



Restaurants Nearby Grand Hyatt Bali

ITMF Annual Conference 2017
Mini Guide



CUCA RESTAURANT (9,5 km – 19 minutes Drive)

Casual Dining



tapas

Ideally 3 per person !

We are not fine-dining. Food is casual, served when ready and meant to be shared.

harvested

Sustainably grown fruits and vegetables from the mountain farms in Bedugul, Bali.

- mushroom fritters**
pickled mushroom, roasted garlic, ricotta cheese55
- cuban corn**
grilled baby corn, young parmesan, fresh lime, parsley50
- honey baked pumpkin salad**
country granola, creamy green beans, tarragon80
- broccoli caesar**
charred broccoli, whipped coconut, anchovy crumble90
- bravas**
golden tempeh, sundried tomato pulp, smoked cheese flakes70
- veggie frittata**
baked mushrooms, balinese organic rice, onion caramel80

hooked

The freshest seafood and line-caught wild fish from the coasts of Java and Bali.

- baked scallop**
lombok scallop, mashed cauliflower, toasted butter crust20 / pc
- ceviche**
sliced raw fresh fish, chili lime dressing, watermelon ice90
- smoked butterfish**
beetroot yoghurt, zucchini pickles, parsley crumbs90
- rice tempura soft shell crab**
garlic aioli, bbq pineapple, curry leaf160
- bbq octopus**
asian gazpacho, fresh apple, caramelized cauliflower, coriander100
- black squid "risotto"**
hand cut squid grains, vegetable stew, garlic cream, popped rice150

farmed

Local pasture-raised meat and poultry.

- roasted pork buns**
honey glazed bbq pork, soft pancake bun, pickled cabbage, coriander60
- crispy fried chicken**
wild honey, country coleslaw, sesame dust, asian basil85
- turkish meatballs**
caramelized chicken, crushed peanuts, cauliflower hummus, torn mint90
- beef stir fry**
seared beef strips, spring onion, green chili, coriander125
- marinated pulled pork**
roasted onions, soft boiled egg, crispy potato strings80
- meat & potatoes**
beef 'n' mushroom ragout, whipped potato, red wine marmalade180

• Lunch Special •

- fire baked seafood rice**
sliced fish, chopped squid, tender octopus, veggie ragout, black rice . . .260
* add soft shell crab. . . . +130

chef tasting meal

(Available only for the whole table)

Highlights of our menu that best reflect the soul of Cucca and are inspired by the freshest local products

490 / person

prices are in thousand rupiahs and subject to government tax and service charge.



NU DELHI

(2,8 km – 7 minutes Drive)

Indian Cuisine

SNACKS



1. VEGETABLE SAMOSA

Most favorite Indian savory, a puff pastry stuffed with spiced potatoes and green peas, crispy fried golden brown. One portion contains 2 pieces served hot with Indian chutney.

2. VEGETABLE PAKODA

Diced cauliflower, onions, potatoes, eggplant and green chilies dashed with selected Indian spices dipped in a gram flour batter, shallow crispy fried, served hot with spicy Indian chutney.

3. PANEER PAKODA

Chunks of cottage cheese slathered with garlic, coated with gram flour and slow fried, served hot with spicy Indian chutney.

4. PAPDI CHAAT

A Popular traditional North Indian, street food. This tangy mouthwatering snack is made by, mixing crisps, spiced potatoes and Chick peas topped with fresh yogurt and spiced Indian chutney.

5. PLAIN DOSA

This is a south Indian crispy crepe made from batter of rice and white lentil. Served with coconut chutney and Sambar (a mixed vegetable South Indian curry).

6. PLAIN UTTAPAM

A South Indian tiffin breakfast, a crispy pancake made with combination of rice and white lentil batter, served with coconut chutney and Sambar.

7. ONION DHOSA

Thin crispy crepe made from rice and white lentil batter with caramelized onion topping, served with coconut chutney and Sambar.

8. ONION UTTAPAM

Crispy pancake made from rice and lentil batter with caramelized onion topping, served with coconut chutney and Sambar.

9. MASALA DHOSA

A variation of plain Dosa with a stuffing of spiced potatoes and curry leaves, served with coconut chutney and Sambar.

10. MASALA UTTAPAM

Variation of plain Uttapam, a crispy pancake topped with chopped onions tomatoes and green chilies which makes it more delicious. Served with coconut chutney and Sambar.

11. ROTI CHENNAI

Crispy, flaky and soft Indian influenced flat bread, cooked over a griddle, served with an Indian curry.

12. CHOLE BHATURE

One of the most favorite and wholesome combo snack, spiced chick peas cooked over a slow fire and perfected to a really delicious Indian dish. Served with Bhature, which is a leavened flat bread, shallow fried, served hot.

14. MURTABAK

A thick pancake stuffed with beaten eggs, onions and potatoes with a dash of Indian Spices. Served with Indian curry. It is an Indian influenced Malaysian dish.

RIN - CONRAD

(3,4 km – 8 minutes Drive)
Japanese Cuisine

MAIN

Pan fried catch of the day / Salmon 230
Edamame, mashed potato, grilled okra
confit tomato, miso butter

Grilled angus beef strip loin 235
Roasted togarashi potato, braised red cabbage
natural jus

Chicken teriyaki set 195
Served with Japanese rice,
mesclun salad and miso soup

Tempura moriawase 195
Prawns, mixed local vegetables, grated radish
bonito sauce

Vegetarian donburi  150
Japanese rice, organic vegetables, tofu
spicy garlic sauce

At an additional surcharge
Smoked local fish, marinated scallops
marinated prawns, smoked salmon, grilled octopus
40

SASHIMI AND SUSHI

Sashimi (4 slice)		Sushi (2 pieces)	
Tuna	90	Salmon	80
Snapper	90	Unagi	80
Octopus	100	Snapper	70
Salmon	100	Tuna	75
		Prawn	75
		Tamago	60



PIASAN RESTAURANT

(1,7 km – 5 minutes Drive)

Fine Dining



ANTIPASTI

INSALATA DI MARE

mixed of seafood marinated with celery, red pepper, fresh oregano, parsley and garlic.

Rp. 166.000.

MARINATA DI SALMONE CON ASPARAGI

thin sliced of fresh marinated salmon with asparagus and balsamico olive oil

Rp. 166.000.

ZUCCHINI E GRANCHIO IN SALSA DI POMODORO

baked layered thin sliced zucchini with crab meat, mozzarella cheese and tomato sauce

Rp. 165.000.

MOZZARELLA CON POMODORO E BASILICO

fresh thin sliced of mozzarella, tomato with olive oil, fresh basil and balsamico dressing

Rp. 139.000.

MELANZANE ALLA PARMIGIANA

deep fried of eggplant with parmesan cheese and Buffalo mozzarella on top

Rp. 139.000.

ZUPPA DI MARE

seafood soup with squids, scallops and prawns

Rp. 175.000.

ZUPPA DI POMODORO E BASILICO

tomato soup with basil and olive oil

Rp. 130.000.

