDR 299k** per person for 1-hour free flow house wine (red/white)

FAMILY BBQ

IDR 550 per person

SALADS

Mixed Green Salad With Balsamic Vinaigrette

Apple Coleslaw With Chili Mayo

Potato & Mustard Salad

FROM THE GRILL

Buffalo Chicken Wing In Bbq Sauce

Lamb & Vegetable Kebab

Baby Back Ribs With Texas Bbq Sauce

Mini Beef Burger

Hot Dog

CONDIMENTS

BBQ Sauce

Grilled Sweet Corn

Crusty Baguette

Baked Potato With Sour Cream & Melted Cheese

DESSERT

Sliced Fruit Platter

Taro Cake With Orange Jelly & Chantilly Cream

AUSSIE STYLE BBQ

IDR 700 per person

SALADS

Organic Baby Lettuce With Balsamic & Olive Oil

Chicken Salad, Cucumber, Mint & Apple

Beetroot Coleslaw

FROM THE GRILL

Jumbo Ocean Prawns

Wagyu Fillet Mignon

Handmade Sausages & Rissoles

CONDIMENTS

Sautéed Mushrooms

Whiskey BBQ Sauce

Crusty Baguettes

Grilled Vegetable Kebab

Potato Salad With Condiments & Dressings

DESSERT

Sliced Fruit Platter

Chocolate Fondant Cake

Shots Of Mixed Homemade Ice Cream & Sorbet

STEAK & LOBSTER BBQ

IDR 900 per person

SALADS

Organic Baby Lettuce With Balsamic Vinaigrette
Jumbo Prawn Cocktail
Lobster, Prawn & Crab Cake With Citrus Mayo

FROM THE GRILL

Fresh Bamboo Lobster With Beurre Blanc
Wagyu Fillet Mignon Wrapped With Pancetta
7 Herbs Marinated Sirloin

CONDIMENTS

Garlic & Herbs Butter
Whiskey BBQ Sauce
Crusty Baguette
Lemon Grilled Sweet Corn
Baked Potato With Sour Cream & Melted Cheese

DESSERT

Sliced Fruit Platter
Taro Cake With Orange Jelly & Chantilly Cream
Shots Of Mixed Homemade Ice Cream & Sorbet

ASIAN SEAFOOD BBQ

IDR 650 per person*

SALADS

Vietnamese Vegetable Rice Paper Roll, Nuoc Cham Dip
Asian Tuna Salad Served On Betel Leaf
Grilled Fish Cakes, Pickles, Coriander

FROM THE GRILL

Half Sea Lobster With Garlic & Lesser Galangal Spiced
Whole Baby Snapper With Sweet Spicy Sambal
Fresh Mud Crab, Shallot & Ginger Spiced
Grilled Ocean Prawn With Sweet & Spicy Chili Bean

CONDIMENTS

Steamed Jasmine Rice
Tempe Crackers
Sambal Matah
Acar Sayuran

DESSERT

Steamed Pumpkin Cake
Batun Bedil - Sweet Chewy Cassava Bullet
Sliced Fruit Platter

BALINESE / INDONESIAN BBQ

IDR 650 per person

SALADS

Gado-gado Saus Kacang

Vegetable salad with peanut sauce

Tum Be Siap

Spiced Balinese chicken parcel

Otak-otak Ikan

Grilled wrapped fish cake in banana leaf

Lemper Ayam

Grilled glutinous rice with sweet chicken filling

FROM THE GRILL

Sate Campur

Pork, chicken, and squid satay in Balinese spices

Pepes Ikan Kemangi

Grilled fish and lemon basil in banana leaf

Sapi Sambal Serai

Char grilled beef in lemongrass paste

Udang Bakar Madu

Grilled prawn in honey chili spices

CONDIMENTS

Nasi Kuning

Turmeric & coconut steamed rice

Sambal Matah

Balinese chili salsa

Acar

Vegetables pickled

Sambal Bajak

Indonesian chili paste

Krupuk Tempe

Soy bean crackers

DESSERT

Buah Campur

Sliced fruit platter

Bubuh Injin

Black glutinous rice sweet porridge with coconut broth

VEGETARIAN BBQ

IDR 450 per person

STARTER

Fresh vegetable rice paper roll
Vegetarian nouc cham dip

Garlic flat bread
Potato curry, tomato, onion, chili flakes

FROM THE GRILL

Spiced BBQ bean wrapped
Shredded lettuce, capsicum, onion and spiced baked bean

Haloumi skewer
Moroccan eggplant jam, raisin, olive

Baked potato
Sour cream and cheese

Aubergine melting parcel
Fresh mozzarella, tomato, basil, pesto

Stuffed capsicum
Mushroom risotto

Lemon and coriander grilled corn
Grilled vegetable Tikka

DESSERT

Chocolate fondant
with caramel ice cream

Tropical slice fruit