



THE SEBALI

Penida Beach Resort



PADI RESTAURANT

Asian Fusion

FROM THE BAR

Mineral Water

Equil Natural 380 ml **40 k**

Equil Sparkling 380 ml **45 k**

Soft Drink **40 k**

*coke, sprite, diet coke, soda water,
ginger ale, tonic water*

Shake & Smoothies **55 k**

*banana/ strawberry/ mixed fruits/
vanilla/ chocolate*

Cold Drink **55 k**

*tropical seasonal fresh juice selections
carrot/ pineapple/ local orange/
watermelon/ papaya/ avocado/
mango/ or mixed*

COFFEE

The perfect brewing line from coffee farm right through on the hand of our Barista, our coffee blends is locally Bali sourced and roasted to give exceptional taste. Please feel free to ask our barista for your coffee selection to be crafted

Selections

Espresso / Piccolo / Macchiato / Ristretto / Lungo / Cortado / Con Panna **30 k**

Cappuccino / Caffè Latte / Flat White / Latte Macchiato / Mochaccino **37 k**

Affogato - Espresso Shot with a Scoop of Vanilla Ice Cream **40 k**

Soya Cappuccino / Matcha Latte **35 k**

Long black **40 k** Cold Hot **35 k**

Black tea **40 k** **35 k**

HEALTHY

Sayur Asem **80 k**

*apple, pineapple, spinach, parsley,
ginger, lime, and raw honey*

Barong Merah **80 k**

*dragon fruit, mango, mint leave,
coconut water, and lime*

Popeye **80 k**

spinach, banana, apple, and lime

Ale Ale **80 k**

ginger, sweets, lemonade

Lomi Lomi **80 k**

lime, ginger, honey

Klorofil **80 k**

*spinach, apple, celery, capsicum,
tangerine, mint & spirulina*

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Drink to Delight

BEERS

Bintang	44 k
San Miguel	48 k
Bucket 8 Mixed	355 k

PADI CREATIONS

114	120 k
<i>vodka, pineapple, orange, ginger chunk, sweet sour</i>	

Sea Jungle	120 k
<i>rum, fresh passion fruit, pineapple juice, mint leaves top with tonic water</i>	

Moscow Mules	120 k
<i>vodka, lime, cucumber, top with ginger ale</i>	

Exo	120 k
<i>kahlua, vodka, espresso</i>	

Tropical Sangria	120 k
<i>white wine, pineapple liqueur, strawberry, apple, citrus, mint</i>	

The Bees	120 k
<i>gin, lime, honey</i>	

Sun Ped	120 k
<i>tequila, blue curacao, pineapple mixed orange jc, sweet sour</i>	

OLD SCHOOL

Caipirinha	110 k
<i>rum, lime juice, brown sugar, lime wedges</i>	

Caipiroska	110 k
<i>vodka, lime juice, brown sugar, lime wedges</i>	

Cuba Libra	110 k
<i>rum, lime juice, cola</i>	

Long Island Ice Tea	110 k
<i>vodka, rum, gin, tequila, triple sec, sweet sour, coke</i>	

YOUR CHOICE OF FAVOURITE

if you crave a cocktail that is not on our list, please let us know. our bartender will be happy to mix it for you

Margarita	110 k
<i>tequila, triple sec, lime juice, simple syrup</i>	

Old Fashioned	110 k
<i>bourbon, sweet vermouth, bitter</i>	

Mojito	110 k
<i>light rum, lime wedges, sugar, mint leaves, lemonade</i>	

Pinacolada	110 k
<i>light rum, malibu, pineapple, coconut cream</i>	

ZERO ALCOHOL

Virgin Colada	75 k
<i>pineapple, lemongrass, coconut, sweet sour</i>	

Sumangka	75 k
<i>watermelon, apple, ginger mint</i>	

Strawberry Lemonade	75 k
<i>strawberry, lemon, sweet sour, club soda</i>	

Exotic Delight	75 k
<i>mango, orange, pineapple, strawberry, mint, honey</i>	

Sebali In Mood	75 k
<i>pineapple, strawberry, orange, grenadine, lemonade</i>	

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Our ice tubes are made from pure mineral water for a cleaner, better-tasting experience



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PADI RESTAURANT
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LUNCH MENU



Contain Pork



Spicy



Contain Nut



Vegetarian

Light Bites

BBQ Chicken Wings 105k

coated marinated chicken wing tossed in bbq sauce drizzling cucumber salsa

Chicken Spring Roll 79k

deep fried crisp pastry filled with vegetables and chicken, served with sweet chili sauce

Fish Cake 85k

minced fish and vegetables with spices and herbs

Fried Calamari 95k

lightly breaded calamari rings, deep fried until crisp and served with classic tartar sauce

Vegetarian Nachos 105k

crispy fried flour tortilla chips topped with red kidney bean mousse, guacamole, tangy tomato salsa, and melted cheddar cheese

Vietnamese Rolls 95k

rice paper wraps filled with carrot, cucumber, lettuce, onion, rice noodles, and sweet chili sauce

Corn Fritters 89k

Balinese style fried corn dough with carrot and spices

Slider

Sebali Beef Burger 165k

beef patty, sesame bun, tartar sauce, cabbage slaw, tomato, sweet gherkin, cheddar cheese and served with fries or wedges

Cheesy Beef Cutlet 155k

beef patties, cheesy sauce and served with fries or wedges

Oriental Chicken Burger 149k

chicken patty, coleslaw, cherry tomato confit, pickles, grated emmentaler cheese and thousand Island spread in a sweet soft bun, served with fries or wedges.

Veggie Burger 145k

red kidney, quinoa and tofu patties in a charcoal bun, vegan mayo, tomato, lettuce, sweet gherkin and caramelized onion, served with fries or wedges

Sebali Club Sandwich 158k

triple layer sandwich with chicken, ham, egg, lettuce, tomato, pickles, and tartar spread. served with fries or wedges

Shredded Chicken Focaccia Sandwich 145k

tender shredded chicken, herbed spicy mayo, sweet onion marmalade, tomato, crisp lettuce, gherkins, and emmentaler cheese on focaccia. served with fries or wedges

Sweet Lips

Ice Cream by Scoop

Strawberry 35k

Chocolate 35k

Vanilla 35k

Mixed (3 scoops) 105k

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Spicy



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Vegetarian

Pasta

Phad Thai 145k

Thai style fried rice noodles with spring onions, bok choy, bean sprouts, sliced red and green chilies.

Choice of filling:

Chicken | Pork | Shrimp

served with peanut soy ginger sauce

Pasta Carbonara 155k

choice of fettuccine, spaghetti, or penne with creamy onion bacon sauce, permesan cheese, egg yolk and garlic bread

Pasta Marinara 195k

choice of fettuccine, spaghetti, or penne with mix seafood, tomato sauce, spring onion, tomato, red chilli, served with garlic bread

Pasta Bolognese 185k

choice of fettuccine, spaghetti or penne with tomato beef sauce, permesan cheese, basil and garlic bread

PASTAAGLIO 'E OLIO 145k

choice of fettuccine, spaghetti or penne garlic confit, cherry tomato confit, sliced chili, and fragrant olive oil, finished with spring onions, chopped parsley, crispy basil, and served with garlic bread

Pizza

Bangkok Heat small medium 85k 155k

thai green curry base, grilled chicken, red peppers, fresh basil and mozzarella

Tokyo Truffle Mushroom 75k 145k

garlic miso base with shiitake and enoki mushrooms, mozzarella, truffle oil and nori flakes

Margherita 65k 125k

homemade tomato sauce, fresh tomatoes, onion, mozzarella, basil and extra virgin olive oil

Pepperoni Piccante 89k 159k

spicy pepperoni, tomato sauce, mozzarella, chili flakes, and oregano

Funghi & Truffle 75k 140k

béchamel base with garlic confit mushrooms, mozzarella, truffle oil, and basil

BBQ Chicken 80k 150k

BBQ sauce base topped with shredded chicken, red onion, tomato, mushrooms and mozzarella

Hawaiian 85k 155k

tomato sauce, sliced beef ham, pineapple, tomato, onion and mozzarella

Seafood Pizza 95k 176k

tomato sauce, shrimp, calamary, fish, mussel, mozzarella, tomato and basil

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DINNER MENU

Snack

Prawn Twister 120 k
rolled marinated prawn in fillow pastry and tartar sauce

Udang Rambutan 125 k
fried prawn, gyosa wrap, served with mini garden salad and oriental chilli dip t

Tori Karage 89 k
Japanese fried battered marinated chicken

Beef Kofta 115 k
Middle East grilled meatball in spices and herbs

Yakitori 135 k
Japanese style grilled skewer of mixed seafood chunk

Salad

Chicken Caesar Salad 115 k
baby romain, chicken, parmesan shaved, boiled egg, bacon bites, garlic bread and anchovy dressing

Hawaian Salad 95 k
lettuce, smoked ham, pineapple, onion, cucumber, pineapple, tomato cherry and lemon vinegratette

Beef Teriyaki Salad 125 k
sliced teriyaki beef, broccoli, white cabbage, red cabbage, carrot, corn, red onion and iceberg

Citrus Shrimp Salad 125 k
orange, mint, basil, shrimp, mix lettuce, shallot, cherry, tomato and coconut dressing

Thai Beef Salad 135 k
sliced oriental tstyle roasted beef tossed with cucumber, mixed greens, tomato julienne, red onion, chili strips, coriander, mint, and spring onion, Thai dressing

Soup

Sinigang Pork 135 k 🐷
sour savory broth of chunk pork, long bean, eggplant, garlic, shallot, and cabbage

Nusa Fish Soup 125 k
balinese spices soup of fish, cucumber, green papaya, and chili

Tom Yum Goong 150 k 🍤
Thai sour spicy soup with shrimp, mushroom, shallot and lemongrass

Tom Kha Gai 135 k
coconut milk based thai chicken soup, boneless chicken leg, oyster mushrooms, scallion, chili, galangal, lemongrass, kaffir lime leaves chicken broth, served with steamed white rice.

Seafood Laksa 155 k
oriental style mildly spicy coconut soup with egg noodles, bok choy, mixed seafood, prawns, tofu bean cake, and a poached egg

Padi Specialty

Seafood Platter 250 k
prawn, mussel, fish, calamary and tartar sauce

Baramundi Dabu Dabu 205 k
pan fried baramundi, indonesian tomato salsa, potato cake

Marlin Bakar Ala Nusa 179 k
grilled marlin marinated in tomato and base gede sauce, served with nasi gayot and local casava vegetable

Crusted Mahi-Mahi 165 k
pan seared mahi-mahi fillet, herbs oil, hummus, bread crumb crust, tropical fruit salsa, arugula salad, finish with sun dried tomatoes and parmesan shavings

BBQ-Glazed Jumbo Prawns 225 k
chargrilled jumbo prawns, generously brushed with our signature BBQ glazed, served with potato wedges and a refreshing garden salad

Fish and Fries 120 k
crispy battered white fish fillet, golden home made french fries, tartar sauce, and side garden salad

Lobster Thermidor 275 k
succulent lobster, baked to perfection and topped with a rich creamy thermidor sauce, accompanied by a velvety potato gratin, smooth pumpkin purée, and a crisp garden salad

Broiled Lobster Sebali 260 k
a broiled lobster, elegantly glazed with our special sebali butter, presented with earthy beetroot purée, fragrant moringa rice cake, traditional sayur urap vegetables, and a bold sambal ulek

SEBALI Spiced Octopus 185 k
grilled poached octopus marinated in base genep style balinese spices, served with creamy candlenut emulsion, corn rice cake and sambal kecombrang pickled jackfruit

Baby Octopus Satay 175 k
lightly charred octopus served over crispy rice cake topped with rendang infused aioli and sautéed long beans

🐷 Contains Pork

🔥 Spicy

🌰 Contains Nut

🥗 Vegetarian

🌾 Gluten Free

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Meat

Roast Belly 🐷 **189 k**
roast spice pork belly, bok choy, chilli chutney and rice cake

Beef Marangi **265 k**
grill marinated sweet tasty rib eye, crispy sweet basil and mashed potato

Rendang Moringa Risotto **225 k**
slow braised padang style beef rendang, rich with coconut and spice, served over a creamy moringa risotto and grilled leek finished with crispy shallots for a touch of texture and depth

Shawarma Spiced Beef & Garlic Sauce Wrap **289 k**
grilled thin sliced australian sirloin beef, marinated in aromatic mediterranean spices, wrapped in warm pita with crisp lettuce, tomato, radish pickles, and a creamy garlic sauce

Indian Butter Chicken with Paratha & Spiced Aloo Mas **215 k**
succulent pieces of chicken in a silky, spiced tomato butter sauce, served with flaky paratha and a comforting mash of seasoned potatoes

Surf and Turf Delight **285 k**
grilled filet mignon paired with a king prawn, served with roasted garlic mashed potatoes, sauted broccoli, edamame, baby carrots, and finished with a rich red wine demi glaze

Sebali BBQ Pork Ribs 🐷 **250 k**
locally inspired pork ribs rubbed in Balinese spices and glazed with a house made BBQ sauce. served with crispy potato wedges, grilled corn, and a garden fresh salad

Pork Curry 🐷 **210 k**
a fusion of thai and balinese flavors, this curry combines pork ribs, pork belly, jackfruit, red beans, bell peppers, lemongrass and curry leaves. served with your choice of red or white rice

Chicken Soya 🌿 **159 k**
roast baby chicken in soya spices, steam potato with sauted carrot and green bean

Sirloin Katsu **255 k**
(Japanese Breaded Beef Cutlet)
crispy, golden slices of panko breaded sirloin, deep fried and served with steamed rice, bok choy, and tonkatsu sauce

Midnight NUSA **275 k**
(Base Genep Sirloin, Squid Ink Coconut Risotto, Sambal Matah Oil)
Balinese spiced grilled australian sirloin with sambal matah oil, squid ink risotto served with coconut cream local green vegetable

Indonesian Corner

Nasi Goreng Ikan Laut **165 k**
(Seafood Fried Rice with Local Tomato Sambal)
shrimp, mahi - mahi, calamary, sambal tomat, satay tuna pickles and shrimp crackers

Nasi Goreng Nusantara 🌿 **145 k**
Indonesian style fried rice with a mix of regional spices, served with fried egg, chicken cincane, chicken satay and crackers

Mie Goreng Seafood **169 k**
(Indonesian seafood Fried Noodles)
savory stir fried noodles served with a char grilled tuna skewer, mix seafood, prawn tempura and shrimp crackers

Sebali Chicken Satay 🌿 **135 k**
chicken skewer with balinese spices served with sayur urap peanut sauce and white rice

Beef Satay Marangi **195 k**
Australian beef tenderloin skewer with classic marangi spices, served with lawar, soy chilli dip and white rice

Nasi Bakar Udang **165 k**
(Grilled Shrimp-Stuffed Rice)
garlic and basil infused grilled rice stuffed with coconut shrimp and vegetables, wrapped in banana leaves and served with shrimp crackers and sambal ulek

Bebek Goreng Bali **145 k**
(Balinese Crispy Duck)
local favorite duck marinated in traditional Balinese spices, fried until the skin is perfectly crispy while the meat remains tender and served with Balinese style vegetables, mango sambal, sambal matah and white rice

Ayam Betutu **135 k**
(Balinese Braised Chicken)
traditional slow braised chicken leg cooked in rich Balinese spices, served with braised cassava leaves and white rice

Ayam Bakar Taliwang **145 k**
(Grilled Chicken Lombok Style)
a signature dish from Lombok, this grilled baby free range chicken is marinated and char grilled with bold taliwang style spices. the result is a smoky, spicy, and deeply flavorful dish. served with steamed rice and plecting kangkung water spinach topped with spicy sambal

Satay Ikan Laut **155 k**
mix seafood skewer, bumbu bali, gratted coconut served with sweet potato rice, sambal matah and sayur urap

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🌶️ Spicy

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Sweet

Surya Crush **75 k**

crushed meringue, cream chantili with mixed fruits

Setya Cake **85 k**

mild spicy chocolate brownies coated in chocolate sauce and strawberry

Levia Banana **75 k**

banana and cheese coated in puff pastry served with palm sugar sabaglioni

Tiramisu **85 k**

classic italian tiramisu layered with espresso-soaked sponge and mascarpone cream, garnished with cocoa powder

Strawberry Panna Cotta **90 k**

silky smooth panna cotta made with creamy milk and a touch of vanilla, topped with a sweet tart homemade strawberry sauce

Coffee Panna Cotta **85 k**

for the coffee lovers a creamy coffee infused panna cotta topped with instant coffee powder

Chocolate Lava Cake **105 k**

warm, rich chocolate cake with a gooey molten center. baked just right outside and soft inside, served with a scoop of vanilla ice cream

Vegetarian

Palak Tofu (Spinach Tofu Curry) **115 k**

tender tofu simmered in a spiced spinach gravy, with traditional indian aromatics. served with paratha and a side of coconut chutney

Nusa Delight **135 k**

sautéed mixed vegetables, mushroom and rice noodles crisp in delight savoury sauce

Herbs Nasi Ulam **115 k**

red rice, mix herbs, base gede, saur manis, soy fried tofu, tempe satay and vegetable crackers

Nusa Delight Bowl **95 k**

corn, avocado, broccoli, cucumber, mix cabbage, carrot, red onion, fried tofu and granola with vinegratette

Gado - Gado **68 k**

cabbage, green beans, carrots, bean sprouts, tofu, tempeh, and rice cakes, boiled egg served with rich, aromatic peanut sauce

Salad Bites **78 k**

carrot, cucumber, avocado, fried tofu and nanjimi dressing served in lettuce wrap

Spicy Tofu Popcorn **65 k**

crispy tofu bites tossed in chili oil, served with a sweet soy dip



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Intimate Couple Package

Perfect for sharing – Price per couple

SAMI SAMI

700 k**

Balinese Inspired Feast

Starters

- Amuse Bouche
- Vegetable Spring Rolls
- Shredded Chicken Salad

Main Course

- Egg Fried Rice
- Lawar (Spiced Vegetables)
- Balinese Crispy Duck
- Prawn Tempura
- Chicken Sate Lilit
- Baby Kecap (Sweet Soy Pork)

Condiments

- Sambal Matah
- Sambal Ulek
- Sweet Soy Sambal

Dessert

- Trio of traditional sweets
- Caramel Sauce
- Fresh Grated Coconut

SEAFOOD FIESTA

800 k**

A Vibrant Seafood Selection

Starters

- Amuse Bouche
- Baby Shrimp Coleslaw
- Local Fish Ball Soup

Main Course

- Thai Fried Rice
- Coconut Prawns
- Crispy Calamari
- Seared Turmeric Mahi - Mahi
- Garlic Lime Mussels
- Teriyaki Tuna Skewers

Condiments

- Sambal Matah
- Lemon butter sauce

Dessert

- Warm Apple Banana Wrap
- Strawberry Chocolate Sauce
- Caramelized Cashews
- Vanilla Ice Cream

SELERA NUSANTARA

700 k**

A Celebration of Indonesian Flavors

Starters

- Amuse Bouche
- Karedok Salad
- Chicken Soup (Soto Ayam)

Main Course

- Nasi Lemak
- Beef Rendang
- Grilled Ayam Taliwang
- Fish Sate Lilit
- Prawns in Woku Sauce
- Babi Kecap (Sweet Soy Pork) 

Condiments

- Sambal Matah
- Sambal Ulek

Dessert

- Pandan Crepes
- Fried Banana
- Caramel

 Contains Pork

 Spicy

 Contains Nut

 Vegetarian

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