

Padi ‘Asian Spice’ Menu

Padi's 'Asian Spice' menu offers a delightful fusion of Thai, Indian, and Indonesian cuisines. The concept is based on the traditional Asian rice table, where a variety of dishes are shared among diners. The native chefs from Thailand, India, and Indonesia will prepare your dishes fresh-to-order in the open kitchen, aiming to serve them as closely together as possible for a traditional family-style dining experience.

The ‘Asian Spice’ concept allows you to take a culinary journey across these three distinct – yet often related – cuisines. The concept encourages 'family-style' dining, where the dishes are served as close together as possible, allowing guests to share and enjoy the combination of flavors, textures, and styles from the three cuisines. Diners have the flexibility to mix and match dishes from different countries or focus on one country for appetizers, another for mains, and yet another for dessert. There are no strict rules or sequence to follow, making the dining experience truly immersive and enjoyable for all.

Indonesian

Indonesian cuisine is influenced by various cultures due to the country's location and rich natural resources. The techniques and ingredients have been brought from India, the Middle East, China, Spain, Portugal, and the Dutch. Padi's Indonesian selections primarily feature well-known dishes from the most populated island, Java.

Indian








Indian cuisine is known for its rich combination of spices, herbs, and vegetables sourced from the subcontinent. The culinary offerings vary significantly from region to region due to the country's diversity. Indian cuisine is renowned for its extensive range of vegetarian dishes and the widespread use of flavorful curries, which are believed to have originated in India.

Thai

Thai cuisine is famous for its harmonious balance of flavors that excite the five taste senses: sweet, sour, hot, salty, and neutral. It draws influences from China and India, incorporating ingredients native to Southeast Asia, such as fresh coriander leaves and roots, lemongrass, kaffir lime leaves and peel, kha root (a relative of ginger), and some of the world's spiciest chilies.

INDONESIAN CUISINE

STARTERS










   Gado gado , Indonesian vegetables salad, fried tahu, tempe, boiled egg, rice cake, peanut sauce	110
 Ayam pelalah , Balinese spicy shredded chicken, crispy rice crackers, ice berg lettuce, cucumber, cherry tomato and tomato chili sambal	110
   Tahu telur , fried bean curd and eggs, carrot, white cabbage, bean sprout, Javanese fermented prawn sauce “petis” and crushed peanut	110

MAINS



















 Soto ayam , Indonesian chicken and turmeric broth, glass noodles, boiled egg, fried potato, cabbage, emping crackers, sambal, served with steamed rice	150
  Asam asam iga sapi , spiced and sour beef short ribs soup, vegetables, steamed rice, prawn crackers and sambal	230
 Sop buntut , hearty beef oxtail soup flavored with fresh selected Indonesian spices, vegetables, spicy green chili sambal, emping crackers, served with steamed rice	220
 Sate campur , selection of homemade beef, chicken and lamb satays	150
  Mie goreng , Indonesian fried egg noodles, shredded chicken, fried egg, chicken satay, pickled vegetables, sambal and crackers	210
  Bebek goreng bumbu hitam , deep fried duck Madura style, “trancam” vegetable salad, steamed rice and sambal	200
 Nasi goreng , Indonesian wok fried rice, chicken, fried egg, chicken satay, fried chicken, pickled vegetables, sambal, crackers	210
 Tumis sayur tahu , stir fried vegetables with tofu in oyster sauce, steamed rice	150
 Ayam bakar kecap , grilled marinated chicken in sweet soya sauce, “lalapan” raw vegetables, steamed rice and sambal	230
 Udang saus Padang , spiced stir fried prawns, corn, coconut milk, served with steamed rice	240
  Rendang daging , authentic traditional dish from West Sumatra spiced braised beef, served with cassava leaf, green chili sambal and steamed rice	240
  Ikan sambal roa , deep fried marinated baby red snapper, “trancam” spiced vegetable salad, dabu dabu, Manado chili sambal and sliced lime, served with steamed rice	220
 Iga bakar bumbu ketumbar , grilled beef short ribs in spiced coriander sauce, sautéed cassava leaf served with steamed rice, sambal and emping crackers	320
  Kambing mekuah , spiced braised lamb shank, chayote, pickled vegetables, steamed rice and sambal	280

INDIAN CUISINE
















STARTERS

  Dal shorba , lentil soup with roasted cumin, fresh coriander, garlic and ginger	110
 Crispy samosa , deep fried patties with spiced potatoes, peas, mint and tamarind chutney with light chickpea curry	130
 Paneer tikka kalimirsch , homemade cottage cheese with crushed black pepper and yogurt	180
  Tandoori murgh , marinated tandoori chicken	150
  Jhinga nishat , roasted jumbo prawn, yogurt, yellow chili and basil	180
 Panner tikka , Indian cottage cheese marinated with yoghurt, mustard oil, mix bell pepper, onion, Kashmir chili powder, grilled in tandoori oven	180

MAINS













  Dal makhni , black lentil stewed with a blend of mild spices, tomato purée, cream and butter	120
  Aloo aap ki pasand , potato cooked as per your choice; cumin, green peas, spinach	110
  Paneer aap ki pasand , homemade cottage cheese cooked as per your choice; spinach, makhni, kadhai	140
  Murgh tikka butter masala , spicy chicken curry with onion butter masala	150
 Murgh makhanwala , boneless tandoori chicken in rich tomato sauce and fenugreek leaves	160
 Dal tadka , braised yellow lentil with onion, tomato, roasted cumin and ghee	180
 Subzi nargisi kofta , mixed vegetable dumplings in rich creamy tomato gravy with Punjabi spices	160
   Meloni subzi , mixed vegetables cooked with onion, bell peppers and cashew nut sauce	180
  Bhona gosht , slow cooked lamb with fresh onion and tomato, coriander, chili powder and herbs	275
 Jhinga radda masala , prawns stirred in curry with aromatic spices	285
 Machali curry , Madras style coconut based curry with snapper, fresh curry leaf, tamarind, coconut, fresh ginger and chili	210

BREAD & RICE

Roti or Paratha , whole wheat bread, plain or butter cooked in tandoori oven	70
  Bharwan kulcha , northern Indian filled bread; potato onion or paneer masala	80
 Tandoori naan , choice of plain naan, garlic naan or butter naan bread cooked in tandoori oven	70
  Cheese naan , stuffed Indian bread with cheese, fresh coriander	90
  Subz biryani , garden green vegetables cooked with aromatic basmati rice	130
   Murgh dum biryani , long grain basmati rice and chicken served with raita	150
 Pulao , steamed basmati rice with selection of flavor; green peas, cumin, plan, saffron	130
   Hyderabadi lamb biryani , lamb cube cooked with basmati rice and green cardamom	170
 Prawn biryani , long grained rice, aromatic herbs and spices cooked together prawn	300

THAI CUISINE


















STARTER

 Nua dad deaw , deep fried sun dried beef with sriracha chili sauce	200
 Por pia goong , deep fried shrimps spring rolls served with sweet chili sauce	140
 Gai hor bai toey , deep fried marinated chicken, wrapped in pandanus leaves	120
  Som tham Thai , green papaya salad with prawns	140
 Yum nua , spicy Thai beef salad with mint, cucumber and shallot	200
 Yum woon sen talay , Thai seafood salad, glass noodles, mushroom, vegetables and chili lime sauce	180
  Larb moo , minced pork salad, shallot, mint leaves, coriander, onion, spring onion and chili lime fish sauce	170
   Yum som o , Thai pomelo salad, crispy soft shall crab, tomato, cucumber, nam jim dressing and crushed peanut	150







SOUP

  Tom kha gai , chicken and coconut soup with galangal and straw mushrooms	150
   Tom yum goong , spicy prawn soup with Thai spice, galangal, straw mushroom, lemongrass	220

MAINS

  Pad Thai goong , traditional Thai rice noodles, prawn, bean sprout and tamarind sauce	230
   Gaeng kiew wan gai , Thai green curry with chicken, coconut milk, Thai basil served with steamed rice	200
   Gaeng phed ped yang , Thai red duck curry, pineapple, grape and steamed rice	200
   Pad krapow neua , wok fried beef, Thai basil, chili, garlic and oyster sauce served with steamed rice	240
   Pad med mamuang goong , wok fried prawns, bell pepper, cashew nuts, chili paste, spring onion and oyster sauce, served with steamed rice	230
   Khao pad sapparod , Thai fried rice, with pineapple, shrimp and cashew nut	230

DESSERTS

 Pisang goreng	95
Deep fried battered banana, topped with parmesan reggiano and condensed milk	
 Kanom man sampalang,	110
Tapioca pudding, palm sugar caramel infused sago pearls served with fresh coconut	
 Tub tim grob	110
Water chestnut dumpling, young coconut, jack fruit, coconut milk and coconut ice cream.	
 Khao neow ma muang	100
Mango sticky rice, with shaved young coconut and coconut milk	
  Gulab jamun	105
Saffron syrup, pistachio crunchy and pistachio gelato	
Kaffir lime white chocolate parfait,	110
served with coconut jelly	
Assortment of ice creams and sorbets	per portion 75
Ice cream: vanilla, chocolate	
Sorbet: lemon, mango, coconut	

BEVERAGES

FROM OUR FARM

175

Freshly picked ingredients from our edible botanical garden and crafted by our mixologist

Fennel & Tonic

Combine freshly fennel leaf with East Indies gin, fresh orange, lemon and tonic water

Farm Tropic

Rosella vodka, dry orange curacao, fresh rosella & cranberry leaf bitter, house made falernum syrup and carbonate cranberry

Caraway Sour

London dry Gin, fresh Mexican mint, fresh lemon and Sour honey

Cosmos

Tequila silver, mixed fresh of cosmos leaf, pineapple, green olive, fresh lemon and orgeat syrup, vegan foam

AYANA CLASSICS

Mojito

175

Light rum, mint spring, fresh lime, brown sugar

Long Island Tea

195

Vodka, gin, light rum, tequila, triple sec, lime juice, coke

Lychee Martini

175

Vodka, lychee liqueur, lychee fruit, lime juice

Pina Colada

175

Light rum, coconut liqueur, pineapple, coconut mix

Whisky Sour

195

Whisky, lemon juice, sugar emulsified foam

REFRESHMENT

85

Immuneooze

Turmeric, ginger, honey, orange juice, fresh local lemon

Soursop Crush

Soursop juices, lemon juice, blood orange syrup

Frozen Lemon Mint

Fresh lemon juice, mint syrup, mint leaf

ICED COFFEE 85

Vanilla Frappe Coffee

Greek frappe with vanilla ice cream

Freddo Cappuccino

Espresso coffee and froth milk

Hazelnuts Coffee

Espresso coffee, milk and hazelnuts

Kaffe Lemonade

Summer concoction of espresso, lemon, sugar, cream and tonic water

ICED TEA 85

AYANA Iced Tea

Fresh brewed rosella, rosemary leaf, lemon juice

Lychee Iced Tea

Fresh brew tea with lychee, mint spring

Lime Passion Fruit Iced Tea

Fresh brew tea with our local lemon, passion fruit and vanilla, mint sprig

JUICES

Chilled

Orange, soursop, guava, lemon, apple, cranberry

Fresh

Red dragon, avocado, honeydew, watermelon, pineapple, mango (seasonal), papaya

YOUNG COCONUT 85

SOFT DRINKS 70

Coke, Coke Zero, Sprite, Tonic/Soda Water

STILL – SPARKLING

Perrier [330 ml] 60

Equil natural or sparkling [760 ml] 70

HOT SELECTIONS

Coffee Specialties

Freshly brewed, or decaffeinated 75

Espresso, Americano, Cappuccino 75

Café latte 80

Organic Tea 75

English Breakfast, Earl Grey, Peppermint, Chamomile

BEER

[Stout] Guinness smooth – Ireland 100

[Pilsner] Bintang – Indonesia 100

Bintang Crystal – Indonesia 100

[Flavour] Bintang Radler – Indonesia 100

[Lager] Bali Hai – Indonesia 100

Heineken - Netherland 110

[Crafted] Kura-Kura Ale, Bali - Indonesia 120

Kura-Kura Lager, Bali - Indonesia 120

BALI SPIRIT & LIQUEUR

[including one mixer]

Spirit [40ml]

Arak – palm sugar spirit 150

Liqueur [40ml]

Brem – black rice liqueur 120

Sagi – snake fruit soju 150

Nusantara cold brew coffee 150

SPIRITS [including one mixer]

Regular [40ml] 165

Smirnoff Vodka, Bacardi Light Rum, Gordon Gin,
East Indies Gin, Jose Cuervo Gold, JW Red Label

Premium [40ml]

[Rum] Diplomatico Exclusiva Reserva 265

Myers Dark 200

[Gin] Tanqueray 220

Bombay Sapphire 220

Hendrick's 350

[Vodka] Grey goose 220

Absolute blue 185

Ketel 1 (one) 220

[Tequila] Don Julio Reposado 300

1800 Silver 220

[Irish] John Jameson 185

[Canadian] Black Velvet 185

[Tennessee] Jack Daniel's 210

[American] Jim Beam 185

Maker's Mark 220

[Scotch] Chivas – 12 years 220

J.W. Black Label – 12 years 220

Monkey Shoulder 220

[Single malt] Singleton – 12 years 300

The Glenlivet – 12 years 300

The Glenfiddich – 12 years 300

[Cognac] Hennessy – VSOP 320

WINES

CHAMPAGNE

	750ml	150ml
Dom Perignon, Brut, France	13,950	
Moet Chandon Ice-Imperial, Demi Sec, France	4,800	
Veuve Clicquot Ponsardin, Brut, France	4,500	
Taittinger Brut Prestige Rose, France	3,200	
Taittinger, Reserve, Brut, France	2,400	

SPARKLING

Chandon Brut, Australia	2,100	
Freixenet Cordon Rosado, Spain	1,150	
Bach Extrisimo, Semi Secco, Spain	1,050	
Fashion Prosecco, Veneto, Italy	1,000	200
Wolf Blass Bilyara Sparkling, Brut, Australia	800	
Hatten Jepun Rose, Indonesia	700	150

WHITE WINES

Henschke Lenswood Little Hampton Pinot Gris, Eden Valley, Australia	3,150	
Henschke Julius Riesling, Eden Valley, Australia	2,900	
Chateau Ste Michelle Cold Creek, Chardonnay, Columbia Valley, USA	2,400	
Domaine Schlumberger Grand Cru Spiegel Pinot Griss, Alsace, France	2,150	
Eroica Riesling, Columbia Valley, USA	2,050	
Penfolds Max, Chardonnay, Australia	1,500	
Wynns Coonawarra Estate Riesling, Australia	1,450	
Villa Maria Private Bin Dry Riesling, Malborough, New Zealand	1,400	
Villa Maria Private Bin, Sauvignon Blanc, New Zealand	1,300	
Schieferkopf Trocken Sec, Riesling, Germany	1,150	
D'Arenberg, Dry Dam Riesling, McLaren Valley, Australia	1,350	
D'Arenberg, Stump Jump Riesling, McLaren Valley, Australia	1,100	
Matua Marlborough, Sauvignon Blanc, New Zealand	1,050	
Chateau Los Boldos, Tradition, Chardonnay, Chile	1,050	
Chateau Los Boldos, Tradition, Sauv. Blanc, Chile	1,050	210
Protos, Vardejo, Rueda, Spain	950	
Doña Dominga Clásico de Familia, Chardonnay, Chile	950	
Doña Dominga Clásico de Familia, Sauvignon Blanc, Chile	950	
McGuigan-Signature Chardonnay, Australia	950	190
Johnnie Q Quarisa, Chardonnay, Australia	950	
Barton & Guestier, Chardonnay, Bordeaux, France	950	190
Corte Giara Soave, Italy	900	
The Wolftrap, Viognier, Chenin Blanc, Grenache Blanc, South Africa	850	
Wolf Blass Eagle Hawk, Chardonnay, Australia	800	

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24.12.2023

ROSE WINES	750ml	150ml
Clarendelle Bordeaux Rose, France	1,450	
Beringer, Main & Vine, Zinfandel, California-USA	950	
Black Cottage, Pinot Noir, New Zealand	950	190
Banrock Station Rose, Australia	800	

SWEET WINES

Banrock Pink Moscato, Australia	900
Carlo Rossi Sweet Red, USA	850

RED WINES

Duckhorn, Merlot, Napa Valley, USA	3,650	
Stags Leap Napa Valley College Petite Sirah, USA	3,450	
Vidal Fleury Chateaneuf du Pape, Grenache, Syrah, Mourvedre, France	3,400	
Sterling Napa Valley Merlot, USA	3,150	
Clarence Dillon Clarendelle St-Emilion, Merlot, Cabernet Sauvignon, Cabernet Franc, France	2,500	
Craggy Range Pinot Noir, Te Muna Road Vineyard, Martinborough, New Zealand	2,400	
Clarence Dillon Clarendelle Médoc, Merlot, Cabernet Sauvignon, Bordeaux, France	2,200	
Torbreck Cuvee Juveniles Grenache, Mataro, Shiraz, Barossa Valley, Australia	1,900	
Craggy Range Merlot, Gimblett Gravels Vineyard, Hawke's Bay, New Zealand	1,900	
Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand	1,650	
Terrazas Altos Del Plata, Malbec, Argentina	1,600	
Noble Vine Selection 667, Pinot Noir, USA	1,350	
Vasse Felix Filius, Cabernet Merlot, Australia	1,350	
Beaulieu Vineyard, Merlot, USA	1,150	
Bodega Norton Reserva, Malbec, Mendoza	1,150	
Chateau Los Boldos, Tradition, Cab. Sauvignon, Chile	1,050	210
Matua Marlborough, Pinot Noir, New Zealand	1,050	
Johnnie Q Quarisa Shiraz, South Australia	1,000	
Johnnie Q Quarisa Cabernet Sauvignon, South Australia	1,000	
19 Crime, Shiraz, Australia	1,000	
Miguel Torres, Coronas-Penedes, Spain	1,000	
McGuigan-Signature, Shiraz, Australia	950	190
Beringer Founder Estate, Merlot, USA	980	
Barton & Guestier, Pinot Noir, Bordeaux, France	950	190
Santa Carolina Estrellas, Carmenere, Chile	900	
Lachapelle Languedoc, Merlot, France	900	
La La Land Tempranillo, Victoria, Australia	850	
Wolf Blass Eagle Hawk, Merlot, Australia	850	
Monkey Puzzle, Cabernet Sauvignon, Chile	850	

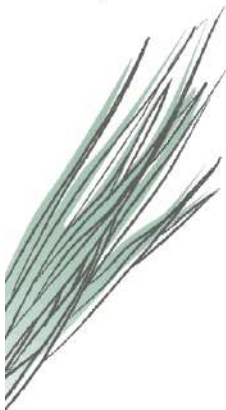
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Padi



KIDS MENU



Cheese and Chicken Quesadillas

90

Tortilla cheese quesadilla with French fries, salad or poached vegetables



Spaghetti Bolognese

90

Spaghetti with homemade beef ragout and tomato

Mac and Cheese

90

Gratinated macaroni and cheese

Fish and Chips

90

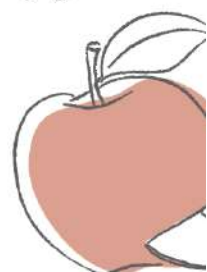
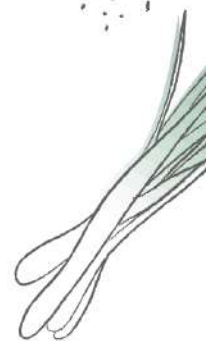
Deep fried battered fish fillet served with French fries, salad or poached vegetables



Chicken Fingers

90

Fried chicken strips with tomato dipping sauce, French fries, salad or poached vegetables



Mini Beef Burger

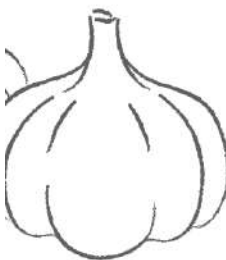
90

Mini beef burger served with French fries, salad or poached vegetables

Nasi Goreng or Mie Goreng

90

Indonesian fried rice or noodles with egg omelet and chicken



Fruit Bowl

70

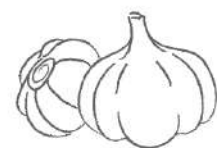
Mixed seasonal fruit with orange juice




Two scoops of ice cream

70

Please ask our service team for available flavours



 Vegetarian option available

 Vegetarian

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