

Villa Palem

WEST BALI, TABANAN REGENCY

Generous, vibrant, and inspired
by the flavours of Bali



Good Morning

AS THE MORNING LIGHT SETTLES
OVER THE PALMS, BREAKFAST IS
PREPARED GENTLY, JUST FOR
YOU.

FRUITS & JUICES

Fresh Tropical Juice
Seasonal Fruit Platter

MAINS

Choice of Eggs

*Scrambled, sunny-side up,
omelette or egg-benedict*

Choice of sides

Bacon, tomato, cucumber

Vegetarian Nasi

Goreng

*Indonesian fried rice with egg,
vegetables, and crackers.*

Mie Goreng

*Stir-fried noodles with
vegetables, chicken, and
fried egg.*

HOMEMADE BAKERY

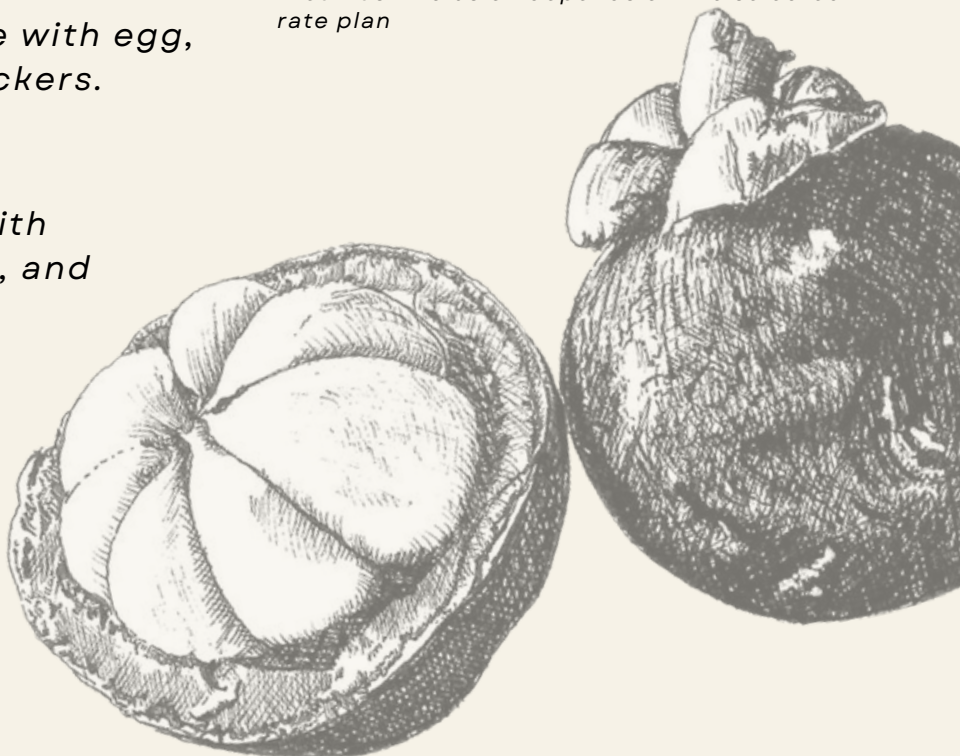
White Bread with Seeds
Fresh Brioche
Crêpes or Pancake

Homemade seasonal Jam
Honey from the island

HOT BEVERAGES

Coffee
Tea

*USD 12 per person
Breakfast inclusion depends on the selected
rate plan*



**Prices are subject to 15.5% government tax and service charge*

Culinary Experience

A SHARED TABLE,
A SLOWER WAY OF DINING

At Villa Palem, meals are shared.

Our kitchen follows a family-style approach: dishes are prepared for the table and shared together.

Guests are invited to choose their dishes from the menu, which are then served to share at the center of the table.

Alongside the shared menu, a curated selection of snacks and signature plates is available A La Carte.

- To Begin – 2-3 dishes per table
- To Follow– 2-3 dishes per table
- Side Dishes – up to 2 dishes
- A Sweet Ending – up to 2 dishes

Our team will be happy to guide you to ensure the right balance and quantity for your table.

As Villa Palem is set in a more remote environment, ingredients are sourced with care. We kindly ask that menu selections be confirmed at least one day in advance, allowing the kitchen to prepare each dish with intention and consistency.

USD 25 per person for lunch or dinner (half board)

USD 38 per person for both (full board)

Children aged 6-11 are charged 50%

Our kitchen works with fresh, seasonal ingredients. As we avoid large-scale storage, some items may not be available daily – but we always aim to offer a complete and satisfying experience.

**Prices are subject to 15.5% government tax and service charge*

The Shared Table

DESIGNED TO BE SHARED,
PASSED AND ENJOYED
TOGETHER

TO BEGIN

Palem's Tropical Salad

Avocado, shrimps, mango, onions, coriander & ginger

Une Niçoise, S'il vous plaît!

Green beans, tomato, onions, cooked tuna, boiled eggs, lettuce & parsley, served with a mustard dressing

Fresh Splash Salad

Watermelon, tomato, cucumber, onions, lemon vinaigrette

Spicy Thai Mango Salad

Mango, cucumber, red onions, fresh mint, tomato, roasted peanuts & thai red chilli

Soup of the day

Pumpkin, greens or tomato soup

Shrimp Tempura

Lightly battered and fried shrimps, served with steamed rice

PopCorn Chicken

Crispy, golden chicken bites, lightly seasoned and fried, served with a dipping sauce.

TO FOLLOW

INDONESIAN KITCHEN

Nasi Goreng Ayam

Traditional Indonesian fried rice with vegetables, chicken, egg, and crackers.

Soto Ayam

Fragrant Indonesian chicken soup with turmeric, lemongrass, and spices, served with rice noodles, boiled eggs and herbs.

Chicken Satay

Tender marinated chicken skewers grilled to perfection, served with peanut sauce, sambal, krupuk, and rice

Bakso Ayam (Chicken Meatball Soup)

Rice noodles, chicken meatballs, cabbage, bean sprouts, tomato, egg, celery, and seasoned broth.

FROM THE SEA

Catch of the Day

Our fish is sourced daily from local fishermen and includes options like red snapper, tuna, grouper, and mahi-mahi upon availability. Please inform us one day in advance.

Shrimp Ravioli

Homemade ravioli filled with prawns, served in a light butter & lemon sauce.

Lemongrass Grill (Fish | Chicken)

Grilled marinated chicken infused with fragrant lemongrass, garlic, and herbs, served with steamed rice

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HANDCRAFTED CLASSICS

Homemade Tagliatelle Pesto Pasta

Homemade pasta tossed in a fresh homemade basil pesto, rich with garlic, pine nuts and parmesan cheese.

Spaghetti Bolognese

Classic slow-cooked beef ragù, topped with parmesan.

Sweet & Sour Chicken

Crispy fried chicken coated in a tangy and sweet sauce with pineapples and vinegar.

Chicken Curry

Tender chicken slowly cooked in a fragrant blend of spices and coconut milk.

PLANT-BASED

Balinese Vegetable & Tempeh Coconut Curry (Vegan)

A fragrant Balinese-inspired coconut curry with turmeric and lemongrass, layered with tempeh and seasonal vegetables.

Charred Eggplant, Tamarind & Palm Sugar

Grilled eggplant glazed with tamarind and palm sugar, topped with fresh herbs, toasted peanuts, and a squeeze of lime.

Tempeh & Tofu Green Bowl

A fresh, nourishing bowl with grilled tempeh, tofu, greens, and avocado, finished with sesame dressing and lime.

SIDE DISHES

Mashed potatoes
French fries
Stir-fried vegetables

Steamed white rice
Steamed red rice
Garden Salad

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SWEET ENDINGS

Homemade Ice Cream or Sorbet

Daily flavors available

Apple Crumble

Caramelised apples with Bali sugar, topped with a buttery crumble.

Crème Caramel

Silky custard of milk, whipping cream, and eggs, topped with a light caramel.

Dadar Gulung

A soft pandan crêpe, filled with sweet coconut and Bali sugar.

Seasonal Fruit Platter

A refreshing mix of vibrant seasonal fruits.



SNACKS | A Casual Selection

Calamari & Homemade Aioli | USD 8

Lightly fried calamari served with homemade garlic aioli.

Spring Rolls | USD 5

Golden-fried wheat rolls filled with chicken, vegetables, and fragrant herbs, served with sweet chili sauce

Vietnamese Spring Rolls | USD 5

Fresh rice paper rolls with chicken, lettuce, herbs, and rice noodles, served with a light dipping sauce

Club Sandwich | USD 8

Layers of egg, avocado, lettuce, bacon, tomato, and cucumber with house dressing, served with fries.

Chicken Satay | USD 8

Tender marinated chicken skewers grilled to perfection, served with peanut sauce. (4 pcs)

Ola! Quesadillas Por Favor | USD 7

Grilled flour tortillas stuffed with chicken breast, mozzarella, Parmesan, and egg.

Plater to share (2 pax) | USD 25

Fresh and fried spring rolls, samosa, tempe, lemongrass chicken skewers

Guacamole | USD 5

Freshly mashed avocado with lime, herbs, and a hint of chili.

VILLA PALEM SIGNATURES

Villa Palem Signature Langoustine (2 pax) (1 kgs = 4 pcs) | USD 50

Our langoustine is sourced from our local fishermen, grilled to perfection and served with rice. Made for sharing.

Traditional Balinese diner (4 pax) | USD 75

A vibrant spread of grilled chicken, aromatic rice and assorted vegetables, showcasing the rich flavor of Balinese cuisine

Balinese Whole Babi Guling (8-10 pax)| USD 225

A traditional Balinese whole roasted suckling pig, slowly prepared with aromatic spices and herbs, roasted until the skin is crisp and golden. Designed as a generous feast for sharing, serving up to ten guests.

À la Carte

DESIGNED TO BE ENJOYED YOUR WAY

FREE FLOW

MINERAL WATER
TEA
COFFEE

SOFT DRINK

COCA-COLA
SPRITE
TONIC WATER

USD 5

PALEM'S LEMONADE JAR

Freshly squeezed and lightly sweetened, a refreshing take on a classic.

USD 8

HOMEMADE ICE TEA JAR

Slow-brewed and naturally refreshing, served chilled with a hint of citrus.

USD 8

TROPICAL FRUIT JUICE

Made from the freshest seasonal fruits. Selection may vary daily.

USD 5

WHOLE COCONUT

Naturally hydrating and served straight from the source.

USD 5

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