

## STARTERS

- Beef Tartare** 🥩 300  
Australian Beef, Cured Egg Yolk, Dijon Mustard Sourdough Crackers
- Tuna Carpaccio** GF 300  
Mango, Fennel, Orange, Capers, Lemon Vinaigrette
- Grilled Octopus** GF 290  
Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Orange, Herb Salad
- Trio of Dips** 🥗 200  
Flat Bread served with Hummus Baba Ghanoush and Mutabbal
- Burrata** GF 🥗 260  
Charred Watermelon, Olive Tapenade Pesto and Balsamic
- Tomato Bruschetta** 🥗 200  
Italian Basil, Fresh Garlic Tomatoes from our Greenhouse
- Tempura** 🍤 180  
Prawn, Zucchini, Capsicum, Ponzu Sauce

## SALADS

- Viceroy Caesar** 🥗 230  
Grilled Chicken Breast, Sous Vide Egg, Anchovies Bacon, Grana Padano, Croutons
- Garden** GF 🥗 150  
Mixed Lettuce and Capsicum, Plum Tomato, Red Onion Pomegranate, Sesame Mustard Dressing
- Kale and Pumpkin** GF 🥗 190  
Feta Mousse, Tahini Yogurt, Green Beans Candied Pumpkin Seeds
- Thai Papaya Salad** GF 🥗 190  
Char-Grilled Prawn and Scallop, Pomelo, Carrot Mint, Coriander, Fried Shallot and Peanut, Nam Jim

## SOUP

- Pumpkin** GF 🥗 170  
Roasted Hazelnut, Double Cream, Brown Butter
- Mushroom Velouté** 🥗 180  
Truffle Oil, Lavosh
- Seafood Chowder** 🍤 200  
Mixed Seafood, Bisque Crouton
- Smoked Tomato** 🥗 180  
Burnt Butter Smoked Tomato, Basil, Celery Garlic Confit Bread

## MAINS

- Red Wine Braised Beef Cheek** 🥩 360  
Mushroom Ragout, Creamy Leek, Mashed Potato Glazed Bacon and Pearl Onions, Chimichurri
- Gnocchi** 🍝 240  
Roasted Pumpkin, Mushroom, Parmesan Foam Creamy Mushroom Sage
- Beer Battered Fish** 🍷 310  
French Fries, Green Salad, Tartar Sauce
- Pan Seared Barramundi** GF 🍷 360  
Potato Gratin, Apple and Fennel Salad, Parsnip Puree and Creamy Dill Reduction
- Chicken Green Curry** GF 🍷 280  
Mixed Vegetables, Green Chilli, Shrimp Paste Coconut Milk served with Steamed Rice
- Seafood Pasta** 🍷 300  
Homemade Fettuccini, Mixed Seafood Seafood Bisque, Tomato, Fennel, Capers
- Lobster Ravioli** 🍷 360  
Ikura, Yuzu, Asparagus, Sea Urchin Sauce
- Truffle Mushroom Risotto** GF 🍷 310  
Arborio Rice, Wild Mushrooms, Grana Padano
- Mushroom Tortellini** 🍷 210  
Mushroom Ragout, Parmesan Foam, Truffle Oil
- Lamb Kofta** 🍷 300  
Pita Bread, Mixed Salad, Hummus, Tzatziki

## ON THE GRILL

- Australian Rib Eye** GF 🍷 690  
(280gr Off the Bone)
- Sirloin Stockyard** GF 🍷 690  
(250gr Off the Bone)
- Tenderloin** GF 🍷 650  
(200gr Off the Bone)
- Pork Ribs** 🍖 400  
(300gr on the Bone)
- Whole Butterfly Prawns** 🍤 900  
(1000gr Medium Prawns)
- Lobster** 🍤 1,400  
(1.2kg, Choice of Grilled or Thermidor)
- These Dishes Include your choice of 2 Sauces:**  
Green Peppercorn, Thyme Jus, Bearnaise Sauce, Mushroom Sauce Garlic Butter Sauce, Lemon Beurre Blanc

## TO SHARE 🍷

- These dishes are designed to share for 2 or more persons at a table. Side dishes ordered separately.
- Salt Crusted Whole Fish** 🍷 900  
(1,200gr Fresh Fish of the Day)  
Braised Leek, Tomato Fondue, Lemon Thyme Butter
- Seafood Paella** 🍷 800  
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon
- USDA Prime Tomahawk** 🍷 2,900  
(1500gr on the Bone)

## SIDES

- Shoestring Fries or Creamy Mashed Potato GF 🍷 80
- Grilled or Sautéed Mixed Vegetables GF 🍷 80
- Harissa and Honey Roasted Carrots GF 🍷 80
- Creamed Leaf Spinach GF 🍷 80
- Sautéed Kale and Garlic GF 🍷 80
- Sautéed Green Beans GF 🍷 80
- Corn on the Cob GF 🍷 80
- Green Salad GF 🍷 80
- Steamed Rice GF 20

## DESSERT

- Ultimate Indulgence** 🍷 190  
Chocolate Fondant, Chocolate Mousse Chocolate Espuma and Ice Cream
- Orange Crème Brûlée** GF 🍷 160  
Orange Candid, Citrus Dash, Burnt Orange Segment Orange Tuile
- Bailey's Tiramisu** 🍷 160  
Coffee Macarons, Chantilly, Latte Meringue Coffee Sponge, Americano Agar, Lady Finger Dash
- Raspberry Oat Cookies** 🍷 160  
Vanilla Ice Cream
- Strawberry Mousse** 🍷 160  
Cylinder Strawberry Mousse, Strawberry Compote Coconut Malibu Sorbet
- Mango Yoghurt Cheesecake** 🍷 160  
Mango, Yoghurt, Crispy Biscuit
- Grand Marnier Soufflé** GF 🍷 190  
Candied Orange, Vanilla Ice Cream
- Klepon** 🍷 150  
Glutinous Rice Flour, Pandan Chiboust Chocolate Ganache, Coconut Malibu Ice Sorbet
- Homemade Ice Cream (per scoop)** GF 🍷 50  
Tiramisu, Vanilla, Strawberry, Chocolate, Pistachio
- Homemade Sorbet (per scoop)** GF 🍷 50  
Triple Berry, Coconut Malibu, Lemon, Mango Passion, Tamarind,
- Cheese Platter** 🍷 210  
Selection of Cheese, Dry Fruit, Dry Nut, Truffle Honey

## INDONESIAN HERITAGE 🇮🇩

A culinary tribute to the rich traditions, spices, and cultural flavours of the Indonesian archipelago. Each dish is crafted with a modern touch while preserving its authentic soul, delivering a warm and memorable gastronomic experience. From beloved home-style comfort food to iconic regional specialities, Indonesian Heritage invites you to explore a journey of taste across the islands of Indonesia, all in one table.

- Ikan Goreng Tombur** 🍤 300  
Deep Fried Snapper, Reduction of Batakese Tombur Sauce, Sautéed Spinach,
- Beef Rendang** 300  
Slow-Cooked Sumatra Veal Cheek Beef Curry Aromatic Cassava Leaf, Steam Rice
- Sop Buntut** 350  
Grilled Oxtails, Aromatic Oxtail Soup Boiled Vegetables, Steam Rice, Sambal, Crackers
- Nasi Goreng Kambing** 380  
Indonesian Lamb Fried Rice, Lamb Satay Pickled Vegetable, Emping Crackers, Sambal
- Satay Skewers** 🍖 260  
Char-grilled Chicken, Pork and Fish Rice Cake, Pickles, Peanut Sauce
- Chargrilled Spring Chicken (700gr)** 500  
Marinated in Sambal, Grilled Mixed Vegetables Steamed Rice
- Kuah Be Pasih** GF 🍷 280  
Traditional Balinese Fish Soup with Barramundi Prawn, Scallop and Green Tomato
- Mie Goreng Cakalang** 230  
Javanese Homemade Fried Noodles Smoked Bonito Fish, Scrambled Egg, Vegetables



### Balinese To Share

INDONESIAN TASTING MENU  
BALINESE RIJSTTAFEL

### Rujak

Tropical Fruit / Palm Sugar Dressing

### Kuah Be Pasih GF 🍷

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

### 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 / Couple  
IDR 1,200 / Couple for Wine Pairing



🇮🇩 = Indonesian 🥗 = Vegetarian 🍤 = Shell Fish 🥜 = Peanut ⭐ = Vegetarian Option GF = Gluten Free Option 🥛 = Dairy 🍖 = Pork

Our kitchen is happy to cater for special requests or dietary requirements.

(Prices are in '000 Indonesian Rupiah (IDR) and subject to 21% Tax and Service Charge)