

# DINNER MENU

## STARTERS

<b>Soup of the day</b> [V] [GF]	70
freshly prepared soup of the day	
<b>Fried pork belly</b> 🐷	95
tamarillo sauce, poached tamarillo, chili, coriander, crispy shallot, lime	
<b>House flat bread</b> [V]	75
garlic and coriander flat bread, romesco sauce	
<b>Deep fried arancini</b>	85
served with bolognese and grated parmesan	
<b>Eggplant caprice</b> [V] [GF]	95
grilled eggplant, eggplant mousse, bocconcini, Grana Padano, tomato, fresh Italian basil, pesto, balsamic reduction	
<b>Roasted pumpkin</b> [V] [GF]	85
curried roasted pumpkin, capsicum, labneh, dukkha, coriander	
<b>Classic Caesar salad</b>	85
romaine lettuce, garlic crouton, grilled bacon, Caesar dressing, parmesan cheese	
Add Chicken	30
Add Prawn	40
<b>Apple and rocket salad</b> [V] [GF] 🥜	90
blue cheese, green apple, radish, pine nut, raisin, apple vinaigrette	

## FROM THE SEA

<b>Indonesian seafood laksa</b>	155
assorted seafood, egg noodle, bean sprout in rich laksa broth	
<b>Spiced prawn aglio o'lio</b> 🌶️	150
grilled prawn, tomato cherry, wilted wild rucola, parsley, garlic, chili, parmesan	
<b>Pan fried barramundi</b> [GF]	160
warm potatoes, mustard and tarragon cream sauce, fennel, and apple salad	
<b>Special fish of the day</b> 🌶️	135
served with Asian stir-fried vegetable and steamed rice	

## FROM THE GARDEN

<b>Pad Thai</b> 🥜	85
tofu, shallot, crushed peanuts, beansprouts, cucumber, spring onion	
Add Chicken	30
Add Prawn	40
<b>Wild mushroom risotto</b> [V]	130
creamy mushroom risotto, shaved Grana Padano, Italian basil and parsley, topped with crispy mushroom	

## FROM THE LAND

<b>Hoisin BBQ glazed pork chop</b> 🐷	160
served with Asian crunchy slaw and stir-fried potato.	
<b>Chicken parmigiana</b>	140
crunchy pan-fried chicken with linguine topped with blistered tomato cherry, shaved parmesan	
<b>Black angus sirloin steak</b> [GF]	310
café de Paris, garlic potato puree, sautéed wild mushroom	
<b>Crispy duck</b>	150
tamarind and yellow bean sauce, grilled pineapple, broccoli, leek, coriander served with rice	
<b>Moroccan lamb cutlet</b> 🥜	260
herb-potato patty, tomato and eggplant caponata and coriander pesto	

## BALINESE SIGNATURE DISHES

<b>Tipat kuah betutu ayam</b> 🥜🌶️	160
slow cooked Balinese-style marinated chicken, boiled rice cake, served with tossed long bean and beansprout salad, crispy crackling, spiced egg, fried peanut, and sambal matah.	
<b>Sate babi bumbu Bali</b> 🐷🌶️	145
traditional sweet and spicy pork satay, marinated with Balinese spices, herbs, chili and palm sugar served with chili and salt crushed sambal and rice cake	
<b>Pesan pindang bumbu Bali</b> 🌶️	130
skipjack tuna marinated with shallot, ginger, turmeric and bird eye Balinese chili and torched ginger wrapped in banana leaf, served with water spinach and steamed rice	

## DESSERT

<b>Caramel cake</b>	65
Indonesian chewy caramel cake with vanilla gelato and caramel shard	
<b>Chocolate fondant</b>	65
served with vanilla ice cream and fresh Bedugul strawberries	
<b>Lemon meringue tart</b>	65
strawberry coulis, lemon sorbet	

Allow us to fulfil your needs - please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

[V] - Vegetarian 🌶️ - Spicy 🐷 - May contain pork 🥜 - May contain nuts or nuts tree [GF] - Gluten Free

All prices in thousands of rupiah and are subject to service charge and Government tax at 21%