

# **ALL DAY DINING**





Seated at one of Masé's tables, enjoying the scents of fresh herbs and spices wafting from the kitchen.

With a passion for stunningly good food and craveable flavors, our innovative dishes are prepared with locally sourced and responsibly grown ingredients.

Cooked and served with love for a tastefully & healthy feel.







### **APPETIZER**

#### Caesar Salad | Rp. 65 K

Crisp leaves of baby romaine, crispy bacon, boiled egg, parmesan cheese, garlic bread and classic caesar dressing.

#### Seafood Cocktail | Rp. 70 K

Snapper, prawn, squid with lettuce, avocado and cocktail dressing.

#### Thai Beef Salad | Rp. 75 K

Thai style beef salad.

#### Seared Tuna Salad | Rp. 70 K

Pan seared tuna with black olive, baby potato, quail egg, green beans, tomato cherry, And black pepper corn dressing.







#### Mushroom Soup | Rp. 65 K

Scanted with truffle oil and garlic croton.

#### Soto Ayam | Rp. 60 K

A fragrant chicken broth with glass noodle, boiled egg, cabbage, emping a steamed rice.

#### Tom Yum Soup | Rp. 75 K

Spicy lemon grass, seafood thai soup.

#### Pumpkin Soup | Rp. 60 K

Scanted with cream, garlic croton, and pumpkin seed.







#### Smoked Salmon Bowl | Rp. 85 K

Smoked salmon, quinoa, salad, poached egg, watercress, cucumber, avocado, seared tomato cherry, and teriyaki sesame dressing.

#### Tuna Poke Bowl | Rp. 70 K

Tuna with red rice, bean sprout, edamame, avocado, carrot, red cabbage, watercress, peanut, and poke sauce.

#### Tuna Wakame | Rp. 75 K

Seared tuna, wakame, edamame, carrot, rice noodle, pickle ginger, and shoyu sesame dressing.

#### Mexican Bowl | Rp. 65 K

Red rice, sweet potato, corn, spinach, lettuce, corn tortilla, feta cheese, guacamole, tomato salsa, and Mexican sauce.

## MAIN COURSE

#### Beef Tenderloin | Rp. 130 K

Five spices marinated tenderloin steaks served with garlic mash potato, vegetable and black pepper or mushroom sauce.

#### Rib Eye Steak | Rp. 145 K

Grilled marinated rib eye steak with creamy potato, tomato arugula salad, slice almond and whole grain mushroom sauce.

#### Fennel Crusted Mahi Mahi | Rp. 100 K

Pan seared mahi mahi with crusted fennel chopped mix herbs, garlic potato, comfit vegetable lemon butter sauce.

#### Norwegian Salmon | Rp. 135 K

Pan seared fillet salmon accompanied with garlic potato, sautéed spinach, and balsamic reduction.

#### Free Range Chicken Breast | Rp. 105 K

Grilled chicken breast with chimichurri, cauliflower cheese and roast sweet potato.

#### Snapper Fillet | Rp. 105 K

Fillet snapper with sautéed vegetable, and mash potato and dill lemon butter.

#### Pork Ribs | Rp. 110 K

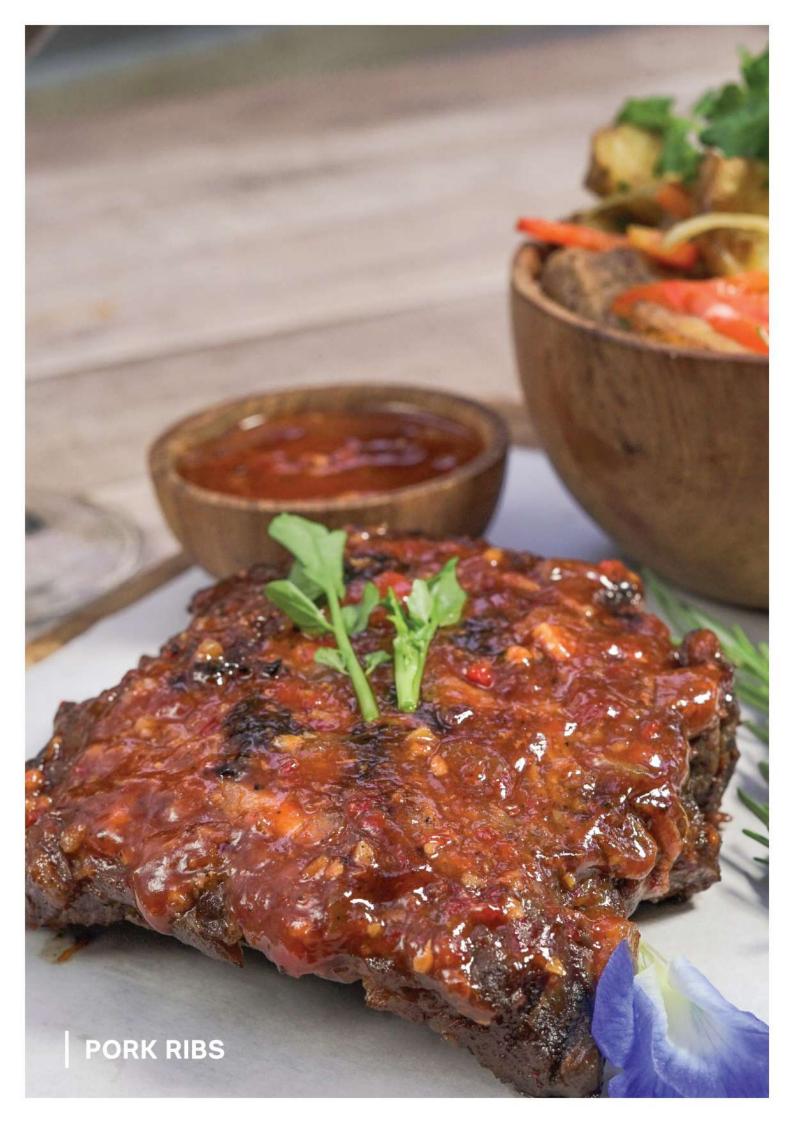
Grilled pork rib with bbq sauce, and garlic potato.

Above prices are subject to prevailing government tax and service charge of 15,5%









# **Cheese Pizza** Rp. 90 K (L) | Rp. 70 K (M) PIZZA Combination mozzarella, grana padano and creamy cheese sauce.

#### Meat Pizza Rp. 95 K (L) | Rp. 75 K (M)

Onion, capsicum, mushroom, bacon, black olive, ham, chicken sliced, oregano, and mozzarella cheese.

(L) Large | (M) Medium

#### Veggies Pizza Rp. 80 K (L) | Rp. 65 K (M)

With onion, capsicum, black olive, mushroom, tomato, oregano and mozzarella cheese.





Bolognaise | Rp. 85 K Minced beef with tomato paste, parmesan cheese.



Carbonara | Rp. 80 K
Crispy bacon, cream sauce, parmesan cheese, parsley.











# GOURMET SELECTION

#### Salmon Halloumi | Rp. 85 K

Smoked salmon, smash avocado, halloumi, grilled tomato, basil pesto on sourdough.

#### Smash Avocado | Rp. 60 K

Smash avocado, rye bread, poached egg, feta cheese, tomato, Hollandaise sauce.

#### Croissant Benedict | Rp. 80 K

Bacon, croissant, poached egg, arugula, halloumi, and Hollandaise sauce.

#### Salmon Benedict | Rp. 75 K

English muffin, poached egg, smoked salmon, sautéed spinach, mushroom, tomato, and Hollandaise sauce.







# INDONESIAN & ASIAN DISHES

#### Ayam Panggang Bali | Rp. 75 K

Grilled chicken with Balinese spicy sauce, Balinese salad, white rice, and sambel matah.

#### Nasi Campur | Rp. 70 K

Red rice, beef rendang, sate lilit, shredded chicken, vegetable urab, bean curd, egg, Balinese sambal matah.

#### Nasi Goreng | Rp. 65 K

Hawker style chicken fried rice with shredded vegetable, chicken sate, fried egg and crackers.

#### Fried Noodle | Rp. 70 K

Stirred fried egg noodle with vegetable serve with chicken sate, fried egg and crackers.

#### Pad Thay Talay | Rp. 70 K

Fried rice stick dressed with prawn, Thai basil, cashew nut, coriander leaves, dry chili, and spring onion.

#### Oxtail Soup | Rp. 85 K

Indonesian oxtail soup with vegetable crackers, sambal and steamed rice.

#### Beef Rendang | Rp. 85 K

Beef stew with coconut milk serve with steamed rice, potato and native vegetable.

#### Grilled Seafood Platter Jimbaran Style | Rp. 115 K

Fish fillet, prawn, calamari, served with sayur urab, white rice, sambel matah, sambel bajak, chili soya.

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#### Lava Cake | Rp. 50 K

Dark chocolate melt serve with vanilla ice cream and chocolate sauce.

#### Blueberry Cheese Cake | Rp. 55 K

Serve with tropical fruit compote, and blueberry sauce.

#### Mango Cheese Cake | Rp. 55 K

Serve with mango compote and mango sauce.

#### Apple Almond Cream Pie | Rp. 50 K

Served with fruit comport and raspberry caulis.

#### Chocolate Terrine | Rp. 50 K

Chocolate toile and strawberry sauce.

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#### WINE MASE KITCHEN BAR