

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)** 580
Green Beans, Potato, Green Peppercorn or Bearnaise Sauce
- Red Wine Braised Beef Cheek** 320
Mushroom Ragout, Creamy Leek, Mashed Potato, Onion Pearls, Bacon
- Australian 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, Green 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 Mushrooms, Grana Padano
- Whole Roasted Cauliflower**  180
Romesco, Chimichurri, Chickpeas, Mixed Nuts, Pecorino Romano
- Tempe**  180
Sautéed Organic Vegetables, Soy Sauce, Coconut Harisa Sauce
- Homemade Squid Ink Pasta** 260
Spaghettini, Prawn, Baby Squid, Clams, Grana Padano
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.*
- Wagyu Tomahawk (1000gr with Bone)** 2.100
Beef Jus, Café de Paris
- Salt Crusted Whole Fish (1000gr fresh fish of the day)** 900
Braised Leek, Tomato Fondue, Lemon Thyme Butter
- Whole Butterflied Prawns (1000gr medium prawns)** 800
Grilled with Garlic Butter, Garden Salad
- Seafood Paella** 750
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- Chargrilled Chicken (700gr)**  350
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 Mousse, 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
- Traditional Sweets** 120
Tasting Platter of Five Indonesian Archipelago Desserts
- Homemade Ice Cream (per scoop)** 40
Vanilla, Strawberry, Chocolate, Pistachio, Caramel
- Homemade Sorbet (per scoop)** 40
Lemon, Strawberry, Raspberry, Passion Fruit, Coconut, Tamarind

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**
Serobotan / Lawar / Urab

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Selection of Balinese Desserts

IDR 1,500,000 ++ / Couple | IDR 1,200,000 ++/ Couple For Wine Pairing