DINNER MENU

2 courses IDR 450++  3 courses IDR 550++

STARTERS

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

Perkedel Jagung 🌶️
Crispy local herbs, chili jam, raw virgin coconut oil

Dumplings 🍤
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 fillet 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

Beet Root Mochi 🌶️
Miriin roasted baby beets, lime lebnah, black sesame pistachio dukkah

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

Local Spinach Salad 🥗
Eggplant tonkatsu, 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.

Chili 🌶️  Vegetarian 🌿  Seafood 🦞  Shellfish 🦞  Pork 🐖  Nut 🥜  Gluten 🥛  Dairy 🥛  Supplement 🇬🇧

All prices listed within this directory are in ‘000’ IDR and subject to 10% service charge & 11% government tax.
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

Beef Short Rib Rendang
Coconut crusted, nangka starfruit acar, sticky coconut rice steamed in bamboo

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

Bone in for Two (550 grams)

DESSERTS

Strawberries and cream
Strawberry sorbet, whipped mascarpone, marinated strawberries and aged balsamic

Chocolate everything
Chocolate nemesis, chocolate ganache, caramelized white chocolate, chocolate meringue

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.