



STANDARD OPERATING PROCEDURE DINNING ROOM DEPARTMENT

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PREFACE

Mangupura, 24 Oktober 2022



Greetings from Care and Love Corporation,

First of all, we would like to thank to Ida Sang Hyang Widhi Wasa (God Almighty) for the completion of this standard operating procedure. This guidance book is based on the owner's experience in hospitality industry, which aims to help young people who want to work in hospitality industry, especially in Katak Tepi Sawah Villa, Restaurant and SPA.

CEO

CARE & LOVE CORPORATION

I Nyoman Sudiartawan, S.S

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1. PERSONAL TOOL

- Captain order/ order Book
- Personal note book
- Ballpoint minimum 2 pcs.
- Wine opener (should be on hand).
- Lighter/ matches.
- Table crumber.
- Guest details/ info should be in hand when receiving guest to the restaurant (Server in the villa)
- Side towel on the left hand

2. WORKING STEP

1. Prepare clean water with bleach and cloth
2. Clean, Mise and plus in all outlet restaurant(Galley, restaurant store, toilet, side stand, longue, bar area such as bar store, bar galley, bar pantry, bar display, bartender working space, bar waiter station, bar longue and front office and pool)
3. Prepare napkin, chinaware, glassware and silverware
4. Prepare special of the day from the bar and from the kitchen
5. Find out for the guest info (check in, check out, guest name, guest activities and guest preference)

3. CAPTAIN'S ORDER PROCEDURE

- **L**isten & Clarify
- Making note
- Check copies of Captain Order : Make sure the captain order has three layer of copies (White, Pink, and Yellow)
- Make sure to place underline before write down the order
- Write down : Table Number, Guest Name, Time Order, Date, Server's name
- Make sure the order is written clear on the captain order based on the approve abbreviation code
- First copy (White) placed in cashier

- Second copy (Pink) placed in the kitchen , make sure the copy written is clear
- Third copy (Yellow) place in the bar , make sure the copy written is clear
- If there is any additional order from the same guest make sure to add the order correctly all of the copy (cashier, kitchen and bar)

4. SEQUENCE OF SERVICE

1. Greeting and welcoming the guest.

- *“Good evening ladies and gentlemen, welcome to captain’s table restaurant / Seduk Restaurant my name is made I will be your waiter/ss these evening, would you like to dine in our restaurant to night?”*
- *“ Have you made any reservation before?”*

2. Escort the guest to their preference table.

- *“Would you prefer to sit in the garden, lounge or inside of the restaurant?”*

3. Seat the guest to the table

- (Seat the guest from kids, elder guest, ladies and gentleman)
- *Is the table comfortable for you, Mr. John?”*



4. Waiter or waitress introduction

(restaurant staff should introduce themselves to the guest).

Example:

- *Good (morning, afternoon or evening) ladies and gentlemen/ Mr. and Mrs.....?(name of the guest)*

- *My name is... (staff name) I will be your waiter/ waitress in these lovely (morning, afternoon or evening).*
- *It will be my pleasure to serve you with the best selection of dishes from our menu.*
- *If there's anything that you would like to have, please don't be hesitate to address it to server us.*

5. Unfolding the guest napkin

- Place the napkin on the guest lap start with the ladies first
- *“ Excusme, may I offer you special drink or the most favorite food in our restaurant?”*
- *“ Let I bring the drink list and the menu for you?”*

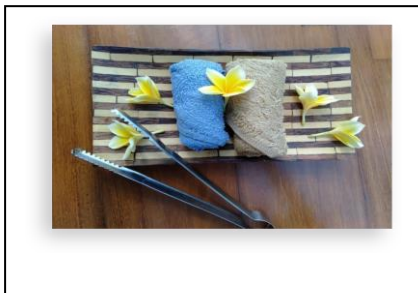


6. Offer the guest with cold fresh face towel.

“ Ms. Diana please allow me to provide you with a fresh cold face towel to you to refresh yourself at this hot day.”

7. Present the beverage list. Inform about special of the day.

“ Excuse me ladies and gentlement this is our beverage list”. Our cocktail of the day we have the best and refreshing mojito and Canggu sunset on the island”



8. Explain about the menu

a. Explain about the menu in detail

- (main ingredient, cooking method, condiment, sauce and garnished) Example:
- “Our delicious crispy duck consist of crispy deep fried half of the duck accompanied with urap mix vegetable tossed in sauteed grated coconut in traditional Balinese seasoning and serve with three choices of Balinese sambal.

b. Ask the guest if they have any food allergic

- “Before I take your order, would you please inform us if you have any allergic, diet or spesific food that you prefer?”



9. Give times to the guest to read the menu to decide the item they want to have

“Ladies and gentlemen please take your time while you deciding what will you have for your meals. I will be back to take your order shortly”

10. Collect the used face towel and check the table set up

“ Ladies and gentleman allow me to collect the used face towel “

11. Taking the guest order.

- Taking the order start from the ladies first or (kids, elder guest, ladies and gentlemen)
- “Ladies and gentlemen have you decide what will you have for your meals?”

12. Repeat the order correctly.

- “ May I repeat your order? You have one ...(mention the food e.g crispy duck, two spaghetti carbonara)” Is that correct?”

- “ Would you like your meals served together or dish by dish?”
- Would you like to have an additional side dishes to accompany your meals
.....(steam rice your crispy duck) ? (mention based on product)

13. Bring the copy of the order to the kitchen, Bar & Cashier

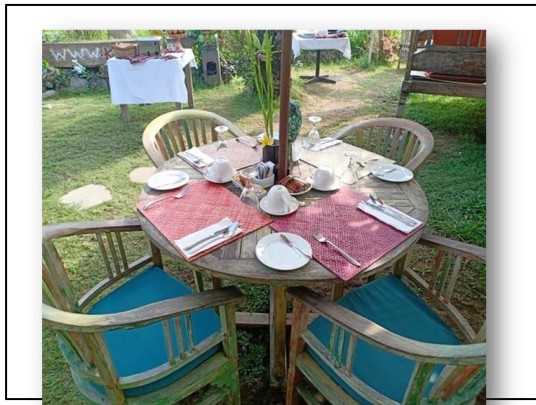
Present the copy of the order to kitchen, Bar & Cashier or input into micro system, write the order clearly and specifically.

14. Table set up (double check)

Before serving the food make sure the guest table is ready with (napkin, cutlery, glasses and all table condiments are set up)

15. Serve drink first before the food

When serving the food and beverages always serve start from the following guest: (kids, elder guest, ladies and gentlemen). Serve the beverage from the right side of the guest



16. Serve the appetizer to the guest.

- The cutlery needed is dessert fork and dessert knife.
- Serve the appetizer from the right side of the guest.
- Offer the fresh pepper and salt to the guest. Do it from the right side of the guest or from the convenience spaces if there are limited spaces around the table.
- After one or two bites asked the guest about their satisfaction with the food. “How is your chicken satay Mr. John”.
- Clear up the appetizer plate and the cutlery used to have the appetizer right away together when cleaning the appetizer plate.

17. Serve the soup to the guest.

- The cutlery needed is soup spoon.

- Serve the soup from the right side of the guest.
- Offer the fresh pepper and salt to the guest. Do it from the right side of the guest or from the convenience spaces if there are limited spaces around the table.
- After one or two bites asked the guest about their satisfaction with the food. *“How is your moringa soup Ms. Ayu?”*
- Clear up the soup bowl and the cutlery used to have the soup right away together when cleaning the soup bowl.

18. Serve the salad to the guest

- The cutlery needed is dessert fork and dessert knife.
- Serve the salad from the right side of the guest.
- Offer the fresh pepper and salt to the guest. Do it from the right side of the guest or from the convenience spaces if there are limited spaces around the table.
- After one or two bites asked the guest about their satisfaction with the food. *“How is your moringa and corn salad Ms. Diana”*
- Clear up the salad plate and the cutlery used to have the appetizer right away together when cleaning the salad plate.

19. Adjust the cutlery before serving the main course according to the type of the food the guest order.

- Adjust steak knife for (steak, pork ribs, boned crispy duck, boned chicken, pork, lamb).
- Adjust the seafood cracker for (lobster, crab, sea shell).
- Adjust the dinner spoon and dinner fork for pasta. Especially for long pasta (spaghetti, Linguine, papardelle) dinner spoon on the left side and fork on the right side.
- Fish knife for whole fish dishes.

20. Serve the main course to the guest.

- The cutlery needed is dinner fork and dinner knife or as per types of the food being serve.
- Serve the salad from the right side of the guest.
- Offer the fresh pepper and salt to the guest. Do it from the right side of the guest or from the convenience spaces if there are limited spaces around the table.

- After one or two bites asked the guest about their satisfaction with the food.
- *“How is your crispy duck Mr. John? Would like to have more sauce with your crispy duck Mr. John?”*
- Clear up the dinner plate and the cutlery used to have the main course right away together when cleaning the dinner plate.

21. Clear up all table condiments

- All extra cutleries except the dessert cutleries.
- Bread and butter plate and knives.
- Salt and pepper shaker
- Wooden table centre piece.
- Butter dish (if available).

22. Crumbed down the table.

- May use small side plate with nicely folded cloth.
- May use proffer table crumber (if available).

23. Suggest the guest to have some dessert after meal

- *“ May I recommend you the best dadar gulung cake one of the signature dessert we have on the Islan Mr. John”*
- *“ This your delicious cake Mr. John, please enjoy”*
- When the guest already try suggest them another after dinner drink *“ May I offer you a cup of coffee or tea?”*

24. Adjust the dessert cutleries

Slide down and place the dessert cutlery. Dessert spoon on the right, dessert fork on the left side and the tea spoon remain on the top.

25. Serve the dessert to the guest.

- The cutlery needed is dessert fork, dessert spoon and tea spoon.
- Serve the dessert from the right side of the guest.
- Offer the guest with coffee and tea or after dinner drink while the guest having the dessert.
- After one or two bites asked the guest about their satisfaction with the food. *“How is your chocolate lava cake Ms. Diana?”*
- Clear up the dessert plate and the cutlery used to have the dessert right away together when cleaning the dessert plate.

26. Get the final guest satisfaction to the guest about food and service.

- Spend sometimes with the guest to have some conversation while collecting the guest feedback about food and service.
- Offer the guest about available product and other activities(additional product of captain table and KTS Resort .
- *“Mr. John would you like to try our spa at KTS Villa and Spa. You will be treated by a professional spa therapist at our spa where you can relax and enjoy the spa treatment available at our spa.”*

27. Presenting the guest bill after meal.

- Double check the bill before presenting it to the guest to make sure the bill is correct.
- Place the bill in the bill folder and with pens enclosed in it.
- Request the guest to sign it or paid cash.
- Thanking the guest for the payment.
- Present comment card to the guest
- *“Mrs. Merry this is you bill. Could you double check please”*
- *“Could you sign it please”*

28. Thanking the guest for dinning in captain’s Table restaurant/ Seduk restaurant and farewell them.

- a.** Thanking and farewell the guest for coming and dine in our restaurant and invite them to come again. Thank the guest.
- *“Thank you very much Mr. John for having breakfast/ lunch/ dinner in our restaurant, we really wish you to come back again to have new dining experience with us in the near future”.(For outside guest).*
 - *“Thank you very much Mrs. Marry for having breakfast, lunch & dinner in our restaurant, and have a nice stay with us”. (For in house guest in KTS Resort).*
- b.** Invite the guest tokindly rate andwrite some riviews about their experience dine (having meals) in our restaurant in the trip advisor.
- *“ To raise our quality of food and service. Please review us with your experiences dine (having meal) in our restaurant on Trip Advisor*
 - *at Seduk Restaurant & Bar (for KTS)*
 - *at Captains Table Bali (For Captain’s Table Restaurant)*

5. TABLE SET UP STANDARD

a. Breakfast Buffet Set Up

- Tea spoon
- Water goblet
- Coffee cup and saucer
- Sugar holder
- Jelly/jam holder
- Coffee jug
- Water heater
- Infuse water jug



b. Bread Buffet Set Up

- Toaster machine
- Assorted breads
- Butter
- Jam
- Marmalade
- Plates



c. Breakfast Table Set Up

- Dinner Fork
- Dinner knife
- Dinner spoon
- Tea spoon
- Bread& butter plate
- Bread& butter knife
- Water goblet
- Coffee cup and saucer
- Butter dish
- Creamer
- Sugar holder



- Jam and marmalade
- Napkin
- Table number
- Flower vase
- Place mat
- Salt & Pepper Shaker



d. Simple Lunch Table Set Up

- Dessert fork
- Dinner fork
- Dessert knife
- Dinner knife
- Dessert Spoon
- Dinner Spoon
- Soup spoon
- Bread and butter plate
- Bread & butter knife
- Napkin
- Water goblet
- White wine glass
- Red wine glass
- Flower vase/ table number
- Place mat



e. Full Lunch/ Dinner Table Set Up

- Dinner fork
- Dessert fork
- Salad fork
- Dinner knife
- Dessert knife
- Steak knife
- Dinner spoon
- Dessert Spoon
- Soup spoon
- Bread and butter knife



- Bread and butter plate
- Water goblet
- White wine glass
- Red wine glass
- Napkin
- Place Mat

f. Sugar Set Up

- 4 sachet white sugar
- 4 sachet brown sugar
- 4 sachet creamer



6. KTS MENU AND DRINK LIST



Warung Man's Sudi

**MINUMAN PAGI
(MORNING BEVERAGE)**

Suksma : Thank You
 Mewali : You Are Welcome
 Saya Haus : I am Thirsty





WATER OF PARADISE

- Mineral Water 10K
- Natural Equil 20K
- Sparkling Equil 25K
- Coconut Water Whole 22K
- Coconut Water By Glass 12K

HOT BEVERAGES

- Bali Coffee 20K
(Serve with hot milk)
- Espresso 22K
(Hot black coffee)
- Cappucino 25K
(Black coffee with foam of milk)
- Coffee Latte 25K
(Black coffee with hot milk)
- Mocaccino 25K
(Black coffee, chocolate with foam of milk)
- Hot Chai Latte (Chocolate, vanilla, taro) 22K
(Selected chai latte with hot milk)
- Hot Chocolate 22K
(chocolate with hot milk)
- Melange 25K
(Hot chocolate top with whipping cream)



FRESH TROPICAL JUICE 22K

Banana, Papaya, Watermelon, Pineapple, Orange, Tomato, Lemon, Cranberry, Etc



TEA

- Regular 17K
(Serve with Milk or Lemon)
- Herbal 17K
(Serve with Ginger & Honey)
- Flavour 17K
(Serve with Lemon)



SMOOTHIE

- Plain Smoothie 20K
(Yoghurt, Honey & Milk)
- Flavour Smoothie 25K
(Yoghurt, Honey, Milk & Selection fruit)



BLOODY MARY 45K

Vodka, spice tomato juice garnish with celery, cucumber and lime



The price is not include tax and service 15%



Warung Man's Sudi

RAHAJENG SEMENG MENU (GOOD MORNING MENU)

Selamat Pagi : Good Morning
Selamat Siang : Good Afternoon
Selamat Malam : Good Evening
Enak Sekali : Very Delicious
Tambah Lagi : One More.



Room include Breakfast. Select one of the menu below included Bali Coffee or Hot Regular Tea

NASI GORENG 30K

(Fried rice comes with vegetables, served with fried egg sunny side up and cucumber pickles serve with chili soya sauce)

MIE GORENG 30K

(Fried noodle comes with vegetables, served with fried egg sunny side up and cucumber pickle serve with chili soya sauce)

BUBUR AYAM 25K

(Rice porridge top with shredded chicken mix with balinese yellow sauce serve with shrimp crackers serve with chili soya sauce)

SMOOTHIE BOWL 35K

(Yoghurt, milk, honey and tropical fruit mango, banana, papaya, dragon fruit, pineapple)

MUESLI BOWL 45K

(Coco crunch/ granola, crispy rice, cornflakes, fruit loops, yoghurt, milk, honey, and tropical fruits such as mango, banana, papaya, dragon fruit, pineapple)

FRUIT COMPOTE/TASTE OF PARADISE 30K

(White toast top with smash tropical selection fruit add with flavour yoghurt and honey)

HOT CEREAL 30K

(Rice Porridge, cinnamon powder selected cereal/granola and hot milk brown sugar)

GARDEN BREAKFAST 40K

(Scramble/omelette/poach/boiled/fried egg, fresh/steam/saute vegetables with toast, butter and jam
Balinese coffee/tea)

BUNGA BREAKFAST 40K

(Fried sausage & bacon, scramble/omelette/poach/boiled/fried egg), fresh/steam/saute vegetables with toast, butter and jam
Balinese coffee/tea)

NUTRITION BREAKFAST 40K

(Any kind of egg with brown toast, bacon, slices avocado, grill tomato, saute spinach and mushroom)

SIDE DISHES

POACH EGG 17K
FRIED EGG 17K
SCRAMBLE 17K
OMELETTE 17K
SAUSAGE 15K
BACON 17K
PLAIN TOAST 15K

FRUIT SALAD 35K

(Selection tropical food, sugar, lemon, top of flavour yoghurt)

SLICE FRUIT 25K

(Selection tropical fruit with slice lime)

CAKE 30K

(Plain pancake serve with honey, jam or marmalade)

FLAVOUR PANCAKE 35K

(Selection of fruit (pineapple, strawberry, banana serve with honey, jam and marmalade)

WAFFLE 30K

(Toast bread with chocolate or vanilla milk, selected tropical fruits such as pineapple, banana, avocado and cheese)

GRILL BANANA 30K

(Boiled or steam banana, garnish with flavour syrup, top with ice cream, serve with honey or brown sugar, garnish with flavour syrup, top with ice cream)



MIE GORENG 30K GRILL BANANA 30K HOT CEREAL 30K

The price is not include tax and service 15%

SPIDER BAR

Life Is All About Connection And Relation

NON ALCOHOLIC DRINK LIST



WATER OF PARADISE

Mineral Water 10K
Natural Equil 20K
Sparkling Equil 25K



Coconut Water (Whole 22K / By Glass 12K)

(Coconut Water come with lime, ice, sugar on the side)

ARTIFICIAL WATER 15K

(Soda, Coke, Diet Coke, Sprite, Ginger Ale Serve with lime)



MILKSHAKE 27K

Selected flavour fruit, milk, ice cream.
(Strawberry, Banana, Chocolate)

SMOOTHIES 30K

(Yoghurt, Honey and Selection of Tropical Fresh Fruit)



TEA

Regular 17K
(Serve with Milk or Lemon)
Herbal 17K
(Serve with Ginger & Honey)
Flavour 17K
(Serve with Lemon)



FRESH TROPICAL JUICE

Single (Papaya, Banana, Watermelon, Pineapple, Mango, Avocado, etc) 25K
Mix juice (2 in 1 fresh juice) 27K
(selected mix of your favorite fruits)

KTS REFRESHING DRINK

Mint and Lemon Squash 22K

(Lemon juice, sugar top with soda water)

Ice Tea 15K

(Tea, Sugar / Lemon)

Ice Coffee 25K

(Coffee, milk & vanilla ice cream)

Ice Chai Latte 30K

(Taro, Chocolate, Green Tea)

(Selection matcha/fruit, milk & sugar)



HOT BEVERAGES

Bali Coffee 20K

(Serve with hot milk)

Espresso 22K

(Hot black coffee)

Cappucino 25K

(Black coffee with foam of milk)

Coffee Latte 25K

(Black coffee with hot milk)

Mocaccino 25K

(Black coffee, chocolate with foam of milk)

Hot Chai Latte (Chocolate, vanilla, taro) 22K

(Selected chai latte with hot milk)

Hot Chocolate 22K

(Chocolate with hot milk)

Melange 25K

(Hot chocolate top with whipping cream)



The price is not include tax and service 15%

SPIDER BAR
Life Is All About Connection And Relation

ALCOHOLIC BEVERAGE

BEER

- Bintang Pilsner (Favorite) 27K
- Frost Lager 25K
- Frost Pilsner 25K
- Singaraja Pilsner 25K

BALI SPIRIT

- Spirit of Paradise (Arak) Per shot 15K
- 250 ml 40K

Highball Cocktail (Spirit With soda or juices) 25k

Vodka 9 , Rum Balimoon, Silver Gin, Tequila Balimoon Omrach Whisky

PREMIUM SPIRIT

- Grey Goose 80K
- Bacardi Rum 60K
- Bombay Gin 70K
- Jose Cuervo 65K
- Black Label 62K
- Glenlivet 80K
- Canadian Club 75K
- Jack Daniel 80K
- Remy Martin VSOP 90K

(Come with mixer or on the rock)

HIGHLIGHT DETOX COCKTAIL 45K

- Sweet Lips
(Arak with Orange and Honey Flavor)
- Jamu
(Arak With Turmeric Flavored, Honey And Orange Juice)
- Cinnamon Kiss
(Arak with Cinnamon Flavored, Lemon Juice and Honey)
- Getting Horny
(Arak Bali, honey, lime, coconut water, ginger)
- Hot Lady
(Arak with Chilli, Orange, Brown Sugar Top With Sprite)
- Loloh Cemcem
(Arak with Lime Wedges, Lemon Grass, Sinamon Leaf, Mango Juice, Honey)
- Drunken Healer
(Arak with Lemon, Ginger, Brown Sugar Top With Gingerale)

PROMO BUCKET

- 5 Bintang Pilsner 120K
- 5 Frost Large 110K
- 5 Frost Pilsner 110K
- 5 Singaraja Pilsner 110K

The price is not include tax and service 15%

Do Not Drink Alcohol During Pregnancy & under 21 years old.

SPIDER BAR
Life Is All About Connection And Relation

ALCOHOLIC BEVERAGE

KTS HIGHLIGHT SPRITZER 55K

- White Spritzer
(Chop Citrusy Tropical Fruit with Balinese Spirit, Sugar, Top with Sprite)
- Red Spritzer
(Chop Berry Tropical Fruit with Balinese Spirit, Sugar, Top with Coca Cola)

ALL TIME APERITIFF 85K

- Gin Martini
(Gin, Dry Vermouth with Green Olive or Lemon Twice)
- Manhattan
(Whiskey, Sweet Vermouth, Angostura Bitters, Cherry)
- Old Fashion
(Rye Whiskey, Brown Sugar, Angostura Bitters, Slice Orange, Cherries)

REFRESHING TROPICAL COCKTAIL (REGULAR / FLAVOR) 85K

- Mojito Regular/Flavour
(Rum, Lime Wedges, Mint Leaves, Brown Sugar Topped Soda)
- Daiquiri Regular/Flavour
(Bacardi, Fruit Juice, Fruit Liquor, Myers on Top)
- Margarita Regular/Flavour
(Tequila, Fresh Lime Juice, Triple Sec)
- Colada Regular/Flavour
(Rum, Coconut Cream, Pineapple Juice, Myer's on The Top)

AFTER DINNER COCKTAIL 85K

- Grasshopper
(Cream De Cacao White, Cream the Menthe Green & Cream)
- Espresso Martini
(Vodka, Kahlua & Espresso Coffee)
- Irish Coffee
(Irish Whiskey, Brown Sugar, Espresso Coffee & Cream)

The price is not include tax and service 15%



Highlight MENU
 of warung Maris Sud

SUP SALMON BONGKOT (SALMON SOUP WITH WILD GINGER) 35K

Fish stock added with fresh salmon and wild ginger seasoning with garlic, shallots, Balinese spice (garlic, onion, candlenut, ginger, turmeric, galangal, turmeric, salt and peppers), flavour with bay leaves

SUP AYAM BONGKOT (CHICKEN SOUP WITH WILD GINGER) 40K

Chicken stock added with chicken and wild ginger seasoning with garlic, shallots, Balinese spice (garlic, onion, candlenut, ginger, turmeric, galangal, turmeric, salt and peppers), flavour with bay leaves

SPAGHETTI BONGKOT (SPAGETHI WITH WILD GINGER) 55K

Boiled spaghetti comes with pork, garlic, onions, torch ginger, egg yolk milk and parmesan cheese.

PIZZA IKAN BONGKOT/ SERAI (PIZZA TOPPED WITH FISH AND WILD GINGER/ LEMONGRASS) 55K

Pizza comes with boiled fish, tomato sauce, lemon-grass or torch ginger and top with mozzarella cheese.

PIZZA AYAM BONGKOT/ SERAI (PIZZA TOPPED WITH CHICKEN AND WILD GINGER/ LEMONGRASS) 50K

Pizza comes with, tomato sauce, shredded chicken, torch ginger, and top mozzarella cheese.

MIE GORENG BONGKOT (FRIED NOODLE WITH WILD GINGER) 35K

Boiled noodle comes with eggs, mix vegetables (cabbage, carrots, green vegetables on the top of rice) and tropical flavour on the top of rice.

KTS SIGNATURE NASI GORENG AYAM BONGKOT/ SERAI (FRIED RICE WITH CHICKEN AND WILD GINGER/ LEMONGRASS) 50K

Fried rice come with shredded chicken and tropical vegetable seasoning with wild ginger or lemongrass.

The price is not include tax and service 15%



BENEFITS OF LEMONGRASS

1. Treating skin diseases
2. Preventing nausea and stomachache
3. Reducing cholesterol
4. Relieving stress and anxiety



BENEFITS OF TORCH GINGER AND WILD GINGER

1. As diet
2. To strengthens the bones and give more nutrition
3. To prevents Dehydration
4. To heals wounds



SATE LILIT 35K

APPETIZER

LUMPIA (SPRINGROLL)

(Fried vegetables or chicken wrap in lumpia sheet)

• VEGETABLE 20K

(Steam carrot, beansprout, cabbage, scallion, spring onion served with sweet and sour sauce)

• CHICKEN LUMPIA 25K

(Shredded steam chicken and mix vegetables (carrots, bean sprouts, spring onions) served with sweet and sour sauce)

TEMPE TAHU GORENG (FRIED TEMPE AND TOFU) 20K

(Sliced and fried tempe or tofu served with peanut sauce or chili soy sauce)



GADO - GADO 35K

PERKEDEL JAGUNG (CORN FRITTER) 20K

(Shredded corn mixed with wheat flour and special Balinese spices)

GADO-GADO 35K

(Boiled vegetables: cabbage, long beans, bean sprouts, carrots mixed with peanut sauce, garnished with tofu and boiled egg)

TUWUNG ASIN MANIS (TERIYAKI EGG-PLANT) 30K

(Sliced of eggplant mixed with wheat flour and fried in sweet and salty sauce)

SATE LILIT SERAI (LEMONGRASS SATE LILIT) 35K

(Grill chopped chicken mixed with shredded coconut and Balinese spices in lemongrass stick)

SALAD

KTS SALAD 25K

(Mix of young mango, green pear, yam, carrot (other young fruits) dressing with vinegar, lemon, honey, tamarind, salt, paper, sugar, shrimp paste, chili)

TROPICAL SALAD 30K

(Mix of Romain lettuce, yam, cucumber, grated cheese, boiled egg, anchovies, crouton and serve with Caesar dressing)



PERKEDEL JADUNG 20K



SAYUR URAB 35K



SOUP LABU 25K

BALINESE VEGETARIAN

SAYUR URAB (BALINESE SALAD) 35K

(Boiled of Balinese local vegetable Cassava/terni/ young papaya/young jackfruit mix with grated grilled coconut, dressed with fried onions, garlic, chilies, shrimp paste, salt, balinese lime and bay leaves for flavoring)

MIX URAB (MIX BALINESE SALAD) 30K

(Mix boiled vegetables spinach, bean sprouts, long beans, cabbage, grated grilled coconut as a dressing with fried onions, garlic, peppers, shrimp paste, salt, balinese lime and bay leaves as seasoning)

SOUP

SUP JAGUNG (CORN SOUP) 25K

(A soup made from sweet corn, garlic, egg white, onion, salt, pepper, sugar)

SUP LABU (PUMPKIN SOUP) 30K

(A soup made from pumpkin, garlic, onion, milk, sugar, salt and pepper)



KTS SALAD 25K

The price is not include tax and service 15%



PEPES IKAN 45K

Main course
INDONESIA'S FAVOURITE
NASI GORENG SAYUR (VEGETABLE FRIED RICE) 40K
(Fried rice comes with fresh organic vegetable)
NASI GORENG AYAM (CHICKEN FRIED RICE) 50K
(Fried rice comes with fresh organic vegetable and chicken)
MIE GORENG (FRIED NOODLE) 45K
(Boiled noodle comes with eggs, mix vegetables (cabbage, carrots, green vegetables on the top of rice) and tropical flavour on the top of rice)
PASTA/NOODLE/MIE
BIHUN GORENG SAYUR (VERMICELLI WITH VEGETABLE) 35K
(Fried vermicelli mixed with eggs, vegetables (carrots, cabbage and green vegetables) and seasoning with balinese spices)

Fish
IKAN MAHI-MAHI PANGGANG (FILLET MAHI-MAHI GRILLED FISH) 75K
(Fillet grill mahi-mahi come with homemade Balinese sambal (shal-lot, garlic, chili, lemongrass, balinese lime add coconut oil) and serve with mix tropical vegetables. Serve with rice or potatoes)
PEPES IKAN (STEAM FISH) 45K
(Steam mahi-mahi combined with vegetables and Balinese special spice (garlic, onion, candlenut, ginger, turmeric, galangal, turmeric, salt, peppers and flavour with Bay leaves. Serve with rice or potatoes)



IGA PANGGANG 85K



KOLAK PISANG 30K

Meat
IGA PANGGANG (PORK RIBS) 85K
(BBQ Pork Ribs Serve With French Fries or mash potatoes or rice)

Poultry
BEBEK GARING (CRISPY DUCK) 75K
(Fried duck served with assorted mix tropical vegetables served with peanut sauce and balinese sambal (shal-lot, garlic, chili lemongrass, balinese lime add coconut oil. Serve with rice or potatoes)
AYAM ASIN MANIS (CHICKEN TERIYAKI) 60K
(Fried chicken comes with sweet and sour sauce on the top of rice. Serve with rice or potatoes)
AYAM KALAS 50K
(Braised chicken breast with turmeric, coconut sauce and vegetable. Serve with rice or potatoes)
SATAY AYAM (CHICKEN SATAY) 45K
(Diced of marinated chicken skewered and grilled served with peanut sauce. Serve with rice or potatoes)

PIZZA
TOMAT PIZZA (TOMATO PIZZA) 40K
(Pizza comes with tomato sauce, basil leaves and top with mozzarella cheese)
SAYUR PIZZA (VEGETABLE PIZZA) 45K
(Pizza comes with tomato sauce, mushrooms, peppers, onions, pineapple, basil topped with mozzarella cheese)

BURGER/ SANDWICH
SAYUR BURGER (VEGETABLE BURGER) 40K
(Vegetarian patties on sweet potatoes and corn fritter, onion bun with lettuce, tomato and French fries tomatoes and mayonnaise as a sauce)
BURGER AYAM (BALINESE CHICKEN BURGER) 55K
(Fillet chicken grill, bacon, egg, tomatoes, onion bun with lettuce as a sauce)
CLUB SANDWICH 40K
(Grill chicken, bacon, avocado, lettuce, egg, tomato, onion bun with lettuce and serve with French fries tomatoes and mayonnaise as a sauce)



PISANG PANGGANG 30K

DESSERT
ES KRIM (ICE CREAM ONE SCOOP) 7K
PISANG PANGGANG (GRILLED BANANA) 30K
(Sliced of grilled banana top with selection of ice cream)
PISANG GORENG (FRIED BANANA) 25K
(Fried bananas top with selection of ice cream)
KOLAK PISANG (BANANA COMPOTE) 30K
(Steam bananas boiled with brown sugar top with coconut milk, salt and garnish with pandanus leaves)
DADAR GULUNG 30K
(Grated coconut mix with brown sugar wrapped with beautiful color of rice flour sheet)



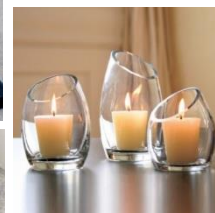
AYAM ASIN MANIS 60K

The price is not include tax and service 15%

7. RESTAURANT OPENING STANDARD

Opening Procedure

- Check all restaurant area/ outlet layout : Store, Galley, Bar, Lounge, FO
- Clean from the ceiling to the floor
- Check operational machine
- Check music
- Check lighting
- **Prepare Restaurant Amenities** (Cutleries, Try, Napkin, Table Cloth, Napkin tissue, Salt & pepper shaker, Menu and drink list, Mosquito spre, stick and repellent, Astray, Candle with glass, Set up table.



- **Double check all area and preparation**
- **Checking toilet**
 - cleanlines,
 - hand towel tissue,
 - toilet pepper,
 - hand soap,
 - toilet brush,
 - toilet fragrance,
 - flower decoration



8. OPERATIONAL RESTAURANT

1. Music Restaurant

- 7 am – 8 am : Gayatri Mantra
- 8 am – 3 pm : Seruling/ Trumpet
- 3 pm – 6 pm : Romantic Melodi
- 6 pm – 10 pm : Romantic Night song

2. Guest information list

3. Special of the day

9. RESTAURANT CLOSING STANDARD

- Last order at 9.30pm
- Closing time at 10.30pm
- The restaurant can be closed ½ hours after closing time.
- We have to inform the guest 15 minutes before closing time
- 15 minutes before closing time, restock the bar product(beverage/ garnish) , cutleries, glasses, plate and linen for the next day
- Check product preparation and makin note for missing product
- Make requisition according to the parlevel

- Start to clean the bar, restaurant and galley
- At closing time, start to clean the lounge
- Arrange the table, chair and mise en place
- Start closing the cashier report and give note for the next day operation
- Double check before you left the restaurant (galley, bar, storage, lounge, and restaurant area)
- Turn off the music
- Turn off the lighting