



DINNER MENU

STARTERS

- Beef Tartare**
Australian Beef, Cured Egg Yolk, Mustard, Sourdough Crackers
- Cured Salmon**
Dill, Buttermilk, Celery, Apple, Aquatir Caviar, Shallot Dressing
- Tuna Crudo**
Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, 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**
Pumpkin Seeds, Watercress, Toasted Sourdough
- Tomato Bruschetta**
Ciabatta, Basil, Garlic, Tomatoes from our Greenhouse
- Vegetable Rice Paper Rolls**
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Peanut Sauce
Add Grilled Lemongrass Chicken

SALADS

- Viceroy Caesar GF ***
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovies
- Spinach and Chickpea GF**
Green Apple, Honey Balsamic Dressing
- Garden GF**
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing
- Kale and Pumpkin GF**
Feta Mousse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds
- Green Mango and Papaya GF**
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim
Add Grilled King Prawn or Squid

SOUPS

- Pumpkin**
Hazelnut, Brown Butter
- Mushroom Velouté**
Truffle Oil, Lavosh
- Oxtail Soup**
Potato, Carrot, Tomato, Melinjo Crackers, Sambal
- Kuah Be Pasih**
Barramundi, Prawn, Scallop, Green Tomato

MAINS

- Australian Rib Eye (280gr off the bone)**
Green Beans, Potato, Green Peppercorn or Bearnaise Sauce
- Red Wine Braised Beef Cheek**
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon
- Australian Rack of Lamb**
Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus
- Moroccan Lamb Shank**
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond
- Pan Seared Barramundi**
Potato Gratin, Green Beans, Lemon Beurre Blanc
- Beer Battered Fish**
French Fries, Green Salad, Tartar Sauce
- Ikan Panggang**
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal
- Ayam Pelalah**
Shredded Chicken Breast, Sambal Matah served with Steamed Rice
- Satay Skewers**
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce
- Chicken Green Curry**
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk served with Steamed Rice
- Truffle Mushroom Risotto**
Arborio Rice, Wild Mushrooms, Grana Padano
- Whole Roasted Cauliflower**
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Tempe**
Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce
- Homemade Squid Ink Pasta**
Spaghettini, Prawn, Baby Squid, Clams, Grana Padano

300

MAINS TO SHARE



320

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

280

Wagyu Tomahawk (1500gr with Bone) **2.400**
Beef Jus, Café de Paris

290

Salt Crusted Whole Fish (1000g fresh fish of the day) **900**
Braised Leek, Tomato Fondue, Lemon Thyme Butter

200

Whole Butterflied 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

170

SIDES

60

Shoestring Fries / Creamy Mashed Potato **80**

Grilled Mixed Vegetables **80**

Harissa and Honey Roasted Carrots **80**

Steamed Green Vegetables **80**

Steamed White Rice **40**

230

190

150

DESSERT

Ultimate Indulgence **190**
Chocolate Fondant, Chocolate Mousse, Chocolate Espuma and Ice Cream

Tropical Cheesecake **160**
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet

Apple Tart **160**
Hazelnut Cremeux, Salted Caramel, Vanilla Ice Cream

Crème Brûlée **160**
Vanilla Bean, Merengue, Lemon Sorbet

170

Klepon **150**
Glutinous Rice Flour, Pandan Chiboust, Chocolate Ganache, Coconut Malibu Ice Cream

180

Homemade Ice Cream (per scoop) **50**
Vanilla, Strawberry, Chocolate, Pistachio, Caramel

300

Homemade Sorbet (per scoop) **50**
Lemon, Strawberry, Raspberry, Passion Fruit, Coconut, Tamarind

280

INDONESIAN TASTING MENU

BALINESE RIJSTTAFEL

- Rujak
Tropical Fruit / Palm Sugar Dressing
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- Kuah Be Pasih
Green Papaya / Prawn / Local Scallop / Barramundi
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- 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 / Crispy Skin
Ayam Pelalah
Shredded Chicken / Sambal Matah
Nasi Kuning
Herb Yellow Rice / Fried Shallot
Jukut Urab
Serombotan / Lawar / Urap

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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.