

# DINNER

From 05:00 pm

## share

<b>ULU MEZZEH</b>	125
Hummus, Baba ghanoush, Moutabal, Tabbouleh	
<b>SAMOSA</b>	75
Cilantro yogurt, chicken curry filling, coriander	
<b>ULU CRISPY CALAMARI</b>	110
Prawn cracker coated, kemangi mayo, edamame salad	
<b>BUTTERMILK FRIED CHICKEN</b>	95
Bali long pepper salt, chili, grilled lemon aioli	
<b>OXTAIL CROQUETTE</b>	125
Sambal aioli, wilted red cabbage, pickles	
<b>CHARCUTERIE BOARD</b>	180
Melon, capers, prosciutto, salami, grissini, tomato	

## main

<b>ULU KING PRAWN LAKSA</b>	175
Noodles, ginger flower, prawns, 63 degrees egg, coconut	
<b>MISO GLAZED ATLANTIC SALMON</b>	250
Toasted green beans, steamed rice, ponzu	
<b>HERB CRUSTED LAMB RACK</b>	350
Yorkshire pudding, glazed carrot, lamb fragrant jus	
<b>LOCAL ROCK LOBSTER</b> 🍷	450   500
<b>Garlic Butter: 450   Thermidor: 500</b>	
<b>BUTTERNUT CONFIT</b> 🌿 🍄 🥜	100
Den miso, watercress, dukkah, romesco	
<b>ULU DUCK BREAST</b> 🌿	250
Carrot puree, crystalized tamarind, jicama, orange sauce	

## entrée

<b>OYSTERS 3 PCS</b>	100
Mignonette or Au naturel	
<b>CEVICHE 3 WAYS</b>	165
Prawns, hamachi, tuna, leche de tigre, coconut	
<b>ULU PRAWN COCKTAIL</b>	175
Jumbo prawns, cocktail dressing, avocado	
<b>CAPRESE</b> 🌿 🌿	110
Bocconcini, beef tomato, basil, vino cotto	
<b>SWIMMER CRAB CAKE SALAD</b>	135
Harissa vinaigrette, avocado, spring onions	
<b>WAGYU BEEF CARPACCIO</b>	165
Truffle egg yolk puree, frisse, capers, parmesan	

## classic

<b>JAPANESE WAGYU RIBEYE MB-5</b>	750
Truffle mashed potato, asparagus, herbal jus	
<b>CLIFFHOUSE BURGER</b>	185
Signature Ulu dressing, onion ring, fries Add Egg: 35   Add Patty: 90	
<b>ULU PENNE ARRABIATA</b> 🌿 🍷	145
San Marzano tomato, red chili, bocconcini, basil	
<b>LINGUINE ALLE VONGOLE</b>	175
Venus clams, basil, parsley	
<b>THAI GREEN CURRY</b> 🌿 🌿	100
Okra, corn, tofu, tempe, tomato, coriander Add Chicken: 35   Add Prawn: 75   Add Beef: 90	

🥛 Dairy | 🥜 Nuts | 🦞 Shellfish | 🌿 Vegetarian | 🌱 Vegan | 🌾 Gluten Free | 🌶️ Spicy

Prices are represented in a thousand rupiah (.000) and subject to prevailing government tax (10%) & service charge (11%)

**ulu**  
CLIFFHOUSE

## *pizza*

<b>MARGHERITA PIZZA</b> 🌿	140
San Marzano tomato, buffalo mozzarella, basil	
<b>PROSCIUTTO DI PARMA</b>	190
Buffalo mozzarella, San Marzano tomato	
<b>ROAST PEPPER</b> 🌿 🥜	165
Romesco, walnut, vegan cheese	
<b>MARINARA</b>	180
Jumbo king prawns, mozzarella, pesto, watercress	
<b>DIABOLO</b>	185
Lamb Marquez , smoked scamorza, bell pepper, chili oil	

## *side*

<b>ASPARAGUS</b> 🌿	85
Parmesan, lemon zest, garlic confit	
<b>ULU COBB</b>	85
Iceberg, avocado, tomato, blue stilton, derby	
<b>TRUFFLE MASHED POTATO</b> 🌿 🥛	75
Scallion, parmesan	
<b>GRILLED BROCCOLI</b> 🌿 🌿	65
Red onions, kenari walnut cream	
<b>STRAIGHT CUT FRIES</b>	65
Ketchup, aioli	
<b>FARINE SOURDOUGH</b>	55
Extra virgin olive oil, balsamic vinegar	

## *sushi sashimi*

<b>ULU DRAGON ROLL</b>	180
Jumbo prawn tempura, avocado, eel	
<b>ULU OMAKASE</b>	250
Salmon, hamachi, tuna sashimi, prawn roll	
<b>SUSHI MORI</b>	250
Spicy Tuna, salmon, kimchi, california	
<b>SALMON SASHIMI</b>	140
Wasabi, soy, daikon	
<b>TUNA SASHIMI</b>	130
Wasabi, soy, daikon	

## *dessert*

<b>CARAMELIZED BANANA CAKE</b>	90
Crunchy praline, caramel gelato, chocolate sauce	
<b>CLASSIC NY CHEESECAKE</b>	90
Macerated strawberry, sable breton	
<b>ULU BAKED CHOCO MELT</b> 🥛	135
65% Balinese chocolate, smoked banana caramel, vanilla gelato (Please allow us 20 min to create the magic)	
<b>MANGO &amp; MILK PUDDING</b> 🌿	65
Soya milk pudding, medan markisa, mango cloud and candied coconut	