



DINNER MENU

STARTERS

- White Fish Ceviche**
Marinated in Soy Sauce and Citrus, Tossed with Kemangi, Onion, Shallot, Garlic
- Tuna Tartare**
Avruga Caviar, Black Truffle Sesame Mayo, Crushed Potato Chips
- Seared Scallops**
Avruga Caviar, Chuka Wakame, Pan Sauce
- Grilled Octopus GF**
Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad
- Roasted Beef Carpaccio**
Tokusen Wagyu, Crushed Peppercorn, Rucola, Apple, Gochujang
- Tomato Bruschetta**
Ciabatta, Olive Oil, Garlic, Tomatoes from Our Greenhouse
- Vegetable Rice Paper Rolls** 
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham
- Trio of Dips** 
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco

SALADS

- Caesar Salad GF**
Grilled Chicken, Sous Vide Egg, Bacon, Parmigiano, Croutons, Anchovy Egg Emulsion
- Spinach Salad GF**
Green Apple, Chickpeas, Honey Balsamic Dressing
- Kale & Pumpkin Salad GF** 
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds
- Wakame & Kombu GF** 
Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Gohan, Nori, Yuzu Dressing
- Green Mango & Papaya GF**
Pomelo, Long Beans, Peanut, Mint, Fresh Coriander, Fried Shallot, Nam Jim
Add Grilled Baby Squid


SOUPS

- Lobster Bisqué**
Saffron, Lobster Medallion, Sour Cream
- Prawn Laksa**
Fried Tofu, Red Chili, Coriander, Egg Noodles, Sous Vide Egg, Fish Ball
- Oxtail Soup** 
Potato, Carrot, Tomato, Melinjo Crackers, Sambal
- Mushroom Velouté** 
Truffle Oil, Champignon, Lavash Bread

MAINS

- Pan Seared Barramundi** **300**
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon
- Fish and Chips** **300**
French Fries, Lemon, Tartar Sauce
- Ikan Panggang**  **320**
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal
- Beef Tenderloin (200gr Black Angus Fillet)** **720**
Confit Potato, Baby Carrots, French Green Beans, Madeira, or Pepper Sauce
- Red Wine Braised Beef** **320**
Mushroom Ragout, Creamy Leek Mashed Potato, Bacon, Onion Pearls
- Rack Of Lamb** **520**
Roasted Garlic, Parisienne Potato, Sautéed Asparagus, Lamb Jus
- Mediterranean Lamb Shank** **450**
Stew in Saffron, Mashed Potato, Roasted Red Onions, Carrots
- Steak Tempe**   **170**
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce
- Truffle Mushroom Risotto**  **260**
Arborio Rice, Wild Mushroom, Grana Padano
- Homemade Squid Ink Pasta** **260**
Spaghetti, Prawn, Baby Squid, Clams, Tomato, Grana Padano, Chili Flakes
Add Scallop **180**

MAINS TO SHARE

- These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.*
- Tokusen Wagyu Tomahawk (1000g with Bone)** **2.100**
Garlic Chips, Beef Jus, Café de Paris
- Salt Crusted Whole Fish (1000g fresh fish of the day)** **900**
Braised Leek, Tomato Fondue, Lemon Thyme Butter
- Butterflied Prawns GF** **350**
Grilled with Garlic Butter, Lemon, Parsley
- Nero Paella** **700**
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- Chargrilled Chicken**  **350**
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot

SIDES

- Steamed Rice** **50**
- French Fries or Creamy Mashed Potato** **70**
- Garden Salad or Potato Salad** **130**
- Honey Glazed Carrots** **80**
- Grilled Mixed Vegetables** **80**





DESSERT

- Chocolate Fondant** **150**
Melted Dark Chocolate Ganache, Crème Anglaise, Vanilla Ice Cream
- Eton Mess** **130**
Lemon Meringue, Poached Strawberries, Caramel Ice Cream
- Peanut Chocolate Bar** **150**
Cranberry Coulis, Caramelized Pop Corn, Chocolate Ice Cream
- Panna Cotta** **130**
Macerated Berries, Ginger Torch, Pistachio Ice Cream
- Lemon Tart** **130**
Lemon Sabayon, Pineapple Marmalade, Mango, and Passion Sorbet
- Chocolate Textures** **150**
Valrhona Caramelia, Vanilla Bean Cheesecake, Strawberry Sorbet
- Homemade Sorbet** **40**
Lime, Strawberry, Raspberry, Passion
- Homemade Ice Cream** **40**
Vanilla, Strawberry, Chocolate, Pistachio

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
Serobotan / Lawar / Urap
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- Selection of Balinese Desserts

IDR 1,500,000 ++ / Couple | IDR 550,000 for Wine Pairing

 = Indonesian  = Vegetarian  = Vegetarian Option  = Gluten Free Option

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.