

CasCades

À la Carte Menu

STARTERS

Scallops

Grilled Wild American Scallops, Crackling Sausage, Sweet Corn, Bell Pepper, Sorrel Sauce

Tiger Prawn

Seared Jimbaran Jumbo Prawns, Avocado, Tomato, Coriander, Mint, Lemon

Beef ^{GF}

Carpaccio of Beef, Basil Pesto, Arugula Salad, Capers, Tomato, Aged Parmesan

Pork belly

Slow Cooked Glazed Pork Belly, Roasted Onion, Pickled Grain Mustard Seeds

Burrata Cheese

Heirloom Tomatoes, Beetroot, Infused Watermelon, Basil Emulsion, Citrus Gel

Barley Pearl

Wheat Grains, Spinach, Arugula, Pumpkin, Feta Cheese, Chickpeas, Parmesan Shavings

Mediterranean Salad

Grilled Capsicum, Asparagus, Tomatoes, Basil, Olives, Yoghurt, Gorgonzola Crème

Lobster

Lobster Bisque, Lobster Medallion, Tomato Cream

Mushroom Velouté ^{GF}

Creamy Mushroom, Truffle, Parsley Lavosh

Salmon & Carrot

Hot Smoked Salmon Steak, Carrots Textures, Saffron & Sweet Corn Emulsion, Red Quinoa

Barramundi

Crispy Skin Barramundi, Snow Peas, Pumpkin, Shitake, Risotto, Lemongrass Coconut Sauce

Canadian Lobster

Poached or grilled Fresh Canadian Lobster, Beurre Blanc, Asparagus, Mash Potato

Beef

200 g Australian Stockyard Tenderloin / 400 g Rib Eye

Truffle Dauphine, Garden Vegetables, Mushroom (Choice of Red Wine Sauce/ Béarnaise)

Lamb

Roasted New Zealand Lamb Rack, Onion, Pistachio, Apricot, Couscous, Hummus, Lamb Jus

Iberico Pork

BBQ Style Spanish Pork Chop, Bacon Crisps, Mash Potato, Confit Carrot, Veal Jus

Mushroom Risotto

Wild Mushrooms, Truffle, Sour Cream, Aged Parmesan

Prawn

Seared Prawns, Turmeric Coconut Curry, Kaffir Lime, Watermelon, Pickled Vegetables

Crab

Sumatran Crab, Avocado, Mango, Red Onion, Coriander, Cucumber, Kemangi Emulsion

Octopus

Balinese Style Harissa, Squid Ink Pappardelle, Kale, Baby Corn & Saffron

Tuna ^{GF}

Raw Tuna Ceviche, Pineapple, Red Chili, Coriander, Coconut, Calamansi, Cashew Nuts

Rujak Bali

Traditional Tropical Fruit & Vegetables, Light Sour & Mild Spicy, Tamarind, Palm Sugar

SALADS

Gado-Gado ^{GF}

Balinese Vegetable Salad, Quail Eggs, Tofu, Tempe, Tomato, Cabbage, Beans, Peanut

Salad Pepaya Hijau ^{GF}

Green Papaya, Young Mango, Carrot, Cabbage, Long Bean, Tomato, Peanuts, Coriander

SOUPS

Buntut ^{GF}

Clear Beef Oxtail Broth, Potato, Celery, Carrot, Sambal Hijau, Melinjo

Bobor

Spinach & Young Coconut, Salam Leaf, Galangal, Lime Coriander Foam

MAINS

Ikan Panggang

Grilled Whole Snapper, Green Mango & Ginger Flower Salsa, Rice, Sambal

Gindara Pesmol

Bumbu Spiced Black Cod Fish, Bell Pepper, Kintamani Bean, Balinese Chorizo, Kemangi

Mackerel Pepes

In Banana Leaf Grilled Mackerel Fillet, Tamarind, Lemon Basil, Ginger, Green Chili Sauce

Bebek Betutu

Balinese Spiced Confit Duck Leg, Yellow Rice, Sambal, Coconut Urab

Pork Rendang

Braised Pork Cheeks, Sumatran Rendang Sauce, Cabbage, Yellow Rice

Satay

Grilled Spiced Fish, Chicken & Pork Skewers, Pickled Vegetables, Peanuts, Sambal

Tahu

Tofu, Eggplant, Pumpkin, Sesame, Balinese Style Harissa

SIDES

Green Salad

Lettuce, Garden Herbs, Palm Heart

Mash Potato

Creamed "Demi Salted" butter

Tomato Salad

Heirloom Tomato, Burrata Cheese, Basil, Mint Dressing

French Fries

With Truffle Béchamel Sauce

Sambals

Tomato Sambal, Green Chili Sambal, Sambal Matah

Spinach

Sautéed Creamed Spinach, Garlic

DESSERTS

Pineapple

Lemon Crumble, Pineapple Caramel, Cheesecake Ice Cream

Coffee & Doughnuts

Cappuccino Semi-Fredo, Cinnamon Doughnuts, Popcorn Ice Cream

Mango Madness

Grilled Mango, Lime, Coconut, Palm Sugar, Passion Fruit Caviar, Tamarind Sorbet

Salted Caramel Peanut Bar

Pistachio Caramel, Honeycomb, Meringue, White Chocolate Ice Cream

Apple Tarte Tatin

Vanilla Ice Cream, Palm Sugar Caramel

Orange Curd

Orange Confit, Vanilla Crumble, Yoghurt Sorbet, Meringue

Chocolate Fondant

Melted Dark Chocolate Ganache Centre, Vanilla Ice Cream

Lemongrass Brûlée

Lemongrass Infused Cream Custard, Crispy Caramelized Layer

Grand Marnier Soufflé

Chocolate Ganache Espuma, Orange Ice Cream

Cheese Platter

Selection of Imported Cheese with Traditional Condiments

Homemade Sorbet / Ice Cream

Lime, Passion Fruit, Raspberry, Coconut, Tamarind / Chocolate, Hazelnut, Vanilla, Snickers, Orange

INDONESIAN RIJSTTAFEL

Rujak Bali

Tropical Fruit / Palm Sugar Dressing

Gado - Gado

Vegetable Salad

Kuah Be Pasih

Green Papaya / Fish Soup

Pepes Ikan

Grilled Fish / Marinated Seafood

Sate Be Pasih

Balinese Seafood Satay Lilit

Jukut Urab

Balinese Veg Salad / Grated Coconut / Fried Shallot

Bebek Betutu

Roasted Duck / Bumbu Betutu

Babi Menyat-nyat

Braised Duo Pork Belly & Ribs

Ayam Kalas

Balinese Chicken Curry

Selection of Balinese Desserts

 = Vegetarian **GF** = Gluten Free * = Vegetarian Optional

Our kitchen is happy to cater any special requests or dietary requirements.

Please ask your waiter to see special halal and gluten-free menus.

All our fish is line caught and brought to us fresh daily from Indonesian sustainable areas.