



## The Dinner Menu

### Starters

<b>Sukawati Chicken Salad</b>	60
Pan seared chicken leg tossed with cabbage, long beans Balinese sambal matah (spices)	
<b>Squid Papaya Salad</b>	65
Fresh Squid combined with shredded carrot and papaya in a light Thai dressing	
<b>Pork Delight (P)</b>	70
Seared slices of pork belly, stewed white cabbage with mustard sauce	
<b>Tuna Carpaccio</b>	80
Fresh Yellow Fin tuna served with avocado, mushrooms, Japanese Yuzu and a Balinese shallot dressing	
<b>Salmon Crudo</b>	85
Slices of salmon drizzled with wine dressing, fennel, greens, chopped black olives and zest	
<b>Crab Bisque</b>	110
Served with crabmeat and croutons	
<b>Beef Rendang Ravioli</b>	120
Homemade fresh ravioli filled with traditional Indonesian Beef stew served with beef Rawon sauce	
<b>Scallop Salad</b>	150
Pan seared scallops, arugula, fennel tossed in citrus vinaigrette	
<b>Lobster Salad</b>	165
Crushed potato, crabmeat, lemon vinaigrette dressing, tomato confit, sautéed local spinach topped with a poached lobster tail	
<b>Duck Foie Gras</b>	195
Duck breast carpaccio and seared foie gras with strawberry and mango sauce	

### From The Farm

<b>Asian Duck Leg</b>	135
Duck leg confit, roasted beetroot, rounded potatoes, mushroom, greens, watermelon and toasted hazelnuts in orange sauce	
<b>Chicken Ballotine</b>	135
Rolled chicken breast filled with spinach and ricotta with pumpkin puree, caramelized mushrooms, red wine sauce	
<b>Chicken Prosciutto (P)</b>	145
Pan seared chicken breast wrapped in prosciutto with mashed potato and a chorizo tomato sauce	
<b>Pork Belly (P)</b>	155
Crispy roasted pork belly with vegetable couscous and soy coriander honey sauce	

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<b>Lamb Nicoise</b>	<b>190</b>
Pan seared Australian lamb with quail egg, garlic confit, anchovies, edamame and basil pesto	
<b>Duck Breast (P)</b>	<b>210</b>
Pan Seared cured duck breast, cauliflower puree, mushrooms, carrot and basil pudding, crispy prosciutto, and sage juice	
<b>Herb Crusted Lamb Chops</b>	<b>225</b>
Australian imported Lamb Chops with mushrooms, mashed potato and garlic-rosemary juice	
<b>Steak Frites</b>	<b>230</b>
Pan Fried seared New Zealand imported beef rib eye with shallot sauce and homemade French Fries	
<b>Steak and foie gras</b>	<b>320</b>
Seared filet of beef tenderloin, foie gras, crushed potatoes, shallot confit, asparagus and star anise juice	
<b>From The Ocean</b>	
<b>Flame-grilled Spanish Mackerel</b>	<b>125</b>
With sautéed vegetables, steamed rice and black bean sauce	
<b>Herbs Crusted Fish Fillet</b>	<b>120</b>
Baked and pan-fried white fish with a cherry tomato and onion salsa, topped with a crust of breadcrumbs and herbs, served with baby potatoes	
<b>Prawn and Scallop Provencal</b>	<b>145</b>
Pan seared tiger prawns and scallops, crushed potato	
<b>Lobster Ravioli</b>	<b>165</b>
Served with mushroom sauce and fried leeks	
<b>Salmon Ravioli</b>	<b>165</b>
Salmon ravioli with dill lemon butter and crispy nori	
<b>Surf and Turf</b>	<b>275</b>
Steak and lobster with asparagus, pommes anna with a creamy lobster bisque sauce	
<b>Pan Seared Tasmanian Salmon</b>	<b>170</b>
With orange, edamame, beetroot puree and local fresh baby vegetables	
<b>Baked Salmon (P)</b>	<b>175</b>
Baked salmon with lemon garlic butter sauce, crushed potato and asparagus wrapped in prosciutto	
<b>Asian Tuna Steak</b>	<b>135</b>
Pan seared, sesame seed breaded tuna with artichokes, shimeji mushrooms and sweet chili sauce	
<b>Tuna Steak</b>	<b>130</b>
Pan seared tuna, shimeji mushrooms, bitter ballen, avocado, and balsamic pudding	

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## Indonesian Favorites

<b>Telur Bumbu Bali</b>	<b>60</b>
Balinese red chilli paste, egg, bean curd and tofu, served with steamed rice	
<b>Soto Ayam</b>	<b>75</b>
Turmeric chicken soup with glass noodles, bean sprouts, scrambled egg, cabbage, fried potatoes and tomatoes	
<b>Nasi / Mie Goreng Seafood</b>	<b>75</b>
Javanese fried rice or noodles with squid, prawn, fish and crackers	
<b>Opor Ayam</b>	<b>75</b>
Braised chicken and boiled egg in coriander and coconut curry broth with steamed rice	
<b>Ayam Betutu</b>	<b>95</b>
Popular Balinese dish made from baked seasoned chicken leg served with steamed rice and Balinese spicy salad	
<b>Bebek Goreng</b>	<b>95</b>
Crispy fried duck leg, fresh cabbage and cucumber with sambal and steamed rice	
<b>Gule Kambing</b>	<b>95</b>
Indonesian lamb curry, served with steamed rice	
<b>Oxtail (sop buntut) Soup</b>	<b>120</b>
Indonesian clear oxtail soup, served with steamed rice	
<b>Rendang</b>	<b>120</b>
West Sumatran braised beef curry, served with steamed rice, eggplant, egg, potato cake and crackers	
<b>Rawon Sapi</b>	<b>120</b>
Javanese black beef stew, served with steamed rice and condiments	

## Vegetarian

<b>Balinese Salad</b>	<b>50</b>
Tempe and Tofu Salad, served with white rice	
<b>Fajitas</b>	<b>55</b>
Onion, capsicum, zucchini wrapped in a tortilla with tomato salsa and French Fries	
<b>Aloo Gobi</b>	<b>55</b>
Indian vegetarian curry with stewed potato and cauliflower	
<b>Gnocchi</b>	<b>55</b>
With creamy mushroom sauce	
<b>Vegetable Polenta</b>	<b>55</b>
Soft coconut polenta topped with vegetable ragout	

<b>Lentils</b> With eggplant, served with tomato and potato cream	<b>65</b>
<b>Vegetarian Enchiladas</b> With mashed tofu, onion, blackbeans, sweet corn and cheese	<b>65</b>
<b>Lasagna</b> A layer of vegetables with tomato concasse, béchamel sauce and cheese	<b>75</b>
<b>Pumpkin and Spinach Ravioli</b> Homemade Ravioli served with tomato concasse	<b>80</b>
<b>Curried Cous Cous</b> With vegetables and Feta cheese	<b>95</b>

### **Lobster Set Menu**

<b>Lobster Salad</b> Butter poached lobster tail on crushed local potatoes and crabmeat with tomato confit and mango jelly sauce	<b>990</b>
<b>Lobster Bisque soup</b> Pan seared lobster tail on creamy lobster bisque	
<b>Lobster Ravioli</b> Marinated lobster tail and salmon in fresh ravioli skin, with sauteed spinach and mushroom sauce	
<b>Lobster Provencal</b> Pan seared lobster tail and scallop, roasted potato, shimeji mushroom	
<b>Fruit Strudel</b> Layered puff pastry and sliced fresh apple, with mango sorbet	

### **Lobster Ala Carte**

<b>Your lobster will be marinated in garlic butter dressing and served with sautéed potatoes and fresh baby vegetables</b> Please choose your sauce:	<b>350</b>
<ul style="list-style-type: none"> <li>• Creamy mushroom</li> <li>• Tomato basil lemon butter</li> <li>• Crab bisque</li> </ul>	
<b>Seafood Platter (for 2) with Crab Bisque Sauce</b> Garlic butter roasted lobster tail Pan seared prawns Pan seared scallops Pan seared squid Soft shell crab fritters Served with vegetable skewers, Shimeji mushrooms and lyonnaise potatoes	<b>595</b>

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## Desserts

<b>Assorted ice cream and sorbet (per scoop)</b>	<b>15</b>
<b>Fruit Strudel</b>	<b>45</b>
Traditional layered puff pastry and fresh apple, with mango sorbet	
<b>Cheese Cake</b>	<b>45</b>
With strawberry sauce and strawberry ice cream	
<b>Bubur Kacang Ijo</b>	<b>45</b>
Indonesian sweet dessert made from mung bean porridge and coconut milk	
<b>Cendol</b>	<b>45</b>
Jelly rice flour, served with jack fruit slices in coconut milk	
<b>Warm Crepes</b>	<b>45</b>
Topped with hot orange sauce, chocolate ice cream and an orange segment	
<b>Lemon Meringue Tart</b>	<b>50</b>
With orange markisa sauce	
<b>Brownies</b>	<b>50</b>
With white and brown chocolate mousse and fresh strawberry sauce	
<b>Fruit Spring Roll</b>	<b>50</b>
A delicious and tasty sweet twist on spring rolls, filled with fresh fruit and served with a papaya sorbet	
<b>Black Rice Pudding</b>	<b>55</b>
One of Bali's most famous desserts served with coconut ice cream	
<b>Chocolate Risotto</b>	<b>55</b>
Risotto in a rich chocolate sauce with chocolate, white chocolate and coffee ice cream	
<b>Beetroot Brulee</b>	<b>55</b>
A French classic with beetroot and caramelized sugar, fruit and meringue	
<b>All About Pumpkin</b>	<b>55</b>
Pumpkin pudding, pumpkin mousse, pumpkin compote, pumpkin sauce, pumpkin ice cream	
<b>Ice Nougat Parfait</b>	<b>55</b>
With strawberry coulis and compote	
<b>Beetroot Duo</b>	<b>55</b>
Beetroot cake and Chocolate sauce with beetroot ice cream	
<b>Tiramisu Layer Cake</b>	<b>65</b>
A classic dessert layered with mascarpone and rum cake, coffee, sauce and cocoa powder	

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