DINNER MENU

2 courses IDR495++  3 courses IDR 605++

STARTERS

Sumbawa Oysters 🍬
Grilled, sea urchin butter, smoked shoyu, local basil

Dumplings 🍬แดง
Bamboo lobster chicken filling, birds eye chilies, chicken cracklings

Agnolotti 🍬
Purple yam & goat cheese, ginger lemon glazed Bedugul vegetables, nori emulsion

Snapper Crudo 🍬
Bonito salt cured, young coconut, kemangi, passionfruit tom yum

Rabbit Rillettes 🍬
Sauternes compressed snake fruit, carrot kaffir lime gel, pistachio crumbs

Carpaccio 🍬
Soy cured filet mignon, smoked leeks, hon jamejis, parmesan mousse, truffle soy dressing

Grilled Octopus 🍬
Hearts of palm & patai braised in citrus extra virgin, ink aioli, tapioca coral crackers

Caramelized Duck 🍬
Kaffir lime, lychee, lotus root, rice paddy herbs, lemongrass palm sugar dressing

SALADS

Fermented Tea Leaf Salad 🍬
Crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing

Mirin Roasted Beets 🍬
Beet root mochi, lime lebnah, black sesame dukkah

Poached Prawn & Pomelo Salad 🍬
Sweet basil, tomatoes, birds eye chilies, lemongrass

Eggplant Tonkatsu 🍬
Local spinach, cherry tomatoes, cucumbers, pickled ginger, miso-yuzu aioli

we kindly request no substitutions.
many of our specialty dishes that contain gluten are derived from soy. please inform your server of any dietary restrictions.

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MAINS

Waluh Kare
Local pumpkin curry, candlenut, lemongrass, red chilies, coconut

Japanese Tofu
Pan seared, cauliflower rice congee, tempura Bedugal veggies, citrus soya

Saag Aloo
Local potatoes and spinach simmered with Indian spices

Cambodian Chicken Curry
Cooked in coconut shells, kaffir lime, red chili, coconut milk, steamed rice

Banana Leaf Grouper
Steamed, local clams, mango sambal, fragrant lemongrass river prawn broth

Local Red Mullet
Tempura whole fish, red chilies, coriander, green papaya, peanuts, steamed rice

Burmese Pork Belly
Cooked in bamboo, lahpet thoke, steamed rice

Duck Breast
Rubbed in local spices, ubi gratin, baby bok choy, dragon fruit gastrique

Lamb Rack
Pistachio cardamom crust, ghee carrot puree, patai, fermented black garlic jus

AUS Rib Eye (280 grams)
Umami butter, rocket, baby beets, truffle magic mushroom potatoes

DESSERTS

Raw Cheesecake
Shortbread, yuzu curd, yogurt yuzu ice cream, kemangi aerocake, fresh & preserved lemon

Strawberries & Cream
Bedugul strawberries, coconut mascarpone mousse, kemangi ice cream, strawberry firecracker sorbet, kaffir lime merengue

The Dragon Lady
Cashew based, vegan raw & gluten free dragon fruit cheesecake, walnut date crust, yuzu compressed dragon fruit

Profiteroles
Caramelized bananas, ubi, Java green tea & ginger flower ice creams, pandan leaf caramel, candied cocoa nibs

Kopi Luwak Gelatine
Red wine poached local figs, burnt candlenut anglaise, chocolate covered espresso beans

Black Magic Candy Bar
Peanut shortbread, peanut butter chocolate mousse, palm sugar salted caramel, sorga chocolate ganache

Chocolate Everything
Chocolate nemesis, chocolate ganache, caramelized white chocolate, milk chocolate ice cream, chocolate merengue

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