

SHARED DINING

RAW BAR

Tuna Sashimi, ponzu, wasabi, ginger	70k
Salmon Sashimi, fish bone dashi, soy, roe	85k

SNACKS

Balinese Tapas for 2	65k
corn fritters, tempe, spring rolls, chicken satay	
Sourdough Tartine, mackerel, tomato sambal, kemangi	65k
Whipped Edamame, furikake, wonton chips (v)	60k
Tahu Telur Tostaditas (2), pickles, peanut sauce	65k
Pumpkin-Potato Samosas with mint chutney (ve)	65k
Grilled Eggplant, tofu, tomato sambal, lime leaves (ve)	45k
Cauliflower Fritters with chili mayo (vo)	45k
Prawn Toast, sesame, fermented chili mayo	75k
Pork Gyoza, crispy chili, soy, cabbage (4pc)	60k
Chicken Karaage, curry mayo, pickled pear	75k
BBQ Corn Cob, miso butter, togarashi (v) (3pc)	50k

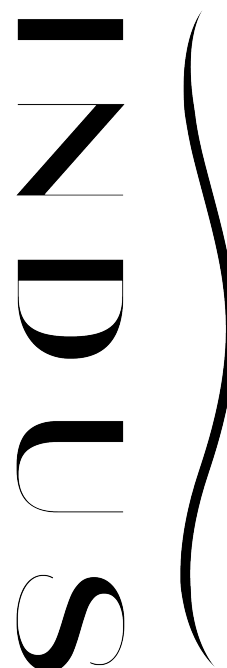
SKEWERS

Eggplant Kushiyaki, shitake xo (2pc) (ve)	50k
Tokusen Wagyu Kushiyaki, miso bearnaise, burnt onion	135k
Chicken Yakitori, aged tare, spring onion oil (2pc)	60k

MAINS

Seafood Nasi Goreng, prawn, squid, egg, tobiko (vo)	110k
Twice Cooked Duck Leg, citrus caramel, salad	145k
Salmon Red Curry, torch ginger, tomato	165k
Seafood Omelette, teriyaki, mayo, bonito	95k
Slow Cooked Beef Rendang,	175k
coconut beans, sambal, roti or rice	
BBQ Pork Ribs, gochujang glaze, cucumber acar	140k
Wok Fried Prawn, sambal umami butter	185k
Lobster Udon, dashi butter, nori, bonito	120k

INDUS



Shitake Udon, crispy onion, chili oil (ve)	80k
Chilli Squid Spaghetti, squid ink, prawn salt, lemon	95k
Mapo Tofu, eggplant, crisp shallots (ve)	45k
BBQ Chicken, aged tare, creamed corn	125k

GREENS

Salted Squid Salad, avocado, fresh herbs, chili (vo)	60k
Water Spinach, chili, garlic, tomato, crisp shallots (ve)	45k
Long Beans, coconut milk, sambal (ve)	45k
Urab Salad, beans, sprouts, lime leaves, chilli oil (ve)	35k
Green Papaya Salad, prawns, chilli, coriander, peanuts	45k

v : vegetarian | vo : vegan option | ve : vegan

EXTRAS

White rice 20k	Yellow Rice 20k	Roti	20k
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DESSERT

Chocolate Parfait Sando, miso caramel, shitake wafer	70k
White Chocolate Yoghurt, sweet nori, pear, honeycomb	70k
Pandan Ice Cream Croissant Sando, caramel	70k
Pavlova, passionfruit, strawberry, cream	60k
Casa Luna's Lime Tart, vanilla ice cream	65k
Coconut Crème Caramel, poached apple, cream	70k
Balinese Coconut Gelato (DF GF)	40k

COFFEE & TEA

Espresso, Long Black	30k
Caffe Latte, Cappuccino, Flat White	35k
Ginger-Lemongrass Tea	35k
English Breakfast, Peppermint, Earl Grey, Chamomile	35k
Tropical Iced Tea	35k
Comfort Tea, warm milk, ginger, nutmeg (for a great sleep)	55k
Affogato, espresso, vanilla ice cream	50k

Milk: Oat Milk add 15,000

10% Government Tax & 5% Service Charge will be added to your bill.