

## Gluten-free lovers

**crab cocktail, avruga caviar** 130  
avocado, sweet corn, lemon, iceberg

**deep sea scallops, confit pork belly** 190  
parsnip, oranges, sultanas, capers

### liquids

**crab bisque** 95  
poached quail egg, salmon roe

**roasted pumpkin soup, crispy bacon** 90  
cayenne pepper and herbs

### pasta

**spinach gluten-free penne, sauté prawns** 190  
green olive, red chilli, garlic and olive oil

**classic gluten-free spaghetti bolognese** 160  
minced Australian beef with home-made tomato sauce and cheese

### land & sea

**pan seared atlantic salmon, spanish pancetta wrapped scallop** 295  
potato bacon tian & orange carrot puree

**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) |

**pan-seared australian angus tenderloin** 370  
parsley mashed potato, sauté spinach, edamame, shallot jam, red wine sauce

|                              |                     |
|------------------------------|---------------------|
| 100gr, equal as minute steak | 210                 |
| 200gr                        | 380                 |
| 250gr                        | 440 (limited stock) |

## *sides*

|   |           |
|---|-----------|
| <b>hand cut chips, garlic, rosemary, sea salt</b>                                 | <b>50</b> |
| <b>baby beans &amp; flaked almonds</b>  |           |
| <b>sauté broccoli in garlic topped with fried shallot</b>                         |           |
| <b>buttered asparagus</b>   |           |
| <b>salad of baby romaine, avocado, celery, chives, honey balsamic vinegraitte</b> |           |
| <b>green leaves, jicama, tomato, cucumber, lemon garlic vinegraitte</b>           |           |
| <b>sauté seasonal vegetables plater</b>   |           |

## *asian favourites*

|  |            |
|--|------------|
| <b>soto ayam</b>   | <b>75</b>  |
| chicken broth, chicken, vermicelli, quail egg, chinese cabbage, sambal, lime   |            |
| <b>pepes ikan daun kemangi with soup seafood</b>   | <b>170</b> |
| baked tropical snapper fillet in banana leaves with Balinese spices, green seaweed salad, steamed rice<br>seafood vegetable soup           |            |
| <b>udang bakar samaya</b>  | <b>240</b> |
| grilled marinated jumbo river prawn, vegetables "Urap", steamed rice   |            |
| <b>sop buntut</b>  | <b>180</b> |
| Indonesian style oxtail soup, steamed rice, green chilli sambal and emping   |            |
| <b>rendang sapi</b>  | <b>180</b> |
| braised australian beef in coconut spices, saute water spinach & beansprout, green<br>chilli sambal, steamed yellow rice & emping crackers |            |
| <b>be mesere</b>   | <b>170</b> |
| balinese spicy chilli beef, young papaya & fern vegetable "lawar" & steamed rice   |            |
| <b>gluten-free seafood nasi goreng/ bihun goreng</b>   | <b>155</b> |
| "kampung" fried rice/ rice noodles – crispy skin chicken, prawn & chicken satay,<br>fried egg & sambal                                     |            |
| <b>gluten-free seafood laksa</b>   | <b>180</b> |
| scallop, prawn, squid, white fish, rice noodles, beansprout, tofu,<br>quail egg, cabbage, coconut milk                                     |            |