



DINNER MENU





STARTERS

- Beef Tartare**
Diced Beef, Cured Egg Yolk, Mustard, Sourdough Crackers
- Cured Salmon**
Dill, Buttermilk, Celery, Apple, Shallot Dressing
- Tuna Crudo**
Avruga 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** 
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco
- Roasted Pumpkin and Burrata** 
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, Soya Peanut Sauce
Add Grilled Lemongrass Chicken

SALADS

- Caesar Salad GF ***
Grilled Chicken, Sous Vide Egg, Bacon, Grana Padano, Croutons, Anchovy Egg Emulsion
- Spinach Salad GF** 
Green Apple, Chickpeas, Honey Balsamic Dressing
- Garden Salad GF** 
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing
- Kale and Pumpkin Salad GF** 
Feta Mouse, 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** 
Hazelnuts, Brown Butter
- Mushroom Velouté** 
Truffle Oil, Champignon, Lavosh
- Oxtail Soup** 
Potato, Carrot, Tomato, Melinjo Crackers
- Kuah Be Pasih** 
Barramundi, Prawn, Scallop, Raw Papaya, Green Tomato

MAINS

- Rib Eye (280gr off the bone)**
French Fries, Watercress, Pickled Mushroom, Green Peppercorn or Bearnaise Sauce
- Red Wine Braised Beef Cheek**
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon
- 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, 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 Mushroom, Grana Padano
- Whole Roasted Cauliflower** 
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Steak Tempe** 
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce
- Mie Goreng**  
Java Style Fried Noodle, Chicken, Fried Egg, Vegetables, Cracker
- Nasi Goreng**  
Indonesian Style Fried Rice, Fried Egg, Pickles, Melinjo Cracker

MAINS TO SHARE

- These dishes are designed to share for 2 or more persons at a table.
Side dishes to be ordered separately.*
- 210** **Wagyu Tomahawk (1000g with Bone)** **2.100**
Garlic Chips, Beef Jus, Café de Paris
- 210** **Salt Crusted Whole Fish (1000g fresh fish of the day)** **900**
Braised Leek, Tomato Fondue, Lemon Thyme Butter
- 220** **Whole Butterflied Prawns (1000g medium prawns)** **800**
Grilled with Garlic Butter, Garden Salad
- 170** **Seafood Paella** **750**
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- 190** **Chargrilled Chicken** 
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot

SIDES

- Shoestring Fries** **70**
- Creamy Mashed Potato** **70**
- Grilled Mixed Vegetables** **80**
- Honey Glazed Carrots** **80**
- Steamed Green Vegetables** **80**
- Steamed White Rice** **20**

DESSERT

- Ultimate Indulgence** **170**
Chocolate Fondant, Chocolate Mouse, Chocolate Espuma and Ice Cream
- Tropical Cheesecake** **150**
Vanilla, Mango Coulis, Passionfruit Caviar, Mango Sorbet
- White Chocolate Mousse** **160**
Raspberries and Rosewater, Caramelised White Chocolate, Strawberries
- Crème Brûlée** **130**
Vanilla Bean, Merengue, Lemon Sorbet
- Blue Cheese** **160**
Warm Scone, Fresh Honeycomb, Hazelnuts
- Indonesian Sweets** **120**
Platter of Five Traditional Archipelago Desserts
- Kaleidoscope Trio** **120**
Selection of Three Flavour Homemade Ice Cream and Sorbet:
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| Homemade Ice Cream
Vanilla, Strawberry, Chocolate, Pistachio, Caramel | Homemade Sorbet
Lemon, Strawberry, Raspberry, Passion, Coconut, Tamarind |
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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
- Selection of Balinese Desserts

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