



DINNER MENU

STARTERS

Beef Tartare	220
Diced Beef, Cured Egg Yolk, Mustard, Sourdough Crackers	
Cured Salmon	240
Dill, Buttermilk, Celery, Apple, Aquatir, Caviar Shallot Dressing	
Tuna Crudo	220
Aquatir Caviar, Black Truffle Soy, Wasabi, Pomelo, Betel Leaf	
Grilled Octopus GF	210
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	
Trio of Dips	170
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco	
Burrata with Pumpkin	190
Pumpkin Seeds, Watercress, Toasted Sourdough	
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	
<i>Add Grilled Lemongrass Chicken</i>	60

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	
Garden Salad GF	150
Mixed Lettuce, Capsicum, Tomato, Red Onion, Cucumber, Mustard Dressing	
Kale and Pumpkin Salad GF	170
Feta Cheese, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
Green Mango and Papaya GF	160
Pomelo, Peanut, Mint, Coriander, Long Beans, Fried Shallot, Nam Jim	
<i>Add Grilled King Prawn or Squid</i>	140

SOUPS

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

MAINS

Rib Eye (280gr off the bone)	580
French Fries, Watercress, Pickled Mushroom, Green Peppercorn or Bearnaise Sauce	
Red Wine Braised Beef Cheek	320
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon	
Rack Of Lamb	520
Roasted Garlic, Sautéed Vegetables, Potato, Carrot Puree, Lamb Jus	
Moroccan Lamb Shank	450
Chickpeas, Couscous, Sweet Potato, Baby Carrot, Harissa, Almond	
Pan Seared Barramundi	300
Potato Gratin, Green Beans, Lemon Beurre Blanc	
Beer Battered Fish	270
French Fries, Salad, Tartar Sauce	
Ikan Panggang	320
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
Ayam Pelalah	200
Shredded Chicken Breast, Sambal Matah, Served with Steamed Rice	
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, Served with Steamed Rice	
Truffle Mushroom Risotto	290
Arborio Rice, Wild Mushroom, Grana Padano	
Whole Roasted Cauliflower	180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano	
Tempe	170
Sautéed Organic Vegetables, Curly Potato, Soy Sauce, Coconut Harisa Sauce	
Homemade Squid Ink Pasta	260
Spaghettini, Prawn, Baby Squid, Clams, Grana Padano	
<i>Add Scallop</i>	180

MAINS TO SHARE

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

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	
Whole Butterflied Prawns (1000g medium prawns)	800
Grilled with Garlic Butter, Garden Salad	
Seafood Paella	750
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
Chargrilled Chicken	350
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:	
Homemade Ice Cream	
Vanilla, Strawberry, Chocolate, Pistachio, Caramel	
Homemade Sorbet	
Lemon, Strawberry, Raspberry, Passion, Coconut, Tamarind	

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 600,000 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.