

DINNER MENU

available form 6pm – 10pm

Starters & Salads

Fried pork belly 	75
Ricotta & spinach ravioli (V) brown butter, pine nuts, sage, parmesan	70
Deep fried arancini Bolognaise sauce, Italian herbs and grated parmesan	65
Thai-style grilled beef & cucumber salad 🌶 Shallots, chili, grilled lime, coriander, nam jim jaew dressing	75
Gado gado (V) Assorted Indonesian vegetables, fried tofu, fried bean cake, tomato, egg, crackers, spicy peanut dressing	50
Classic Caesar salad Romaine lettuce, garlic croutons, grilled bacon, classic Caesar dressing, parmesan	65
Soup of the day Freshly prepared soup of the day	50

Mains

Indonesian seafood laksa Assorted seafood, egg noodles, bean sprouts, served in a rich laksa broth	125
Hoisin bbq glazed pork chop III Served with Asian crunchy slaw and five-spice stir fried potatoes	125
Chicken parmigiana Crunchy fried chicken, served with linguine, and topped with blistered tomato cherry and shaved parmesan	120
Black angus sirloin steak Café de Paris, garlic potato puree, sautéed wild mushroom	240
Classic spiced duck ragu With homemade pappardelle pasta, grated parmesan and fried herbs	115
Pan fried barramundi warm potatoes, mustard and tarragon cream sauce, fennel and apple salad	130
Ayam woku Sulawesi-style Indonesian slow braised chicken, local herbs, lemon, basil, tomato, lemongrass, served with steamed rice	85
Special fish of the day) Served with Balinese sambal matah and traditional sayur urap	110
Lentil and nut bolognaise (V) Slow cooked lentils and nuts in a rich tomato sauce, served with homemade pappardelle	90
Indian-style curried vegetables on flatbread (V) Served with sweet yoghurt dressing, cashew, coriander	95

Desserts

Caramel cake Indonesian chewy caramel cake served with vanilla gelato and caramel shards	60
Chocolate fondant Served with vanilla gelato and fresh Bedugul strawberries	55
Frozen nougat Mixed nuts, raisin, dry apricot nougat served with Bedugul strawberry compote and strawberry coulis	60