



WESTERN

STARTERS

	RP. ,000
CRISPY TUNA ROLL crispy tuna spring roll, seaweed and sesame salad, cucumber wasabi sorbet, soy reduction	125
GAMBERONI baked prawns with garlic, chilli and parmesan cheese	175
INSALATA CAPRESE beefsteak tomatoes, fresh mozzarella, extra virgin olive oil, basil, sea salt, balsamic vinegar	170
GRILLED CLAMS Jimbaran style grilled clams with Balinese paste	150

SOUPS

PUMPKIN SOUP butternut squash pumpkin soup with cream fraiche	90
WATERMELON GAZPACHO chilled tomato watermelon soup with avocado spirulina sorbet and basil oil	100
SWEET CORN SOUP sweet corn soup with pan seared prawns, lobster oil	115

PASTA

LINGUINE with clams, garlic, cherry tomato and parsley	150
POTATO GNOCCHI spicy tomato sauce, Italian sausage, pecorino	170
SPIRULINA RISOTTO vegetarian risotto with spirulina, asparagus, mushroom, olive and pecorino cheese	180

MEATS

BABY CHICKEN pan-seared half baby chicken with mashed potato, sautéed baby bean and tarragon jus	165
PORK RIBS grilled pork ribs, hoisin orange marinade, red cabbage, cashew nut coleslaw, fried green tomato	195
LAMB RACK pan-seared lamb rack, crushed mushroom, fried polenta, ratatouille vegetable and rosemary jus	300
RIB EYE STEAK grilled rib eye, sautéed mushroom, croquet, vegetable, beef jus and porcini mascarpone	350

FISH AND SEAFOOD

GROUPEL FILLET steamed grouper, crispy garlic and onion, olive oil, sautéed spinach, mashed potato and glaze lemon	215
BARRAMUNDI PRAWN SCALLOP pan-seared barramundi, prawns and scallop with fried polenta, corn ragout, asparagus and sauce vierge	310
GRILLED OCTOPUS grilled octopus, sauteed potatoes, grilled watermelon, crumbled feta cheese, rucola salad and lemon butter sauce	250
REEF FISH pan-seared reef fish fillet with pumpkin puree, sautéed spinach and capsicum coulis and shallot salsa	220

All prices are indicated in thousand Rupiah and subject to 11% Government tax and 10% service charge



F A C E S

INDONESIAN

STARTERS

RP. ,000

INDONESIAN PLATER

120

selection of Indonesian signature dishes, vegetable spring roll, chicken sambal matah, grilled prawn and minced fish satay

SOP BUNTUT

170

clear beef oxtail soup with carrot, potato, leek and celery

GADO-GADO

110

blanched vegetable salad, quail egg, potato and vegetable crackers, spicy peanut sauce

SAMBAL BE TONGKOL

125

grilled tuna salad with Balinese salsa

UDANG KELAPA SELADA

130

grilled prawns, roasted coconut, lemon basil, jackfruit, chili, turmeric dressing

MAIN COURSES

KARE IKAN

170

Javanese curry reef fish, green tomato, bitternut leaves, lemon basil and served with steamed rice

GULAI AYAM

165

Indonesian grilled baby chicken curry, baby potatoes, lemon basil and served with steamed rice

RENDANG

190

Sumatranese beef stew, coconut milk and served with steamed rice

BEBEK BETUTU

190

slow roasted duck, wrapped in banana leaves with Balinese spices and served with steamed rice

NASI GORENG (gf/v)

150

chicken and shrimp fried rice, fried chicken, minced fish satay, fried egg and prawn crackers

IKAN BAKAR

180

grilled reef fish with Balinese paste, waterspinach salad, torch ginger sambal and steamed rice

THAI

STARTERS

YAM PLA MEUK YANG

120

grilled squid salad with chili paste dressing, shallot, coriander and mint leaves

TOM YUM GOONG

130

hot and sour soup, prawns, mushrooms, lemongrass, lime

NAM THOK NUER

135

grilled beef salad with shallot, chili, coriander, mint leaves and nam yum dressing

YAM SOM O PHOU NIM

185

crispy soft shell crab, pomelo salad, chilli jam, lime leaves and coriander

SOM TAM THAI

100

Thai green papaya salad, long bean, tomato cherry, peanut, palm sugar and chili lime dressing

MAIN COURSES

GANG KHEOW WAN GAI / GOONG

chicken 165 / prawns 195

green chicken curry or green prawn curry, pea eggplant, Thai basil, served with steamed rice

PLA NEUNG YAM MA MUANG

165

steamed fish fillet with green mango salad, nam jim dressing, served with steamed rice

MOO GROB KRA TIEM

155

Thai crispy pork belly, nori rice with carrot, yellow bean sauce, and crispy garlic

GOONG PAD NAM PRIK PAO

190

stir fried king prawn with thai chili paste, onion, long bean, red chili and thai basil, served with steamed rice

VEGETABLES

PAD PAK RUAM

80

stir fried Asian mix vegetables with oyster sauce

PAK BONG PAE DANG

75

stir fried water spinach with garlic, chili and soy bean sauce