STARTERS

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

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 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.
much of our specialty dishes that contain gluten are derived from soy. please inform your server of any dietary restrictions.
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 ⚕ ⭐ 165
Pistachio cardamom crust, ghee carrot puree, patai, fermented black garlic jus

AUS Rib Eye (280 grams) ⚕ ⭐ 253
Umami butter, rocket, baby beets, truffle magic mushroom potatoes

DESSERTS
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 ⚕ ⭐ 44
Peanut shortbread, peanut butter chocolate mousse, palm sugar salted caramel, sorgha chocolate ganache, candidasa sea salt, shiitake ice cream

Chocolate Everything ⚕ ⭐ 44
Chocolate nemesis, chocolate ganache, caramelized white chocolate, milk chocolate ice cream, chocolate merengue

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