

AYUNG RESORT
UBUD

IN ROOM DINING

☎ 333



IN ROOM DINING

In-Room Dining at the Ayung Resort Ubud is a true culinary experience.

Our chef's have put together an exceptional room service menu prepared to fulfill your gastronomic desires. Whether you prefer a delicious breakfast in bed, a tasty snack, or a superb dinner with matching wines to a fantastic floating breakfast.

Breakfast	08:00 - 11:00am
Floating Breakfast	09:00 - 12:00 noon
Lunch + Dinner	12:00 noon - 10:00 pm

For enquires and In-Room Dining orders, please dial "333"
All prices are subject to 10 % service charge and 10 % government tax



breakfast

08:00 - 11:00 am

the mind awakes/250

JUICES

orange, watermelon, pineapple, banana
papaya, mixed tropical fruit.

BEVERAGES

coffee, cappuccino, latte
damman english breakfast tea
herbal teas, hot chocolate.

AYUNG RESORT BAKERY

daily freshly home baked baguette
whole wheat toast, croissants, danish
pastry, muffins, crumpets served with
fresh butter, natural rain forest honey
homemade jams.

ayung resort deli

CHEESE

surprise bay cheddar, feta cheese
phoque's cove camembert.

CHARCUTERIE

smoked ham, prosciutto crudo
salami nostrano.

SALMON

finest home smoked salmon.

CEREALS

wheat free muesli, or corn flakes
served with fruit compote
honey banana yoghurt and fresh milk.

TROPICAL FRESH FRUITS

fresh fruit plater or fruit salad.

PANCAKES

selection of:
banana, pineapple
strawberry with natural honey.

egg selection

AMERICAN BREAKFAST

2 fried eggs served with crispy bacon
ham sausages, and assorted
condiments.

SCRAMBLED EGGS

fêta cheese, spinach, chicken sausage.

SALMON SCRAMBLE

smoked salmon, spinach
dill crème fraîche.

ASPARAGUS-FETA OMELETTE

roasted capsicum, mushrooms.

EGG BENEDICT

two poached eggs, english muffin ham
holandaise.

EGG FLORENTINE

two poached eggs, english muffin
spinach, sauce holandaise.

FLUFFY 2 EGGS OMELETTE

plain or with any or all the following:
ham, bacon, onions, herbs
mushrooms, cheese, capsicum.

EGG WHITE OMELETTE

mushrooms, spinach
red onion asparagus.

lunch + dinner

12:00 noon - 10:00 pm

appetizers

PEKING DUCK PANCAKES/105

rice pancakes, cucumber
spring onions, coriander
plum sauce.

AVOCADO-PRAWN COCKTAIL/145

iceberg, herbs, cocktail sauce, boiled
egg, papaya, orange, spring onions.

LUMPIA UDANG/105

vegetarian option available

prawns spring rolls, young papaya
beetroot kemangi salad
sweet - sour chilli sauce.

PORK DUMPLINGS/115

steamed pork dumplings
curry-lemon basil sauce
balsamic-ginger reduction
fennel-pineapple salad
roasted sesame.

salads

CRISPY CRAB SALAD/120

yam bean, cucumber young papaya
tomato, pomelo, coconut, herbs
watermelon chili-lime dressing.

ASIAN CHICKEN SALAD/140

beetroot, pomelo, zucchini, cucumber
cabbage, bean sprouts, coriander
spring onions, roasted peanuts
ice berg , asian dressing.

CAESAR SALAD/100

vegetarian option available

romain lettuce, anchovy dressing
crispy bacon, garlic-crouton, poached
egg, with:

CHICKEN/115

PRAWNS/145

SMOKED SALMON/150

TEMPURA TEMPE-TOFU/90

ice berg, capsicum, yam bean
baby spinach, eggplant, mushroom
lemon basil, lime - garlic dressing.

GADO-GADO/80

braised vegetable salad with bean curd
and rice cake, peanut sauce.

soups

SWEET CORN SOUP/100

roasted coconut, prawns.

MUSHROOM TRUFFLE CAPPUCCINO/95

parmesan stick.





sandwiches

160gr PURE BEEF BURGER/ 195

egg, bacon, avocado, tomatoes
shitake aioli, crunchy greens
ice berg, pickles, hand cut chips.



BBQ PORK RIB/175

garlic aioli, bean sprouts, focaccia
sesame, apple herbs greens
lettuce hand cut chips.



TRIPLE DECKER SANDWICH/180

prawns, boiled eggs, bacon
hand cut chips, asian greens
caper aioli.



fish & seafood

BARRAMUNDI/180

steamed barramundi, salmon
dumplings, mushrooms, ginger, spring
onions, cabbage, sautéed, vegetables
noodles, curry-laksa.

SNAPPER/185

pan-fried red baby snapper, fragrant
yellow rice sautéed bean sprouts
baby beans, red curry-coconut sauce
kemangi salad.

GRILLED BUTTERFISH/235

prawn farce, mushroom sweet corn
white wine cream sauce, squid ink
linguini, orange fennel salad.

GRILLED PRAWNS/250

prawns, pork farce, asparagus
crispy croquette potatoes
mushroom-chives glazed
tomato-fennel reduction, herb salad.



GURAMI SWEET & SOUR/235

crispy, sweet-sour gurami, steamed
rice, sambal, crackers, mango-basil
pickles.

poultry

GRILLED CHICKEN BREAST/175

with rosemary herbs butter
asparagus-broccoli cous cous
fennel-pineapple relish
parsley-mushroom cream sauce.

DUO DUCK BREAST/315

pan seared duck breast, mushrooms
chive duck pot stick, vegie cous-cous
mashed carrot, sautéed asparagus, baby
carrots, gule gravy, baby greens.

the meat lover

PORK RIB EYE/195

grilled pork rib eye, long bean
baby bokchoi, mushroom oyster sauce
purple potatoes cream, plum-soy
chili gravy, fennel-orange salad.



350gr BBQ BEEF RIBS/355

smoked bbq sauce, chives-potatoes
young papaya-coconut salad.



indonesian mains

BEBEK TUKAD AYUNG/190

crispy fried duck, jukut urab, pickles
sambal matah, red rice, duck broth.

GULE KAMBING 500gr /250

braised lamb shank with gule sauce
eggplant, steamed rice, crackers
sambal.

IGA BAKAR/195



grilled marinated pork ribs
cumin-shallot rice sautéed green
beans, eggplant, klongkang, sambal
pickles.

KARE MADE /135

vegetarian option available

indonesian vegetables curry steamed
rice, pickles, crackers with:

PRAWNS /195
CHICKEN /160

SATE KEDEWATAN/150

selection of chicken, pork, beef sates
with rice cake, krupuk, peanut sauce.

NASI GORENG OR MIE GORENG/155



vegetarian option available

sambal terasi or sambal pete fried or
noodles, duo of states, pickles served
with fried chicken, fried egg, shrimp
crackers, pickles.

sides

**CREAMY MASHED POTATOES
TRUFFLE OIL/45**

**BROCCOLI, HERB BUTTER/55
HAND CUT CHIPS/30**

**WOK FRIED EGGPLANT
GARLIC OYSTER SAUCE/35**

SAUTÉED BABY POTATOES/40

pastas

AGLIO E OLIO/195

black linguini, prawns, red chili
garlic olive oil, parsley, leek
spring onions.

ALFREDO/180



fettuccini, bacon, mushrooms, cream
ricotta cheese, parmesan, basil.

BOLOGNAISE/185

spaghetti, tomatoes, minced beef
parmesan cheese.

MARINARA /190

vegetarian option available

farfalle, tuna, prawns, squid, garlic
tomatoes, fennel parsley.

PENNE/175

chicken, capers olives, peas
cream sauce, fennel arugula
parmesan cheese.



pizzas

CHICKEN ROSEMARY/175

chicken, green pepper, olive, sweet corn
baby sun - dried tomato red onions
mozzarella.

CAPRICCIOSA/165



ham, mushrooms, mozzarella, olives, basil
roasted garlic red capsicum, parsley.

FRUITTI DI MARE/195

prawns, tuna, squid, tomato sugo
mozzarella, garlic, parsley.

MARGHERITA/145



baby sun-dried tomatoes, oregano
fresh mozzarella, parmesan, basil.

only vegetarian

CHAR-GRILLED VEGGIES/145

beans red rice, tomato-fennel cream
sauce, asian greens.

TIPAT CANTOK/115

assorted boiled vegetables, rice cake
crackers, peanut sauce.

TAHU-TEMPE MEPANGGANG/125

grilled tempe-tofu, oseng oseng
yellow rice, pickles, galangal sauce.

CAP CAY/120

stir-fried vegetables, steamed rice
sambals.

kid's corner

CHICKEN OR BEEF BURGER/130

with french fries or potato wedges.

GRILLED HAM-CHEESE SANDWICH/110



with french fries or potato wedges.

CHICKEN NUGGETS/120

mashed potatoes, vegetables.

SPAGHETTI/125

tomato sauce or bolognaise.

FUNNY PIZZA/110

sausages, tomatoes, basil.

MIE OR NASI GORENG/120

fried noodles or fried rice
with nuggets, crackers.

desserts

CHOCOLATE FONDANTE /75

mango compote, coffee gelato
pistachio tuille.

BLUEBERRY APPLE CRUMBLE/60

ginger-raisin compote, panna cotta
gelato, black rice crispy.

COCONUT PANNACOTA/65

bacio gelato, sweet crumble
chocolate-macadamia wafer.

PANDAN CRÈME BRULÉE/70

strawberry chilli, passion fruit sorbet.

CHOCOLATE TART/75

almond crumble, coconut gelato
mocha tuille, passion fruit jelly.

PAMELO CHEESE CAKE/75

vanilla gelato, coral chips
cream dumpling.

GELATO/35

bacio, coconut, panna cotta
chocolate, vanilla, coffee.

SORBETTO/35

passion fruit, tamarillo, lime
strawberry, mango.

coffee liqueur/144

IRISH COFFEE

coffee, jameson whisky, whipped cream.

JAMAICAN COFFEE

coffee, myers rum, whipped cream.

MEXICAN COFFEE

coffee, kahlua, tequila, whipped cream.

CAFÉ JOY

coffee, baileys, frangelico malibu, whipped cream.

MAD MONK

coffee, hot chocolate, hazelnut liqueur peppermint liqueur, cream.

CAFÉ BRASILEIRO

coffee, rum, chocolate liqueur, syrup whipped cream

BLACK MONKEY

coffee, coffee liqueur, banana liqueur whipped cream sugar on the rim.

ayung's favourite cocktails/144

CLASSIC MARTINI

gin or vodka.

ESPRESSO MARTINI

vanilla vodka, kahlua, crème de cacao.

COSMOPOLITAN

vodka, cointreau, cranberry, lime.

WHISKEY SOUR

scotch whisky, sweet & sour.

LEMON DROP

vodka, triple sec, sweet & sour sugar on the rim.

KEY LIME

vanilla vodka, triple sec, pineapple juice lime juice.

LONG ISLAND TEA

gin, vodka, rum, tequila, triple sec with lime juice topped with coke.

CAIPIROSCCA

vodka, lime, brown sugar.

MOJITO

white rum, fresh lime, sugar, mint.

MARGARITA

tequila, triple sec, sweet & sour.

PINA COLADA

white & dark rum, coconut milk pineapple juice.

BALI BUIH

frangelico, amaretto, baileys, kahlúa honey, cream.

WINES

All wine bellow is available by the glass or by the bottle. For more selection please ask for our complete wine list;

Wolfblass Bilyara Brut AUS 153/603

Durvillea Sauvignon Blanc NZ 186/747

J.J. McWilliams Chardonay AUS 153/576

Beringer Pinot Noir USA 180/720

Fantinel Cabernet Sauvignon ITA 186/720



spirits

all spirit prices are inclusive of one mixer (soft drink or juice).

bottle orders will be served with 6 cans of mixers.

GIN

Tanqueray 140 / 1,818

Bombay 140 / 1,818

VODKA

Vodka 9 - b 540

Absolute 130 / 1,700

Grey Goose 230 / 3,006

RUM

Bacardi light 120 / 1,400

Havana Club Blanco 130 / 1,500

TEQUILLA

José Cuervo 140 / 1,717

WHISKEY

JW Black Label 210 / 2,626

Jack Daniels 170 / 2,121

BEERS

Bintang / 54

Heineken / 63

CARBONATED DRINKS

coca cola, sprite, diet coke / 36

ginger ale, soda, tonic / 36

FRESH JUICES

orange, strawberry / 50

carrot, apple / 50

pineapple, papaya / 35

watermelon, banana, lemon / 35

SMOOTHIES / 63

blend with yogurt honey milk

banana, strawberry, lemon

MILKSHAKES / 63

Vanilla, chocolate, banana strawberry

coconut.



floating breakfast in your private villa pool

Drinks by the pool has always been a great idea. Breakfast or brunch by the pool, even better! But what about if you had the opportunity to go one step further and have your breakfast IN the pool?

At the Ayung Resort Ubud, you can indulge in a floating breakfast of well-presented, exotic freshest selection of dishes. Save your welcome bottle of champagne for the morning and you are indulging yourself, home made chocolates will be thrown in by us.

Price at IDR 550.000 net per 2 persons.



AYUNG RESORT UBUD



📍 Br. Begawan, Desa Melinggih Kelod, Payangan, Ubud 80572 - Bali - Indonesia

☎ +62 361 9001333 ✉ reservations@ayungresortubud.com

🌐 www.ayungresortubud.com