

First

tuna & salmon sashimi	145
sesame seaweed, wasabi, soyu, pickled ginger, daikon oroshi	
baby octopus salad with shallot macadamia dressing	130
lettuce, confit tomato, cucumber pita and onion crisp	
 caesar salad	95
baby cos, pancetta, coddled egg, anchovy dressing, grana padano cheese & lavoche	
with chicken	120
with salmon	150
with prawn	150
   deep sea scallops, confit pork belly	200
cauliflower puree, oranges, sultanas & capers	
(by popular demand : this dish maybe prepared and served as pan seared scallops, with additional price or just pork belly)	
pan seared duck foie gras on red cabbage compote	290
with fennel, almond puree, brioche & crab biscuit	
 on ice- chilled seafood (ideal for 2 to 4 person)	810
catch of the day, half lobster, papua crab , king prawns, tuna, salmon, baby octopus, smoked marlin	
with three sauces: cocktail sauce, mignonette sauce, mustard sauce	

Liquids

 clear chicken, egg noodles & vegetables soup	80
 lobster bisque	105
crab wonton, poached quail egg, sour cream, salmon roe	
  roasted pumpkin soup, crispy bacon	95
cayenne pepper, cauliflower and sheep cheese soufflé	

Land & Sea

 	seafood paella	245
	saffron & seafood scented rice risotto with tiger prawn, scallops, clams & chorizo	
 	spinach fettuccine, sauté prawns	190
	green olive, red chilli, garlic and olive oil	
	<i>(we also provide gluten free pasta, please ask waiter/ess for availability)</i>	add 15
 	scallops & black pudding	215
	natural sauté of broad beans, puree of cauliflower & sweet sauce	
 	pan seared atlantic salmon, scallops wrapped spanish pancetta	295
	potato bacon tian & 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	180
	wilted spinach, pinenut and porcini emulsion, grana padano	
 	barbequed pork baby ribs	215
	peanuts, corn, lime, coriander, potato salad	
	slow cooked Moroccan organic lamb shank	315
	lamb merguez sausage, soft polenta, coriander yoghurt, harissa and chilli shallot jam	
	pan-seared Australian angus tenderloin	
	parsley mashed potato, minted pea puree, sauté spinach, shallot chilli jam, red wine sauce	
	100gr, equal as minute steak	215
	200gr	395
	250gr	450 (limited stock)
	char-grilled Australian wagyu sirloin, marble score 5	
	truffled crab- twice baked potato, mushrooms, asparagus, cafe de paris butter	
	110gr, equal as minute steak	270
	220gr	510
	350gr	720(limited stock)

Sides

sauté broccoli in garlic topped with fried shallot	50
hand cut chips, truffle oil, tartar sauce	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	80
chicken broth, chicken, vermicelli, quail egg, chinese cabbage, sambal, lime	
 gado-gado	70
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	
rendang sapi 	185
braised australian beef in coconut spices, saute spinach & beansprout, green chilli sambal, steamed yellow rice & emping crackers	
bebek menyatnyat 	180
duck braised in coconut milk, Balinese spices, green vegetables, steamed rice	
  nasi campur with chicken young papaya soup 	190
selection of Indonesian dishes with young soup & steamed rice	
pepes ikan daun kemangi with seafood soup 	180
baked tropical snapper fillet in banana leaves with Balinese spices, seaweed salad, steamed rice seafood vegetable soup	
grilled seafood selection in Balinese spices	450
half lobster, scallop, prawns, fish, squid, mussel, clam, rice and soup	
 seafood nasi goreng/ mie goreng	160
fried rice/ noodles – crispy skin chicken, beef satay, fried egg sambal, shrimp crackers	

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

 contains pork
 vegetarian
 contains nuts

 contains shellfish
 gluten free food

 mild spicy

  spicy

   extra spicy

All prices are subject to eleven percent government tax and ten percent service charge.
 Prices are in thousands of rupiah.