

STARTERS

DAILY BREADS

Our bread and pastry chef Ngurah bakes his breads fresh every day.
(Our breads are good to share 2 -3 people).

Old Fashion Garlic Stick Mixed Bread Board Tuscan Sourdough Loaf
Rp 40,000

Kori Foccacia and Dips

Thick sliced grilled foccacia with dips. Smokey eggplant, guacamole, spicy lentil. 
Rp 60,000

APPETIZERS

Garlic King Prawns

Pan seared fresh king bamboo prawns served on mango salad
and crispy noodles. 

Rp 95,000

Char Grilled Bruschetta

Topped with tomato and garlic, shitake mushroom
salsa and avocado mash.

Rp 55,000

Malai Koftas

Mildly spiced fresh vegetable fritters
served on a curry sauce.

Rp 55,000

Calamari Stack

Lightly breaded cumi-cumi (calamari) fried and
served with tartar sauce.

Rp 80,000

Grilled Squid

Grilled squid marinated with herb and garlic served
on roasted vegetables, mixed leaves and pesto sauce.

Rp 78,000

KORI CHEF JAYA'S SATE

Jaya's chicken and beef sate presentation served over coconut husk charcoal accompanied
with nasi, sayur urap, sate sauce and sambal ulek.

As an appetizer Rp 60,000

As a main course Rp 95,000

Fresh Yellow Fin Tuna Sashimi

Served in a Mediterranean style with slow roasted
Lombok tomato, olives, fetta and wasabi. 

Rp 65,000

Kori Win Sum Basket

Wonton, spring roll, and samosa with mango
chutney, sweet and sour sauce.

Rp 62,000

Spicy Homestyle Potato Wedges

Lightly fried and served with guacamole
and sour cream.

Rp 50,000

Fresh Blue Swimmer Crabmeat Rolls

Served in crispy spring rolls. Roll them in lettuce leaf
and vegetable pickle then dip in sweet chili sauce. 

Rp 68,000

SALADS

Cajun Chicken Fillet Salad

In a salad of mixed Bedugul lettuce dressed
with passion fruit dressing.

Rp 55,000

Thai Beef Salad

Charred strips of prime Australian beef steeped in
Thai dressing, on crispy leaves and glass noodles.

Rp 65,000

Classic Caesar Salad

Romaine and iceberg leaves tossed with crispy
bacon lardons, anchovies and grated Parmesan. 

Rp 62,000

Avocado and Seafood Tian

Dressed with Bedugul avocado, fresh seafood
topped with cocktail sauce and organic salad greens. 

Rp 68,000

 Is vegetarian



 Can order as vegetarian

All prices are subject to 15% government tax and service charge.

SOUPS AND MAINS

SOUPS

Tortilla Bisque

With fresh bamboo prawn ragout and avocado cream.
Rp 55,000

Tomato Creamy Soup

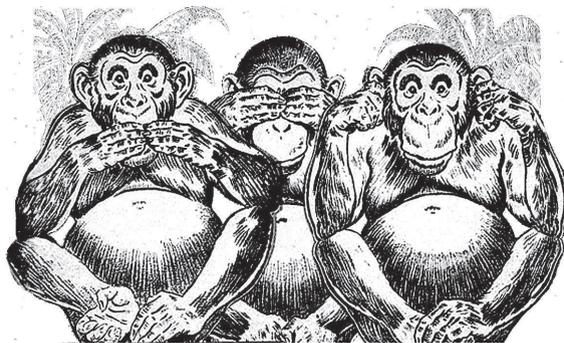
With Bali pesto and garlic bread croutons.
Rp 52,000

Java Corn

Young sweet Java corn creamed with fresh chives, cumin and a touch of cream.
Rp 52,000

Seafood Chowder

With mussel, prawn, tuna and squid. Served with garlic toast and Bali pesto.
Rp 55,000



SEAFOODS

In the morning before the sun rises, Jaya and his crew are already on the beach at Jimbaran waiting to meet the fishing boats as they come in with the night's catch.

Fresh Tasmanian Salmon

Coated in sesame seeds and grilled with a miso mustard sauce. Served on mashed potatoes and pok choy.
Rp 145,000

Lobster (Market availability)

Grilled with Pernod garlic butter, or classic Lobster Mornay (cheese sauce).
Market price per 100 grams Rp _____

GIANT HANGING SEAFOOD GRILL

An array of fresh prawn, mahi-mahi, snapper, and squid, grilled on iron skewer, served with white rice and traditional Balinese sayur urap.
Rp 225,000

Fresh Fillet of Jimbaran Bay Snapper

Rubbed with Bumbu Bali, lightly grilled with potato eggplant mash, herb roasted zucchini and topped with sambal mentah.
Rp 98,000

Fresh Fillet of Butterfish (Gindara)

A boneless fillet, with grilled potatoes in pesto marinated and served with tossed salad.
Rp 98,000

Kori's Exotic Seafood Spa

Australian scallops, bamboo prawns and fresh fish fillet, lightly poached in a tumeric and ginger boullion. Inspired by chef Jaya's indulgence
Rp 175,000

Singapore Chili Crab

Fresh Bali black crab, spicy and saucy. Served with steamed rice and a BIG BIB.
Rp 195,000

Fish and Chips

Australian style with Bali's freshest, cooked by a true fish and chip expert (me).
Rp 95,000

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MAIN COURSES

HEARTY CUISINES

Chicken Fillet Cordon Bleu

My old favourite, crumbed and filled with ham and cheese.
Pan grilled served with mashed potatoes and gravy.

Rp 115,000

Twice Cooked New Zealand Lamb Shank

In a hearty forest mushroom casserole with vegetables
and our grilled garlic bread.

Rp 215,000

Char - Grilled Chicken Breast

Marinated in Chef Jaya's bumbu, served on garlic
spaghetti with avocado salad.

Rp 98,000

Medium Roasted Lamb Rump

Seasoned in Moroccan spices, roasted and sliced with
baked vegetables, gravy and onion marmalade.

Rp 195,000

GIANT MEATY SPARE RIBS

A KORI favorite, with mashed potatoes, corn on the cob and BBQ sauce.

Rp 185,000

CURRIES

The classic tastes of Asia. Our curries come in their own cooking bowl
with steamed rice and raita salad.

Thai Green Chicken Curry

A hot spicy Thai style curry with coconut
milk and fresh coriander.

Rp 98,000

Balinese Spice Pork Curry

Bali's coconut fed pork in a mild curry with
root vegetables, steamed rice and sambal ulek.

Rp 98,000

Bombay Potato and Cauliflower Curry

A vegetarian curry with Indian flavors.

Rp 95,000

HOT STONE CUISINES

Healthy and fun dining. Grill your own. Our hot stones come with baked
potato, vegetables, dipping sauces, and a BIG BIB.

Australian Prime Beef Fillet

Rp 185,000

Tender Coconut Fed Pork Medallions

Rp 95,000

Export Fresh Yellow Fin Tuna

Rp 98,000

HAMBURGERS

Our burgers are cooked medium with Australian Beef, served
with fries and coleslaw.

American Burger

With grilled onions.

Rp 90,000

The Aussie Jumbo

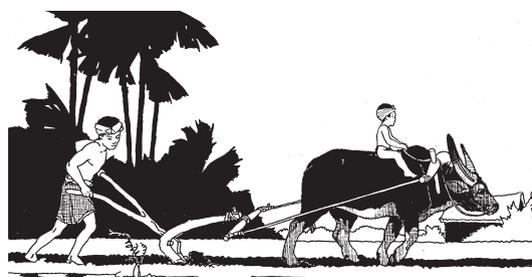
With The Lot !!!

Bacon, cheese, egg, onions and
tomato, for those with more
gluttony than sense !!!

Rp 105,000

Bacon and Cheeseburger

Rp 95,000



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MAIN COURSES

FROM BALI

What our people most enjoy - home cooking from Bali ! Our chef, I Gusti Nyoman Jaya, ☐ has won awards at two five-star hotels. He is proud to feature these dishes based ☐ upon the tastes of Bali he has known since childhood.

Bebek Goreng Bumbu Pedas

Crispy deep fried duckling rubbed with Kori's special sambal.

Served with Lalapan and steamed rice. ☐

Rp 145,000

Nasi Goreng

The original fried rice with egg, sate and shrimp cracker.

Rp 90,000

Semur Daging

Stew of beef in Balinese spices and sweet soya served with steamed rice, gado-gado and sambal. ☐

Rp 115,000

Udang Goreng Mentega

Sauteed fresh king prawns in garlic and oyster sauce with Bedugul vegetables and steamed rice. ☐

Rp 165,000

Balinese Sate Lilit

Traditional sates of seafood and chicken with festive yellow rice and sayur urap. ☐

Rp 90,000

Ikan Pepes

Grilled mahi-mahi fillet steamed in banana leaf with Balinese spices, festive rice and sayur urap.

Rp 90,000

Bakmi Goreng

Indonesian style stirfried egg noodles with chicken, vegetables and fried egg.

Served with sate and crackers.

Rp 90,000

ESSENTIALS FOR EX-PATS

When you have been away for a while, sometimes there is nothing better ☐ than a taste of home. Served with chef Mayun's essential mashed ☐ potatoes and cabbage.

Western Australian Sirloin

Grilled to your liking, onion rings, pepper sauce or garlic butter. ☐

Rp 165,000

Veal Shnitzel

Crumbed loin, fried with lemon.

Rp 105,000

Char - Grilled Bangers and Mash

Mild veal sausage, grilled, with onion gravy.

Rp 105,000

BEEF FILLET STEAK 300 GRAM (MEDIUM)

Served with saute bacon, mushroom, vegetables and homemade wedges topped with garlic butter.

Rp 235,000

PASTA

Our pastas are cooked a la minute, a la dente.

Spaghetti or Penne Rigate Napolitana

Tossed with a fresh Lombok tomato ☐

Napolitana sauce. ☐

Rp 85,000

Spaghetti Bolognese

In a minced beef sauce with tomato ☐

and Parmesan. ☐

Rp 90,000

Spaghetti or Penne Rigate Marinara

Tossed with fresh seafood, saute in garlic and ☐

white wine, finished with fresh tomato. ☐

Rp 115,000

Penne Rigate Kori Style

With chicken strips, paprika, garlic, finished ☐

with cream and Parmesan.

Rp 98,000

SIDE ORDERS

Bowl of French Fries

☐
Tossed Salad

Rp 42,000



Mashed Potatoes

Rp 42.000

Steamed Rice

Rp 30.000

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TO FINISH

DESSERTS

Ice Cream and Brownie Sandwich

Chocolate brownies with a filling of vanilla ice cream and chocolate sauce.

Rp 50,000

Mango and Markisa Cheese Cake

A Bavarian style cheese cake, with warm fudge sauce.

Rp 50,000

Malang Apple Crumble

Served warm with vanilla ice cream.

Rp 50,000

Ice Cream

A selection of vanilla, chocolate and strawberry ice creams with sauces of chocolate and fruit.

Rp 45,000

Fresh Tropical Fruits

The freshest fruits from the island.

Rp 45,000

Black Rice Pudding Springroll

With vanilla custard and palm sugar syrup.

A very traditional Balinese dessert.

Rp 45,000

Sticky Toffee Date Pudding

Served warm, smothered in butterscotch sauce, accompanied with ice cream.

Rp 50,000

Strawberry Crepes

A old favourite served with ice cream and custard.

Rp 50,000

Banana Split

Fresh banana with three flavours of ice cream vanilla, chocolate, strawberry topped with hot fudge sauce & cream

Rp 45,000

Creme Brulee

With a caramel flavour

Rp 50,000



COFFEE & TEA

SPICED UP COFFEES

Rp 85,000

Kori Mint Cafe

Long flat white mixed with mint leaf, green peppermint liqueur and fresh cream.

Kori D'Amour

Short espresso mixed with Galiano and fresh cream.

Irish Cafe

Strong brewed coffee mixed with with Irish Whiskey and fresh cream.

Royal Cafe

Flat white mixed with brandy and fresh cream.

LAZUMBA COFFEE

Koris blend of gourmet coffee

Cappuccino

Espresso

Cafe Latte

Long Black

Flat White

Short Machiatto

Long Machiatto

Decafenated available

Rp 32,000

TWININGS TEA

Earl Grey Tea

Darjeling Tea

Rp 23,000

JAVA TEA

Green or Black

Rp 20,000

ICE LEMON TEA

Jumbo Rp 35,000

1lt. Pitcher Rp 65,000

Ice Drinks

Chocolate or

Cappuccino

With vanilla ice cream

and whipped cream.

Rp 40,000

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