



DINNER MENU

STARTERS

- Beef Carpaccio** 230
Tokusen Wagyu, Rucola, Apple, Gochujang
- Seared Scallops** 270
Avruga Caviar, Chuka Wakame, Apple
- Grilled Octopus GF** 220
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad
- Tuna Tartare** 250
Avruga Caviar, Black Truffle Sesame Mayo, Crisp Potato Chips
- Trio of Dips** 170
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco
- Tomato Bruschetta** 170
Ciabatta, Basil, Garlic, Tomatoes from Our Greenhouse
- Vegetable Rice Paper Rolls** 170
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham, Soya Peanut Sauce
Add Grilled Lemongrass Chicken 120

SALADS

- Caesar Salad GF *** 180
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovy Egg Emulsion
- Spinach Salad GF** 170
Green Apple, Chickpeas, Honey Balsamic Dressing
- Kale and Pumpkin Salad GF** 170
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds
- Wakame and Kombu GF** 180
Gohan, Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Yuzu Dressing
- Green Mango and Papaya GF** 160
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim
Add Grilled King Prawn or Squid 140

SOUPS

- Pumpkin** 150
Hazelnuts, Brown Butter
- Mushroom Velouté** 170
Truffle Oil, Champignon, Lavosh
- Cauliflower Vichyssoise** 150
Couscous Cauliflower, Chive, Olive Oil
- Oxtail Soup** 280
Potato, Carrot, Tomato, Melinjo Crackers
- Kuah Be Pasih** 190
Barramundi, Prawn, Scallop, Raw Papaya, Green Tomato

MAINS

- 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, Onion Pearls, Bacon
- Rack Of Lamb** 520
Roasted Garlic, Sautéed Vegetables, Confit Potato, Carrot Puree, Lamb Jus
- Moroccan Lamb Shank** 450
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almonds
- Pan Seared Barramundi** 300
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon
- Beer Battered Fish** 300
French Fries, Salad, Tartar Sauce
- Ikan Panggang** 320
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal
- Ayam Pelalah** 200
Shredded Chicken Breast, Sambal Matah
- Satay Skewers** 260
Chargrilled Chicken, Pork and Fish, Rice Cake, Pickles, Peanut Sauce
- Chicken Green Curry *** 220
Mixed Vegetables, Green Chilli, Shrimp Paste, Coconut Milk
- Truffle Mushroom Risotto** 260
Arborio Rice, Wild Mushroom, Grana Padano
- Whole Roasted Cauliflower** 180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Steak Tempe** 170
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce
- Cacio e Pepe** 190
Spaghetti, Pecorino, Grana Padano, Black Pepper
- 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.*
- Paella** 700
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- 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** 350
Grilled with Garlic Butter, Lemon, Parsley
- Chargrilled Chicken** 350
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot

SIDES

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

DESSERT

- Ultimate Indulgence** 170
Chocolate Fondant, Chocolate Mouse, Chocolate Espuma and Ice Cream
- Tropical Cheesecake** 150
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet
- Lemon Tart** 130
Lemon Sabayon, Pineapple Marmalade, Mango and Passion Sorbet
- Lemongrass Crème Brûlée** 120
Vanilla Sugar, Puff Stick, Strawberries Ice Cream
- Indonesian Sweets** 120
Platter of Five Traditional Archipelago Desserts
- Kaleidoscope Trio** 120
Selection of Three Flavour Homemade Ice Cream and Sorbet:
- Homemade Ice Cream** 120
Vanilla, Strawberry, Chocolate, Pistachio, Caramel
- Homemade Sorbet** 120
Lime, Strawberry, Raspberry, Passion, Coconut, Tamarind

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 / Crispy Skin
- Ayam Pelalah**
Shredded Chicken / Sambal Matah
- Nasi Kuning**
Herb Yellow Rice / Fried Shallot
- Jukut Urab**
Serobotan / Lawar / Urab

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.