

E·A·R·T·H

by ULAMAN



*“Tell me what you eat
and I’ll tell you who you are”*

(French Proverb)

Overlooking Ulaman Eco Retreat with a spectacular 360’ view, E·A·R·T·H invites you into a gastronomic journey where nature’s finest ingredients and traditions meet culinary craftsmanship to create the ultimate fusion revolution of authentic cuisines.

Committed to ‘Farm-To-Table’ principle, E·A·R·T·H supports the local communities by sourcing sustainable fruits and vegetables from Ulaman’s Organic Garden and nearby farmers, leaving the smallest carbon footprint behind.

From *A-la-Carte* to contemporary Fine Dining, our Balinese Chef Arik will seduce your taste buds through Western, Asian and exotic Balinese-inspired dishes.....guaranteed to give you those ‘WOW’ moments over and over again.

Don’t say we didn’t warn you



Sate Lilit

APPETIZERS & SHARING

Tuna Dabu-Dabu ————— 100K

Seared sesame encrusted fresh tuna served with Dabu-Dabu salsa (shallot, tomato, chili-lime salsa)

Sate Lilit ————— 90K

Grilled homemade Balinese lemongrass chicken skewers served with sambal matah over hot charcoal grill

Sate Ayam ————— 75K

Chicken skewers, served with spicy peanut sauce over hot charcoal grill

Crispy Spring Rolls 🌱 ————— 80K

Vegetable-filled fried spring rolls served with sweet chili sauce

Tofu Teriyaki 🌱 ————— 70K

Lightly breaded marinated tofu served with teriyaki sauce

Vegan Sushi ————— 90K

Teriyaki Tempe, Jicama, cucumber, spinach, nori roll

Sweet Potato Fries ————— 50K

Served with creamy garlic dip

French Fries ————— 50K

Prices are subject to 21% of service and tax 🌱 Vegan 🌱 Vegetarian



• Rujak

SOUPS


Kelor Soup ————— **70K**
 Fresh Ulaman moringa, tofu & shrimp topped with crispy shallots

Soto Ayam Ulaman ————— **70K**
 Full-flavoured traditional chicken soup with glass noodles, eggs & crispy bean sprouts

Chicken & Corn Soup ————— **70K**
 Chinese style chicken, egg and sweet corn soup topped with crispy shallots

Extra Rice (White or Brown) ——— **20K**


SALADS

Gado - Gado  ————— **110K**
 Crunchy sautéed local vegetables, Tempe, bean sprouts & peanut sauce wrapped in fresh cabbage served with homemade lontong rice cakes and traditional crackers

Rujak ————— **60K**
 Traditional crispy seasonal fruit salad served with sweet, spicy & savoury sauce

Ulaman Salad ————— **80K**
 Mixed lettuce, fresh Moringa, avocado, cherry tomato, fresh basil, mint, crisp apple, vegan cheese, & Dijon vinaigrette

Chicken Caesar ————— **80K**
 Grilled chicken, baby romaine, homemade Caesar dressing, shaved parmesan & garlic sticks

Prices are subject to 21% of service and tax  Vegan  Vegetarian



Pepperoni Pizza

PIZZA

Margarita ————— 80K

Tomato sauce, mozzarella & fresh basil

Hawaiian ————— 100K

Chicken, pineapple, bell peppers, tomato sauce & mozzarella

Pepperoni ————— 100K

Beef pepperoni, tomato sauce & mozzarella

PASTA

Choice of Spaghetti, Penne or Gluten-free Cavatelli (short Gnocchi style)

Mushroom Alfredo ————— 120K

Chicken Bolognese ————— 110K

Aglio e Olio ————— 100K

Add chicken or prawn ————— 30K

Prices are subject to 21% of service and tax  Vegan  Vegetarian



Ulaman Pad Thai

MAINS

Ulaman Pad Thai ————— **125K**

Stir fried Thai rice noodles with chicken, prawns, tofu, egg, fresh coriander, bean sprouts and crushed peanuts

Thai Chicken Curry ————— **125K**

Traditional green curry with chicken, eggplant & coconut milk served with fragrant rice

Chicken Bumbu ————— **125K**

Marinated & grilled chicken with traditional Balinese spiced sauce served with seasonal vegetables and choice of brown or white rice

Nasi Goreng ————— **100K**

(🍌 or 🥚 available)

Stir fried rice, vegetables, served with chicken satay, egg, crackers & peanut sauce

Chicken Masala ————— **125K**

Slow stewed Indian chicken and chickpea curry served with homemade Chapati and white rice

Snapper Matah ————— **135K**

Pan seared snapper fillet, served with seasonal vegetables, sambal matah & choice of brown or white rice

Fish & Chips ————— **120K**

Crispy battered snapper fillets served with mixed sweet potato fries, homemade coleslaw & lemon tartar sauce

Mie Goreng ————— **100K**

(🍌 or 🥚 available)

Stir fried noodle, chicken, vegetables, served with chicken satay, egg, crackers & peanut sauce

Prices are subject to 21% of service and tax (🍌) Vegan (🥚) Vegetarian



Choco-Banana Sushi

DESSERTS

Chef Arik's Crème Brulée ————— 80K

Served with fresh berry compote

Elevate your experience with :

Affogato ————— 50K

Espresso & Vanilla ice cream

Apple Crumble ————— 70K

Baked with cinnamon & spices, served with Vanilla ice cream

Ulaman Cheese Cake  ————— 85K

Homemade lemon and dragon fruit cheese cake atop of date, cashew, and coconut crust

Extra Ice Cream ————— 25K

(Banana, Vanilla, Durian)

Choco-Banana Sushi ————— 70K

Banana & chocolate filled crepes drizzled with chocolate & coconut, served with Vanilla ice cream

Molten Lava ————— 90K

Baked to perfection with Bali premium chocolate... *to die for...*

Pisang Goreng ————— 70K

Lightly fried battered banana served with authentic banana ice cream

Cookies and Cream ————— 50K

Chocolate chip cookies & Vanilla ice cream

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