



DINNER MENU

STARTERS

Seared Scallops	260
Avruga Caviar, Chuka Wakame, Pan Sauce	
White Fish Ceviche	190
Marinated in Soy Sauce and Citrus, Tossed with Kemangi, Onion, Shallot, Garlic	
Tomato Bruschetta	120
Ciabatta, Olive Oil, Garlic, Tomatoes from Our Greenhouse	
Tuna Tartare	190
Avruga Caviar, Black Truffle Sesame Mayo, Crushed Potato Chips	
Roasted Beef Carpaccio	190
Tokusen Wagyu, Crushed Peppercorn, Wakame, Rucola, Apple, Gochujang	
Wakame & Kombu GF	160
Cucumber, Edamame, Pickled Daikon, Chuka Wakame, Gohan, Nori, Yuzu Dressing	
Vegetable Rice Paper Rolls	120
Beansprout, Vermicelli, Coriander, Mint, Cashew, Nuoc Cham	
Trio of Dips	140
Crisp Flat Bread Served with Hummus, Baba Ghanoush, Romesco	
Grilled Octopus GF	190
Miso, Semi Dried Tomato, Olive and Lemon Gremolata, Herb Salad	

SOUPS

Lobster Bisqué	260
Saffron, Lobster Medallion, Sour Cream	
Prawn Laksa	240
Fried Tofu, Red Chili, Coriander, Egg Noodles, Sous Vide Egg, Fish Ball	
Oxtail Soup	240
Potato, Carrot, Tomato, Melinjo Crackers, Sambal	
Mushroom Velouté	160
Truffle Oil, Champignon, Lavash Bread	

MAINS

Pan Seared Barramundi	290
Pistachio Crumbs, Potato Chips, Garden Salad, Lemon	
Beef Tenderloin (200gr Black Angus Fillet)	680
Confit Potato, Baby Carrots, French Green Beans, Madeira, or Pepper Sauce	
Rack Of Lamb	490
Roasted Garlic, Parisienne Potato, Sautéed Asparagus, Lamb Jus	
Fish and Chips	280
Curly Fries, Lemon, Tartar Sauce	
Red Wine Braised Beef	290
Carrot, Bacon, Mushroom Ragout, Leek & Buttery Mashed Potato	
Mediterranean Lamb Shank	450
Stew in Saffron, Flatbread, Red Onion, Garlic Confit, Baba Ghanoush, Tzatziki	
Truffle Mushroom Risotto	230
Arborio Rice, Wild Mushroom, Grana Padano	
Steak Tempe	170
Pistachio, Nori, Sautéed Vegetables, Homemade BBQ Sauce	
Ikan Panggang	290
Grilled Whole Snapper, Yellow Rice, Water Spinach, Sambal	
Homemade Squid Ink Pasta	220
Spaghetti, Prawn, Baby Squid, Asari Clams, Tomato, Grana Padano, Chili Flakes	
Soft Potato Gnocchi	180
Grana Padano, Basil, Sage, Tomato Fondue, Zucchini	
Beef Ragù Pappardelle	210
Crushed Tomato, Beef Cheek, Parmigiano Reggiano	
Spinach Salad GF	160
Green Apple, Katsuobushi, Chickpeas, Honey Balsamic Dressing	
Kale & Pumpkin Salad GF	170
Feta Mouse, Tahini Yogurt, Pumpkin Puree, Candied Pumpkin Seeds	
Caesar Salad GF	170
Grilled Chicken, Sous Vide Egg, Bacon, Parmigiano, Croutons, Anchovy Egg Emulsion	
Green Mango & Papaya GF	160
Pomelo, Long Beans, Peanut, Mint, Fresh Coriander, Fried Shallot, Nam Jim	
<i>Add Grilled Baby Squid</i>	80

MAINS TO SHARE

<i>These dishes are designed to share for 2 or more persons at a table. Side dishes to be ordered separately.</i>	
Stockyard “200 Day Grain Fed” Tomahawk (1.2kg with Bone)	2.300
Garlic Chips, Beef Jus, Café de Paris	
Salt Crusted Sea Bass	700
800gr Whole Fish, Braised Leek, Tomato Fondue, Lemon Thyme Butter	
Nero Paella	650
Saffron, Prawn, Baby Squid, Mussels, Peas, Lemon	
Chargrilled Chicken	300
700gr Spring Chicken, Marinated in Sambal, Parsley, Fried Shallot	
Butterflied Prawns GF	350
Grilled with Garlic Butter, Lemon, Parsley	
SIDES	
Steamed Rice	35
French Fries or Creamy Mashed Potato	60
Garden Salad or Potato Salad	130
Honey Glazed Carrots	80
Grilled Mixed Vegetables	80

DESSERT

Chocolate Fondant	150
Melted Dark Chocolate Ganache, Crème Anglaise, Vanilla Ice Cream	
Eton Mess	130
Lemon Meringue, Poached Strawberries, Caramel Ice Cream	
Peanut Chocolate Bar	150
Cranberry Coulis, Caramelized Pop Corn, Chocolate Ice Cream	
Panna Cotta	140
Macerated Berries, Ginger Torch, Pistachio Ice Cream	
Lemon Tart	130
Lemon Sabayon, Pineapple Marmalade, Mango, and Passion Sorbet	
Chocolate Textures	150
Valrhona Caramelia, Vanilla Bean Cheesecake, Strawberry Sorbet	
Homemade Sorbet	35
Lime, Strawberry, Raspberry, Passion	
Homemade Ice Cream	35
Vanilla, Strawberry, Chocolate, Pistachio	

BALINESE RIJSTTAFEL

Rujak
<i>Tropical Fruit / Palm Sugar Dressing</i>
Kuah Be Pasih
<i>Green Papaya / Prawn / Local Scallop / Barramundi</i>
Pepes Ikan
<i>Grilled Mahi Mahi Marinated with Bumbu Bali</i>
Cumi Suna Cekuh
<i>Baby Squid / Greater Galangal / Coconut Milk</i>
Sate Be Pasih
<i>Balinese Fish Satay</i>
Bebek Betutu
<i>Roasted Duck / Bumbu Betutu</i>
Babi Menyat-nyat
<i>Braised Pork Ribs / Sweet Soy Sauce</i>
Babi Guling
<i>Suckling Pig / Pork Sausage / Crispy Skin</i>
Ayam Pelalah
<i>Shredded Chicken / Sambal Matah</i>
Nasi Kuning
<i>Herb Yellow Rice / Fried Shallot</i>
Jukut Urab
<i>Serobotan / Lawar / Urab</i>
Selection of Balinese Desserts

IDR 1,500,000 ++ /Couple | IDR 550,000 for Wine Pairing