

# Dinner

## Appetizer

### **Lesung signature** 165

Char grill prawn, squid, fresh mango, jicama, onion, scallion, red pepper, cherry tomato, Thai chili sauce

### **Soft shell crab salad** 165

crisp fried soft shell crab on pomelo, chili lime dressing, coriander leaves, dried shrimp powder and peanut crushed

### **Tuna Tiradito** 155

Seared tin slice tuna, organic rucolla,

### **Seared scallop ceviche** 175

herb salad, citrus reduction, beet root vinaigrette and parmesan tuile

### **Chili Herb Octopus** 135

Grilled Octopus in chili flakes, extra virgin olive oil, herbs salad

## Vegetarian

### **The raw nature** 115

organic farm mix greens, olives, cherry tomato, garlic thyme vinaigrette

### **Baby Romaine** 125

Romaine hearts lettuce, semi dried tomatoes, grana padano, garlic croutons, honey balsamic dressing

### **Gado Gado** 115

Blanch roll white cabbage, long bean, bean sprout, water spinach, peanut sauce

### **Urab sayur** 115

Balinese style assorted vegetables tossed with chili coconut, bean cake cracker

### **Beetroot Salad** 125

Boiled beet root, rucolla shaved parmesan and balsamic reduction

## Soup

### **Tomato Ginger** 125

Sun ripe tomato, tomato ravioli, carrot, lemongrass, ginger, cheese lavos, whipped cream

### **Curried Mushroom** 125

mushrooms, curry whipped cream, shimeji and herbs tartine

### **Seafood pot au feu** 135

clam, mussel, prawn, reef fish, tomato, olive tartine

**Sop Buntut** 135  
Clear Beef oxtail, carrot, potato, leek, nutmeg, celery, fried shallot, lime, hot chili sambal

**Gerangasem Udang** 135  
Balinese style spicy prawn broth, cayote, kaffir lime leaf, sweet basil and sour star fruit

## Pasta

**Create Your Own Pasta** 185  
A choice of your favorite pastas: Spaghetti or Fettuccine or Penne or Fussili  
A choice of sauce: Tomato sauce or Beef bolognaise sauce or Marinara sauce or Arabiata sauce or Primavera

**Scallop and squid ink linguine** 215  
saffron white wine infusion cream leek, caramelized enoki, parmesan tuile

**Herb crusted salmon on fettucine** 215  
sundried tomato, buttered seafood nage, chili flakes and chili cheese grissini

**Duck confit lasagna** 195  
liver and tarragon jus, roasted mushroom, chili orange skin candied

## Main Course

**Green peas mousse coated Lamb Rack** 285  
Truffle infused potato gnocchi, roasted beetroot, pan roasted herb mushroom  
Red poached apple puree and cream rucola sauce

**Beef tenderloin rossini** 245  
Grilled beef tenderloin, potato pie, asparagus, caramelized mushroom and shallot jus

**Surf N Turf** 295  
Char grilled Beef Tenderloin, Lobster, risotto rice, baby carrot, asparagus, gribiche, black pepper burgundy sauce,

**Pan roasted duck confit** 225  
braised red cabbage, white bean cassoulet, orange reduction and sage jus

**Seared Tasmanian Salmon** 275  
Potato and bacon succotash, asparagus, olive, sundried tomato, salmon roe white wine butter sauce

**Mie Goreng Jawa** 175  
Javanese fried Egg noodle, shredded chicken or seafood, cabbage, bokchoy, leek, carrot, bean sprout, red chili paste  
Served with prawn rempeyek, taichi chicken, mix chicken stay, shredded egg, hot chilli, sweet soy, tomato sambal

**Nasi Goreng Kampoeng** 175  
Indonesian fried rice, shredded chicken or seafood, cabbage, bokchoy, leek, carrot, bean sprout, red chili paste  
Served with prawn rempeyek, taichi chicken, mix chicken stay, shredded egg, hot chilli, sweet soy, tomato sambal

## Bebek Goreng

185

Crisp aromatic Balinese spiced duck confit, cassava leaf in chili coconut sauce, green chili sambal, steamed rice

## Wok Fried Prawn

185

Wok fried tiger prawn, dry chili, long bean, cashew nut, coconut rice, oyster sauce

## Grilled

Calamari	250 grm	255
Tuna steak	250 grm	215
Mahi mahi	250 grm	215
Australian lamb rack	350 grm	275

### stockyard black angus beef 70+ days grained

cube roll "scotch" angus	350 grm	420
strip loin angus	400 grm	450
tenderloin angus	250 grm	470

### stockyard black angus 200+ days grain fed

strip loin black angus	400 grm	520
tenderloin black angus	250 grm	550
cube roll "scotch" angus	350 grm	550

### australian wagyu (marble score 6 and above)

sirloin	350 grm	850
rib eye	400 grm	870
centre cut filet mignon	250 grm	900

### All grilled items are served with a choice of the lesung signature sauce

taragon jus	black pepper gravy
mustard gravy	mushroom sauce
bearnaise	caper dill butter sauce
lemon butter sauce	gribiche sauce

### All Grill items will be served with a choice of lesung signature carbo

Truffle infused Mashed Potato	Potato Wedges
Risotto Milanese	Home made french fries Cassava Fries
Crisp cheese polenta	vegetables tossed Quinoa

### accompanied with

Green Salad  
Pesto Grilled vegetables  
broccoli milanese  
Orange herb butter glazed carrot

sautéed herb baby vegetables  
olive toasted hericort vert  
pan roasted herb mushroom

## Dessert

### “Churros “

135

Layered of vanilla, chocolate and strawberry ice cream, crushed walnut, crumble,raspberry sauce

### Chocolate Sphere

135

Filled with praline mousse, cushed candied nut,crusted merengue raspberry  
salty touch of caramel sauce

### Lemon curd puff

135

Mango, blueberry, pavlova touile, vanilla sauce, strawberry coulis

### Green tea bavaroise

135

Semi fredo strawberry gazpacho, cream chantili, sesame candy

### Visesa tiramisu

135

Caramel sesame sheet, Berries Pate de fruit, chocolate spiral

### Chocolate Hazelnut

115

Milk chocolate cake, hazelnut paste, vanilla ice cream, pineapple cimanon salsa, raspberry sauce

### Pisang Goreng

95

Fried banana, fresh greeted coconut, icing sugar, vanilla ice cream, serve with palm sugar syrup.

### Exotic Tropical Fruit Platter

95

Assorted seasonal tropical fruit platter

### Home made Ice Cream or Sorbet

45/scoop

Vanilla, chocolate, pandan, strawberry, mango ice cream  
Lime, coconut, passion, tamarello sorbet

## **Visesa Signature**

### **Ayam betutu - 350**

**Authentic traditional balinese roasted “Whole” Chicken with aromatic balinese herb and spices wrapped in banana leaf with accompaniments – corn rice, aromatic duck broth and banana stems, coconut spiced tossed moringa**

Please allow us to prepare 12 hour in advance

### **Bebek betutu - 400**

**Authentic traditional balinese roasted “Whole” duck with aromatic balinese herb and spices wrapped in banana leaf with accompaniments – corn rice, aromatic duck broth and banana stems, coconut spiced tossed moringa**

Please allow us to prepare 6 hour in advance

### **Babi Guling - 3000**

**Traditional Balinese ” Whole “suckling pig with the accompaniments – traditional “lawar” Balinese spices and coconut tossed young jack fruit, Pork Rib “ base gede”Soup, pork crackers and sweet potato rice,**

**“ urutan “ traditional balinese pork sausage**

Please allow us to prepare one day in advance

### **Visesa Daily Catch**

<b>Whole lobster</b>	<b>700 grm</b>	<b>850</b>
<b>Whole snapper</b>	<b>450 grm</b>	<b>350</b>
<b>Grouper</b>	<b>450 grm</b>	<b>450</b>
<b>King prawn</b>	<b>500 grm</b>	<b>750</b>

**All of daily catch will served with truffle infused mashed potato or potato wedges or Risotto milanese, accompanied with green salad and sauted herb baby vegetables ,lemon butter sauce and gribiche sauce**

Please ask your server for what are the todays caught

**Quinoa 123 Visesa Culinary experiences -600**

**Very wide variety of dishes from Lesung appetizer signature, main course to the dessert**

Please allow us to prepare 30 minute in advance

**Steam Boat - 550**

**Meat steam boat - slices beef striploin, beef chorizo, lamb chop, lamb merguez, slices duck breast, slices chicken breast, onion, spring onion, slices garlic, shitake, bok choy, brockoli, baby carrot and aromatic chicken stock**

**Or**

**Seafood steam boat – prawn, calamari, snapper slices , tuna slices, mussel , scallop, onion, spring onion, slices garlic, julliene, shitake, bok choy, brockoli, baby carrot and aromatic seafood stock**

**Or**

**Vegetables steam boat**

**Champignon mushroom , shimeji mushroom, shitake mushroom, bok choy, brockoli, edamame baby carrot, onion, spring onion, slices garlic and aromatic vegetables stock**

Please allow us to prepare 3 hours in advance