

# **TEMPAYAN BAY**

Tempayan Bay is a family halal restaurant that serves Indonesian and Italian cuisine under the same roof to suit each of your palate.

Our recipes are authentic, and you will experience the vast flavours of both cuisines. Our ingredients are natural and freshly prepared in-house to guarantee the freshest aroma and flavour in your dish without added MSG or other additives.

*Please let our staff know if you require gluten-free or vegan alternatives.*

## Australian Seafood

**Jumbo Tiger Prawn** \$37

*(3pcs of prawn cook with your favorite sauce)*

**Squid** \$35

**Local Tiger Prawn** \$28

*(6pcs of prawn cook with your favorite sauce)*

Option:

-Jimbaran,

-Garlic Butter

-Padang Chili

-Tempayan Curry Sauce

## ENTRÉE

### Indonesian

**Tempe Mendoan (2)** \$6

Fried buttered fermented soya bean

**Corn fritters (2)** \$6

A blend batter of corn and mixed spice

**Vegetable Spring Roll (2)** \$6

Served with sweet chilli sauce

**Fried stuffed tofu (2)** \$7

Deep fry mixed chicken and prawn paste with carrot and tofu

**Chicken rissole (2)** \$8

Deep fry chicken and vegetable pancake

## Italian

**Garlic Pizza Bread** \$8

Garlic and rosemary fresh straight from the oven

**Bruschetta** \$12

Freshly diced tomatoes, Spanish onions, basil, goat feta. Dressed with evoo and balsamic glaze.

**Arancini (2)** \$8

Served with aioli (V, DF)

**Choose:**

Mushroom and truffle

Sundried and rosemary V

Pesto and cheese V

## **SALAD**

### **Beef dendeng Salad \$23**

Cherry tomatoes, green leaves, cucumber with slice grilled beef topping and peanut sauce dressing

### **Gado-Gado (Betawi Salad) \$19**

A mix of blanched vegetables with hard-boiled eggs, fried tofu, tempeh and potato served with a peanut sauce dressing and crackers. (GF, V)

### **Balinese Salad (Urap) \$19**

Fresh shredded carrot mixed with boiled shredded cabbage, snake bean, and bean sprouts with seasoned grated coconut dressing. (GF)

### **Balinese Tempeh \$19**

Spicy vegan dish from fermented soybean (GF, V)

### **Greek Salad \$14**

Mix salad leaves, cucumber, Greek feta, kalamata olive and cherry tomatoes.

### **Garden Salad \$13**

Mix salad leaves, carrots, cucumber, and cherry tomatoes.

### **Caprese Salad \$14**

Cherry tomatoes, bocconcini and basil.

## **Soup**

### **Soto Ayam \$23**

Rich chicken broth in turmeric ginger base spice served with crackers, sambal, egg and dice tomato

### **Soup ikan Medan \$33**

Slices of Australian barramundi fish burnt end with a sour soup clear broth

## **GRILLED**

### **Tempayan Chicken Satay \$21**

Grilled boneless marinated chicken skewers. Served with tempayan sauce, giardiniera, salad and chillies on the side. (6 skewers)

### **Tempayan Chicken Skin Satay \$17**

### **Blora Chicken Satay \$21**

Boneless chicken, skewered, marinated, and grilled. Served with salad, giardiniera, peanut sauce, and chilies on the side. (6 skewers)

### **Beef Satay \$23**

Marinated beef satay served with Indonesian salsa and salad (6 Skewers)

### **Lamb Satay \$25**

Grilled Lamb satay served with peanut sauce, Indonesian salsa and salad. (6 skewers)

### **Satay Srepeh \$23**

Originated from Rembang, Java island dish, Marinated chicken boneless satay served with vegetable curry (6 Skewers)

GF 🌶️

### **Grilled Beef Ribs \$35**

Tenderized & grilled marinated beef ribs with herbs and spices. Served with chili and vegetable on the side.

### **Balado Beef Ribs \$35**

Tenderized & stir fry marinated beef ribs with chillies and spices. 🌶️🌶️🌶️

### **Jimbaran Grilled Local Barramundi Fillet \$33**

Served with Balinese sambal matah and Balinese urap.

### **Grilled Chicken \$23**

Quarter-grilled marinated chicken with sweet kaffir lime sauce. Served with skin sate, giardiniera and chilli on the side.

## **FRIED**

### **Javanese Fried Chicken \$24**

Quarter Fried chicken served with fried tempeh, fried tofu crispy sate and sambal belacan (chili) and warm Balinese salad (GF)

## CURRY

### Tempayan Curry

A delicious Tempayan curry cooked in coconut milk with chili and vegetables. (GF & V available) 🌶️

#### Option:

Mushroom	\$19
Chicken/Beef	\$22
Local Prawn	\$28
Local Barramundi fillet	\$33

### Pan Fried Baramundi W/ Garang Asam Sauce

A delicious white sour curry, slice chilli, sour leaves, bilimbi fruit and tomato (GF) 🌶️ **\$33**

### Sumatra Chicken Curry **\$24**

A traditional boneless chicken thigh in rich curry sauce. Served with pizza bread.

### Beef Rendang **\$23**

Slowly cooked beef in coconut milk with rich spices. (GF)

### Lamb shank Tong seng **\$37**

Slow-cooked lamb shank with cumin base seasoning curried, tomato wedges, cabbage chilli cut and sweet soy sauce on the side.

## PIZZA

#### Option:

#### GF Base

**add \$5**

### Margherita

**\$19**

San Marzano tomato, bocconcini, basil and evoo. (V)

### Vegetariana

**\$25**

San Marzano tomatoes, mozzarella, roasted capsicum, artichokes, mushrooms, black olive, and spinach.

### Gamberoni 🌶️🌶️🌶️

**\$28**

San Marzano tomatoes, mozzarella, garlic prawn, black olive, hot chillies and evoo.

### Pizza Al Pollo

**\$25**

San Marzano tomatoes, mozzarella, chicken, pineapple and oregano.

### Hawaiian

**\$25**

San Marzano tomatoes, mozzarella, beef pepperoni, pineapple, and oregano.

### Beef Pepperoni

**\$25**

San Marzano tomatoes, mozzarella, and beef pepperoni.

### Capricciosa

**\$26**

San Marzano tomatoes, mozzarella, beef chorizo, artichokes, mushrooms and black olives.

### The Godfather

**\$27**

San Marzano tomatoes, mozzarella, gorgonzola, pecorino romano, beef rashers, mushrooms and caramelized onions.

## PASTA

### **Linguine Seafood \$29**

Clams, scallop and mussels with garlic and chili in cherry tomatoes sauce and Italian herbs.

### **Penne Bolognese \$26**

Topped with a traditional beef Bolognese.

### **Fettuccine Carbonara \$26**

Long flat pasta, cooked with beef bacon, free range egg yolk, pecorino cheese and black pepper.

### **Fettuccini Truffle Mushroom in cream sauce \$26**

### **Penne Contadina \$27**

Tomato sauce, cream, mushroom, chicken, peas and pecorino romano.

### **Penne Arrabbiata 🌶️🌶️🌶️ \$25**

Loads of garlic and chilli in tomato sauce

### **Gluten-free spaghetti \$5**

*(Please allow us 30 minutes to prepare)*

## NOODLES

### **Mie Goreng**

Traditional Indonesian fried egg noodles with beaten egg, vegetables and fried egg on top. *(V available)*

**Option:**

**Vegetarian/chicken \$22**

**Local Prawn \$28**

### **Bihun Goreng**

Traditional Indonesian fried rice noodle with beaten egg, vegetables and fried egg on top. *(GF & V available)*

**Option:**

**Vegetarian/chicken \$22**

**Local Prawn \$28**

### **Mie Udang Terasi \$27**

Belacan noodles in gravy with prawn, prawn balls, vegetables and fried egg on top.

## RICE

### **Nasi Goreng**

A Traditional Indonesian fried rice with beaten egg, vegetables and fried egg on top. *(GF & V available)*

**Option:**

**Vegetarian/chicken \$22**

**Local Prawn \$28**

## SIDES

**Steam Rice \$3**

**Indonesian Prawn Cracker \$1.50**

**Red Prawn Crackers \$3/bowl**

**Extra Chili \$1.5**

**Sweet Potato / Regular Chips \$8**

**Fried Tempeh \$3**

**Fried Tofu \$3**

## **DRINKS**

### **Es Cendol \$7**

Pandan rice jelly mixed with palm sugar, coconut milk and ice

### **Es Duren Cendol \$15**

Pandan rice jelly mixed with palm sugar, coconut milk and ice, then topped with durian

### **Es Cincau (Palm/Sugar Syrup) \$6**

Grass jelly mixed with palm/sugar syrup, coconut milk and ice

### **Es Jeruk Kelapa \$10**

Orange juice mixed with coconut water, sliced coconut and ice

### **Es Selasih \$10**

Coconut water, coconut slice, sugar syrup and ice, topped with basil seeds

### **Es Tape \$10**

Fermented cassava mixed with jelly, cincau, rose syrup and ice

### **Es Lemon Tea \$6**

Indonesian iced tea with lemon juice and sugar syrup

### **Es Teh Manis \$5**

Indonesian-style iced tea with sugar syrup

### **Es Longan Tea \$7**

Crushed longan topped with Indonesian iced tea and ice

### **Es Lychee Tea \$7**

Crushed lychee topped with Indonesian iced tea and ice

### **Es Peach Tea \$7**

Crushed peach topped with Indonesian iced tea and ice

### **Jamu Beras Kencur \$7**

Herbal drink made from rice and Kaempferia Galangal

### **Jamu Kunyit Asam \$7**

Herbal drink made from turmeric and tamarin

### **Tempayan Summer Tropical Ice \$10**

Orange and Pineapple juice topped with lychee, longan, rambutan, coconut jelly and ice

## **INDONESIAN DESSERT – SERVED IN A BOWL**

### **Es Campur**

*Crushed ice topped with atap seed, avocado, jack fruit, sliced coconut, cincau, fermented cassava, sugar syrup, condensed milk and rose syrup* **\$15**

### **Es Teler**

*Crushed ice topped with atap seed, avocado, jack fruit, sliced coconut, sugar syrup, condensed milk and coconut milk* **\$15**

### **Es Doger**

*Young coconut ice cream, topped with rose syrup, black glutinous rice, fermented cassava, cincau and diced bread* **\$15**

## **GELATO**

*Single scoop/ Double scoop (\$5/ \$8)*

*Served in a cup or a cone*

Bubble-gum

Chocolate

Chocolate Cookies

Mint Chocolate

Pistachio

Rum and Raisin

Vanilla Bean

Mango Sorbet

Strawberry Sorbet

Vegan Coconut Sorbet



## **OTHER DESSERTS**

### **Pisang Goreng**

*Fried banana fritter*

**\$6**

### **Affogato**

*Vanilla gelato topped with a shot of hot espresso*

**\$8**

### **Tiramisu**

**\$10**

### **Banana Fiesta**

*Fried banana fritters served with a scoop of vegan coconut gelato and gula melaka*

**\$10**

### **Brownie**

*Fudge brownie topped with vanilla ice cream*

**\$12**

### **Pandanlicious** (GF)

*Gluten-free pandan cake served with a scoop of vegan coconut gelato, palm sugar syrup, topped with cendol jelly and sliced jackfruit*

**\$12**