

Huize van Wely

SINCE 1922

HOUSE SPECIALTIES

KROKET

Deep-Fried Breaded Veal Ragout Croquette and Green Salad served with Balsamic Mayo Dressing and Mustard

180

BITTERBALLEN

Deep-Fried Breaded Beef Ragout Balls with Mustard

198

SAUCIJZENBROODJE

Veal in Puff Pastry served with Mustard Green Salad and Balsamic Mayo Dressing

110

•ROOKWORST•

Dutch Smoked Sausage served with Mustard

175

•DUTCH PEA SOUP•

Green Split Pea Purée, Onion, Celery and Rookworst

98

STARTERS

SLICED ORGANIC CHICKEN SALAD

Roasted Organic Chicken with Mixed Green Salad with Japanese Wafu Dressing

108

CHICKEN CAESAR SALAD

Romaine Lettuce with Caesar Dressing topped with Croutons and Freshly Grated Parmesan

98

ESCARGOT DE BOURGOGNE

Escargot in Garlic Butter Sauce served with Mini French Bread

108

STARTERS TO SHARE

WINGS SAMBAL BALI

Deep Fried Chicken Wings in Sambal Bali

108

CALAMARI

Salt, Pepper and Chili Powder Calamari Rings with Dipping Sauce

98

CHICKEN QUESADILLAS

Juliened Spiced Chicken Breast, Bell Peppers, Sliced Black Olives, Tomato

Monterey Jack Cheese served with Sour Cream

145

CHILI FRIES

French Fries Seasoned with Dry Chili Anchovies and Red Onion

68

FRENCH FRIES

Honesty Homemade French Fries

60

SOUP

MUSHROOM SOUP

Rich Homemade Mushroom Soup with Cream

80

TOMATO SOUP

Oven Roasted Vine-Ripened Tomato Soup with Sour Cream

85

PASTA

ORGANIC CHICKEN PASTA

Roasted Organic Chicken served with Angel Hair Pasta, Morel Chicken Jus and Crispy Oyster Mushroom

198

SPAGHETTI POMODORO

Roasted Tomato Sauce, Olives, Basil Leaves Chilli Flakes and Parmesan

165

BOLOGNESE PASTA

Spaghetti Pasta with Homemade Beef Sauce Parmesan Cheese and Parsley

178

CRAB PASTA

Angel Hair Pasta with Crab served with Basil Cream Sauce

255



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MEAT MAINS

B.B.Q SHORT RIBS

U.S Short Ribs marinated in Galangal Juice with Honey and Chili served with Steamed Rice and Vegetables

450

DUTCH STEAK

Searched Wagyu Tenderloin served with French Fries, Butter Sauce and Salad (Apple Sauce, add 20)

475

ENTRECÔTE

Grilled Rib eye in Creamy Mushroom Sauce served with Potato Sarladaise and Baby Beans

425

YAKINIKU DON

Japanese Steamed Rice with Sliced Beef in Yakiniku Sauce served with Beansprout and Spring Onion

280

CHICKEN KATSU CURRY

Deep-Fried Chicken Katsu Curry over Japanese Steamed Rice

185

BEEF UDON

Japanese Thick Noodle in Clear Shoyu Soup with Sliced Beef, Tofu and Egg

168

POULET MOUSSELINE

*Grilled Chicken Breast filled with Tarragon Mousse
Horenso and Smoked Beef
served with Mashed Potato and Tarragon Cream*

195

BEEF GUMBO

Oxtail Gumbo, Steamed White Rice / Baguette

165

SEAFOOD MAINS

PAN-SEARED BARRAMUNDI

U.S Black Cod served with Sautéed Vegetables and Japanese Steamed Rice with Teriyaki Sauce or Black Pepper Sauce

272

GINDARA

U.S Black Cod served with Sautéed Vegetables and Japanese Steamed Rice with Teriyaki Sauce or Black Pepper Sauce

350

DOVER SOLE A LA MEUNIERE

Searched Dover Sole with Sautéed Vegetables and Beurre Noisette

860

NORWEGIAN SALMON

Oven-Roasted Salmon with Spring Onion Shiitake Mushrooms, Fresh Chili Soy Mustard, Mustard Seed Dressing and Wasabi Mashed Potatoes

325

LOBSTER THERMIDOR

Sautéed Lobster & Mushroom, Butter Rice, Mixed Greens in Raspberry Dressing

445

LOCAL FAVORITES

BAKSO

Indonesian Beef Meat Balls Soup

96

MIE AYAM

Chicken Noodle served with Bakso

98

RAWON "KALIANDRA"

Boiled Beef in Rawon Stock, served with Steamed Rice, Salted Duck Egg and Shrimp Crackers

148

AYAM SAMBAL MATAH

Fried Chicken with Traditional Balinese Sambal Matah served with Steamed Rice and Urap (Steamed Mixed Vegetables and Spiced Grated Coconut Dressing)

160

NASI GORENG WAGYU

Sautéed Rice with Wagyu Beef Spring Onion, Eggs, Chilli, served with Prawn Crackers and Cucumber Tomato Red Onion Salad

165



DILMAH T-SERIES

THE ORIGINAL EARL GREY

BRILLIANT BREAKFAST

SINGLE ESTATE DARJEELING

GREEN TEA WITH JASMINE FLOWERS

MORROCAN MINT GREEN TEA

ROSE WITH FRENCH VANILLA

PEACH

65

PURE CHAMOMILE FLOWERS

PURE PEPPERMINT LEAVES

SENCHA GREEN EXTRA SPECIAL

CEYLON YOUNG HYSON GREEN TEA

ROSE & MINT

65

WHITE TEA

JASMINE PEAR DRAGON

65

SELECTIONS OF REFRESHING ICED TEA

PAPILION ICED TEA

Peach, Grape Fruit, Fresh Lemon Juice

Sugar Syrup

65

CITRUS ZING

Dilmah Lively Lime, Lemon & Orange Slices

Mint Leaf

65

MAN GO WILD

Mango & Strawberry, Honey Syrup,

Lime Juice, Sparkling Water

65

TEA

ICED TEA

50

ICED LEMON TEA

55

LYCHEE ICE TEA

55

PEACH ICED TEA

55

JUICES

FRESH ORANGE

110

FRESH STRAWBERRY

90

FRESH LEMON

60

CHILLED APPLE

69

SOFT DRINKS

COCA COLA

DIET COKE

SPRITE

SODA WATER

GINGER ALE

TONIC WATER

45

SODA GEMBIRA

55

CHOCOLATE

HOT/ICED CHOCOLATE

63

MINERAL WATER

AQUA REFLECTIONS

NATURAL (380ML)

45

EQUIL NATURAL

(380ML/760ML)

45/105

EQUIL SPARKLING (380ML)

45

ACQUA PANNA (1000ML)

115

SAN PELLEGRINO (1000ML)

115

COFFEE

HOT/ICE AMERICANO

55

HOT/ICED CAFE LATTE

65

HOT/ICED CAPPUCCINO

58

HOT/ICED MACCHIATO

55

HOT/ICED MOCHA LATTE

88

HOT/ICED MATCHA LATTE

58

HOT/ICED RED VELVET

LATTE

58

HOT ESPRESSO SINGLE

45

HOT ESPRESSO DOUBLE

58

HOT RISTRETTO

45

ICED COFFEE

58

AFFOGATO

48

