

HALAL TOLERANT

First

tuna & salmon sashimi	140
sesame seaweed, wasabi, soyu, pickled ginger, daikon oroshi	
baby octopus salad with shallot macadamia dressing	130
lettuce, confit tomato, cucumber pita and onion crisp	
jumbo crab claws & tomato gazpacho transparent	130
yuzu mayonnaise and sturia caviar	
smoked salmon, heart of palm, orange, rocket, radish	130
lemon capers vinaigrette, sesame grissini	
caesar	95
baby cos, coddled egg, anchovy dressing, parmigiano reggiano, lavoche	
with chicken	115
with salmon	145
with prawn	140
 on ice- chilled seafood (ideal for 2 to 4 person)	810
fresh papua crab, king prawns, tuna, salmon, baby octopus, smoked marlin, half lobster	
three sauces: cocktail sauce, mignonette sauce, mustard sauce	

Liquids

 clear chicken, egg noodles & vegetables soup	75
 crab bisque	95
crab wonton, poached quail egg, sour cream, salmon roe	
 roasted pumpkin soup, grana padano	90
cayenne pepper, cauliflower and sheep cheese soufflé	
seafood chowder	105
mint & coriander crab cake, garlic crouton	

Land & Sea

	seafood paella	240
	saffron & seafood scented rice risotto with tiger prawn, scallops, clams	
	spinach fettuccine, sauté prawns	180
	green olive, red chilli, garlic and olive oil	
	<i>(we also provide gluten free pasta, please ask waiter/ess for availability)</i>	
	pan seared atlantic salmon, scallops	295
	wasabi puree potatoes & orange carrot puree	
	pan seared barramundi	230
	potato rosti, goat's cheese & zucchini blossom beignet, saffron clam nage	
	roasted brine organic chicken	195
	coriander tabouleh, spinach & mascarpone, wild mushroom sauce	
	truffle polenta, spicy tomato, eggplant caponata	190
	pumpkin, sesame seaweed	
	potato gnocchi	170
	wilted spinach, pinenut and porcini emulsion, grana padano	
	pan-seared Australian angus tenderloin	
	parsley mashed potato, minted pea puree, sauté spinach, shallot chilli jam, jus	
	100gr, equal as minute steak	210
	200gr	380
	250gr	440 (limited stock)
	220 gr char-grilled Australian wagyu sirloin, marble score 5	
	truffled crab- twice baked potato, mushrooms, asparagus, cafe de paris butter	
	110gr, equal as minute steak	260
	220gr	470
	350gr	680(limited stock)

Sides

sauté broccoli in garlic topped with fried shallot	50
hand cut chips, truffle oil, tartar sauce	50
buttered asparagus	50
sauté seasonal vegetables plater	50
salad of baby romaine, avocado, celery, chives, honey balsamic vinegraitte	50
green leaves, jicama, tomato, cucumber, lemon garlic vinegraitte	50



soto ayam

75

chicken broth, chicken, vermicelli, quail egg, chinese cabbage, sambal, lime



gado-gado

75

Indonesian vegetable salad, tofu, tempe, emping crackers & peanut sauce



chicken or beef satay 6/12

90/160

served with peanut sauce, rice cake and pickles

sop buntut

180

Indonesian style oxtail soup, steamed rice, green chilli sambal and emping

rendang sapi

180

braised australian beef in coconut spices, saute water spinach & beansprout, green chilli sambal, steamed yellow rice & emping crackers

be mesere

170

balinese spicy chilli beef, young papaya & fern vegetable "lawar", steamed rice and crispy tempe

bebek menyatnyat

180

duck braised in coconut milk, Balinese spices, green vegetables, steamed rice



nasi campur halal with young papaya soup

180

selection of Indonesian dishes with Balinese clear chicken soup & steamed rice

pepes ikan daun kemangi with seafood soup

170

baked tropical snapper fillet in banana leaves with Balinese spices, seaweed salad, steamed rice seafood & vegetable soup

grilled seafood selection in Balinese spices

420

half lobster, scallop, prawns, fish, squid with rice, mussel, clam and soup

udang bakar samaya

240

grilled marinated jumbo river prawn, vegetables "urap", steamed rice



seafood nasi goreng/ mie goreng

160

fried rice/ noodles – crispy skin chicken, beef satay, fried egg sambal, shrimp crackers

seafood laksa

180

with seafood, fish cake, quail egg, noodles & beansprout

if you desire something that is not on the menu please ask your waiter/ess and we will do our best to accommodate you.



vegetarian or can be made as vegetarian



contains shellfish



contains nuts



gluten free food



mild spicy



spicy



extra spicy