



Welcome to Sleeping Gajah Kitchen & Lounge.

Set to be a casual and relaxing dining destination, our chefs at Sleeping Gajah create quality selected global dishes from Asian fusion to Western cuisines.

To enhance the exciting dining experience at Sleeping Gajah, you are pleased to take a seat nicely and witness the phenomenal panoramic view overlooking the hill right in front of you and the natural sound of Unda river while our chefs preparing the food for you.

Selamat Makan! Bon appétit!

All prices are in rupiah (000) and are subject to 11% government tax and 10% service charge for our awesome staff



CHEF WIDANA SPECIALTY

Fire Lobster Thermidor

French dish of lobster meat cooked
in a rich wine sauce with
mushroom and mustard served
with “Bedugul vegetables”,
side of creamy mashed potato

479

Seafood Platter

Balinese Rijsttafel of tiger prawns,
grilled snapper, tuna skewer,
calamari rings, urab vegetables,
turmeric coconut rice
and sambal matah

355

Pork Belly Crisp

Chinese style crispy baby pork Belly
with hammy rice, tempura of
asparagus, bean sprout, red cabbage,
home made spice BBQ sauce

315

Chili Crab

Braised crab in tomato-chili sauce
with vegetable spaghetti
in tomato sauce & parmesan cheese

355

Chocolate Lava Cake

Melted chocolate cake on crumbled cookies,
strawberry coulis with vanilla ice cream

Chef's Treats

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LIGHT BITES

Lumpia Goreng

Deep-fried mix vegetables spring rolls
with house-made sweet chili sauce

70

Crispy Prawn

Deep-fried battered prawn with
house-made sweet chili aioli

90

Cheese Croquets

Deep-fried potato stuffed with
Mozzarella & parmesan cheese
with chili-mayonnaise dip

90

Parmesan Wings

Deep fried chicken wings,
seasoned with
garlic butter, parmesan cheese
and mango sweet chili

80

Nachos

Corn tortilla with cheese sauce,
Mozzarella, olive, sour cream,
guacamole, cilantro, pickled
green chili, pico de gallo

99

Calamari Rings

Deep-fried calamari with tartar sauce
lemon and parsley

99

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LIGHT BITES

Tuna Tataki

Seared sesame tuna with lettuce, watermelon, mango, red onion, red radish, avocado-aioli, mango dressing

99

Greek Salad

Mixed lettuce with red onions, cucumber, tomato, Kalamata olive, feta cheese and Greek dressing

90

Thai Prawn Salad

Thai inspired cuisine with grilled prawns, lettuce, cucumber and "Phuket Dressing"

99

Classic Caesar

Baby romaine, boiled egg, pork bacon, parmesan cheese, Caesar dressing garlic croutons

89

Tom Kha Gai

Thai cuisine of chicken & mushroom soup with tomato, coconut cream, lemongrass, galangal, kaffir lime

89

Tom Yam Goong

Prawns in spicy & sour soup Thai style with mushroom, galangal, lemongrass and corianders

115

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SCRUMPTIOUS

Beef Tenderloin

Pan roasted with thyme & garlic, creamy
mashed potato, sauteed vegetables,
red wine reduction

350

Rosemary Chicken

Oven roasted half spring chicken
with cheesy mashed potato, sauteed
vegetables and rich red pepper
curry sauce

165

Rendang Sapi

Indonesia most famous braised
beef in coconut gravy with cassava
leaf salad and crispy tofu

175

Pan Fried Salmon

Broccoli, asparagus, baby carrot,
with onion jams & dill lemon butter
& mashed potato

199

Iga Babi Bakar

Char-grilled BBQ pork ribs with
side of baby bok choy & corn in
garlicky oyster sauce

199

Beef Hazelbank

Roasted rib eyes beef with cream
cheese ragout, mashed potatoes,
vegetables and garlic jus

325

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SCRUMPTIOUS

Bebek Goreng

Deep-fried crispy duck with
Balinese sauteed long beans and
bean sprouts, duo sambals

155

Seafood Bumbu Bali

Braised snapper, tiger prawns
and calamari in Balinese coconut
cream with tomato, cucumber
and bean sprout

165

Snapper Di Wapa

Pan seared snapper fillet with sauteed
broccoli, cauliflower, zucchini,
asparagus and creamy garlic sauce

160

Prawns Pad Thai

Thai styles fried noodles with tiger
prawns, chicken, bean sprout, spring
onion, eggs and garlic peanuts

165

Seafood Cajun Jambalaya

Rich flavor white wine of rice with
Cajun spiced prawn, calamari, tuna in
tomato concasse and mango salsa

155

Tuna Steak

Seared tuna with quinoa,
oven roasted asparagus, onion,
baby carrot and tomato olive salsa

160

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SCRUMPTIOUS

Nasi / Mie Goreng Wapa

Stir-fried rice or noodles with chicken satay, prawn tempura, pickles, fried egg & prawn crackers

125

Ayam Bakar

Grilled chicken thigh with Balinese red sambal, "jukut urab" vegetables and sambal matah

135

Mixed Satay

Chicken & pork satay with peanut sauce and Indonesian pickles

125

Soto Ayam

Indonesian chicken soup with beansprout, vermicelli noodles, cabbage, and "melinjo" crackers

89

Steamed Rice // Coriander Rice

15 // 19

Creamy Mashed Potato // French Fries Sautéed / Steamed Vegetables

55

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SCRUMPTIOUS

Beef Stroganoff

Braised to tender premium rib eye of beef with mushroom sauce, capsicum, cheeses, mix vegetables, onion rings and mashed potatoes

245

Chicken Parmigiana

Breaded chicken breast, melted cheese topping, sauteed tomatoes and mushroom spaghetti, parmesan cheese and fried basil

155

Chicken Florentine

Spinach stuffed chicken breast in mustard cream sauce with lyonnaise potato and green oil

155

Seafood Calzone

Half folded pizza stuffed with snapper, prawns, squids with tomato sauce, cheese and mini salads

155

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PLANT BASE

Tebola Yellow Curry

Balinese curry with mixed vegetables, tempeh, tofu, coconut cream & fried shallot

89

Broccoli & Green Pea Soup

Puree of Bedugul broccoli, green peas, potatoes, basil with pan seared broccoli and garlic toast

105

Vegan Burger

Kidney bean and chickpeas patties with avocado, potato rosti, tomato salsa and vegan cheese sauce

115

Gado- Gado

Indonesian steamed vegetables salad in peanut sauce with potatoes, fried tofu, tempeh, and bitter nut crackers

89

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PLANT BASE

Quinoa Platter

Tossed quinoa, cucumber, capsicum,
tomato, vegan cheddar cheese on
guacamole , lettuce and lime
mustard dressing

89

Veggie Burritos

Crispy bean cake, avocado,
capsicum, lettuce, baked beans
and vegan cheese rolled in flour
tortilla with tomato salsa

115

Kalio Nangka

Braised young jack fruit in
authentic “ West Sumatra “
herbs and spices with sauteed
spinach

99

Sweet Potato Chickpeas

Roasted sweet potato with
grilled red onion, broccoli, chick
peas, red cabbage, lettuce,
peanut dukkah, cilantro pesto

89

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PASTA // PIZZA

SPAGHETTI / PENNE / FETTUCINE

Carbonara

Pork bacon, egg yolk, garlic,
parmesan cheese, garlic bread

135

Bolognese

Minced beef in tomato sauce with
parmesan cheese and garlic bread

135

Arrabiata

Tomato sauce, garlic, onion, anchovies,
chili flakes, capsicum with parmesan
cheese and garlic bread

105

Prawns Aglio

Prawns, garlic, basil, chili sauce, garlic
bread & parmesan cheese

135

Margarita Pizza

Tomato sauce, fresh basil,
oregano, parmesan cheese,
mozzarella cheese & basil pesto

135

Leg Ham Pizza

Pork ham, tomato sauce, mushroom,
onions, parmesan cheese, mozzarella
cheese & basil pesto

150

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BURGER & SANDWICH

The Clubs

Three dackers brioche with chicken mayo, grilled pork ham, cheddar cheese turn over egg, tomato, cucumber, lettuce, tartar sauce with home made chili mayo - fried potato wedges

165

Salmon Burger

Tazmanian salmon, avocado, green tartar salsa sauce, yellow cheese sauce on black bun and caesar salad

225

Beef Burger

Grilled beef patty mixed with pork bacon, mushroom glazed, melted cheese, turn over egg tomato, lettuce, tartar sauce with home made potatoes wedges chili mayo

250

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DESSERT

Chocolate Lava Cake

Melted chocolate cake on crumbled cookies, strawberry coulis with vanilla ice cream

99

Peanut Butter Cake

Chocolate ganache, caramel and peanut butter cream, strawberry with vanilla ice cream

90

Crème Brûlée

With vanilla ice cream

85

Cheese Cake

Cream cheese, lime zest, cookie crumble, strawberry and mango

90

Choco Mouse

With vanilla ice cream, chocolate shaved and soils

89

Pineapple Tatin

Upside down pineapple tart, caramelized brown sugar, with vanilla ice cream

90

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DESSERT

Dadar Gulung

Balinese soft crepes with grated coconut-pandan palm sugar served with vanilla ice cream

69

Godoh Bui

Deep fried banana fritter with vanilla ice cream

65

The Brownies

Warm walnut chocolate brownies, vanilla ice cream, berry sauce and chocolate sauce

99

Crepes Suzette

Braised crepes in orange caramel sauce with vanilla ice cream & strawberry

89

Mango Sticky Rice

Coconut sticky rice with mango, sesame seeds and vanilla ice cream

85

Russian Burnt Honey

Layered honey crepes with cream of caramel, jelly of fruit, caramel sauce

99

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AFTER DINNER DRINKS

White Russian

Savor the classic cocktail, a creamy blend of vodka, coffee liqueur, and cream. Perfect for relaxing evenings.

215

Espresso Martini

Vodka, coffee liqueur, espresso and simple syrup. A smooth flavor with deep coffee intensity and just enough sweetness to round it out

139

Pino De Bali

Balinese fortified wine inspired by Madeira method with rich syrupy texture, rancio notes and bright acidity

125

Terras Porto

Tawny port wine has a beautiful leather colour, as it's soft and mature with a mild spicy and "nutty" taste

155

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