

AZURE

MEDITERRANEAN BEACH CLUB & RESTAURANT

FOOD MENU

LES BOUCHÉES | 95

« TO BITE AND SHARE »

GRILLED SQUIDS | GF | S |

Marinated & charred grilled fresh baby squids skewers “3 pcs”, chimichurri sauce

BAKED OYSTERS | GF |

Javanese fresh Oysters “3 pcs”, leek, melted cheese, hollandaise, Espelette pepper

HAM & CHEESE CROQUETTES

Bell pepper cream cheese dip

KING CRAB CAKES

Azure cocktail dip, lemon

JIMBARAN PRAWNS | GF |

Charred grilled, brush with garlic, peppers, lemon, herbs, olive oil

LES PIZZETTAS

SMALL THIN CRUST PIZZA

Our Pizzettas are “tapas style portions”.

SERRANO | VR | S

105

Tomato sauce, Bocconcini, Serrano ham, truffle oil, fresh basil

5 CHEESES | V | S |

95

Tomato sauce, Mozzarella, Emmental, Grana Padano, goat cheese, gorgonzola

TARTE FLAMBÉE

95

Cream, Emmental cheese, onions, smoked bacon, parsley

SMOKED SALMON

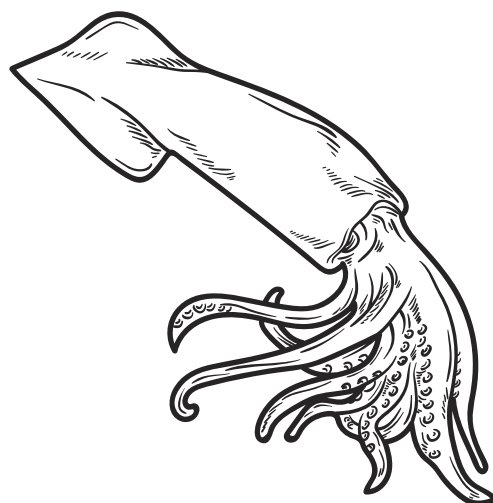
105

Tomato sauce, mozzarella, smoked salmon, red onion, sour cream, capers, virgin olive oil, burnt lemon

CASABLANCA | V |

95

Baba ghanoush, za'atar, tomato slice, Kalamata olives, grilled Halloumi cheese, fresh mint



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LES ENTRÉES | 95

« APPETIZER »

ANDALUSIAN GASPACHO | VR

Refreshing classic Spanish cold soup made with tomatoes, capsicum, cucumber, virgin olive oil, red wine vinegar & basil

With prawns

+35

BARRAMUNDI CEVICHE | GF | S |

Thin sliced fresh barramundi with exotic fruits, virgin olive oil, lime, pickle shallots, pumpkin seeds, fresh herbs

AZURE CAESAR | VR | GFA

Romaine lettuce, devil egg, smoked bacon, garlic pangrattato, Grana Padano cheese, homemade Caesar sauce

With king prawns

+35

With organic chicken

+35

BEETROOT & GOAT CHEESE | V | GF |

Beetroot, French goat cheese log, caramelized cashew nuts, arugula, balsamic dressing, fresh basil

BURRATINA | V | GFA | S |

Marinated artichoke, sun dried tomatoes, bell pepper cream cheese, balsamic vinegar, virgin olive oil, fresh basil, "tapenade" Baguette

With Serrano ham

+35

JIMBARAN SEAFOOD SOUP

Fresh fish & seafood in a tasty crustacean broth, grilled garlic butter sourdough

A PARTAGER (2 TO 3 PAX)

« TO SHARE »

MEZZE PLATTER | V | GFA |

245

Hummus, baba ghanoush, Kalamata olive tapenade, bell pepper cream cheese, carrots, cucumbers, mixed bread basket

With Serrano ham

+50

SEAFOOD TOWER | GF | S |

595

3 baked oysters, 9 Asari clams, 100g barramundi ceviche, 9 king prawns, 12 grilled squids, 9 babymoon scallops, Avruga caviar, Azure cocktail dip, chimichurri, seaweed, Espelette pepper

FRITTO MISTO | VR |

245

Assortment of beer battered prawn, crusted calamari, catch of the day, zucchini, eggplant, butternut, lemon wedge & spicy aioli



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LES GRILLADES

« FROM OUR GRILLED »

JIMBARAN BARRAMUNDI | GF | S | 195

Crispy skin barramundi, asparagus riso, snow peas, chardonnay cream sauce

MAHI-MAHI | GF | 165

Freshly caught seared Mahi Mahi, steamed leek, butternut, sauce “vierge” fresh herbs

MIX GRILLED SEAFOOD | GF | S | 295

Jimbaran king prawns, calamaris, squid skewers, catches of the day, Asari clams, sauteed spinach, seafood sauces

Inclusive of one side dish “accompagnement” of your choice

ROCK LOBSTER | GF | MP

“MUST BE PRE-ORDER 30 MINUTES BEFORE “

Charred grilled Kelan beach Lobster brushed with garlic-herbs butter, lobster bisque.

Inclusive of one side dish “accompagnement” of your choice

STEAK FRITES | GF | 345

Chared grilled Australian Wagyu beef flank Cararra MB7 (7 oz), chimichurri sauce

AZURE BURGER 185

100% Australian beef patty, Cheddar cheese, smoked bacon, red onion, gherkhins, tomato, aioli, Dijon mustard, lettuce & French fries

LES PLATS

« MAINS »

LOBSTER ROLL | S | 225

Rock lobster, king crab, prawns, celery, avocado, aioli, lime, green shallots, butter buns & French fries

FISH BASKET 145

Beer battered catch of the day, our tartare sauce, lemon wedge & French fries

CHICKEN «A LA PROVENCALE» | GF | 165

Organic chicken breast slow cooked in a stew of tomatoes, sweet pepper, Kalamata olives & fresh herbs. Creamed potatoes

AUSTRALIAN LAMB SHANK | GF | 345

24 hours slow cook lamb shank, fennel & eggplant caponata, sun dried cherry tomato, rosemary, Merlot red wine jus

Inclusive of one side dish “accompagnement” of your choice

SEAFOOD SPAGHETTI | S | 165

Prawns, calamaris, clams, lobster sauce, sun dried tomatoes, virgin olive oil, Espelette pepper, fresh herbs

ASARI CLAMS | GF | 170

Jimbaran freshly caught clams (1 kg) “a la Mariniere” shallots, white wine, tomatoes, cream, fresh herbs, lime, French fries

LES ACCOMPAGNEMENTS

« SIDE DISHES »

CREAMED POTATOES 55

TRUFFLED-PARMESAN CREAMED POTATOES | S | 80

CREAMY RISO PASTA W ASPARAGUS & GRANA PADANO CHEESE | S | 80

CRISPY FRENCH FRIES 55

TRUFFLED-PARMESAN ROSEMARY FRENCH FRIES 80

ROMAINE LETTUCE, SUN DRIED TOMATOES, FRENCH DRESSING 55

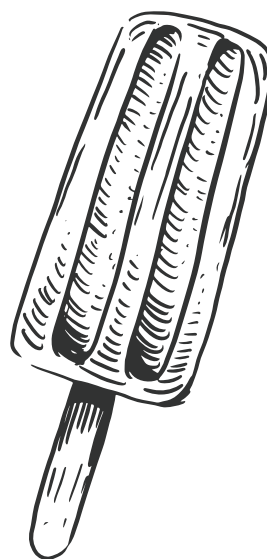
FENNEL & EGGPLANT CAPONATA, SUN DRIED TOMATOES 55

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LES DESSERTS

VALRHONA CHOCOLATE CAKE	105	ICE CREAM ON STICK GF	50
72% Dark chocolate ganache, caramelized almond, crunchy hazelnut, banana paste, vanilla ice cream		BY "ETTORE GELATO"	
		Caramel & toasted almond	
		Vanilla & dark chocolate 54%	
LEMON TARTLET S	95	PASSION FRUIT PANA COTTA GFA S	95
Meringue flambee, mixed berries sorbet		Coconut cream, almond biscotti	
EXOTIC FRUITS GRATIN GFA	95	CAFÉ GOURMAND	105
Seasonal fruits with creamy dark chocolate ganache, almond Florentine, mango-mint sorbet, financier		Selection of small desserts, "petit four" with coffee or tea	
GELATO & SORBET GF	35 PER SCOOP		
Choose your sorbet: Mixed berries, mango-mint			
Choose your gelato: Vanilla, nocciola			



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