



a restaurant in petitenget  
Jalan Kayu Jatu, 9x petitenget beach,  
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open for dinner at 5pm daily.  
reservations recommended.

**loloan**

..... then he went to the kitchen, the place he liked the most; being an expert cook himself. dhaumya knew the gargantuan appetite of bhima and had kept a copious meal ready

#### appetizers

dom ka kung coconut cream, kaffir lime, lemongrass, galangal, oyster mushroom and grilled shrimp spicy hot soup	45
half shell oysters topped with minced chicken, coconut and fresh herbs, baked and covered with red curry - or - cold on the half shell topped with a lemongrass, chili, ginger, shallot and dry vermouth sambal	20 each
udang kacang tiger shrimp in a crispy peanut tempura coat with ripe jackfruit and green mango salad and strawberry tamarind sauce	45
martabak modern french pastry triangle filled with sherry scented soft scrambled egg, topped with butter poached lobster, chili caviar and a truffle emulsion	55
goi cuonparma ham, asparagus and soft brie warmed in rice paper with ripe mango nam jim	45
ech kho xa ot fried frog legs with chili, lemongrass caramel glaze and kukumber kecumber	40
tuna - palm heart sushi tempura basil tuna sushi roll and goat cheese, pickled ginger stuffed fresh heart of palm on vanilla wasabi cream	40
duck confit 'ma hor' confit duck seasoned with chili, lemongrass nam plaa and peanuts topped with seared scallop on pineapple	55
salada pelangi trout asap smoked tasmanian rainbow trout, organic spinach and pomello salad in sesame tuile, dressed in champagne, walnut vinaigrette	45

..the old wrestler turned to bhima, "you know, when you're eating you mustn't hear bad news, it can spoil your appetite." "oh" bhima replied, "my appetite is quite good. it will digest all news, good as well as bad."

#### meat

bistek angus bagus grilled australian angus beef tenderloin steak, sweet potato, shitake mushroom and gruyere cheese pie and onion rings on a rich dark and spicy bali coffee and chocolate sauce	145
thit ko, gula dan gula sugar and spice cured pork loin, apple walnut fritter, and cassava steamed in coconut caramel with papaya chili jam	115
rendang godel rack of veal slowly cooked in bukittinggi rendang spices with rujak rice cone and banana chutney dumpling.	135
biri-biri Italia masuk asia imported and fresh roasted cumin crusted lamb rack on a saffron, almond, fig and coconut risotto with pear and blue cheese in filo and green curry aoli	145
puyuh ketan bakar a la Thailand whole quail stuffed with spicy chorizo sausage and white sticky rice and roasted, with watermelon som tom and chaing mai curry	95

bhima was high in spirits as he sat perched on the back of the elephant, which led the bridal procession of the five brothers. he felt as if he were returning after a conquest at the head of a victorious army

#### fish

tuna 2 way yellowfin tuna sashimi, mango, avocado, soba noodle and asparagus salad and dry spice seared steak with green 'nam jim'	105
tasmanian sea trout maple cured salmon, grilled on one side with pandan, roasted red pepper lontong and artichoke, capers and sun dried tomato in lemon and toasted walnut puree	125
mahi mahi grilled filet of mahi mahi on tender sweet thai braised oxtails tarte with honey roasted baby fennel, and shallot achar,	85
jangki kepiting coconut crusted paupiettes of snapper filled with dijon crab, baked and glazed with red curry tartar sauce with parmesan, water spinach, cassava leaf gnocchi	105
ulam segara lobster, sea scallops and shrimp, butter poached in 5-spice on truffled mash and asparagus terrine	145