

Tulen Ubud

July 8, 2020

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MENU PACKAGES

1) Beefsteak package-200k

300 gm sized juicy and tender grilled beef tenderloin is served with the side dish of your choice and a glass of Two islands Cabernet Sauvignon Reserve

2) Lasagna package-150k

Oyster mushroom, eggplant, grana padano bechamel sauce, tomato salsa and Italian mozzarella based vegetarian lasagna is served with a glass of Vila Maria's Pinot noir

3) Burger package-125k

Vegan burger is a gluten free oyster mushroom patty with crispy salad and vegan mayo in chickpea zucchini pancake with roasted potatoes and homemade bbq sauce served with a glass of Isola Balita

4) Feta spinach ravioli package-150k

Hand made ravioli stuffed with spinach and ricotta cheese in lemon and fresh mint butter sauce with goat feta paired with Shearwater's Pinot Gris

5) Pork belly package-150k

Confit and bbq-ed pork belly glazed with "kecap manis" and served with stir fry greens and steamed white rice comes with the glass of Isola Balita

6) Shiitake ravioli package-175k

Home made ravioli stuffed with shiitake mushrooms and ricotta cheese in a shiitake butter thyme sauce and a glass of Two Oceans' Cabernet-Merlot

7) Pad Thai package-125k

Shiitake mushrooms, tofu, tamarind, peanuts, rice noodles and coriander leaves based vegetarian version of the most famous Thailand rice noodles comes with the glass of ice cold Michelada, spiced beer cocktail

8) Tuna steak package-150k

Sushimi grade 200 gm tuna steak grilled medium with the Mediterranean potato rucola salad and a glass of Vila Maria's Sauvignon blanc

For our dear customers who wish to eat from our new awesome package menu, yet prefer not to drink alcohol, we will happily swap the wine with your choice of soft drink+tea or coffee free of charge 😊

DRINKS PROMOTION MENU

SHOTS:

TITO'S VODKA-50k

JIM BEAM WHISKEY-50k

JOSE CUERVO GOLD-50k

PREMIUM CLASSIC COCKTAILS :

ICY MICHELADA-45 k

330 ml San Miguel light, tomato juice, spices

CRANBERRY VODKA KOMBUCHA-65k

30 ml Tito's vodka, jasmine kombucha, cranberry juice,

BOSTON WHISKEY SOUR-85 k

50 ml Jim Beam, egg white, angostura bitter

1981 ESPRESSO MARTINI-85 k

30 ml Tito's vodka, Borghetti coffee liquor, espresso

SPICY BLOODY MARRY-85 k

50 ml Tito's vodka, tomato juice, spices,

CUCUMBER MINT COLLINS-85 k

50 ml Tanqueray, cucumber mixture, fresh mint

PASSION FRUIT DAIQUIRI-85k

50 ml Angostura 3y Reserva, passion fruit coulis, fresh mint

All of our cocktails are made with premium imported spirits and homemade ingredients

WINE PROMOTIONS:

WHITE

ISOLA-35k/250k

2018, Bali

VILA MARIA SAUVIGNON-55k/400k

2018, Marlborough New Zealand

SHEARWATER PINOT GRIS-55k/400k

2018, Marlborough New Zealand

ASTROLABE CHARDONNAY-550k

2017, Marlborough New Zealand

ROSE

VILA MARIA ROSE-55k/400k

2018, Hawkes bay New Zealand

RED

TWO OCEANS CABERNET/MERLOT -55k/400k

2017, South Africa

VILA MARIA PINOT NOIR-55k/400k

2018, Marlborough New Zealand

TWO ISLANDS CABERNET SAUVIGNON RESERVE-55k/400k

2015, Coonawarra South Australia

THE CHOCOLATE BLOCK-800k

2018, South Africa

LUCCARELLI -IL BACCA PRIMITIVO DI MANDIRIA-1 MIL

2016, Manduria Italy

LAVAU CHATEAUNEUF-DU-PAPE-1 MIL

2012, Southern Rhône, France

DESSERT WINE:

ISOLA MOSCATO DOLCE-35k/250k