

Wine & Dine Menu

Bali Pub & Grill

First Course

Balinese Salad

Spinach, French beans, sprout, carrot, deep fried tofu tossed with peanut dressing,
soya bean crackers garnish

Firesteed Pinot Gris, Oregon

Second Course

Green Papaya Soup & Chicken

Shredded chicken marinated in three gingers, home made chicken stock,
green papaya, salam leaf

Mountain View Chardonnay

Third Course

Lumpia Bebek

Roasted duck mixed with Balinese spices, wild mushroom, thai basil, green wrapped in
wonton skin, deep fried golden brown, Indonesian dipping sauce

Claiborne and Churchill Gewurztraminer

Fourth Course

BBQ Tri-tip steak

Piquant dry rub marinate, char grilled, finished with house made mango bbq sauce

Bogle Vineyard Pinot Noir

OR

Salmon

Piquant dry rub marinate, olive oil, basil, grilled finish with Balinese sweet soya

Tortoise Creek Merlot

OR

Grilled Kampung Chicken

Lemongrass bruin, Balinese spices, grilled Bakmi dipping sauce

Russian River Pinot Noir

Dessert

Pisang Goreng

Chocolate filled banana, deep fried golden brown
with fresh jack fruit and chocolate sauce

Willow Greek Port

\$45.95 per person