



DINNER MENU

STARTERS

Beef Tartare

Australian Beef, Cured Egg Yolk, Dijon Mustard, Sourdough Crackers

Tuna Crudo

Aquatir Caviar, Black Truffle Soy, Fried Nori, Betel Leaf

Grilled Octopus GF

Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad

Trio of Dips

Flat Bread served with Hummus, Baba Ghanoush, Romesco

Burrata with Roast Pumpkin

Roasted Pumpkin Seeds, Organic Watercress, Toasted Sourdough

Tomato Bruschetta

Italian Basil, Fresh Garlic, Tomatoes from our Greenhouse

Vegetable Rice Paper Rolls

Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce

Add Grilled Chicken

SALADS

Viceroy Caesar GF *

Grilled Chicken Breast, Sous Vide Egg, Anchovies, Bacon, Grana Padano, Croutons

Spinach and Chickpea GF

Green Apple, Roasted Almond, Honey Balsamic Dressing

Garden GF

Mixed Lettuce and Capsicum, Plum Tomato, Red Onion, Mustard Dressing

Kale and Pumpkin GF

Feta Mousse, Tahini Yogurt, Haricot Vert, Candied Pumpkin Seeds

Green Mango and Papaya GF

Pomelo, Mint, Coriander, Long Beans, Fried Shallot and Peanut, Nam Jim

Add Grilled King Prawn

SOUPS

Pumpkin

Roasted Hazelnut, Double Cream, Brown Butter

Mushroom Velouté

Truffle Oil, Lavosh

Sop Buntut

Aromatic Beef Oxtails Broth, Boiled Vegetables, Sambal, Crackers

Kuah Be Pasih

Traditional Balinese Fish Soup with Barramundi, Prawn, Scallop and Green Tomato

MAINS

Australian Rib Eye (280gr off the bone)

Baked Potato, Sautéed Green Beans, Green Peppercorn or Bearnaise Sauce

Wagyu Picanha Mb 7 (200gr off the bone)

Charred Asparagus, Mashed Potato, Green Peppercorn

Red Wine Braised Beef Cheek

Mushroom Ragout, Creamy Leek, Mashed Potato, Glazed Bacon and Pearl Onions

Australian Rack of Lamb

Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus

Moroccan Lamb Shank

Chickpeas, Couscous, Baked Sweet Potato, Baby Carrot, Harissa, Almond

Beer Battered Fish

French Fries, Green Salad, Tartar Sauce

Pan Seared Barramundi

Potato Gratin, Sautéed Green Beans, Lemon Beurre Blanc

Chicken Green Curry

Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice

Homemade Squid Ink Pasta

Spaghettini, Prawn, Baby Squid, Clams, Grana Padano, Chili Flakes

Lobster Ravioli

Ikura, Yuzu, Asparagus, Sea Urchin Sauce

Roasted Tempe

Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce

Truffle Mushroom Risotto

Arborio Rice, Wild Mushrooms, Grana Padano

Whole Roasted Cauliflower

Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano

Kare Kambing

Indonesian Lamb Curry, Fried Potato, Aubergine, served with Yellow Rice

Ikan Panggang

Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal

Satay Skewers

Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce

MAINS TO SHARE

These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.

300		
280	USDA Prime Tomahawk (1500gr with Bone)	2.900
	Beef Jus, Café de Paris, Green Salad	
290	Salt Crusted Whole Fish (1200gr fresh fish of the day)	900
	Braised Leek, Tomato Fondue, Lemon Thyme Butter	
200	Whole Butterfly Prawns (1000gr medium prawns)	900
	Grilled with Garlic Butter, Garden Salad	
260	Seafood Paella	800
	Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
200	Chargrilled Spring Chicken (700gr)	500
	Marinated in Sambal, Grilled Mixed Vegetables, Steamed Rice	

SIDES

60	Shoestring Fries / Creamy Mashed Potato	80
	Grilled Mixed Vegetables	80
	Harissa and Honey Roasted Carrots	80
	Creamed Leaf Spinach	80
	Sautéed Kale and Garlic	80

DESSERT

150	Ultimate Indulgence	190
	Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream	
190	Crème Brûlée	160
	Vanilla Bean, Merengue, Lemon Sorbet	
150	Baileys Cream Cheesecake	160
	Mango Coulis, Cacao Nibs, Tiramisu Ice Cream	
150	Irish Apple Tart	160
	Hazelnut Cremeux, Salted Caramel, Pistachio Ice Cream	
170	Grand Marnier Soufflé	190
	Candied Orange, Vanilla Ice Cream	
180	Klepon	150
	Glutinous Rice Flour, Pandan Chiboust, Chocolate Ganache, Coconut Malibu Ice Sorbet	
300	Homemade Ice Cream (per scoop)	50
	Tiramisu, Vanilla, Strawberry, Chocolate, Pistachio	
280	Homemade Sorbet (per scoop)	50
	Triple Berry, Coconut Malibu, Lemon, Mango, Passion, Tamarind	

INDONESIAN TASTING MENU

BALINESE RIJSTTAFEL

Rujak

Tropical Fruit / Palm Sugar Dressing



Kuah Be Pasih

Green Papaya / Prawn / Local Scallop / Barramundi



Pepes Ikan

Grilled Mahi Mahi Marinated with Bumbu Bali

Cumi Suna Cekuh

Baby Squid / Greater Galangal / Coconut Milk

Sate Be Pasih

Balinese Fish Satay

Bebek Betutu

Roasted Duck / Bumbu Betutu

Babi Menyat-nyat

Braised Pork Ribs / Sweet Soy Sauce

Babi Guling

Suckling Pig / Pork Sausage

Ayam Pelalah

Shredded Chicken / Sambal Matah

Nasi Kuning

Herb Yellow Rice / Fried Shallot

Jukut Urab

Serobotan / Lawar / Urap



Selection of Balinese Desserts

IDR 1,500,000 ++ / Couple | IDR 1,200,000 ++/ Couple for Wine Pairing

 = Indonesian  = Vegetarian  = Vegetarian Option  = Gluten Free

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

All prices are in Indonesian Rupiah '000s and subject to 21% Tax & Service Charge.