

Deeva's à la carte lunch & dinner menu:

Gazania & Tuberose

Deeva Lunch

11 a.m. - 6 p.m.

Deeva Dinner

6 p.m. - 10.30 p.m.

*Enjoy your day full with gratitude and
enjoy your night with a passionate heart!
Keep your tastebuds ready and enjoy our
delightful delicacies— prepared just for you!*





Introduction to Deeva Restaurant

Deeva Restaurant by The Udaya is a restaurant that aims to delight guests from all over the world with its unforgettable taste and stunning views of Tegallantang. A tremendous amount of culinary selections are available, from the traditional taste of Balinese dishes to international dish delicacies.

Fresh local ingredients and Indonesian spices are the keys to our delicious dishes. We proudly serve vegetarian options as well in our facilities!

Notes:



Spicy



Vegetarian



Contains Nuts



Seafood



Best Seller



Chef's Recommendation

Appetizer

(Indonesian & Asian Style)

Gado-gado – 85k

Indonesian style fresh organic vegetable; white cabbage, boiled egg, and local basil, served with peanut sauce.

Tomato Prawn Salad – 95k

Pan pried prawn with kaffir lime crackers, red bumbu, and mix vegetable.

Bulung Putih – 85k

Fresh white seaweed with grill tuna, cucumber, grated coconut, chili tossed with galangal sauce.

Papaya Salad – 75k

Young papaya with spring onion, red chilli, served with Thai dressing.

Sambal Tomat Be Pasih – 90k

Mixed seafood; clams, prawns, squids, and fish with hot and spicy Balinese tomato sambal served with organic mix lettuces, and fresh coriander green.

Tuna Sambal Matah – 95k

Grilled tuna marinated with yellow bumbu and bean sprout, cabbage, and cherry tomatoes.

Pomelo Chicken Salad – 85k

Grilled chicken with fresh pomelo, spring onions, red chilies, mix lettuces, and nam chim dressings.

Yellow Melon – 85k

Fresh rock melon with strawberry, rocket salad, cucumber, and carrots. Served with tamarind sauce.

Appetizer

(Western Style)

Organic Salad – 95k

Our special salad from our organic farm in Bedugul, North of Bali, avocado, coriander, lolla rossa, tomatoes, soft boiled-egg, carrots, mustard and garlic vinaigrette.

Smoked Salmon with Green Asparagus – 130k

Smoked salmon served alongside green asparagus and rocket leaves salad, topped with gribiche sauce.

Caesar Salad – 95k

Fresh baby romaine lettuce in Caesar dressing topped with bacon, grilled chicken, spring onion, Parmesan cheese, crispy anchovy and crouton.

Pan-Fried Duck Salad – 120k

Duck meat salad served with caramelized onion, brioche, and ginger apple compote.

Portobello Mushroom Salad – 95k

With garlic, rocket leaf and baby spinach salad, sun-dried tomatoes and balsamic vinaigrette.

Scallop Pumpkin Puree – 100k

Pan-fried scalloped with sundried tomato, carrot, quail eggs and olive oil.

Tuna Tartare – 95k

Served with poached quail eggs, artichoke vinaigrette dressing, and salad bouquet.

Fennel Bulbs & Orange – 90k

Served with poached quail eggs, artichoke vinaigrette dressing, and salad bouquet.

Tomato with Radish – 80k

Healthy salad with red and yellow tomato cherries, red radish, rucola, and olive oil.

Beetroot Carpaccio – 90k

Slice beetroot with bean curd, baby spinach, edamame, carrot puree, and sliced cucumbers.





Soups

(Indonesian & Asian Style)

Soto Ayam – 80k

Clear chicken soup with yellow bumbu, cabbage, bean sprout, glass noodle, and crispy shallot.

Pumpkin Soup – 85k

Spicy soup with coconut milk, orange, red chili, lemongrass, kaffir lime, and coconut milk.

Udaya Seafood Soup – 85k

Fresh baby romaine lettuce in Caesar dressing topped with bacon, grilled chicken, spring onion, Parmesan cheese, crispy anchovy and crouton.

Wonton Soup – 75k

Steamed pork wonton soup with bok choy, crispy garlic, and spring onion.

Soup Buntut – 130k

Indonesian oxtail soup with diced tomatoes, carrot, sliced leeks, crispy shallots, and emping melinjo.

Sweet Corn Soup with Chicken – 75k

Fresh corn and chicken cubes in Chinese flavor, topped with scrambled white eggs. Served with garlic bread.

Pork Soup – 90k

Combination of Chinese and Indonesia soup with pork, bok choy, leek, and egg noodles.

Tom Kha Gai Soup – 85k

Thai hot and sour soup with young coconut, fresh coriander, lemongrass, mushrooms, and chicken.

Soups

(Western Style)

Shrimp Jumbo Soup – 85k

Savoury big shrimp soup served with potatoes and crispy garlic.

Mushroom Soup – 85k

Mushroom clear soup with crispy garlic.

Broccoli Cream Soup – 95k

Served with red cabbage balls, baby carrot, and edible leaves.

Spicy Watermelon Gazpacho – 85k

Fresh watermelon soup with cucumber, red pepper, tomato, onion, and mint leaves. Served with tomato cherries and fresh dill.

Minestrone Soup – 85k

Vegetarian soup with mixed vegetables, potatoes, kidney beans, fresh tomatoes, and pasta

Mushroom Capuccino Soup – 100k

Sautéed mixed mushroom with milk, ravioli, and vegetable stock. Served with cream and truffle oil.

Main Course

(Asian Style)

Nasi Goreng Rendang – 90k

Voted the world's best foods by CNN, Nasi Goreng Rendang is a traditional Indonesian fried rice with beef rendang. Served with mixed vegetables.

Nasi Goreng Udaya – 85k

Homemade Indonesian fried rice with Balinese paste, and vegetables. Served with chicken satays.

Mie Goreng – 85k

Indonesian fried noodles with homemade nusantara paste, vegetables, served with prawns.

Balinese Chicken Curry – 95k

Balinese chicken stew with yellow bumbu, coconut cream, potato, and red rice.

Balinese Pork Spare Ribs – 135k

Served with sayur urab (mixed vegetables), grated coconut, Balinese herbs, and sweet potato rice.

Udaya Crispy Duck – 120k

Deep fry special crispy duck with vegetable urab and sweet potato rice.

Ayam Betutu – 105k

Balinese style smoked chicken with sayur urab and sambal. Served with steamed sweet potato rice.



Timbungan Chicken – 115k ☆

Traditionally cooked chicken wrapped with bamboo. Served with steamed potato rice and fiddlehead fern.

Pork/Chicken/Beef Satay – 115k

Grilled satay with marinated pork/chicken/beef with Balinese herbs on bamboo skewer and sayur urab. Served with steamed sweet potato rice.

Nasi Campur Deeva – 120k ☆ 🍽️

Dish of tumpeng red rice with side dish consisting of vegetables, egg, fish satays, chicken curry, and meat. Usually, this dish is served at Balinese celebrations.

Bebek Menyatnyat – 125k ☆

Slow-cooked duck with Balinese spices, kaffir limes, lemongrass, and coconut milk. Served with red rice and fiddlehead fern.

Buntut Goreng – 135k

Fried oxtail with coriander root, Alpinia galanga, lemongrass, and Balinese herbs. Served with red rice and kaffir lime crackers.

Mie Kuah – 85k

Indonesian traditional egg noodles with mixed vegetables and mixed seafood. Served with kaffir lime crackers.

Sweet & Sour Fish – 115k

Fried sliced fish with onions, mixed capsicums, and sweet & sour sauce. Served with steamed rice.

Sichuan Beef/Pork – 115k

Sautéed beef or pork with chili sauce mixed capsicums, onions, spring onions, and ginger.

Black Pepper Beef/Pork – 110k

Stir-fried pork or beef with vegetables, onions, and black pepper sauce.

Stir Fried Tofu – 85k

Wok-fried tofu with bok choy and carrot julienne. Served steam rice.



Main Course

(Western Style)

Lemon Butter Sauce Tuna – 140k

Marinated mille feuilles with sesame Wan Tan and vegetable julienne.

Pan-Seared Salmon – 155k

Served with vegetables, lemon butter sauce, and chorizo potato rosti.

Pan-Fried Snapper – 145k

Served with vegetable, julienne, snow peas and demi galce sauce.

Grilled Mix Seafood – 150k

Grilled mixed seafood with prawn, calamari, tuna, and mixed vegetables. Served lemon butter sauce.

Grilled Chicken Breast – 140k

Grill chicken breast with roll Green bean, potato puree, beet root and black pepper sauce.

Grilled Beef Fillet – 155k

Grilled of tenderloin beef with pumpkin grantin, carrot, beetroot, mushroom puree. Served with red wine sauce.

Beef Sirloin – 155k

Rolled green beans with bacon, baby carrots, potato confit, and black pepper sauce.

Suckling Pork Belly – 145k

Crispy pork belly with spinach boll, caramelized onion, apple pure, and beer sauce.

Duck Breast – 155k ☆

Pan-fried duck breast, cauliflower puree, and beetroot potato.

Lamb Chop – 155k 🍴

Grilled lamb with baby carrots, crushed potato, zucchini, asparagus, and tomato cherries. Served with rosemary sauce.

Stuffed Chicken Breast – 140k

Grilled stuffed chicken breast with sautéed mushroom, vegetables, and mushroom sauce. Served with crushed potato.



Burgers & Sandwiches

Udaya Beef Burger – 95k

Selected prime beef, sliced cheese, crispy bacon, tomatoes, and lettuces. Served with french fries.

Chicken Burger – 90k

Grilled of chicken patty, tomatoes, crispy bacon, and lettuces. Served with salad.

Sweet Potato Burger – 85k

Pan-fried sweet potatoes with basil, red onions, tomatoes, and jalapeno pickles. Served with mixed lettuces

Tuna Sandwich – 90k

With focaccia bread, sliced tomatoes, onions, and sliced gherkins. Served with mixed lettuces.

Chicken Sandwich – 90k

Grilled chicken with mozzarella cheese, jalapenos, gherkins, and mustard. Served with french fries.

Vegetarian Sandwich – 85k

Healthy sandwich with tomatoes, carrots, sauerkraut, mayonnaise, and mixed lettuces.

Pizza

Margarita – 80k

Classic pizza topped with fresh tomato, mozzarella cheese, and organic basil.

Meat Lover – 95k

Sliced bacon, hams, ground beef, sausages, and mozzarella cheese.

Hawaiian – 90k

Smoked hams, pineapples, and mozzarella cheese.

Thai Wonder – 90k

Tofu with peanut sauce, beansprout, fresh coriander, spring onion, and mozzarella cheese.

Balinese Pizza – 95k

Combination of traditional Balinese pizza with grilled tuna and mozzarella cheese.

Brussels Sprout Pizza – 90k

Tomato sauce, Brussels sprout, chicken, onion, roasted garlic, and mozzarella cheese.

Pasta

*With your choice
of spaghetti/
fusilli/ fettuccine/
tagliatelle*

Beef Bolognese – 90k

Served with beef bolognaise sauce, basil, and parmesan cheese.

Carbonara – 85k

Cream sauce with pork bacon, mushroom, and parmesan cheese.

Napolitana – 90k

Sautéed pasta with homemade tomato sauce. Served with sliced basil and tomato cherries.

Primavera – 85k

Served with broccoli, onions, green peas, zucchini, asparagus, and tomato cherries.

Pesto – 85k

Homemade pesto nuts, garlic, and basils. Served with zucchinis and red pepper coulis.

Balinese – 85k

Balinese combination pasta with coconut cream, sliced mushrooms, tomato cherries, crispy onions, and Balinese tomato paste.

Pumpkin Cannelloni – 85k

Homemade cannelloni with roasted pumpkins, tomato sauce, lettuces, green peas, topped with coconut sauce.

Asparagus Ravioli – 95k

Homemade ravioli with stuffed asparagus, spinach puree, baby carrots, and cream sauce.

Snacks

Rice Paper Rolls – 75k

Vietnamese spring rolls with lettuce, capsicum, cucumber, peanut, and Nam Jim dressing.

Vegetable Samosas – 75k

Crispy fried mixed vegetable with lettuces, tomato cherries, and sweet chili sauce.

Perkedel Jagung – 75k

Fried sweet corn fritter with flour and eggs. Served with sweet chili sauce.

Vegetable Quesadilla – 85k

Crispy white flour tortillas with sautéed mixed vegetable, BBQ sauce, shallot, and mixed lettuces. Served with sour cream and guacamole sauce.

Seafood Spring Rolls – 75k

Fried vegetable spring rolls with sweet chili sauce.

Calamari Fritti – 75k

Fried calamari with french fries and tartar sauce.

Potato Balls – 75k

Fried potato croquette with cheese and mayonnaise.

Potato Skin – 70k

Deep-fried homemade potato skin. Served with mixed lettuce and sour cream.

Tahu Isi – 75k

Stuffed bean curd with mixed vegetables. Served with sweet-sour sauce.

Dessert

(Balinese Style)

Dadar Gulung – 75k

Grated coconut with palm sugar, jackfruit wrapped in crepes. Served with coconut ice cream.

Pisang Keju – 85k

Fried banana roll with melted cheese, strawberry, edible leaves, and chocolate sauce.

Bikang – 85k

Traditional Indonesian dessert with rice flour, coconut cream, and sugar.

Labu Kukus – 85k

Steamed pumpkin with plum sugar, coconut cream, tuile, and ripe banana.

Talam Mangga – 85k

Steamed pumpkin with plum sugar, coconut cream, tuile, and ripe banana.

Onde-Onde – 85k

Indonesia sweet dessert with coconut and plum sugar, sesame seeds, mango, and edible flowers.

Jaje Klepon – 75k

Indonesian pandan dumpling cake with palm sugar fillings, topped with grated coconut flakes.



Dessert

(Western Style)

Mixed Fruit Slices – 65k

Seasonal mixed fresh fruit slices.

Warm Apple Tart – 85k

Served with caramel sauce and vanilla ice cream.

Kartäuser Klöße – 75k

German dumplings, passion fruits, vanilla ice cream, and fresh strawberries.

Chocolate Mousse – 85k

Served with cherry and mint leaves.

Mango Panna Cotta – 90k

Served with chocolate sauce and cherry.

Frozen Meringue Cheesecake – 85k

Served with seasonal fruits.

Ginger Chocolate Ganache – 90k

Sweet chocolate stick with grated chocolate, fresh strawberries, and edible leaves. Served with strawberry ice cream.

Citrus Orange – 90k

Sweet orange dessert with torched meringue, orange segment, ripe papaya, and edible leaves.



Ultimate Vanilla – 90k

Vanilla cream with strawberry toile, mango, and kiwi. Served with chocolate ice cream.

Creme Brulee – 90k

Served with sorrels meringue, chocolate sauce, ripe papaya, orange segment, and chocolate ice cream.

Chocolate Brownies – 90k

Sweet chocolate brownies with apple, mango, and strawberry sauce, topped with strawberry ice cream.

Scooped Ice Cream – 50k

Your choice of vanilla, chocolate, coconut, or strawberry.



Reach us:



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