





## HALAL TOLERANT







### First

<b>tuna &amp; salmon sashimi</b>	145
sesame seaweed, wasabi, soyu, pickled ginger, daikon oroshi	
<b>baby octopus salad with shallot macadamia dressing</b>	130
lettuce, confit tomato, cucumber pita and onion crisp	
<b>smoked salmon, heart of palm, orange, rocket, radish</b>	145
lemon capers vinaigrette, sesame grissini	
<b>caesar</b>	95
babycos, coddled egg, anchovy dressing, grana padano cheese, lavoche	
with chicken	120
with salmon	150
with prawn	150
 <b>on ice- chilled seafood (ideal for 2 to 4 person)</b>	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

 <b>clear chicken, egg noodles &amp; vegetables soup</b>	80
 <b>lobster bisque</b>	105
crab wonton, poached quail egg, sour cream, salmon roe	
 <b>roasted pumpkin soup, parmesan crisp</b>	95
cayenne pepper, cauliflower and sheep cheese soufflé	

## Land & Sea

 <b>seafood paella</b>	<b>245</b>
saffron & seafood scented rice risotto with tiger prawn, scallops, clams	
  <b>spinach fettuccine, sauté prawns</b>	<b>190</b>
green olive, red chilli, garlic and olive oil	
<i>(we also provide gluten free pasta, please ask waiter/ess for availability )</i>	
	<b>add 20</b>
<b>pan seared atlantic salmon, scallops</b>	<b>310</b>
saucevierge, puree potatoes & orange carrot puree	
 <b>pan seared barramundi</b>	<b>230</b>
potatorosti, goat's cheese & zucchini blossom beignet, saffron clam nage	
<b>roasted brine organic chicken</b>	<b>195</b>
coriander tabouleh, spinach & mascarpone, wild mushroom sauce	
 <b>truffle polenta, spicy tomato, eggplant caponata</b>	<b>190</b>
pumpkin, sesame seaweed	
 <b>potato gnocchi</b>	<b>180</b>
wilted spinach, pine nut and porcini emulsion, grana padano	
<b>pan-seared Australian angus tenderloin</b>	
parsley mashed potato, minted pea puree, sauté spinach, shallot chilli jam, mushroom jus	
100gr, equal as minute steak	<b>220</b>
200gr	<b>395</b>
250gr	<b>450 (limited stock)</b>
<b>220 gr char-grilled Australian wagyu sirloin, marble score 5</b>	
truffled crab- twice baked potato, mushrooms, asparagus, cafe de paris butter	
110gr, equal as minute steak	<b>290</b>
220gr	<b>550</b>
350gr	<b>790(limited stock)</b>



## Sides



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

*Asian*

 <b>gado - gado</b>	70
Indonesian vegetable salad, tofu, tempe, emping crackers & peanut sauce	
 <b>chicken or beef satay 6/12</b> 	90/160
served with peanut sauce, rice cake and pickles	
<b>rendang sapi</b> 	185
braised Australian beef in coconut spices, saute water spinach & beansprout, green chilli sambal, steamed yellow rice & emping crackers	
<b>bebek menyatnyat</b> 	180
duck braised in coconut milk, Balinese spices, green vegetables, steamed rice	
  <b>nasi campur halal with young papaya soup</b> 	190
selection of Indonesian dishes with Balinese clear chicken soup & steamed rice	
<b>pepes ikan daun kemangi with seafood soup</b> 	180
baked tropical snapper fillet in banana leaves with Balinese spices, seaweed salad, steamed rice seafood & vegetable soup	
<b>grilled seafood selection in Balinese spices</b>	450
half lobster, scallop, prawns, fish, squid with rice, mussel, clam and soup	
 <b>seafood nasi goreng/ mie goreng</b>	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