

SIGNATURE BAMBOO BARBECUE

595++ PER PERSON

*INCLUDES ONE SPECIALTY COCKTAIL

STARTER

Archipelago Sambals & Krupuk
a weekly variety of Indonesians 350+ regional sambals

FIRST COURSE

Grilled Squid Salad, bamboo shoots, hearts of palm, betel leaf and cashew nuts

Tuna Carpaccio, seared with torch ginger flower, passionfruit, young coconut kemangi dressing

Smoked Octopus, charcoal grilled, koro beans, confit potatoes, betel leaf aioli

SECOND COURSE

Lombok Clams, steamed in coconut milk over open fire with galangal, red chili, kaffir lime and jeruk nepis

MAIN COURSE

Prawns Rica Rica, grilled with spicy tomato kaffir lime bbq sauce, sambal dabu dabu
Mahi Mahi Brochette, brem miso glazed with japanese eggplant and shitake mushrooms

Jungle Fish Curry, zebra fish baked in bamboo with candlenut, tomato, long beans and curry leaf

Freshest Catch, hand selected this morning, chef inspired accompaniment

accompanied with

Bamboo Rice, with lemongrass, bamboo shoots and spring onions

Quinoa Hijiki Salad with toasted almonds, bean sprouts, edamame, sesame dressing

Urab Bali, traditional vegetable salad with coconut and red bumbu

DESSERT

Fire Roasted Pineapple

Rote island kings palm sugar glaze with kemangi,
pink peppercorn gelato and coconut tuille