

KELIKI

L U X U R Y L O D G E

Infinity Pool and Bar A La Carte Menu

Located on the side of the cliff and overlooking a 360° view of the lush KELIKI jungle, come and relax by the pool and enjoy our bar and restaurant.

Open from 10:00 am until 6:00pm

We offer you an elaborate catering for all tastes, healthy and creative with a range of drinks to refresh you and stay zen throughout the day.

With your feet in the water or on a deckchair, be relaxed and let us take care.

Sandwiches

HOMEMADE SMOKED CAESAR CHICKEN WRAP	100
Crunchy breaded chicken, romaine salad, parmesan, caesar dressing	
SIGNATURE KELIKI BEEF BURGER	170
Brioche bun, dry aged beef patties, pork or beef bacon, French comte cheese, mix lettuce with chipotle sauce	
SOURDOUGH AND HOMEMADE PASTRAMI SANDWICH	150
Grilled sourdough bread, braised red cabbage, smoked house beef pastrami, mozzarella cheese, caramelized onion, tartar sauce, cucumber pickled	
PAIN BAGNA	120
Tuna mayo, seared tuna with spices paprika mayo, mix crudites	
CHOOSE YOUR SIDE	
Artisan Bread Basket	40
French Fries	45
Truffle Parmesan Potato Wedges	55
Sautéed Garden Vegetables	40
Steamed Rice	30

Snacks corner

Potato and parmesan croquette, aioli	50
Fried breaded calamary ring, mayonaise matah	80
Indonello fried chicken wings	80
Vegetables spring rolls	70
Grilled tiger prawn a la plancha, bali spiced	90
Chicken betutu melted mini panini	70
Beer buttered fish and chips	90

Small Plate And Salad

CURING BEETROOT SALMON CEVICHE	120
Beetroot cured salmon, avocado, rocket salad	
KELIKI CAESAR SALAD	90
Romaine lettuce, slow cooked eggs parfait, crispy pork or beef bacon, parmesan chived and brioche garlic and parsley crouton (available with grilled prawn or crunchy chicken)	
TUNA MANGO	110
Tuna tartare, mango, puffy crackers, wasabi and sesame cream	
BEEF TARTAR FRENCH KELIKI STYLE	120
Knife diced tenderloin beef, mix condiment, quail egg, blinis, fried potato allumettes	

Big Plate

STEAMED BLACK COD PAPILOTE	130
Capsicum confit Mediterranean style, olive oil crushed potato,	
MARINATED OCTOPUS A LA PLANCA	125
Virgin dressing, with grilled zucchini	
LOMBOK ORGANIC FARM CHICKEN	120
Seared slow cooked breast, leg parmentier, spinach and sweet corn fricassee	
THE BUTCHER PIECE FROM THE GRILL	180
250gr of dried aged australian striploin, butter « cafe de paris ». Choose your side dishes.	

Indonesian Corner

BEEF RENDANG DUMPLING	145
Beef ragu with rendang flavor stuffing in dumpling, glazed kale, shimeji mushroom	

IKAN BAKAR A LA JIMBARAN STYLE **140**
 Marinated red sniper with bumbu kuning and glazed
 with soy sweet reduction, burn sweet corn cob, spinach pleeing

TRADITIONAL NASI GORENG AYAM **90**
 fried rice with kecap and assorted vegetables, grilled chicken
 skewrs and peanut sauce, sunny side up eggs.

MIE GORENG SEAFOOD **90**
 indonesian wok sauted noddles, assorted vegetables and
 grilled seafood.

Dessert

YOUR CHOICE OF OUR ARTISANAL ICE CREAM **30/Scoop**
 Vanilla, chocolate, rum raisin, choucho, salted caramel
 strawberry, dragon fruit,

CHOCOLATE FONDANT CAKE **70**
 Melted heart chocolate lava, salted caramel ice cream and crumble

BALI VANILLA CRÈME BRÛLÉE AND BISCOTTI **50**
 Bali vanilla creme brûlée served with biscotti

PROFITEROLES **70**
 Choice of your ice cream stuffed choux, hot chocolate sauce

PISANG GORENG **50**
 Indonesian signature banana fritters