

Padi

‘Asian Spice’ Menu

Padi's 'Asian Spice' menu offers a delightful fusion of Thai, Indian, and Indonesian cuisines. The concept is based on the traditional Asian rice table, where a variety of dishes are shared among diners. The native chefs from Thailand, India, and Indonesia will prepare your dishes fresh-to-order in the open kitchen, aiming to serve them as closely together as possible for a traditional family-style dining experience.

The ‘Asian Spice’ concept allows you to take a culinary journey across these three distinct – yet often related – cuisines. The concept encourages 'family-style' dining, where the dishes are served as close together as possible, allowing guests to share and enjoy the combination of flavors, textures, and styles from the three cuisines. Diners have the flexibility to mix and match dishes from different countries or focus on one country for appetizers, another for mains, and yet another for dessert. There are no strict rules or sequence to follow, making the dining experience truly immersive and enjoyable for all.

Indonesian

Indonesian cuisine is influenced by various cultures due to the country's location and rich natural resources. The techniques and ingredients have been brought from India, the Middle East, China, Spain, Portugal, and the Dutch. Padi's Indonesian selections primarily feature well-known dishes from the most populated island, Java.

Indian

Indian cuisine is known for its rich combination of spices, herbs, and vegetables sourced from the subcontinent. The culinary offerings vary significantly from region to region due to the country's diversity.

Indian cuisine is renowned for its extensive range of vegetarian dishes and the widespread use of flavorful curries, which are believed to have originated in India.

Thai

Thai cuisine is famous for its harmonious balance of flavors that excite the five taste senses: sweet, sour, hot, salty, and neutral. It draws influences from China and India, incorporating ingredients native to Southeast Asia, such as fresh coriander leaves and roots, lemongrass, kaffir lime leaves and peel, kha root (a relative of ginger), and some of the world's spiciest chilies.



Chef's recommendation



Vegetarian option available



Gluten free option available



Contains pork



Contain traces of nuts













Spicy

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21.06.2024




INDONESIAN CUISINE

STARTERS

-     **Gado gado**, Indonesian vegetables salad, fried tofu, tempeh, boiled egg, rice cake, peanut sauce | 125
-   **Ayam pelalah**, Balinese spicy shredded chicken, crispy rice crackers, ice berg lettuce, cucumber, | 120
cherry tomato and tomato chili sambal
-     **Tahu telur**, fried bean curd and eggs, carrot, white cabbage, bean sprout, Javanese fermented | 125
prawn sauce “petis” and crushed peanut

MAINS

-  **Soto ayam**, Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, | 160
emping crackers, sambal, served with steamed rice
-   **Asam asam iga sapi**, spiced and sour beef short ribs soup, vegetables, steamed rice, | 245
prawn crackers and sambal
-  **Sop buntut**, hearty beef oxtail soup flavored with fresh selected Indonesian spices, vegetables, | 235
spicy green chili sambal, emping crackers, served with steamed rice
-  **Sate campur**, selection of homemade beef, chicken and lamb satays | 175
-   **Mie goreng**, Indonesian fried egg noodles, shredded chicken, fried egg, chicken satay, | 215
pickled vegetables, sambal and crackers
-   **Bebek goreng bumbu hitam**, deep fried duck Madura style, “trancam” vegetable salad, | 210
steamed rice and sambal
-  **Nasi goreng**, Indonesian wok fried rice, chicken, fried egg, chicken satay, fried chicken, | 215
pickled vegetables, sambal, crackers
-  **Tumis sayur tahu**, stir fried vegetables with tofu in oyster sauce, steamed rice | 165
-  **Ayam bakar kecap**, grilled marinated chicken in sweet soya sauce, “lalapan” raw vegetables, | 235
steamed rice and sambal
-  **Udang saus Padang**, spiced stir fried prawns, corn, coconut milk, served with steamed rice | 255
-   **Rendang daging**, authentic traditional dish from West Sumatra spiced braised beef, | 250
served with cassava leaf, green chili sambal and steamed rice
-   **Ikan sambal roa**, deep fried marinated baby red snapper, “trancam” spiced vegetable salad, | 240
dabu dabu, Manado chili sambal and sliced lime, served with steamed rice
-  **Iga bakar bumbu ketumbar**, grilled beef short ribs in spiced coriander sauce, sautéed cassava leaf | 335
served with steamed rice, sambal and emping crackers
-   **Kambing mekuah**, spiced braised lamb shank, chayote, pickled vegetables, steamed rice and sambal | 295

 Chef's recommendation  Vegetarian option available  Gluten free option available








 Contains pork  Contain traces of nuts  Spicy

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INDIAN CUISINE














STARTERS




-   **Dal shorba**, lentil soup with roasted cumin, fresh coriander, garlic and ginger | 120
-  **Crispy samosa**, deep fried patties with spiced potatoes, peas, mint and tamarind chutney | 135
with light chickpea curry
-  **Paneer tikka kalimirch**, homemade cottage cheese with crushed black pepper and yogurt | 195
-  **Tandoori murgh**, marinated tandoori chicken | 160
-  **Jhinga nishat**, roasted jumbo prawn, yogurt, yellow chili and basil | 195
-  **Panner tikka**, Indian cottage cheese marinated with yoghurt, mustard oil, mix bell pepper, onion, | 195
Kashmir chili powder, grilled in tandoori oven




MAINS

-   **Dal makhni**, black lentil stewed with a blend of mild spices, tomato purée, cream and butter | 160
-   **Aloo aap ki pasand**, potato cooked as per your choice; cumin, green peas, spinach | 120
-   **Paneer aap ki pasand**, homemade cottage cheese cooked as per your choice; spinach, makhni, kadhai | 155
-   **Murgh tikka butter masala**, spicy chicken curry with onion butter masala | 185
-  **Murgh makhanwala**, boneless tandoori chicken in rich tomato sauce and fenugreek leaves | 180
-  **Dal tadka**, braised yellow lentil with onion, tomato, roasted cumin and ghee | 180
-  **Subzi nargisi kofta**, mixed vegetable dumplings in rich creamy tomato gravy with Punjabi spices | 170
-    **Meloni subzi**, mixed vegetables cooked with onion, bell peppers and cashew nut sauce | 195
-   **Bhona gosht**, slow cooked lamb with fresh onion and tomato, coriander, chili powder and herbs | 295
-  **Jhinga radda masala**, prawns stirred in curry with aromatic spices | 295
-  **Machali curry**, Madras style coconut based curry with snapper, fresh curry leaf, tamarind, coconut, | 225
fresh ginger and chili

BREAD & RICE

- Roti or Paratha**, whole wheat bread, plain or butter cooked in tandoori oven | 80
-  **Bharwan kulcha**, northern Indian filled bread; potato onion or paneer masala | 90
-  **Tandoori naan**, choice of plain naan, garlic naan or butter naan bread cooked in tandoori oven | 80
-  **Cheese naan**, stuffed Indian bread with cheese, fresh coriander | 100
-   **Subz biryani**, garden green vegetables cooked with aromatic basmati rice | 145
-    **Murgh dum biryani**, long grain basmati rice and chicken served with raita | 165
-  **Pulao**, steamed basmati rice with selection of flavor; green peas, cumin, plan, saffron | 145
-    **Hyderabadi lamb biryani**, lamb cube cooked with basmati rice and green cardamom | 185
-  **Prawn biryani**, long grained rice, aromatic herbs and spices cooked together prawn | 320

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THAI CUISINE

STARTER




-  **Nua dad deaw**, deep fried sun dried beef with sriracha chili sauce | 215
-  **Por pia goong**, deep fried shrimps spring rolls served with sweet chili sauce | 155
-  **Gai hor bai toey**, deep fried marinated chicken, wrapped in pandanus leaves | 135
-   **Som tham Thai**, green papaya salad with prawns | 155
-  **Yum nua**, spicy Thai beef salad with mint, cucumber and shallot | 210
-  **Yum woon sen talay**, Thai seafood salad, glass noodles, mushroom, vegetables and chili lime sauce | 195
-   **Larb moo**, minced pork salad, shallot, mint leaves, coriander, onion, spring onion | 215
and chili lime fish sauce
-   **Yum som o**, Thai pomelo salad, crispy soft shall crab, tomato, cucumber, nam jim dressing | 165
and crushed peanut




SOUP

-   **Tom kha gai**, chicken and coconut soup with galangal and straw mushrooms | 165
-    **Tom yum goong**, spicy prawn soup with Thai spice, galangal, | 235
straw mushroom, lemongrass

MAINS

-   **Pad Thai goong**, traditional Thai rice noodles, prawn, bean sprout | 245
and tamarind sauce
-    **Gaeng kiew wan gai**, Thai green curry with chicken, coconut milk, Thai basil | 210
served with steamed rice
-    **Gaeng phed ped yang**, Thai red duck curry, pineapple, grape and steamed rice | 210
-    **Pad krapow neua**, wok fried beef, Thai basil, chili, garlic and oyster sauce | 255
served with steamed rice
-    **Pad med mamuang goong**, wok fried prawns, bell pepper, cashew nuts, chili paste, | 245
spring onion and oyster sauce, served with steamed rice
-    **Khao pad sapparod**, Thai fried rice, with pineapple, shrimp and cashew nut | 245

 Chef's recommendation  Vegetarian option available  Gluten free option available

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DESSERTS

 **Pisang goreng | 110**

Deep fried battered banana, topped with parmesan reggiano and condensed milk

 **Kanom man sampalang, | 120**

Tapioca pudding, palm sugar caramel infused sago pearls served with fresh coconut

 **Tub tim grob | 120**

Water chestnut dumpling, young coconut, jack fruit, coconut milk and coconut ice cream.

 **Khao neow ma muang | 110**

Mango sticky rice, with shaved young coconut and coconut milk

  **Gulab jamun | 115**

Saffron syrup, pistachio crunchy and pistachio gelato


Kaffir lime white chocolate parfait, | 120


served with coconut jelly


Assortment of ice creams and sorbets | per portion 80

Ice cream: vanilla, chocolate

Sorbet: lemon, mango, coconut

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 Gluten free option available

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BEVERAGES

FROM OUR FARM | 185

Freshly picked ingredients from our edible botanical garden and crafted by our mixologist

Fennel & Tonic

Combine freshly fennel leaf with East Indies gin, fresh orange, lemon and tonic water

Farm Tropic

Rosella vodka, dry orange curacao, fresh rosella & cranberry leaf bitter, house made falernum syrup and carbonate cranberry

Caraway Sour

London dry gin, fresh Mexican mint, fresh lemon and sour honey

Cosmos

Tequila silver, mixed fresh of cosmos leaf, pineapple, green olive, fresh lemon and orgeat syrup, vegan foam

Jamu Jito

White rum, turmeric, ginger, lemongrass, fresh mint leaves, forest honey, fresh lime

AYANA CLASSICS

Mojito | 185

Light rum, mint spring, fresh lime, brown sugar

Long Island Tea | 195

Vodka, gin, light rum, tequila, triple sec, lime juice, coke

Lychee Martini | 185

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada | 185

Light rum, coconut liqueur, pineapple, coconut mix

Whisky Sour | 210

Whisky, lemon juice, sugar emulsified foam

REFRESHMENT | 85

Immuneoze

Turmeric, ginger, honey, orange juice, fresh local lemon

Soursop Crush

Soursop juices, lemon juice, blood orange syrup

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

ICED COFFEE | 85

Vanilla Frappe Coffee

Greek frappe with vanilla ice cream

Freddo Cappuccino

Espresso coffee and froth milk

Hazelnuts Coffee

Espresso coffee, milk and hazelnuts

Kaffe Lemonade

Summer concoction of espresso, lemon, sugar, cream and tonic water

ICED TEA | 85

AYANA Iced Tea

Fresh brewed rosella, rosemary leaf, lemon juice

Lychee Iced Tea

Fresh brew tea with lychee, mint spring

Lime Passion Fruit Iced Tea

Fresh brew tea with our local lemon, passion fruit and vanilla, mint sprig

JUICES

Chilled | 80

Orange, soursop, guava, lemon, apple, cranberry

Fresh | 90

Red dragon, avocado, honeydew, watermelon, pineapple, mango (seasonal), papaya

YOUNG COCONUT | 85

SOFT DRINKS | 70

Coke, Coke Zero, Sprite, Tonic/Soda Water

STILL – SPARKLING

Perrier [330 ml] | 70

Equil natural or sparkling [380 ml] | 50

Equil natural or sparkling [760 ml] | 80

HOT SELECTIONS

Coffee Specialties

Freshly brewed, or decaffeinated | 75

Espresso, Americano, Cappuccino | 75

Café latte | 80

Organic Tea | 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEER

[Stout]	Guinness smooth – Ireland	120
[Pilsner]	Bintang – Indonesia	100
	Bintang Crystal – Indonesia	100
[Flavour]	Bintang Radler – Indonesia	100
[Lager]	Bali Hai – Indonesia	100
	Heineken – Netherland	110
[Crafted]	Kura-Kura Ale, Bali – Indonesia	130
	Kura-Kura Lager, Bali – Indonesia	130

BALI SPIRIT & LIQUEUR

[including one mixer]

Spirit [40ml]

Arak – palm sugar spirit	150
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Liqueur [40ml]

Brem – black rice liqueur	120
Sagi – snake fruit soju	150
Nusantara cold brew coffee	150

SPIRITS [including one mixer]

Regular [40ml]	175
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Smirnoff Vodka, Bacardi Light Rum, Gordon Gin, East Indies Gin, Jose Cuervo Gold, JW Red Label

Premium [40ml]

[Rum]	Diplomatico Exclusiva Reserva	265
	Myers Dark	200
[Gin]	Tanqueray	220
	Bombay Sapphire	220
	Hendrick's	280
[Vodka]	Grey goose	250
	Absolute blue	185
	Ketel 1 (one)	220
[Tequila]	Don Julio Reposado	350
	1800 Silver	220
[Irish]	John Jameson	185
[Canadian]	Black Velvet	185
[Tennessee]	Jack Daniel's	210
[American]	Jim Beam	185
	Maker's Mark	220
[Scotch]	Chivas – 12 years	230
	J.W. Black Label – 12 years	220
	Monkey Shoulder	220
[Single malt]	Singleton – 12 years	300
	The Glenlivet – 12 years	300
	The Glenfiddich – 12 years	300
[Cognac]	Hennessy – VSOP	320

WINES

CHAMPAGNE	750ml	150ml
Dom Perignon, Brut, France	13,950	
Moet Chandon Ice-Imperial, Demi Sec, France	4,600	
Veuve Clicquot Ponsardin, Brut, France	4,300	
Taittinger Brut Prestige Rose, France	3,200	
Taittinger, Reserve, Brut, France	2,400	

SPARKLING		
Chandon Brut, Australia	2,100	
Freixenet Cordon Rosado, Spain	1,200	
Bach Extrisimo, Semi Secco, Spain	1,100	
Fashion Prosecco, Veneto, Italy	1,000	200
Wolf Blass Bilyara Sparkling, Brut, Australia	800	
Hatten Jepun Rose, Indonesia	750	165

WHITE WINES		
Henschke Lenswood Little Hampton Pinot Gris, Eden Valley, Australia	3,200	
Henschke Julius Riesling, Eden Valley, Australia	2,950	
Chateau Ste Michelle Cold Creek, Chardonnay, Columbia Valley, USA	2,500	
Domaine Schlumberger Grand Cru Spiegel Pinot Griss, Alsace, France	2,200	
Eroica Riesling, Columbia Valley, USA	2,100	
Penfolds Max, Chardonnay, Australia	1,550	
Wynns Coonawarra Estate Riesling, Australia	1,450	
Villa Maria Private Bin Dry Riesling, Marlborough, New Zealand	1,400	
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	1,350	
Schieferkopf Trocken Sec, Riesling, Germany	1,150	
D'Arenberg, Dry Dam Riesling, McLaren Valley, Australia	1,300	
D'Arenberg, Stump Jump Riesling, McLaren Valley, Australia	1,000	
Matua Marlborough, Sauvignon Blanc, New Zealand	1,050	
Chateau Los Boldos, Tradition, Chardonnay, Chile	1,050	
Chateau Los Boldos, Tradition, Sauv. Blanc, Chile	1,050	210
Protos, Vardejo, Rueda, Spain	1,050	
Doña Dominga Clásico de Familia, Chardonnay, Chile	950	
Doña Dominga Clásico de Familia, Sauvignon Blanc, Chile	950	
McGuigan-Signature Chardonnay, Australia	1,000	210
Johnnie Q Quarisa, Chardonnay, Australia	1,000	
Barton & Guestier, Chardonnay, Bordeaux, France	950	190
Corte Giara Soave, Italy	1,000	
The Wolftrap, Viognier, Chenin Blanc, Grenache Blanc, South Africa	950	
Wolf Blass Eagle Hawk, Chardonnay, Australia	850	

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ROSE WINES	750ml	150ml
Clarendelle Bordeaux Rose, France	1,500	
Beringer, Main & Vine, Zinfandel, California-USA	1,000	
Black Cottage, Pinot Noir, New Zealand	1,000	210
Banrock Station Rose, Australia	800	

SWEET WINES	
Banrock Pink Moscato, Australia	900
Carlo Rossi Sweet Red, USA	850

RED WINES		
Duckhorn, Merlot, Napa Valley, USA	3,750	
Stags Leap Napa Valley College Petite Sirah, USA	3,350	
Vidal Fleury Chateauneuf du Pape, Grenache, Syrah, Mourvedre, France	3,500	
Sterling Napa Valley Merlot, USA	3,150	
Clarence Dillon Clarendelle St-Emilion, Merlot, Cabernet Sauvignon, Cabernet Franc, France	2,500	
Craggy Range Pinot Noir, Te Muna Road Vineyard, Martinborough, New Zealand	2,500	
Clarence Dillon Clarendelle Médoc, Merlot, Cabernet Sauvignon, Bordeaux, France	2,250	
Torbreck Cuvee Juveniles Grenache, Mataro, Shiraz, Barossa Valley, Australia	1,950	
Craggy Range Merlot, Gimblett Gravels Vineyard, Hawke's Bay, New Zealand	1,950	
Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand	1,700	
Terrazas Altos Del Plata, Malbec, Argentina	1,750	
Noble Vine Selection 667, Pinot Noir, USA	1,500	
Vasse Felix Filius, Cabernet Merlot, Australia	1,400	
Beaulieu Vineyard, Merlot, USA	1,250	
Bodega Norton Reserva, Malbec, Mendoza	1,250	
Chateau Los Boldos, Tradition, Cab. Sauvignon, Chile	1,050	210
Matua Marlborough, Pinot Noir, New Zealand	1,050	
19 Crime, Shiraz, Australia	1,050	
Beringer Founder Estate, Merlot, USA	1,050	
Johnnie Q Quarisa Shiraz, South Australia	1,000	
Johnnie Q Quarisa Cabernet Sauvignon, South Australia	1,000	
Miguel Torres, Coronas-Penedes, Spain	1,000	
McGuigan-Signature, Shiraz, Australia	1,000	210
Barton & Guestier, Pinot Noir, Bordeaux, France	1,000	210
Lachapelle Languedoc, Merlot, France	1,000	
Santa Carolina Estrellas, Carmenere, Chile	950	
La La Land Tempranillo, Victoria, Australia	900	
Wolf Blass Eagle Hawk, Merlot, Australia	900	
Monkey Puzzle, Cabernet Sauvignon, Chile	850	

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KIDS MENU



Cheese and Chicken Quesadillas  90
Tortilla cheese quesadilla with French fries, salad or poached vegetables



Spaghetti Bolognaise  90
Spaghetti with homemade beef ragout and tomato

Mac and Cheese  90
Gratinated macaroni and cheese



Fish and Chips 90
Deep fried battered fish fillet served with French fries, salad or poached vegetables

Chicken Fingers 90
Fried chicken strips with tomato dipping sauce, French fries, salad or poached vegetables


Mini Beef Burger 90
Mini beef burger served with French fries, salad or poached vegetables




Nasi Goreng or Mie Goreng  90
Indonesian fried rice or noodles with egg omelet and chicken

Fruit Bowl 70
Mixed seasonal fruit with orange juice

Two scoops of ice cream 70
Please ask our service team for available flavours

 Vegetarian option available

 Vegetarian



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