



deeva

Deeva Restaurant

Ala Carte Menu

Here at The Udaya Resorts & Spa, we aim to offer a personal rendition of cuisine inspired by the beauty and diversity of our preserved nature. Ingredients that are foraged, raised, and grown with ecological process and sustainable practices are used to create delicacies from our heart. The understated, intimate, and refined vibe of our restaurant reflects the simplicity and elegance of the delicacies we served. We source our fishes as sustainably as possible using only local day boats from Kedonganan Market. The staple ingredients of our meals are planted and harvested by the conscientiously selected organic farm in Sayan, Ubud.

 **Medium Spicy**

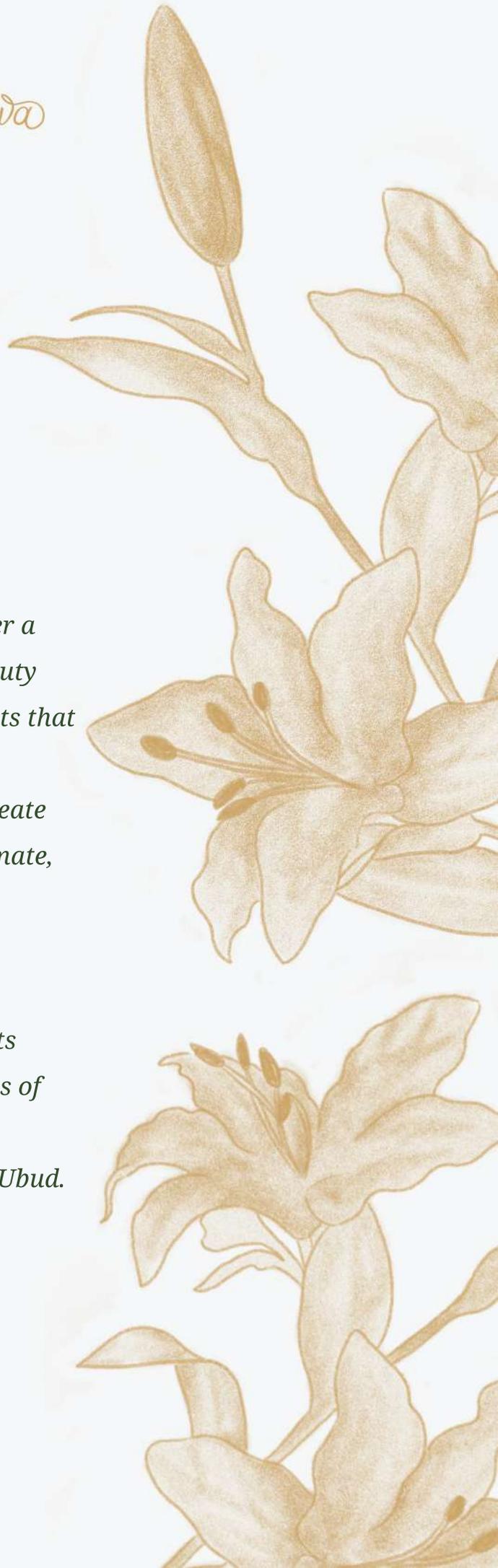
 **Vegetarian**

 **Signature Dish**

 **Healthy Option**

 @theudaya

 www.theudaya.com



Western Starters

Seasonal Organic Farm Salad 120

Our special salad sourced from our organic farm in Bedugul, North Bali. Served with avocados, coriander, lollo rosso, sun-dried tomatoes, soft boiled egg, Balinese carrots, and topped with mustard and garlic vinaigrette.

Vegan Curried Broccoli Chickpea Salad 150

Broccoli, avocado, cilantro, lollo rosso, sun-dried tomatoes, carrots, sunflower seed, dried almond served with sweet tahini curry dressing.

Salmon Roulade and Dill Mousse 165

Cured salmon, baby fennels, red radishes, frozen rocket lettuces, candied preserved lemons, with citrus vinaigrette as dressing.

Caesar Salad 120

Fresh baby romaine lettuces with Caesar dressing. Topped with crispy bacons, grilled chicken or prawns, spring onions, parmesan tuiles, and garlic croutons.

Roasted Duck Salad 150

Served with caramelized onions, ginger apple compotes, baby watercress, dragon fruit, carrot puree, and orange dressing.

All prices are in thousands Rupiah



Western Starters

Honey Glazed Apple and Pear Salad  **120**

Served with parmesan tuiles, cashew nuts, cherry tomatoes, baby spinach, red radishes, roasted beets, and balsamic dressing.

Tuna Tartare **120**

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

Fennel Bulbs and Orange  **115**

Fresh fennel salad with rocket lettuces, citrus labneh, red radishes, segmented oranges, and sherry dressing.

Mediterranean Vegan Platter  **120**

Marinated mixed olives, labneh, boiled potatoes, hummus, yellow melons, grilled vegetables, crusty brown breads, and flatbreads.

All prices are in thousands Rupiah

Soup

Saffron Shrimp Soup 110

Served with saffron rice, potatoes, scallions, and crispy carrots.

Mushroom Cream Soup 120

Mushroom puree, herbed cream, infused lemon oil, and crispy garlics.

Broccoli Cream Soup 120

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

Spicy Watermelon Gazpacho 110

Fresh watermelon soup with cucumbers, red peppers, tomatoes, onions, and mint leaves. Served with cherry tomatoes and fresh dills.

Spinach Ginger and Baked Tomato Soup 115

Creamy spinach and baked tomatoes, served with young coconut filling, coconut milk, and ricotta cheese.

Pumpkin Soup 110

Spicy pumpkin soup with herbed cream, orange, red chili, lemongrass, kaffir lime, spinach ravioli, and coconut milk.

All prices are in thousands Rupiah



Western Main Course



Tuna Fish and Lemon Dill Sauce

175

Served with sauteed green asparagus, crispy wonton skins, braised balsamic vegetables julienne, and mushy green peas.

Honey Miso Glazed Crispy Salmon Skin

210

Served with chickpeas, kale quinoa salad, zucchini fritters, and preserved cherry tomatoes.

Poached Chilean Sea Bass

195

Served with smashed pumpkin, lentils olive salad, edamame, kaffir and coconut beurre Blanc sauce.

Mixed Seafood Platter

225

Mixed grilled seafoods with slipper lobster, squid, tuna, and mixed vegetables. Served with lemon butter sauce.

Beef Fillet

200

Grilled tenderloin beef with pumpkin gratin, carrots, beetroot, mushroom puree, and red wine sauce.

All prices are in thousands Rupiah



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Western Main Course

Suckling Pork Belly

185

Crispy pork belly with spinach balls, caramelized onions, apple puree, and beer sauce.

Confit Duck Legs

180

Twice cooked and infused duck legs with lemon gnocchi, sauteed vegetables, and cranberry sauce.

Beef Sirloin

200

Served with green bean pickles, sauteed baby carrots, potato fondant, and black pepper sauce.

Lamb Chop

250

Grilled lamb served with baby carrots, crushed potato, seared artichokes, asparagus, roasted cherry tomatoes, olive chimichurri, and rosemary sauce.

Stuffed Chicken Breast

175

Grilled chicken breast stuffed with sauteed mushrooms, vegetables, and mushroom sauce. Served with crushed potato on the side.

All prices are in thousands Rupiah

Pizza

Margarita 100

Fresh tomatoes, mozzarella cheese, and organic basil.

Meat Lovers 120

Sliced bacons, hams, grounded beefs, sausages, and mozzarella cheese.

Hawaiian 115

Smoked hams, pineapples, and mozzarella cheese.

Thai Wonder  115

Tofu with peanut sauce, beansprouts, fresh coriander, spring onions, and mozzarella cheese.

Udaya Pizza  120

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

Chicken Teriyaki Pizza 160

Served with nori, shredded white cabbages, and bonito flakes.

Chicken Melenzane 115

Tomato, roasted eggplants, zucchinis, ricotta cheese, chili sauce, and basil.

All prices are in thousands Rupiah

Snacks

Rice Paper Rolls 95

Vietnamese fresh veggie or prawn spring rolls with lettuce, sliced capsicum, cucumbers, and peanut. Served with Nam Jim dressing.

Indian Vegan Samosas 100

Crispy fried mixed vegetables samosas with lettuce and cherry tomatoes.

Vegetable Quesadilla 110

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

Seafood Spring Rolls 95

Fried vegetable spring rolls with sweet chili sauce.

Honey Glazed Chicken Wing 110

Served with potato wedges and BBQ sauce.

Fried Breaded Squid 95

With smoked paprika aioli, parsley, and olive salad.

All prices are in thousands Rupiah



Snacks

Grilled Veggie and Hummus Rolls  **85**

Capsicum, onions, eggplants, zucchinis, feta cheese, and hummus. Served with fries on the side.

Butter Beer Dory & Chips **120**

Served with homemade garlic aioli and mixed salad.

Potato Balls **95**

Fried potato croquettes with cheese and mayonnaise sauce.

French Fries **60**

Shoestring golden brown fried potatoes with chili sauce and tomato sauce.

Potato Wedges **65**

Golden brown fried potato wedges with Cajun seasoning, chili sauce, and tomato sauce.

All prices are in thousands Rupiah



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Pasta

Your choice of *spaghetti/fusilli/fettuccine/tagliatelle*

Beef Bolognese 120

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

Carbonara 110

Served with cream sauce, pork bacons, mushrooms, and parmesan cheese.

Napolitana 115

*Sauteed pasta with homemade tomato sauce.
Served with sliced basil and cherry tomatoes.*

Alio Olio  95

Sauteed pasta with extra-virgin olive oil. Served with sliced basil, garlicks, and chili with garlic bread on the side.

Primavera 110

Served with broccolis, onions, green peas, zucchinis, asparagus, and cherry tomatoes.

Pumpkin Cannelloni 120

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

Salmon Sashimi Linguine  150

Fresh salmon and linguine pasta served with lemon, capers, chili, basil, rocket, extra-virgin olive oil.

All prices are in thousands Rupiah

Hamburgers & Sandwiches

Udaya Beef Burger 120

Burger with selected prime beef, sliced cheese, crispy bacons, tomatoes, and lettuces. Served with french fries on the side.

Chicken Burger 115

Burger with grilled chicken patty, tomatoes, crispy bacons, and lettuces. Served with salad on the side.

Classic Chicken Burger 110

Burger with crispy chicken thigh, topped with cheddar cheese, tomato, and lettuce. Served with french fries and sour cream on the side.

Sweet Potato Burger 110

Pan fried sweet potatoes burger with basil, red onions, tomatoes, and jalapeno pickles. Served with mixed lettuces on the side.

Tuna Sandwich 115

With focaccia breads, sliced tomatoes, onions, and sliced gherkins. Served with mixed lettuces on the side.

Chicken Sandwich 115

With grilled chicken, mozzarella cheese, jalapenos, gherkins, and mustard. Served with french fries on the side.

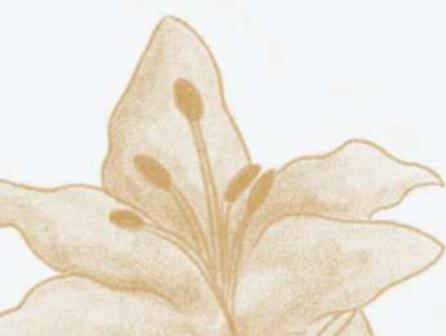
Vegetarian Sandwich 100

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

All prices are in thousands Rupiah



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Asian Starters

Gado-gado  **110**

*Fresh organic vegetables wrapped in white cabbage.
Served with boiled egg, local basil, and traditional peanut sauce.*

Sambal Tomat Be Pasih **110**

*Mixed seafoods of clams, prawns, squids, and fish with
hot and spicy Balinese tomato sambal. Served with
organic mixed lettuces and fresh green coriander.*

Japanese Wafu Vegan Salad  **110**

Cucumbers, tomatoes, seaweed, and lettuces. Topped with sesame dressing.

Japanese Green Tea Noodle Salad  **120**

*With braised shitakes, shredded veggies, and broccoli.
Topped with zesty soya dressing.*

Tuna Sashimi **120**

*Served with petit salad, lemongrass, ginger, and
orange chili ice, Topped with sesame soya dressing.*

Soft Shell Crab Papaya Salad **125**

*Young papayas, red chili, coriander leaves,
garlics, shallots, and Nam Jim dressing.*

All prices are in thousands Rupiah



Asian Soups

Soto Ayam

100

Clear chicken soup with yellow seasonings, shredded cabbages, beansprouts, glass noodle, and crispy shallots.

Wonton Soup

95

Steamed pork wonton soup with Bok Choy, crispy garlicks, and spring onions.

Sop Buntut

165

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

Sweet Corn Soup with Chicken

95

Chinese flavoured soup with fresh corn and chicken cubes, topped with scrambled egg whites and served with garlic bread on the side.

Authentic Japanese Miso Soup

150

Served with katsuobushi dashi, tofu, seaweed, leek, nori, and your choice of prawn or chicken.

Tom Yum Talay

150

Thai hot and sour prawn soup served with fresh corianders, lemongrass, mushrooms, and galanga.

Balinese Seafood Soup

110

Traditional Balinese soup with mixed seafoods, Balinese spices, potato cubes, cherry tomatoes, and carrots.

All prices are in thousands Rupiah

Asian Main Course

Nasi Goreng Rendang 120

Voted as The World's Best Food by CNN, Nasi Goreng Rendang is a traditional Indonesian fried rice with beef rendang. Served with mixed vegetables.

Nasi Goreng Udaya 110

Homemade Indonesian fried rice with Balinese paste and vegetables. Served with chicken satays on the side.

Mie Goreng 110

Indonesian fried noodle with your choice of chicken or seafood. Served with mixed vegetables and prawn crackers.

Bebek Goreng 145

Special deep fried crispy duck with vegetable urap and steamed sweet potato rice.

Balinese Chicken Curry 115

Balinese chicken stewed with yellow spices, coconut cream, potatoes, and served with red rice on the side.

All prices are in thousands Rupiah

Asian Main Course

Nasi Campur Udaya 🍷 🍴 **150**

Red rice tumpeng with side dishes consisting of vegetables, egg, fish satays, chicken curry, and meat. This dish is usually served at Balinese celebrations.

Sate Babi/Ayam/Sapi **140**

Grilled satays with your choice of pork/chicken/beef, marinated with Balinese herbs and served with bamboo skewer and vegetable urap with steamed sweet potato rice on the side.

Bebek Meyatyat **150**

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

Pork Ribs with Sweet Soya Ginger 🍷 **200**

Served with choice of potato salad, wedges potato or steam rice, and sweet chili sauce and Asian salad.

Hong Kong Style Stir-Fried Prawns **120**

Wok fried prawns served with mixed capsicums, ginger, mushrooms, snow peas, and water chestnuts.

All prices are in thousands Rupiah



Asian Main Course

Stir Fried Tofu

110

Wok fried tofu with Bok choy and carrot julienne. Served with steamed rice.

Black Pepper Pork/Beef

140

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

Sweet & Sour Fish/Chicken/Pork

140

Sliced fish/chicken/pork of your choice with onions, mixed capsicums, and sweet and sour sauce. Served with steamed rice on the side.

Chicken Katsu

120

Fried crispy chicken covered in breadcrumbs. Served with steamed rice, curry vegetables, and tonkatsu sauce.

Tori Teriyaki

100

Grilled chicken with rice, shredded white cabbages, and special Japanese sweet sauce.

Beef Teriyaki

110

Grilled beef tenderloin with rice, shredded white cabbages, and special Japanese sweet sauce.

All prices are in thousands Rupiah

Western Dessert

Mixed Fruit Slice 85

Balinese exotic mixed fruit slices.

Warm Apple Tart 110

Served with caramel sauce, dried candied oranges, raspberry coulis, and vanilla ice cream.

Nutella Chocolate Mousse 125

Served in a muffle cup with tuile, beet, cream cheese, and blueberry sauce.

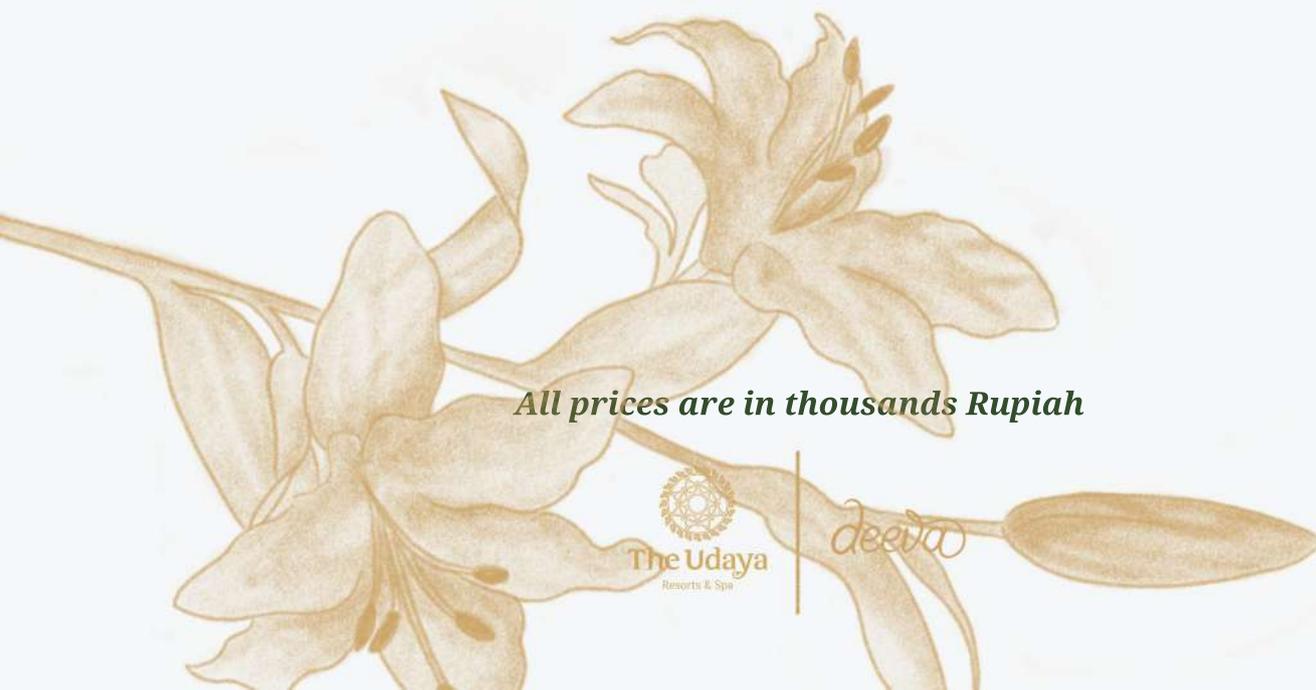
Mango Panna Cotta 115

Served with strawberry sauce, pineapple confit, cherry, and pandan tuile.

Lemon Custard Meringue Tart 120

Served with roasted caramelized pears, beet crumbles, mints, and pandan sorbet.

All prices are in thousands Rupiah



Western Dessert

Chocolate Brownies

115

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

Citrus Orange

115

Sweet orange dessert with torched meringue, segmented oranges, ripe papayas, and edible leaves.

Creme Brulee

110

Served with sorrel meringue, tulle, chocolate sauce, ripe papayas, segmented oranges, and chocolate ice cream.

Ice Creams

60

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

All prices are in thousands Rupiah



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Homemade Balinese Dessert

Dadar Gulung

95

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

Banana Balls

100

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

Talam Mangga

100

Sweet Indonesian dessert with sticky rice, grated coconut, plum sugar, and mango pudding.

Jaje Klepon

75

Pandan dumpling cakes served with grated fresh coconuts.

All prices are in thousands Rupiah





The Udaya
Resorts & Spa

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