

HALAL TOLERANT

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	
smoked salmon, heart of palm, orange, rocket, radish	145
lemon capers vinaigrette, sesame grissini	
caesar	95
babycos, coddled egg, anchovy dressing, grana padano cheese, lavoche	
with chicken	120
with salmon	150
with prawn	150
 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, parmesan crisp	95
cayenne pepper, cauliflower and sheep cheese soufflé	

Land & Sea

 seafood paella	245
saffron & seafood scented rice risotto with tiger prawn, scallops, clams	
  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 20
pan seared atlantic salmon, scallops	310
saucevierge, puree potatoes & orange carrot puree	
 pan seared barramundi	230
potatorosti, 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, pine nut and porcini emulsion, grana padano	
pan-seared Australian angus tenderloin	
parsley mashed potato, minted pea puree, sauté spinach, shallot chilli jam, mushroom jus	
100gr, equal as minute steak	220
200gr	395
250gr	450 (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	290
220gr	550
350gr	790(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

 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 water 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 halal with young papaya soup 	190
selection of Indonesian dishes with Balinese clear chicken 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 with rice, mussel, clam 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 shellfish
 vegetarian or can be made as vegetarian

 contain nuts
 gluten free food

 mild spicy

  spicy

   extra spicy