

## First

Caesar salad 🍖	180
Baby cos, pork pancetta, coddled egg, anchovy dressing, grana padano & crouton with chicken	210
with prawn	230
Beet salad (V, GF)	180
Baked beetroot, crumbled feta cheese, wild peas sprouts, balsamic reduction	
Italian Burrata cheese (V, GF)	180
Marinated heirloom tomatoes, wild rucola salad, aged balsamic vinegar	
Tempura zucchini flowers (V)	140
Herbed goat cheese fillings, romesco sauce	
Wagyu Beef carpaccio	240
Fresh herbs, truffle mousse, confit tomato	
Deep sea scallops & confit pork belly salad 🍖	220
Sauce gribiche, quail egg, red radish, baby potatoes & Bedugul lettuce	
Tuna & salmon sashimi (GF)	210
Pickled ginger, daikon oroshi, traditional condiments	
Tuna Tataki	210
Pickled asparagus, Ponzu sauce, watermelon & leek aioli	
Crab coconut salad (prepared at table side)	200
Asian herbs, grated coconut, palm sugar & lime dressing	
Chilled seafood platter (for 2 guests)	950
Fresh Papua crab, king prawns, tuna, salmon, baby octopus, smoked marlin, half lobster	
Condiments: cocktail sauce, mignonette sauce, mustard sauce	

## Liquids

Lobster bisque	160
Crab meat & prawns, crab puff, sour cream	
Wild mushroom consommé (V)	140
Gnocchi, Shimeji mushroom pickles, tomato confit	
Tomato gazpacho, avocado & coriander salsa (V)	140
Smoked tomato sorbet, avocado & coriander salsa, garlic & parsley crouton	
Soto Ayam (GF)	140
Turmeric infused chicken broth, shredded chicken, glass noodles, diced vegetable	

## Pasta

Spaghetti & crab	240
Crab meat, chili, parmesan shavings	
Linguini al gamberi	240
Tiger prawns, aglio olio & white wine sauce, chilli flakes	
Duck & mushroom tortellini	230
Creamy melted foie gras sauce, parmesan shavings	
Squash ravioli (V)	190
Handmade pumpkin tortellini, spinach, sundried tomato & Parmigiano cheese fondue	
Wild mushroom Risotto (V, GF)	190
Wilted spinach, parmesan crisp	

## Asian

"Megibung" Balinese Seafood platter (for 2 guests) 🌶️🌶️	1200
Balinese rock lobster, scallops, prawns, fish of the day, squids, clams, steamed rice, seafood soup. Selection of homemade sambals.	
Sambal udang 🌶️	240
Tiger prawns, potatoes, carrots, chilli lime sauce, kemangi & pickles	
Kari Udang 🌶️	280
Prawn curry in tamarind, lemongrass & coconut curry	
Seafood curry 🌶️	210
Baby eggplant, cherry tomato, coconut rice, sambal ijo	
Ikan bumbu acar kuning (GF) 🌶️🌶️	250
Deep fried snapper in yellow spicy vegetables pickles, steamed rice	
Vegetables curry (V, GF) 🌶️	180
steamed rice & traditional condiments	
Bebek goreng 🌶️🌶️	220
Half Balinese crispy duck in turmeric spices, long beans salad, steamed rice & soup	
Ayam Masak Merah 🌶️🌶️🌶️	220
Creamy coconut chicken leg curry, red chili paste, sayur urap, crispy shallots	
Rendang sapi 🌶️🌶️	280
Braised beef in Sumatera rendang spices, spinach & beansprout, steamed coconut rice, emping crackers	

## Seafood, poultry & meat

Seafood Paella - Saffron scented rice with tiger prawn, scallops, clams & chorizo	300
Oven baked Atlantic salmon - Spinach fettuccine, coconut lemongrass sauce	320
Seared barramundi - Wrapped in grilled zucchini, warm tomato and paprika salad, lemon-pinot grigio butter	280
Grilled Kalimantan Jumbo river prawns - Garlic & herb butter, pan-seared potatoes, crustacean oil	350
Chermoula free range chicken breast - Slow roasted, warm quinoa & lentil salad (GF)	230
Honey glazed duck leg confit - Mashed potato, baby vegetables	350
400gr barbequed pork baby ribs 🍖 - French fries & greens	320
Slow cooked organic lamb shank - Couscous, chickpeas, yoghurt (GF)	320
250gr "Angus" beef tenderloin - Thick cut fries, cream spinach, red wine sauce	500
300gr "Stockyard" wagyu sirloin mb-5 - Thick cut fries, asparagus, pepper corn sauce	650

Please ask your server if you require gluten free bread

V: Vegetarian VG: Vegan GF: Gluten free 🍖: pork /contains pork  
 🌶️ moderate spicy 🌶️🌶️ spicy 🌶️🌶️🌶️ extra spicy