


LUNCH MENU

STARTER

  **Italian Burrata Cheese 145**
Basil Cherry Tomatoes, Red Capsicum Oil
Tomato Sorbet

  **Mediterranean Mézè 110**
Hummus, Tzatziki, Tabbouleh, Falafel, Cumin Carrots
Feta Roll, Baba Ghanoush, Halloumi Cheese

 **Sushi – Sashimi 95**
Yellow Fin Tuna, Tasmanian Salmon, Wild Barramundi

  **White Quinoa Salad 55**
Avocado, Sugar Snaps, Shallots, Baby Spinach
Flax & Pumpkin Seeds, Roasted Pumpkin

 **Smoked Salmon Avocado Salad 125**
Mesclun, Baby Potato, Cucumber, Pine Nuts

Salmon Tuna Mozzarella Tartare 65  
Caesar Dressing, Tapenade




Deep Fried Soft Shell Crab 70
Tartare Sauce, Brioche, Red Capsicum, Friséé Salad

Wild Arugula Octopus Salad 75 
Roasted Pumpkin & Seeds, Garlic Chips
Lime Olive Oil Dressing

Spinach Coconut and Zucchini Soup 58  
Crispy Baby Spinach, Coconut Flakes

Organic Grass Fed Chilled Roasted Beef
Mesclun Salad, French Fries, Mustard Mayonnaise
Small 75 Large 115


MAIN COURSE

Métis Vegan Wrap    **65**
Beetroot Hummus, Cucumber, zucchini, Eggplant, Tomato, Chick Peas, Sweet Potato Fries
Almond Milk Tzatziki Dip, Crunchy Végétales

Veggie Burger   **75**
Fresh Herbs & Chickpeas Burger, Organic Mesclun Salad & Garlic Parsley Sweet Potato Fries, Hummus & Tzatziki Dip

Organic Beef Steak Sandwich 115
Pan Seared Sliced Beef & Shallots, Melted Cheddar Cheese, Whole Grain Mustard, Metis Steak Sauce
Sweet Gherkin, Oven Roasted Tomatoes, Mesclun Salad, French Fries

Métis Burger
Cheese 125 Jalapeños 128 Bacon 130 
Our Burgers are made from Organic Grass Fed Australian Beef, served with Organic Mesclun Salad & French Fries

Gnocchi Gorgonzola Sauce   **95**
Homemade Potato Gnocchi, Gorgonzola Piccante, Walnut, Raisin

Crab and Sea Prawn Linguini 130

Grilled Tasmanian Salmon  **125**
Chickpeas, Cherry Tomatoes, Lemon Confit, Coriander Leaf, Clam Jus

Wild Barramundi  **145**
Watercress, Cherry Tomato, Basil Butter Broth

B.P.S - Black Pepper Steak 155
French Fries, Baby Beans & Mushrooms, Black Pepper Sauce

“L’Onglet à L’échalote” - 300 days Grain Fed U.S. Black Angus Hanging Tender (200 gr) 250
Shallot Sauce, French Fries

Chicken Milanese 75
Wild Arugula, Cherry Tomatoes, Grilled Lemon

SIDES


French Fries - Organic White Rice - Mashed Potatoes
Organic Mesclun Salad - Organic Végétales – Garlic Bread

25


DESSERT

50

Espresso Panna Cotta Chocolate Mendiante, Coffee Sauce, Cacao Nibs, Coconut Jelly  

Bali New York Chocolate Brownie, Pandan Crème Brûlée, Chocolate Sauce 

Pineapple Cobbler Baked Pineapple with Vanilla, Butter Bisquit, Coconut Cream, Organic Coconut Syrup 

Chocolate Profiteroles Vanilla Ice Cream, Chocolate Sauce, Roasted Almonds 

Pista Choc... Dark Abinao Chocolate Soufflé stuffed with Chantilly Cream, Orange Marmalade   **85**
Coconut Parfait, Pistachio Sauce (Please allow us 25 mn....)

Selection of Home Made Sorbet (Coconut , Raspberry , Mango, Lemon) **32/ Scoop**

Selection of Home Made Ice Cream (P125 Chocolate, Tahiti Vanilla, Salted Caramel
Toraja Coffée, Raisin and Vanilla Banana Ice Cream) **28/ Scoop**

 **Vegetarian**  **Containing Pork**  **Containing Nuts**
 **Dairy Free**  **Non Gluten**  **Vegan**

All prices are in Thousand Rupiah and subject to 8% service charge and 10% government tax