

DINNER MENU

STARTERS

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

FROM THE SEA

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

FROM THE GARDEN

Pad Thai tofu, shallot, crushed peanuts, beansprouts, cucumber, spring onion	85
Add Chicken	30
Add Prawn	40
Wild mushroom risotto creamy mushroom risotto, shaved Grana Padano, Italian basil and parsley, topped with crispy mushrooms	🌱 130

FROM THE LAND

Hoisin BBQ glazed pork chop served with Asian crunchy slaw and stir-fried potato.	🐷 160
Chicken parmigiana crunchy pan-fried chicken with linguine topped with blistered tomato cherry, shaved parmesan	140
Black Angus sirloin steak café de Paris, garlic potato puree, sautéed wild mushroom	GF 310
Crispy duck tamarind and yellow bean sauce, grilled pineapple, broccoli, leek, coriander served with rice	150
Moroccan lamb cutlet herb-potato patty, tomato and eggplant caponata and coriander pesto	260
Palak paneer cottage cheese in a rich & creamy spinach gravy served with naan bread	🌱 110
Butter chicken classic chicken curry in an Indian-spiced tomato gravy served with naan bread or steamed rice	120

BALINESE SIGNATURE DISHES

Tipat kuah betutu ayam 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.	🌶️ 160
Sate babi bumbu Bali 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	🌶️ 🐷 145
Pesan pindang bumbu Bali 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	🌶️ 130

DESSERT

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