

STARTERS

Beef Tartare 	300
<i>Australian Beef, Cured Egg Yolk, Dijon Mustard Sourdough Crackers</i>	
Tuna Carpaccio GF	300
<i>Mango, Fennel, Orange, Capers, Lemon Vinaigrette</i>	
Grilled Octopus GF	290
<i>Saikyo Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Orange, Herb Salad</i>	
Trio of Dips  	200
<i>Flat Bread served with Hummus Baba Ghanoush and Mutabbal</i>	
Burrata GF  	260
<i>Charred Watermelon, Olive Tapenade, Pesto and Balsamic</i>	
Tomato Bruschetta  	200
<i>Italian Basil, Fresh Garlic Tomatoes from our Greenhouse</i>	
Korean BBQ Chicken Wings	180
<i>Crispy Chicken Wings in BBQ Sauce, Sesame Seeds</i>	

SOUP

Pumpkin GF   	170
<i>Roasted Hazelnut, Double Cream, Brown Butter</i>	
Mushroom Velouté  	180
<i>Truffle Oil, Lavosh</i>	
Smoked Tomato  	180
<i>Burnt Butter Smoked Tomato, Basil Celery Garlic Confit Bread</i>	

SALADS

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

MAINS

Red Wine Braised Beef Cheek  	360
<i>Mushroom Ragout, Creamy Leek, Mashed Potato Glazed Bacon and Pearl Onions, Chimichurri</i>	
Australian Rib Eye GF	690
<i>Mashed Potato, Sautéed Asparagus, Thyme Jus</i>	
Gnocchi  	240
<i>Roasted Pumpkin, Mushroom, Parmesan Foam Creamy Mushroom Sage</i>	
Beer Battered Fish 	310
<i>French Fries, Green Salad, Tartar Sauce</i>	
Pan Seared Barramundi 	360
<i>Potato Gratin, Apple and Fennel Salad, Parsnip Puree and Creamy Dill Reduction</i>	
Chicken Green Curry GF 	280
<i>Mixed Vegetables, Green Chilli, Shrimp Paste Coconut Milk served with Steamed Rice</i>	
Truffle Mushroom Risotto GF  	310
<i>Arborio Rice, Wild Mushrooms, Grana Padano</i>	
Lamb Kofta 	300
<i>Pita Bread, Mixed Salad, Hummus, Tzatziki</i>	

TO SHARE

<i>These dishes are designed to share for 2 or more persons at a table. Side dishes ordered separately.</i>	
Salt Crusted Whole Fish 	900
<i>(1,200gr Fresh Fish of the Day) Braised Leek, Tomato Fondue, Lemon Thyme Butter</i>	
Seafood Paella  	800
<i>Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon</i>	

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 specialties, Indonesian Heritage invites you to explore a journey of taste across the islands of Indonesia, all in one table.

Ikan Goreng Tombur 	300
<i>Deep Fried Snapper, Reduction of Bataknese Tombur Sauce, Sautéed Spinach</i>	
Beef Rendang	300
<i>Slow-Cooked Sumatra Veal Cheek Beef Curry Aromatic Cassava Leaf, Steam Rice</i>	
Sop Buntut	350
<i>Grilled Oxtails, Aromatic Oxtail Soup Boiled Vegetables, Steam Rice, Sambal, Crackers</i>	
Nasi Goreng 	210
<i>Indonesian Style Fried Rice, Chicken, Fried Egg Pickles, Prawn Crackers</i>	
Satay Skewers  	260
<i>Chargrilled Chicken, Pork and Fish Rice Cake, Pickles, Peanut Sauce</i>	
Chargrilled Spring Chicken (700gr)	500
<i>Marinated in Sambal, Grilled Mixed Vegetables Steamed Rice</i>	
Kuah Be Pasih GF 	280
<i>Traditional Balinese Fish Soup with Barramundi Prawn, Scallop and Green Tomato</i>	
Mie Goreng Cakalang	230
<i>Javanese Homemade Fried Noodles Smoked Bonito Fish, Scrambled Egg, Vegetables</i>	

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 Serombotan / 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
<i>Fior de Latte, Plum Tomato, Italian Basil Extra Virgin Olive Oil</i>	
Charred Zucchini 	250
<i>Confit Garlic, Feta Cheese, Cherry Tomato, Olive Rucola, Mozzarella</i>	
Chorizo	320
<i>Manchego, Roasted Bell Peppers, Green Olive Red Onion, Napoli Sauce</i>	
Buffalo Chicken	280
<i>Creamy White Base, Blue Cheese, Plum Tomato Ranch Dressing, Hot Sauce</i>	
Custom *	250
<i>Tomato Sauce and Mozzarella with your choice of Four Toppings: Bacon, Chicken, Black Olive, Red Onion, Bell Pepper Cherry Tomato, Mushroom, Zucchini</i>	

PASTAS

Fettuccine Carbonara  	240
<i>Guanciale, Pecorino Romano, Organic Free-Range Egg</i>	
Spaghetti Bolognese 	300
<i>Australian Beef, Italian Basil, Grana Padano Tomato Sauce</i>	
Lobster Ravioli  	360
<i>Ikura, Yuzu, Asparagus, Sea Urchin Sauce</i>	
Mushroom Tortellini  	210
<i>Mushroom Ragout, Parmesan Foam, Truffle Oil</i>	
Gluten free pasta is available upon request, subject to availability.	

SANDWICHES

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

CASCADES WOK

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

DESSERT

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