

HOTEL KOMUNE

DINNER  
MENU



LEGEND

(V) VEGETARIAN | (P) PROTEIN *Animal'ish* | (PS) PESCATARIAN | (GAF) GOOD AF | (FAVE) DUHHHH







# ENTREE

## **EDAMAME (V) 45**

Yummy green soy beans steamed in their pods sprinkled with rock salt

## **VIETNAMESE RICE PAPER ROLLS (V) 45**

Bean sprouts cucumber spring onion vermicelli mint and cilantro delicately wrapped in rice paper with sweet and spicy dipping sauce.

## **CURRY SAMOSA (V) 55**

Handmade samosa pillows filled with curry nonsense with Chefs amazing banana fruit chutney

## **CHICKEN AND BACON ROLL UPS (P) 65**

Baked breast of chicken wrapped in bacon and mushroom sauce jizzle

## **LEAK AND CHORIZO CROQUETTES (P) 65**

Potatoes and leak with fine speckles of chorizo for a little hit

## **VEGETABLE DUO (V) 55**

Steamed cabbage bag filled with quinoa crispy tempe bits teriyaki sauce plus organic vege rolls honey mustard

## **LEFT HANDED CHICKEN DRUMMIES (P) 65**

Minced chicken and prawn stuffed chook wings with sesame crust and chili avocado dipping sauce

## **MAC'N CHEESE BALLS (P) 65**

Mac and Cheese with Chorizo rolled into balls and crumbed spicy dipping sauce

## **HOT N SPICY MEATBALLS (P) 65**

Ground beef balls and spicy napoli sauce

## **CHICKEN KARA AGE (P) 65**

Bits of chicken slightly dusted and crisped with a wasabi mayo dip sauce

## **SEAFOOD MISO SOUP (PS) 70**

Selection of tender seafood pieces and mixed Japanese fungi in a light coconut miso blend broth

## **BEEF SANG CHOY BOW (P) 75**

Deconstructed beef mixed with all sorts served with lettuce cups for you to devour

## **MINI RENDANG TACOS (P) 70**

These are a hit! Small soft tortilla and traditional recipe Beef Rendang filling, boom!!



**BACON BRUSCHETTA (P) 65**

Toast triple fried bacon with bacon goodness on top of toast

**PEKING DUCK ROLLS (P) 65**

Spring roll casing stuffed with minced duck breast and mushroom caviar rolled in sesame seeds

**VEGETARIAN SPRING ROLL (V) 65**

Asian mixed vegetable served with spicy peanut sauce or sweet chilli sauces

**SPICY SQUID SAMBAL MATAH (PS) 75**

Marinated tender squidly bits warmed and tossed in with Balinese Sambal Matah dressings

**TOMATO AND MOZZARELLA (V) 75**

Fresh plum tomatoes local mozzarella and homemade pesto

**TUNA SASHIMI (PS) 75**

Daily fresh tuna sashimi or have it lightly seared and sliced with a wasabi and soy dressing on bean sprout salad with our coriander leaves. \* just ask if you would like it seared

**GARLIC PRAWNS (PS) 80**

Fresh King Prawns with their bathing suits off and swimming in oil and garlic butter

**FRESH CEVICHE' (PS) 75**

Chopped fresh Tuna fillet with mango onion capsicum coconut cream and a smidge of fresh chilli  
or order it as a main size meal 95

**CHILLI SALT CALAMARI (PS) 85**

Local calamari lightly dusted in seasoned flour fried tender and served with homemade citrus mayonnaise





# SALADS

## **SESAME TOFU SALAD (V) 65**

Sesame crusted Tofu with green beans bean sprouts  
Vietnamese basil carrot chilli and ginger dressing

## **MIXED LEAF SALAD (V) 65**

Selection of crispy seasonal leaves tossed in a bowl –  
rucola romaine lallorosa curly iceberg frize and a  
Oil vinegar dressing on the side

## **CHICKEN CAESAR SALAD 85**

Baby gem bacon grilled chicken poached egg  
anchovies croutons topped with freshly  
shaved parmesan

## **CHICKEN MANGO SALSA (P) 95**

Crispy tortilla cup chopped baby romaine lettuce  
tomato salsa mixed sweetest mango cheeks avocado  
shredded chicken with orange coconut dressing on  
the side

## **KOMUNE ROAST VEGETABLE SALAD (V) 95**

Roasted vegetables from Komune's organic garden  
served on a bed of lettuce with crumbled feta  
Nuts and a cashew cheese dressing

## **'ISLAND OF THE GODS' SALAD (PS) 95**

Freshly seared sliced tuna on a bed of mixed greens,  
sesame seeds and mushrooms, with a special  
Asian dressing

## **GRILLED PRAWN SALAD (PS) 125**

Spicy marinated prawn and cantaloupe (you know,  
what the Americans call our Rockmelons)  
and local mix fruit balls with an easy chili dressing





# PIZZA AND PASTA

## **CHEESY GARLIC FLATBREAD (V) 60**

Homemade flat bread topped with garlic and freshly grated mozzarella cheese

## **ROAST PUMPKIN AND FETA PIZZA (V) 95**

Komune roasted pumpkins chunks with pinenuts feta rocket and a drizzle of olive oil

## **VEGETABLE PASTA (V) 95**

Homemade papadelle with roasted vegetables, olives, tomato, fresh herbs and crumbled feta

## **MARGARITA PIZZA (V) 90**

Simple but good - Napoli sauce, mozzarella parmesan tomatoes and basil

## **SPAGHETTI BOLOGNAISE (P) 115**

Homemade fresh Bolognaise with rich Napoli sauce topped with freshly shaven parmesan cheese and basil

## **BEEF AND BÉCHAMEL LASAGNE (P) 115**

Homemade pasta sheets lovingly layered with fresh marinara sauce béchamel topped with melted cheese and served with a little Italian salad

## **CHICKEN PICCATA (P) 135**

Pan fried parmigiana cheese breaded chicken breast arranged on classic spaghetti aglio e olio

## **PIG & PINEAPPLE PIZZA (P) 125**

Komune's take on Hawaiian - Napoli sauce mozzarella pineapple chunks and smokey ham

## **SPICY CHOOK PIZZA (P) 135**

Hot chook – Napoli sauce grilled chicken black olives onion dried chilies and olive oil

## **VEGE LOVER PIZZA (V) 120**

Strictly vegetarian – tomatoes mozzarella grilled eggplant zucchini basil and crumbled feta

## **SEAFOOD PASTA (PS) 135**

Fresh homemade tagliatelle with prawns, snapper, calamari, roasted garlic and Napoli chilli sauce  
Finished with fresh basil

## **GARLIC SEAFOOD PIZZA (PS) 155**

A seaside treat - with chili garlic prawns fish calamari on Napoli sauce mozzarella cheese more garlic and rocket





# MAIN DISHES

## **CHEF'S GOURMET SLIDERS (P) 95**

3 really cool burgers with homemade brioche Beef Prawn and Vegetarian cuties...

## **ROASTED CAULIFLOWER SALAD (V) 115**

Cauli trees fire roasted and drizzled with ground dried Indian spice seeds mixed in yoghurt topped almond slivers

## **KERAMAS GRILLED CHICKEN (P) 135**

Fresh chook breast grilled served with rocket bok choy quinoa salad and rustic grilled potato

## **CHICKEN SCHNITTY (P) 135**

Crumbed whole chicken breast on mash potato sautéed spinach and a creamy mushroom gravy

## **TANGY SESAME TUNA (PS) 140**

Served with nicoise salad olives green beans soft boiled egg potato tomato and fresh herbs drizzled homemade mustard dressing

## **DISH OF THE DAY (GAF) 145**

Something cooked Big Chef's way, be sure to check

## **PAN SEARED KOMUNE DUCK (P) 165**

Wild honey glazed Duck breast surrounded by hand made sweet potato gnocchi with parmesan pesto some baby arugula and decorated by a long spring roll and oriental sauce

## **SEAFOOD RISOTTO (PS) 200**

Rock Shrimp Calamari Tuna a bit of Snapper chili Shimeji and a chive prawn emulsion with Parmesan Tuile our way using protein rich red rice

## **GREEN SEAFOOD CURRY (PS) 145**

Mixed seasonal ocean goodness in tasty Thai inspired green curry served with toasted coconut steamed rice.

## **GRILLED STUFFED CHICKEN BREAST (P) 135**

Chicken breast stuffed with mushroom on zucchini and carrot vegetable pasta with a pesto sauce

## **TEMPURA DORY FILLET (PS) 145**

Light tempura batter dory slab served on snake beans kalas and black truffle aioli

## **BEEF RENDANG (P) 165**

Traditional Javanese secret recipe, soooo secret... Slow cooked beef fillet in mixed spices cinnamon cloves lemongrass kaffir lime leaves and chilies for a little warmies served with rice

## **BBQ PORK RIBS (P) 165**

Local pork ribs slowly cooked for 4 hours then char grilled to perfection served with homemade fries and garden coleslaw with tarragon

## **GRILLED PORK CHOP (P) 185**

Marinated with mixed spices capsicum tomatoes onion potatoes rustic cheese and served with a mushroom gravy



# KOMUNE INDO DISHES

## **MIE GORENG (V) 65**

Noodles with tossed egg and julienne organic vegetables mixed with Chef special sauce.

## **NASI GORENG (P) 75**

The Balinese classic Komune style - fried rice julienne organic vegetables with chicken skewers and 'Komune egg net'.

## **SATE AYAM (P) 105**

Grilled chicken skewers with spicy peanut sauce and rice cake rolled in banana leaf

## **KARE AYAM (P) 115**

Traditional yellow chicken curry served in a coconut with steamed Tabanan rice.

## **AYAM GORENG (P) 115**

Crispy chicken leg accompanied with sautéed water spinach steam rice and homemade yummy sambals

## **NASI CAMPUR (P & PS) 115**

A tasty mixed bag of grilled squid chicken eggs fish organic vegetables prawn crackers sambal and aromatic steamed white rice.

## **BALINESE AYAM BETUTU 125**

Steamed then baked chicken cooked with traditional spices and Balinese lawar served with Tabanan rice.

## **MEGIBUNG 425**

(share dish for 2)

Chicken soup start Pork and Chook satay chook curry chicken Kemangi Pepes Tuna Prawn and Squid Sambal Vegetable Lawar all served with Toasted coconut rice. Finish off with Balinese trio sweet desert

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## **SIDE DISHES 35**

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**HAND CUT CHIPS BOWL  
MIXED LEAF SALAD  
STEAMED VEGETABLES  
GREEN BEANS**

**CORN ON THE COB  
MASH POTATO  
SAUTÉED SPINACH  
SWEET POTATOE WEDGES**



## KIDS MENU under 12

### I'M NOT HUNGRY!! 50

Toasted ham, cheese and mayo on multi-grain bread

### KIDS PIZZA 50

Homemade cheese and tomato pizza

### I DON'T CARE!!!! 65

Char grilled chicken breast served with rice

### KIDS FISH AND CHIPS 65

Fresh local fish delicately crumbed to goujons served with fries and salad

### SPAGHETTI BOLOGNAISE 65

Homemade bolognaise, a pile of spag, freshly shaved parmesan and fresh basil

## KIDS SIDES 35

FRIES  
FRIES  
FRIES

MIXED VEGES

BRUSSEL SPROUTS.....HAHAHAHAHA

## BABY MENU free

### PUREE OR MASHED

(mix or choose)

Carrot broccoli cauliflower  
Sweet Potatoes potatoe pumpkin  
Banana apple mango (seasonal)

### FINGERS

for small fists

Carrot  
Apple  
Broccoli flowers  
Smashed avocado  
Seasonal Fruit quarters

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# KOMUNE JUICE 60

## **CLEANSING JUICE**

Cucumber, green apple, mint leaves and lime juice

## **GREEN GOODNESS**

Apple, honeydew, spinach, local celery

## **ANTI - INFLAMMATION**

Pineapple, turmeric, orange, lime juice and cinnamon powder

## **DIGESTIVE SCREW**

Pineapple, papaya, ginger

## **STAY YOUNG**

Carrot, pineapple, apple and turmeric

## **REFRESHING TROPICAL**

Mango, guava, passion fruit

## **C - BOOSTER**

Mango, orange, lime

## **GREEN MONKEY**

Pineapple, orange, lime, mint

## **LIVER DETOX**

Beetroot, celery, carrot, green apple, ginger

## **ALCHELIZING JUICES**

Cucumber, spinach, bok choy, apple, parsley, kale leaves, lemon.

## **VIRGIN MARY**

Tomato juice, tabasco, salt, pepper, L&Psaucefresh lime juices

## **EASTERN SUNRISE**

Carrot, apple, ginger

## **ENERGY BOOSTER**

Carrot, spinach, cucumber, guava, lime

**WANT TO HAVE A CLEANSE, TRY OUR 12 HR JUICE FAST. DELIVERED TO YOUR OWN  
MINIBAR IN ROOM - 7 JUICES. ORDER BY 4PM DAY BEFORE.  
ASK YOUR WAITER**



# SMOTHIES 75

## **DIRTY MONKEY**

Banana, Peanut Butter, Cinnamon, Milk, Yoghurt,  
Balinese honey

## **DOUBLE BERRY MUESLI**

Mix Berries, Muesli, Milk, Yoghurt, Balinese honey

## **MORNING BOOSTER**

Strwberry, Banana, Milk, Yoghurt, Balinese honey

## **KALE BOOSTER**

Kale, Pineapple Yoghurt, Almond Milk,  
Balinese Honey

## **ORANGE MINT**

Balinese Orange, Mint Leaves Milk, Yoghurt,  
Balinese Honey

## **MANGONITAS**

Mango, Passionfruit, Milk, Yoghurt, Balinese honey

## **MORINGA**

Moringa Leaf, Banana, Milk, Yoghurt, Balinese honey

## **GREEN DAY**

Moringa Leaf, Spinach, Avocado, Broccoli, Milk,  
Yoghurt, Balinese honey

## **ACAI**

Acai, Banana, Strawberry, Coconut milk and Balinese  
honey

## **ADD PROTEIN30K**

## **YOUR CHOICE OF MILK 10**

OAT, SOY, COCONUT, & ALMOND

# KOMBUCHI 60

## **APPLE BEETROOT**

Sparkling tea, Apple, Beetroot,

## **GUAVA**

Sparkling tea, Pink Guava

## **ORANGE**

Sparkling tea, Orange

## **GINGER**

Sparkling tea, Ginger

# JAMU WITH YOU 55

## **BALI TURMETIC**

Turmeric, Ginger, Honey Lime

## **BALI GINGER**

Spicy ginger, Hibiscus, Beetroot

## **BALI GUAVA**

Pink guava, lime juice, turmeric



## KOMUNE REFRESHING ICE TEA

### LYCHEE ICE TEA 40

Black tea infusion with fresh lychee & lychee  
Bryne. Served over ice.

### BERRIES VANILLA ICE TEA 40

Black tea infusion with fresh strawberry,

## WATER & SOFT DRINKS

BALIAN NATURAL WATER 330ML 25

BALIAN SPARKLING WATER 330ML 30

COKE / DIET COKE / COKE ZERO / SPRITE 30

SODA WATER / TONIK WATER 30

GINGER ALE 30

HENRI'S GINGER BEER 65

RED BULL 50

## COFFEE AND TEA

ESPRESSO 25

DOUBE ESPRESSO 30

LONG BLACK 30

AMERICANO 30

MACCHIATO 25

FLAT WHITE 35

CAPPUCINO 35

CAFÉ LATTE 35

BREW ME ENGLISH BREAKFAST 30

BREW ME ORIENTAL GREEN TEA 30

BREW ME EARL GREY 30

BREW ME TROPICAL MANGO 30

BREW ME LEMONGRASS 30

BREW ME CHAMOMILE 30

BREW ME MINT BREEZE 30

MATCHA LATTE 35

OUR CHOICE OF MILK

OAT 10

SOY 10

COCONUT 10

ALMOND 10

FAT COW

SKINNY COW

ELEPHANT HAHAAH...





## KOMUNE ICED COFFEE

### ICE COFFEE 40

Espresso, milk, chocolate syrup, vanilla ice cream  
Served chill.

### ICE CAFÉ LATTE 40

Espresso, milk, chocolate syrup, whipped cream

### ICE CAPPUCCINO 40

Espresso, milk, chocolate powder, served over ice

### FRAPPUCINO 40

Espresso, milk, vanilla syrup, chocolate syrup, served  
frozen

### CARAMEL ICE COFFEE 50

Espresso, milk, caramel syrup, whipped cream Served  
over ice

### HAZELNUT ICE COFFEE 50

Espresso, milk, Hazelnut syrup, whipped cream  
Served over ice

### TIRAMISU ICE COFFEE 50

Espresso, milk, tiramisu syrup, whipped cream  
served over ice

## WATER & SOFT DRINKS

BALIAN NATURAL WATER 330ML 25

BALIAN SPARKLING WATER 330ML 30

COKE / DIET COKE / COKE ZERO / SPRITE 30

SODA WATER / TONIK WATER 30

GINGER ALE 30

HENRI'S GINGER BEER 65

RED BULL 50

## COCO TONIK

### COCOPRESSO 70

Fresh Cocconut with shot Espresso

### ISOTONIC 70

Fresh Coconut with jamu

### PURE HYDRATIO 70

Fresh Coconut with watermelon

FRESH YOUNG COCONUT 50



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