

Bali's Best

BAR RESORT

Full Breakfast

Continental Breakfast

Beef sausage, Lyonnaise potatoes, American pancake
(Served with either hot milk/ or hot chocolate/tea)

600/-

Balis Special Plate

Grilled steak, beef sausages. Toasted bread or American pancake, fruit wedge (Served with either hot milk or brewed coffee/African tea)

750/-

Full Balis English Breakfast

Grilled bacon lardons fried eggs, corn flakes, toasted bread, baked Beans, tossed salad/ fruit wedge (served with brewed coffee/tea)

900/-

Soups

Cream of Mushroom, Coconut Soup

(A rich creamy soup bubbling with coconut shavings,
(Served with garlic croutons.)

300/-

Bone Soup

A light refreshing soup of delicately balanced flavors, delight and a touch of bullet chilli flakes

200/-

Minestrone Soup

Get the rich nutrients of this wholesome & refreshing soup full of organic grown Seasoned vegetable) served with garlic croutons

350/-

Starter

Pork Spare Ribs with Vegetable Salsa

Ribs in a cocktail marinade, on a bed of grilled vegetables

650/-

B.B.Q Drumsticks and Mexican Salad

(Grilled drumstick in white wine cocktail marinade, served with fresh salad)

600/-

Fish Continental Fingers

Fish strips crumbled, in a sweet and sour sauce and a touch of fresh salad

600/-



Chicken Fillet Fingers

Chicken strips crumbled, white wine chinese sauce

600/-

Chicken Pakora

(White meat cubed tender pieces, dripped in a rich beer battered sauce, fried in a cream sauce)

700/-

Buffalo Chicken Wings

Jumbo wings marinated in a fried Japanese sauce

550/-

Vegeterian Canapes

1. Baked cauliflower in garlic butter vegetable dip in a butter mix

450/-

2. Indian chickpeas, saag, with poached eggs bruchets

450/-

Bar Bitings

1. Beef Samosa (Pair)

A medley of ground beef

200/-

2. Beef Kebabs

Ground beef seasoned with natural spices and deep fried
(served with sweet sauce)

200/-

3. Continental Beef Sausage (Pair)

A pack of beef sausage fried and fresh salad

200/-

4. Choma Sausages (Pair)

Grilled beef sausages

300/-

5. Beef Brochettes

Marinate beef cubes, skewered with mixed vegetables

250/-

Main Course

1. BBQ American Garden Rump Steak

A medley of delicate ingredients makes this cut above the rest, spinach and fresh salad

850/-

2. Pan-Fried Fish

Marinated and grilled to perfection, served with tartar sauce)

700/-

3. Honey- Glazed Chateau – Briand (beef medallion)

A cut of beef fillet, with tinge of softness, sweet mushroom
(beer brown sauce, seasoned salad)

800/-

4. Grilled Pork Chops and Pork Fillet

Grilled chop, slow roasted fillet, hot and sweet sauce, garden salad

700/-

5. Pepper Crusted T-Bone Steak

T-bone steak, grilled to perfection, olive pineapple relish and green beans

800/-



6. Coconut Crusted Chicken Picatta

Boneless chicken griddled grilled zucchini 700/-

7. Herb Marinated Char- Grilled Chicken

Tender ¼ capon fused with medley ingredients and grilled to perfection 600/-

Vegetarian

1. Cheese & Tomato Macaroni and Chipolatas

Tendered and fried pasta, sesame seeds, bay leaves, sausages, garlicky cream and cheese *(served with green salad)* 450/-

2. Dal Makhani

Lentil in a creamy, minty curry sauce 650/-

3. Roasted Aubergine, Carrot and Tomato Curry

Grilled baby egg plants, tomato, carrot, all in curry sauce *(served with grilled bun)* 650/-

Chinese Wok

Stir-fried pepper beef (hot/mild)

served with fried rice 700/-

Chicken kung pao (hot/mild)

served with shredded potatoes 700/-

Stir-fried pork strips (hot/mild)

served with egg fried rice 700/-

Stir-fried chicken strips (hot/mild)

served with brown rice 700/-

Sandwiches And Burgers

Beef and chicken sandwich 500/-

Bacon cheese, burger with caramelized onions, mixed vegetables 500/-

Chicken, mushroom, bacon and fillet steak sandwich 500/-

(All served with fries)

Accompaniments

1. Fluffy Creamed Mashed Potato 200/-

2. Masala chips 250/-

3. Garlic, Fries 250/-

4. Vegetable Rice 200/-

5. Sautéed Potatoes Biscuits 200/-

6. Potato Wedges 200/-

7. Chapati 2 Pcs 200/-

8. Pousin chips 250/-

9. Mukimo 200/-

10. Ugali 150/-



Salads

1. Greek Salad

A feel of Mediterranean experience with a toast of feta cheese, pickled gherkins and a touch of mayolime dressing

550/-

2. Classic Ceaser Salad

Grilled shredded chicken chunks, crisp lettuce, sweet peppers, garlic croutons with toss of feta or gomet cheese and ceaser dressing)

550/-

3. Mexican Street Salad

A mixed of Mediterranean and fresh seasoned gardens experience, sweet corns, and a touch of red wine vinaigrette dressing topped with shredded cilantro)

450/-

Balis Grilled Platter

Grilled chicken, grilled fillet of beef, goats ribs/ spare ribs, roast potatoes, BBQ sauce (for 2)

1,500/-

BALIS SPECIAL PLATTER FOR 4

2,800/-

Grill Corner

1. Goat Meat

Goat Meat 1KG	Choma / fry
Goat meat ½ kg	Choma /fry

1,200/-
650/-

2. Beef

Beef on Bone 1 Kg	Choma/fry
Beef on bone ½kg	Choma /fry

1,200/=
650/=

3. Pork Meat

Pork Meat 1kg	Choma /Dry fried
Pork Meat ½ kg	Choma /Dry fried

1,300/-
700/-

4. Local chicken

Kienyeji Full Chicken fried
Kienyeji ½ Chicken fried

1,700/-
900/-

5. Carcoal grilled chicken

Full grilled capon
½ grilled capon

1,300/-
700/-

6. Full Goat with 10 Accompaniments or a Cake

15,000/-

For all your event functions/birthday parties/chama meetings/evening parties/ company staff parties/product launces/graduation parties etc

Contact us on 0702 070 333

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