





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

Asian

 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 nuts

 mild spicy

  spicy

   extra spicy

 contains shellfish
 gluten free food