

DINNER

From 05:00 PM

SHARE

OYSTERS 3 PCS 🍷🌶️	100
Au Naturel Mignonette Spicy Tamarind	
SAMOSA 🌶️	85
Cilantro yogurt, chicken curry filling, coriander	
ULU CRISPY CALAMARI 🍷🌶️	110
Prawn cracker coated, kemangi mayo, edamame salad Chipotle sauce	
BUTTERMILK FRIED CHICKEN 🌶️	95
Bali long pepper salt, grilled lemon aioli	
BAKED OYSTERS (3) 🍷	125
Kilpatrick 🍷 Thermidor Rockefeller	
ULU MEZZEH 🌶️	125
Hummus, Baba ghanoush, Moutabal, Tabbouleh	

ENTRÉE

CEVICHE 3 WAYS 🍷🌶️	150
Prawns, hamachi, tuna, leche de tigre, coconut milk Banana chip	
ULU PRAWN COCKTAIL 🍷🌶️	175
Jumbo prawns, cocktail dressing, avocado	
CAPRESE 🌶️🌿	105
Mozzarella, beef tomato, basil, vino cotto	
THAI BEEF SALAD 🌶️	145
Nam Jihm, glass noodle, mint, coriander, bean sprouts Crush peanut	
WAGYU BEEF CARPACCIO 🌶️	165
Truffle egg yolk puree, frisse, capers, parmesan	
CAESAR OF ULU 🌶️	110
Bacon, parmesan, 63° egg, sourdough croutons Add 63° Egg: 35 Add Grilled Chicken (100gr): 50 Add Grilled Prawns (100gr): 75	

SUSHI & SASHIMI

ULU DRAGON ROLL 🍷🌶️	185
Jumbo prawn tempura, avocado, unagi	
ULU OMAKASE 🍷🌶️	260
Salmon, hamachi, tuna sashimi, prawn roll	
SUSHI MORI 🍷🌶️	250
Spicy tuna, salmon roll, kimchi roll, california roll	
ULU SALMON SASHIMI	140
With lemon soy dressing, golden garlic ginger, sesame	
TUNA SASHIMI	130
Wasabi, soy, daikon	
ULU CALIFORNIA ROLL 🍷🌶️	140
Tobiko, sesame, crab salad, tamagoyaki	

MAIN

ULU KING PRAWN LAKSA 🍷🌶️	185
Noodles, ginger flower, prawns, 63° egg, coconut flakes	
MISO GLAZED ATLANTIC SALMON	265
Toasted green beans, steamed rice, dashi	
JIMBARAN GRILLED PRAWNS 🍷🌶️	250
Torch green beans, lime, chili, steamed rice	
ROTTISERRIE SPRING CHICKEN 🌶️	210
Whole butterfly chicken, toasted haricots, mesclun Baby potatoes, chicken jus	
HONEY GLAZED PORK RIBS 🍷	200
Roast baby potatoes, daikon salad, chipotle, honey BBQ sauce	
CANTONESE ROAST PORK BELLY 🍷	180
Hainan rice, stir fry greens, hoisin	
NASI RENDANG BENGKULU 🌶️🌿	165
Slow cook beef brisket, rice, cassava leaf	
THE "PICANHA" RUMP STEAK AU POIVRE 🌶️🌿	450
Fries, black pepper sauce, toasted haricot verts	
STANBROKE GRASS FED SIRLOIN STEAK 🌶️🌿	525
mesclun, jus, maitre d'hote butter, truffle mashed potato	

CLASSIC

PENNE BASIL KEMANGI PESTO 🌿	130
Balinese basil pesto, vegan cheese, cashew cream	
CLIFFHOUSE BURGER 🌶️	195
Brioche bun, onion ring, pickles, red cheddar, tomato and lettuce Add Egg: 35 Add Pork Bacon: 45 Add Patty: 90	
ULU PENNE ARRABIATA 🌶️🌿	145
San Marzano tomato, red chili, vegan cheese, basil	
LINGUINE ALLE VONGOLE 🍷🌶️	185
Venus clams, basil, parsley	
THAI GREEN CURRY 🌶️🌿	125
Okra, corn, tofu, cherry tomato, coriander Add Chicken: 50 Add Prawn: 75 Add Beef: 90	
ULU FISH GOUJONS 🌶️	145
Rosemary oatmeal crumbs, Cod fillet, horsey sauce, potato chips	
IKAN BAKAR 🍷🌶️	185
Whole butterflied snapper, spring onion, lime, steamed rice	

🌿 Dairy | 🌰 Nuts | 🐚 Shellfish | 🥬 Vegetarian | 🌱 Vegan | 🍷 Gluten Free | 🌶️ Spicy | 🍖 Pork

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

ulu
CLIFFHOUSE

PIZZA

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

DESSERTS

ULU BAKED CHOCO MELTS 🍫	115
65% Balinese dark chocolate, smoke banana caramel Vanilla gelato	
NY CHEESECAKE 🍰	100
Salted cream cheese, macerated strawberry, sable breton	
CARAMELIZED BANANA CAKE 🍰	100
Crunchy praline, chocolate sauce, salted caramel gelato	
MATCHA TIRAMISU 🍰	80
Lady fingers, macha	
GELATO (2 SCOOP)	55
Mango, Coconut 🥥 Chocolate, Vanilla, Yogurt, Salted Caramel 🍰 Peanut Butter 🥜🍰	
MANGO & MILK PUDDING 🥥🌿	75
Soya milk pudding, medan markisa, mango	
BALI'S EXOTIC FRUITS 🍌	65
Seasonal fresh fruits, tamarind chili sauce	

SIDE

ASPARAGUS 🌿🌿	90
Lemon zest, garlic confit, scallion, coriander	
HERB ROASTED BABY POTATO 🥔🌿🌿	65
Chipotle aioli, spring onions	
TRUFFLE MASHED POTATO 🍄🌿🌿	75
Scallion, parmesan, black olive	
GRILLED BROCCOLI 🌿🌿🌿	65
Red onions, kenari walnut cream	
STRAIGHT CUT FRIES	65
Ketchup, aioli	
FARINE SOURDOUGH 🍞	55
Extra virgin olive oil, balsamic vinegar	
STEAMED RICE 🍚	50
Fried shallot	