

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
- Korean BBQ Chicken Wings** 180
Crispy Chicken Wings in BBQ Sauce, Sesame Seeds

SOUP

- Pumpkin** 🍂 GF 🥥 170
Roasted Hazelnut, Double Cream, Brown Butter
- Mushroom Velouté** 🍄 180
Truffle Oil, Lavosh
- Smoked Tomato** 🍅 180
Burnt Butter Smoked Tomato, Basil Celery Garlic Confit Bread

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

MAINS

- Red Wine Braised Beef Cheek** 🥩 🍷 360
Mushroom Ragout, Creamy Leek, Mashed Potato Glazed Bacon and Pearl Onions, Chimichurri
- Australian Rib Eye** 🥩 GF 690
Mashed Potato, Sautéed Asparagus, Thyme Jus
- Gnocchi** 🍝 240
Roasted Pumpkin, Mushroom, Parmesan Foam Creamy Mushroom Sage
- Beer Battered Fish** 🐟 310
French Fries, Green Salad, Tartar Sauce
- Pan Seared Barramundi** 🐟 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
- Truffle Mushroom Risotto** 🍄 GF 🍄 310
Arborio Rice, Wild Mushrooms, Grana Padano
- Lamb Kofta** 🍖 300
Pita Bread, Mixed Salad, Hummus, Tzatziki

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

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** 🍛 210
Indonesian Style Fried Rice, Chicken, Fried Egg Pickles, Prawn Crackers
 - Satay Skewers** 🍢 260
Chargrilled 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 Urap
Serobotan / Lawar / Urap

Selection of Balinese Desserts

IDR 1,500 / Couple
IDR 1,200 / Couple for Wine Pairing

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

PIZZAS

- Margherita** 220
Fior de Latte, Plum Tomato, Italian Basil Extra Virgin Olive Oil
 - Charred Zucchini** 🍂 250
Confit Garlic, Feta Cheese, Cherry Tomato, Olive Rucola, Mozzarella
 - Chorizo** 320
Manchego, Roasted Bell Peppers, Green Olive Red Onion, Napoli Sauce
 - Buffalo Chicken** 280
Creamy White Base, Blue Cheese, Plum Tomato Ranch Dressing, Hot Sauce
 - Custom** * 250
Tomato Sauce and Mozzarella with your choice of Four Toppings:
Bacon, Chicken, Black Olive, Red Onion, Bell Pepper Cherry Tomato, Mushroom, Zucchini
- ## PASTAS
- Fettuccine Carbonara** 🍝 🍷 240
Guanciale, Pecorino Romano, Organic Free-Range Egg
 - Spaghetti Bolognese** 🍝 300
Australian Beef, Italian Basil, Grana Padano Tomato Sauce
 - Lobster Ravioli** 🍝 360
Ikura, Yuzu, Asparagus, Sea Urchin Sauce
 - Mushroom Tortellini** 🍝 210
Mushroom Ragout, Parmesan Foam, Truffle Oil
Gluten free pasta is available upon request, subject to availability.

SANDWICHES

- Viceroy Club Sandwich** * 🍷 210
Chicken, Bacon, Lettuce, Cheddar, Mayonnaise Fried Egg, French Fries
- Crispy Chicken Wrap** * 🍷 210
Capsicum, Lettuce, Carrot Creamy Ranch Dressing in a Soft Tortilla
- Australian Beef Burger** 🍷 310
Lettuce, Tomato, Gherkins, Cheddar, BBQ Sauce Algerian Sauce, Waffle Fries **Add Bacon** 🍷 40
- Philly Cheese Steak** 🍷 320
Lettuce, Capsicum, Cajun Grilled Steak Onion Marmalade, Cheddar Cheese

CASCADES WOK

- Australian Beef Black Pepper** 340
Mixed Capsicum, Coriander Leaf, Green Leeks
- Cashew Chicken** 240
Stir Fry, Crisp Broccoli, Snow Peas, Leeks, Ginger
- Stir Fried Garlic Tofu and Eggplant** 🍷 220
Silk Tofu, Green Beans, Five Spice, Black Bean Chili Sauce
- Sweet And Sour Fish** 180
Fish "Asam Manis", Capsicum, Pineapple, Spring Onion

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,

🇮🇩 = 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)