



Tapas / Light Meals/ Soups / Fresh Salads

Snacks

Kids Selection

Lunch & Dinner

Dessert

Pasta & Pizza

SPECIALS

Authentic Balinese Suckling Pig

Favorite Mixed BBQ

Fresh Seafood's BBQ

Romantic Dinner

Cooking Class Menu

VEGETARIAN MENU

CHINESE FOOD MENU

Beverages

All our dishes are homemade except pizzas
Orders before 7:00 pm and one day before for Specials

Tapas/Light Meals/Soups/Fresh Salads

Available 12.00 - 21.00

TAPAS

CALAMARI RINGS with Tartar sauce

AROMATIC CHICKEN WINGS

Stuffing chicken wings with aromatic vegetables and Thai dressing

PRAWNS WRAPPED IN CRISPY BACON served with avocado salsa

ASIAN SAMPLER

Vietnamese spring roll, pork dumplings, vegetable samosa and chili sauce

INDONESIAN SAVORY

Corn fritters, gado-gado, potato cake, fish satay

CRUNCHY CHICKEN BALLS with cocktail sauce (3 balls)

LIGHT MEALS

THE HEVEA BURGER

Homemade beef patty with toasted bun, onion, tomato, cheese, bacon, egg, and rocket salad.
Served with potato wedges.

CLUB SANDWICH

Triple layer of bread, lettuce, chicken, egg, bacon, cheese, tomato, avocado, and fries.

HAWAIIAN CHICKEN BURGER

Chicken patty, lettuce, cheese, ham, grilled pineapple and rocket salad. Served with potato wedges

BALINESE POKE BOWL

Crispy tempeh, pomelo, edamame, sweet corn, cucumber, cilantro, avocado, fried shallots, red radish, served with ginger flower dressing on rice.

HAM AND CHEESE SANDWICH

Toasted multigrain bread, ham, lettuce, onion, roasted green pepperoni, mozzarella cheese and sweet potato chips.

Tapas/Light Meals/Soups/Fresh Salads

SOUPS

CREAMY PUMPKIN SOUP (V)

Pumpkins, onion and cream

TOM YAM SOUP

Prawn, mushrooms, tomatoes, ginger, galangal, lemon grass and chili, garnished with lime leaves

SEAFOOD LAKSA

Seafood soup with coconut, curry gravy, boiled egg, fried tofu, egg noodles, beans sprout and fish cake

CHICKEN SOUP

Clear chicken soup with fresh broccoli, mushroom, tomato, cauliflower.

FRESH SALADS

CEASAR SALAD WITH CHICKEN

Romaine lettuce, grilled chicken, croutons, chopped bacon, grated parmesan cheese on top tossed with Caesar dressing

PAPAYA SALAD WITH PRAWNS

Thai style green papaya salad with prawns, chili-lime dressing and crushed peanuts

GREEK SALAD

Lettuce, tomato, cucumber, onion, olive, dices feta cheese, mixed with lime dressing

MEDITERRANEAN SEAFOOD SALAD

Grilled seasoned squid, shrimp, fish, zucchini and sundried tomato. Topped with bed of lettuce and shallot vinaigrette dressing

GRILLED CHICKEN SALAD

Lettuce, tomato, paprika, cucumber, olive, tossed with balsamic honey dressing.

FRESH AVOCADO SALAD

Served on romaine leaves, seasoned with basil and olive oil dressing

SNACKS

FISH AND CHIPS

Fried breaded fish fillet and potatoes wedges with tartar sauce

SPRING ROLLS

Deep fried vegetables spring rolls with sweet chili sauce

VIETNAMESE ROLLS

Rice paper, cabbage, carrot, coriander leaf, tomato, cucumber, shrimps and rice noodles

POTATO WEDGES

FRENCH FRIES

Kids Selection

Available 12.00 - 21.00

CHICKEN NUGGETS

Served with French fries and mayonnaise

KIDS LOVER

Simple fried rice or noodles with chicken and vegetables

PASTORA

Spaghetti pasta with your choice of sauces (tomato, bolognese, carbonara)

CHEESE SANDWICH

Cheddar cheese sandwich served with steamed vegetables and French fries

Lunch & Dinner

Available 12.00 - 21.00

OUR INDONESIAN DELICIOUS RECOMMENDATION

NASI GORENG HEVEA

Indonesian fried rice served with sunny side up egg, chicken satay, homemade pickles, chili sambal and crackers on the side.

MIE GORENG

Fried noodles served with fried egg, and prawn crackers.

SATAY

6 skewers of beef or chicken or mix satay, served with rice and peanut sauce

BEEF RENDANG

Classic Indonesian beef stewed with traditional spices, served with steamed rice

MAHI-MAHI "OUR STYLE"

Pan fried Mahi-Mahi fish filet infused with our homemade sauce and served with brown rice and steamed vegetables

KARE AYAM

Slow cooked chicken with curry gravy, potato and carrot, served with rice

INDONESIAN FISH CURRY

Traditional yellow curry fish with seasonal vegetables and steamed rice

Lunch & Dinner

Available 12.00 - 21.00

INTERNATIONAL SELECTION

RUNNING CHICKEN

“Hevea Style” grilled and oven baked chicken breast, zucchini, tomato sauce, topped mozzarella cheese, served with mixed salad

BBQ PORK RIBS

Roasted pork ribs with potato wedges, salad, and BBQ sauce

AUSTRALIAN BEEF TENDERLOIN

150 grams beef tenderloin served with mashed potato, grilled asparagus and red wine sauce.

GRILLED SNAPPER FILLET

Served with sauteed vegetables, Lyonnaise potato, and garlic cream sauce

SURF AND TURF

Grilled a piece of prawn, calamari, snapper, beef steak, chicken breast, served with baked potato, sauteed vegetables, lemon butter and black pepper sauce.

DESSERTS

SEASONAL TROPICAL FRUITS PLATTER

BANANA CREPES

BLACK STICKY RICE PUDDING WITH COCONUT MILK

3 SCOOPS OF SELECTION ICE CREAM

CHOCOLATE FONDANT WITH MANGO SAUCE

CHOCOLATE MOUSSE

All Prices are subject to 21% Government Tax and Service Charge

Pastas & Pizzas

Available 12.00 - 21.00

PASTA VARIETY

Choose your pastas: Spaghetti, Linguine or Penne

CARBONARA

Bacon, mushroom, egg yolk, cream, parmesan cheese

BASIL PESTO WITH PRAWNS

Prawn, pesto sauce and parmesan cheese

BOLOGNESE

Minced beef, tomato sauce, carrot, celery, onions, garlic and parmesan cheese

Pizzas

MAGHERITA (V)

Tomato concasse, mozzarella cheese and basil leaf

VEGETABLE PIZZA (V)

Eggplant, zucchini onion, mozzarella cheese and basil sauce

SALAME

Tomato concasse, beef salami, and mozzarella cheese

MEXICAN PIZZA

Tomato concasse, Jalapeno, spicy chicken, chili flakes, capsicum, onion, and mozzarella cheese

HAWAIIAN

Tomato concasse, mozzarella, pineapple, honey, ham

Specials

Authentic Balinese Suckling Pig

minimum 6 persons

One day in advance reservation is recommended

APPETIZER

CHEESE GOUGERES

Baked savory Choux Pastry with gruyere cheese - Recipe of Burgundy/France

*

STARTER

TUNA SAMBAL MATAH WITH VEGETABLES, COCONUT SALAD

*

MAIN COURSE

WHOLE SUCKLING PIG

Sauteed water spinach

Young Jack Fruit soup

Steamed Yellow Fragrant Rice

Chicken Sate Lilit with Lemon Grass

Pork crackers

Sambal Condiments

Chili sambal, sweet chili soy, sambal matah

*

DESSERT

Black rice pudding and tropical fruits platter

Traditional Performances (excluding peak season)

Balinese Dancer Performance with Traditional Gamelan Player

Fire Dance

Balinese Dancer Performance with CD Gamelan Player

Specials

Favorite Mixed BBQ

APPETIZER

Cheese Gougeres (Baked savory choux pastry-recipe of Burgundy/France)

*

STARTER

Spring rolls and Fresh Garden Salad tossed with olive oil

*

MAIN COURSE

Beef and Chicken Satay, Chicken Leg, Pork Ribs, Beef Steak, Prawns, Snapper Fillet and calamari

Condiments: Potato wedges, Grilled vegetables, Fried rice, Prawn cracker

Sauce Dish: BBQ sauce, Peanut sauce, garlic cream sauce, Black Pepper sauce

*

DESSERT

Chocolate Brownies and Tropical Fruits platter

Traditional Performances (excluding peak season)

Balinese Dancer Performance with Traditional Gamelan Player

Fire Dance

Balinese Dancer Performance with CD Gamelan Player

All Prices are subject to 21% Government Tax and Service Charge

Specials

Fresh Seafood's BBQ

Minimum 2 persons

APPETIZER

Cheese Gougeres (Baked savory choux pastry-recipe of Burgundy/France)

*

STARTER

Calamari rings and green Salad
with balsamic dressing

MAIN COURSE

Sea Food: Grilled Snapper, Garlic King Prawns, Calamari, Tuna Satay, Grouper fillet

Condiments: corn on the cob, seafood fried rice, sauteed vegetables, prawn crackers

Sauce Dish: Lemon Butter cream sauce, Jimbaran Chili Sauce, Balinese Sambal Matah

*

DESSERT

Fruit Platter and Apple Tart

Traditional Performances (excluding peak season)

Balinese Dancer Performance with Traditional Gamelan Player

Fire Dance

Balinese Dancer Performance with CD Gamelan Player

All Prices are subject to 21% Government Tax and Service Charge

Specials

Romantic Dinner

2 persons

Including 1 bottle of sparkling wine

APPETIZER

Cheese Gougeres

Baked savory Choux Pastry with Gruyere cheese - Recipe of Burgundy/France

*

WHEN I FELL IN LOVE

Chicken mousseline served with baby salad and strawberry puree

*

ONLY YOU

Green peas soup

*

MARRIED WITH ME

Grilled king prawn on polenta cake, sautéed vegetables and lemon butter sauce

OR

Beef tenderloin steak with mashed potatoes, asparagus, roasted mushrooms, red wine sauce

*

ALL MY LIFE

Chef Trio dessert (Fruit tart, Vanilla ice cream, Chocolate fudge)



All Prices are subject to 21% Government Tax and Service Charge

Cooking Class Menu

minimum 2 persons

STARTER

Gado-Gado

Boiled mix vegetables, eggs, tofu, tempeh, tossed with peanut sauce and prawn crackers.

MAIN COURSE

Sate Siap Melilit

Minced Chicken marinated with Balinese spices, rolled by hand on lemongrass sticks.

Pepes Ikan Bumbu Bali

Snapper fish with Balinese yellow paste and fresh condiments, wrapped in banana leaves.

Nasi Goreng

Our popular Indonesian fried rice with chicken, vegetables and sunny egg.

DESSERT

Dadar Gulung

Pandan crepes rolls filled with coconut palm sugar.



VEGETARIAN MENU

Available 12.00 - 21.00

STARTERS

GADO GADO

Boiled mix vegetables, egg, tofu, tempeh and tossed with peanut sauce.

TOFU BASIL SPRING ROLLS

Tofu, avocado, tomato, basil and rice noodles wrapped in rice paper. Served with chili dips (3 pieces).

BUDDHA BOWL

Tabbouleh, avocado, cherry tomato, cucumber, carrot, baby green and lemon dressing.

THE DRAGON OF ASIA

Mix of organic vegetables, pomelo, avocado, alfalfa sprout and tempeh. Served over a bed of cold soba. Topped with toasted sesame dressing and shredded nori.

MAIN DISHES

WHOLE GRAIN NASI GORENG

Sauteed Brown rice with edamame, tempeh, white cabbage, carrot, caisin, celery, fried egg.

TOFU BALADO

Tofu, tomato, red chili, garlic, shallots, vegetables bullion, potato, carrot and green beans. Served with brown rice.

VEGETABLE BURITOS

Lettuce cucumber, tomato, avocado, onion, potato, coriander and curry spices.

HUMMUS VEGGIE WRAP

Spinach, cucumber, carrot, avocado, basil leaves, wrapped with tortilla and served with fresh salad.

TEMPEH TERIYAKI

Deep fried tempeh, capsicum, onion, carrot, baby beans with teriyaki sauce and steamed rice.

VEGGIE DELIGHT SATAY

Spicy bean curd skewers with authentic Balinese spices and served with cassava, rice and crackers.

CHINESE FOOD MENU

中式菜单

Zhong shi cai dan

SAUTEED BEEF WITH BLACK PEPPER SAUCE

黑胡椒牛肉

hei huijiao niurou

GONG BAO CHICKEN

宫保鸡丁

Gongbao ji ding

SAUTÉED MIX VEGETABLE WITH SHRIMPS

蔬菜炒虾仁

Shucaï Chao Xia Ren

STEAMED FISH WITH SOY SAUCE AND RICE

清蒸鱼配酱油

Qing Zheng yu pei jiang you

SAUTÉED BROCOLI WITH GARLIC

用大蒜炒西兰花

chao xilanhua pei xuan

SAUTÉED GREEN BEAN WITH MINCED PORK AND RICE

荷兰豆焗猪肉碎

Helan dou chao zhurou sui

PORK RIBS SOUP - 65K

猪排汤

YANG ZHOU FRIED RICE

扬州炒米饭

Beverages

Healthy Juice

Sundowner

Carrot, celery and lime

The tropical's

Apple, pineapple and water melon

Body cleanser

Apple, ginger and carrot

Antioxidant

Mango, pear, carrot and apple

Forever young

Apple, cucumber and celery

Vitamin juice

Honey melon, black grapes, water melon and milk

Carbohydrate

Pear and banana

The Oxygen

Apple, carrot and tomato

Super skin

Orange, cucumber and ginger

Fresh Fruit Juice in Seasonal

Banana, papaya, watermelon, honey melon, Pineapple, mango or orange

Soft Drink & Beer

Sprite, diet coke, coca cola, tonic

water, soda water

Bintang beer can

Bintang beer small

Bintang beer Large

House Wines

TWO ISLANDS

From the Vineyards of South Australia

Our Selection (bottle 750ml)

White Wines: Chardonnay, Sauvignon

Red Wine: Cabernet-Merlot

Sparkling Wine

Sparkling Pinot Noir-Chardonnay

Method Traditionnelle

ageing sur lie 24 months

Snacks

Pringles