

**STARTERS & APPETISERS**

-  48 hours cured & smoked duck, radish & endive salad, compressed pineapple, feta, beet root vinegar emulsion 115
-  Prawns & halloumi, grilled tiger prawns, halloumi cheese, water melon & melon, mixed herb lettuce, beet root emulsion 95
-  ceviche of mahi-mahi fillet, cucumber, papaya, shallot, coriander in lime jus, corn puree, avocado, and mixed herb salad 95
- wild caught blue swimmer crab tian, pickled beet root, edamame, dill, basil oil, red pepper puree 125
- fried cuttlefish, lightly coated and flash marinated cuttlefish in coriander, garlic and lime juice, garlic aioli 80
- flash-fried slow braised octopus, baby potatoes, chorizo sausage, shallots, rocket leaves, olive oil, parsley and lemon juice 115
-  raw yellowfin tuna tartare, with edamame puree, sesame seeds and nori salad 95
- carpaccio of dry aged brahman beef tenderloin, rocket leaves, shallots, shaved parmesan, capers, dijon & lemon dressing 125
- hot & sour tiger prawn broth, with mushrooms, lime, lemongrass, chili and coriander 105
-  tom kha gai, chicken, mushroom and cherry tomato in lemongrass, galangal and coconut milk soup, roasted chili oil 95
-  gazpacho, chilled raw tomato & cucumber with it's own textures 80
-  a bowl of edamame, simply steamed with sea salt 55
-  rice paper rolls, vietnamese raw organic vegetable & sweet chilli dip 70

**SHARING**

-   mezze platter: homemade carrot & beet root hummus, tzatziki, baba ghanoush, falafel, feta & olive oil dip with green olives & grilled pita bread 165

**SALADS**

-  chicken fillet caesar salad, roasted chicken, bacon, garlic & thyme croutons, egg, parmesan, garlic & anchovy dressing 115
- seared yellowfin tuna salad, with baby potatoes, sun-dried tomatoes, snake beans, onions, soft-boiled egg, french dressing 125
-  gado-gado, steamed indonesian vegetables, egg, tofu and soybean cake with peanut sauce and shrimp crackers 90

**FROM THE GRILL**

**FROM THE SEA**

-  sesame crusted yellowfin tuna steak, spicy glass noodles, vegetable & cashewnut stir-fry, balinese seafood broth 170
- grilled barramundi fillet, served with baby potatoes in butter and dill, olive oil & basil ratatouille, white wine sauce 185
- herb crusted mahi-mahi fillet, with mixed organic vegetable couscous, buttered baby spinach, white wine & mushroom sauce 165
-  sate lilit, balinese spiced minced fish on lemongrass skewers, steamed vegetables with grated coconut, sambal matah and steamed red rice 155

**FROM THE LAND**

- dry aged brahman beef ribeye steak, tomato, rocket and parmesan salad, jenga chips, red wine jus 235
-  roasted pork chop, sweet corn and cherry tomato salad, fried thyme potatoes, garlic & herb butter 235
-  chicken cordon bleu, breaded chicken breast stuffed with mozzarella and bacon, herb potato puree, mix sauteed vegetables, dijon cream sauce 175
- chicken leg betutu, local specialty of slow-braised chicken leg in hot balinese spice, water spinach with garlic, sambal matah, peanuts, coconut rice 155
- mixed indonesian satay, of chicken, beef and pork, grilled in chilli, tomato, coconut & sweet soya sauce, indonesian fried rice, peanut sauce 155
- chicken fillet burger, marinated in paprika, cumin, lemon & thyme, chili cream cheese, compressed pineapple, french fries, coleslaw salad 155
- brahman beef burger, home-made pickles, mushroom ketchup, french fries, caramelized onion, wholegrain mustard and parsley coleslaw salad 180
-  pulled pork burger, slow braised pork loin, caramelized onion, tomato, home-made pickles, french fries and coleslaw salad 165
-  sticky pork spare ribs, tamarind and soy glaze, french fries, organic salad 185

**GRILL PLATTERS FOR TWO**

- balinese platter: indonesian mixed sate, ikan pepes, tum ayam, urutan, spicy water spinach, indonesian fried rice, selection of sambals, pickles and shrimp crackers 335
- surf & turf platter: beef tenderloin, tiger prawns, sticky pork ribs, cuttlefish sate, sauteed vegetables, organic vegetable salad, baby potatoes in butter and dill 375
- the pantai platter: mahi mahi, yellow fin tuna steak, tiger prawns, cuttlefish sate, garlic baguette, potato salad, cherry tomato salad 365

**PIZZA**

-  design your own: start with a margherita base of tomato sauce and mozzarella cheese and add as many toppings as you wish 120
- toppings: mushrooms, olives, sundried tomatoes, double cheese, spinach, bell peppers, onions, pineapple, honey roast ham, pepperoni, chicken, chorizo, egg, jalapeños, parmesan, rocket salad, bacon 20K per topping

**PASTA & NOODLES**

-  beef stir fry, strips of beef tenderloin, mushroom, capsicum, baby cornichons, in sweet & spicy oyster sauce, roasted garlic, basil glass noodles 215
-  wild-caught blue swimmer crab ravioli, basil, roasted peppers, crispy bacon, prawn bisque, parmesan crisp 195
-  carbonara, egg yolk & parmesan cream sauce with mushroom, pancetta & parsley, homemade spinach spaghetti, grated parmesan 155
-  garlic prawns pasta, sauteed tiger prawns in garlic, butter & thyme, homemade charred leek spaghetti, crispy garlic, cheese tuile 205
- bolognese, slow cooked beef, tomato, oregano ragout, homemade spaghetti, grated parmesan 155
-  mie goreng indonesian stir-fried egg noodles, organic vegetables, chicken fillet, chicken satay, omelette julienne, pickles, shrimp crackers 145

**CURRY**

- all curries are served with steamed red rice from Jatiluwih - a UNESCO world heritage site in central Bali*
-  ayutthaya's hot red curry of duck, with lychees, cherry tomatoes, coconut milk and basil 215
  -  thai green curry of chicken, eggplant, basil 155
  - beef rendang, west-sumatran sweet curry of beef, coconut milk & cinnamon, fried garlic & shallots 175
  -  cap-cay, chinese-indonesian organic vegetable curry with sweet chili oyster sauce 135
  - fragrant and mild balinese seafood curry of mahi-mahi, cuttlefish and tiger prawn 195
  -  nangka curry, slow braised young jackfruit in fragrant aromatic balinese spice, coconut milk 135

**DESSERTS**

-  yuzu cotton cheese cake, cream cheese, lemon, yogurt, strawberry cigar 75
-  chocolate feuilletine bar, chocolate brownies, mixed nut, ganache, crema vaniglia gelato 75
-  double fudge mango, fudge sponge, ganache, mango chibust, strawberry gelato 65
- kelapa tart, coconut & tamarillo bread pudding with coconut gelato 75
- seasonal tropical fruit platter, selection of the best seasonal fruit from the island 65
- selection of gelato: vanilla, pistacchio, wild bali chocolate, black rice, strawberry-yogurt, coconut 35 per scoop
-  bounty baileys, kahlua, coconut cream, fresh milk, almond syrup 110
-  chocolate martini vodka, wild bali chocolate, vanilla bean, cream 110