

THE CRAB

CRAB (FROM TIMIKA, SOUTH PAPUA) - SLIGHTLY SPICY CRÈME CANTALOUPE MELON - DARK SOUR DOUGH - CURED KAMPUNG EGG YOLK BANGKUANG - JASMINE FLOWERS

BEVERAGE: PICKLED BANGKUANG, MINT LEAVES, DRY SAKE, ANGOSTURA BITTER, ST-REMY BRANDY
HOMEMADE JASMINE SODA

OX TONGUE

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STARK WHEAT BEER BRINE
PARSLEY ROOTS
SAYUR ASIN & BEER
MUSTARD LEAVES
URAT SAPI

BEVERAGE: CURLEY PARSLEY, SALAK BALI, TANQUERAY GIN, BULLEIT BOURBON, KAMPUNG EGG (WHITE ONLY) INFUSED WITH VANILLA, PIMM'S CUP NO. 1 (AKA ELVIS PARSLEY ITOWN...)

INTO THE SAWAH

HI-GRADE RICE (FROM JATIH LUWIH, CENTRAL BALI) - SNAILS & GARLIC
64 DEGREES DUCK EGG - CATFISH ABON - FERN TIPS - WILD FLOWERS

BEVERAGE: CEMCEM LEAVES, YOUNG COCONUT, LEMO BALI, LEMONGRASS, TAMARIND SYRUP,
LIGHT RUM

CRAYFISH

CRAYFISH (FROM NUSANTARA = INDONESIA) SIMPLY BOILED
PETIS BUTTER - BLACK BEURRE BLANC - GARLIC - WILD SHALLOTS
NASTURTIUM

BEVERAGE: HOMEMADE ELDER BLOSSOM LIQUOR, INFUSED CHAMOMILE DRY SAKE,
PICKLED GARLIC BRINE, KETEL ONE VODKA, TANQUERAY GIN, GARNISHED WITH A PICKLED
GARLIC CLOVE...

DUCK

DUCK (FROM BATURITI, CENTRAL BALI) ON A STRING - TAMARIND & KECAP
BEBEK BETUTU - TABIA BUN PEPPERS - SULTANAS & TAMARIND
A LITTLE DUCK FAT...

BEVERAGE: PINEAPPLE, BASIL BLOSSOM INFUSED SYRUP, PORT, BULLEIT BOURBON, TAMARIND
INFUSION, GRATED LONG PEPPER

DIRTY POTATO

SWEET POTATO COOKED IN DIRT - MASCARPONE
MUSHROOMS - DAUN KAKI KUDA - SUMBAWA HONEY

BEVERAGE: GRATED BEETS, WILD BERRY PRESERVE, DRAMBUJE, BULLEIT BOURBON, BERRY SHRUB, DASH OF PIMM'S NO. 1

SEASONAL FRUIT

WHITE CHOCOLATE & PASSION FRUIT - LYCHEE - RASPBERRIES
(FROM PLAGA, NORTH BALI) - VANILLA - YOUNG COCONUT
ALOE VERA - MINT LEAVES

BEVERAGE: 2013, MOSCATO D'ASTI, NIVOLE, MICHELE CHIARLO, PIEDMONT, ITALY

LOCAVORE

MODERN CUISINE
LOCAL PRODUCE

5 DISHES RP. 650 WITH BEVERAGE PAIRING RP. 1150
ALL 7 DISHES RP. 750 WITH BEVERAGE PAIRING RP. 1350
PRICES ARE IN THOUSAND RUPIAH AND SUBJECT TO 10% TAX AND 11% SERVICE CHARGE