














STARTERS & APPETISERS

-  48 hours cured & smoked duck, radish & endive salad, compressed pineapple, fetta, beet root vinegar emulsion 115
-  carpaccio of swordfish, wakame and sesame salad, capers, sesame salt, pickled beetroot emulsion 95
-  ceviche of red emperor, cucumber, papaya, shallot, coriander in lime jus, corn puree, avocado, and mixed herb salad 95
- wild caught blue swimmer crab tian, tomato jelly, pickled seaweed, basil oil, red pepper puree 125
- lightly coated and flash fried cuttlefish marinated in coriander, garlic and lime juice, garlic aioli 80
- flash-fried slow braised octopus, baby potatoes, chorizo sausage, shallots, rocket leaf, olive oil, parsley and lemon juice 115
-  raw yellowfin tuna tartare with edamame puree, sesame seeds and nori salad 95
- thinly sliced jamon iberico de recebo (aged 3 years+) with papaya & melon 105
-  carpaccio of dry aged brahman beef tenderloin, rocket leaf, shallots, shaved parmesan, capers, dijon & lemon dressing 105
- hot & sour tiger prawn broth with mushrooms, lime, lemongrass, chilli and coriander 105
-  chicken, mushroom and cherry tomato in lemongrass, galangal and coconut milk soup, roasted chilli oil 95
-  chilled raw tomato & cucumber gazpacho with it's own textures 80
-  a bowl of edamame simply steamed with sea salt 55
-  vietnamese raw organic vegetable rice paper rolls & sweet chilli dip 70

SHARING




- charcuterie platter: jamon iberico de recebo (aged 3years+), coppa italiana dolce, chorizo cular dulce, green olives, caperberries, cornichons, sourdough baguette & dijon mustard 230
-   mezze platter: hummous, tzatziki, baba ganoush, falafel, feta & olive oil dip with green olives & grilled pitta bread 155

SALADS




-  roasted chicken fillet caesar salad, 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 soya bean cake with peanut sauce and shrimp crackers 90

FROM THE GRILL

FROM THE SEA

-  sesame crusted yellowfin tuna steak, spicy glass noodle, vegetable & cashewnut stir-fry, balinese seafood broth 165
- grilled barramundi fillet served with baby potatoes in butter and dill, olive oil & basil rattatouille & 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
-  emperor fillet rubbed with aromatic balinese sauce and rolled in bacon, corn rice, mix sauteed vegetables 175


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 pomme puree, mix sauteed vegetables, dijon cream sauce 175
- local specialty of slow-braised chicken leg "betutu" in hot balinese spice, water spinach with garlic, sambal matah, peanuts, coconut rice 145
- 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, sambal bajak dressing, french fries, wholegrain mustard and parsley coleslaw salad 150
- brahman beef burger home-made pickles, mushroom ketchup, french fries, wholegrain mustard and parsley coleslaw salad 170
-  sticky pork spare ribs tamarind and soy glaze, french fries, organic salad 165





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 325
- 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 roasted peppers, cherry tomato & basil in a creamy white wine sauce, hand-made spaghetti, parmesan crisp 215
-  carbonara cream, egg yolk & parmesan sauce with mushroom, pancetta & parsley, hand-made spaghetti, grated parmesan 150
- saffron infused hand-made pappardelle, grilled tiger prawns, prawn bisque sauce 235
- bolognese slow cooked beef, tomato, oregano ragout, hand-made spaghetti, grated parmesan 145
-  indonesian stir-fried noodles with organic vegetables, chicken fillet, omelette julienne, pickles, shrimp crackers 135
- stir-fried thai style rice noodles with tiger prawns, peanuts, tofu, beansprouts, egg, in a sweet & sour sauce 150

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
- west-sumatran sweet curry of beef, coconut milk & cinnamon, fried garlic & shallots 165
-  chinese-indonesian organic vegetable curry with soya, tamarind and garlic sauce 135
- fragrant and mild balinese seafood curry of snapper, cuttlefish and tiger prawn 185

DESSERTS

-  fermented sticky white and black rice, vanilla gelato, palm sugar syrup 65
- double chocolate brownie, vanilla gelato and bedugul strawberry compote 75
- banana and caramel cake black rice gelato and palm sugar syrup 70
- 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, susu segar, almond syrup 110
-  chocolate martini vodka, wild bali chocolate, vanilla bean, cream 110