**LUNCH MENU**

2 courses IDR 350++  
3 courses IDR 410++

**BITES**
- **Crispy Oysters Rica Rica**
  Fried, spicy tomato turmeric sauce, green mango kaffir lime relish
- **Salt & Pepper Calamari**
  Ink oam
- **Beet Root Mochi**
  Miro roasted baby beets, lime lebnah, black sesame pistachio dukkah
- **Beef Rendang Croquettes**
  Crispy kemangi, sambal hijau
- **Chilled Spirulina Noodles**
- **Octopus, prawn, clams & snapper, cucumber, garlic ginger chili oil, grated cured duck yolk**
- **Crab Cakes**
  Coconut crusted, sweet corn lemongrass sauce, mango sambal
- **Snapper Crudo**
  Salt cured, young coconut, kemangi, passionfruit tom yum

**SALADS**
- **Fermented Tea Leaf Salad**
  Crisp lentils, peanuts, dried shrimp, coriander, sesame fish sauce dressing
- **Bedugul Strawberries**
  Rocket, mint, goats cheese croquettes, pistachio crumble, strawberry shrub gel
- **Poached Prawn & Pomelo Salad**
  Sweet basil, tomatoes, birds eye chilies, lemongrass
- **Caramelized Duck**
  Kaffir lime, ychye, basil rice, paddy herbs, tamarind dressing
- **Local Spinach Salad**
  Little gems, kalamata walnut crumble, parmesan crisps, creamy lemon dressing

**SAVORY BOWLS**
- **Waluh Kare**
  Local pumpkin curry, candlenut, lemongrass, red chilies, coconut
- **Quinoa Bowl**
  Avocado, house made lebnah, slow cooked duck egg
- **Barley Risotto**
  Whipped carrot tofu, roasted pumpkin, harissa
- **Ancient Grains Goreng**
  Quinoa, black & red rice, mixed pickled veggies, pumpkin, kale, almonds, smoked sesame sauce

**SANDWICHES**
- **Choice of delicate greens or fries**
- **Kakul Panini**
  Wild mushrooms, imported french escargot, kale, roquefort on toasted sourdough
- **Vegan Pulled Jackfruit Sliders**
  Pineapple BBQ sauce, charred green chilies, asian slow, peanuts, coriander
- **Crispy Almond Chicken**
  Buttermilk sous vide, pickled okra, red onions & green chilies, rosemary infused maple syrup
- **Karma Burger**
  Imported AUS beef, Emanthal Swiss, bacon shallot jam, marrow croquettes, purple moustard, brioche

**MAINS**
- **Agnolotti**
  Stuffed with purple yam & goat cheese, ginger lemon glazed bedugul vegetables, nori emulsion
- **Grilled Lemongrass Prawns**
  Chili Vietnamese rice noodle salad, rice paddy herbs, nuoc cham dressing
- **Tempura Golden Snapper**
  Boneless filet, red chilies, coriander, green papaya, peanuts, steamed rice
- **Cambodian Chicken Curry**
  Steamed in coconut shells, kaffir lime, red chili, coconut milk, steamed rice
- **Crispy Balinese Duck**
  Kalas curry sauce, urab, sambal motah, steamed rice
- **Beef Rendang**
  Slow simmered beef in coconut milk, candlenut, red bumbu, steamed rice

**DESSERTS**
- **Four Dragons**
  Frozen dragon fruit, dragon fruit cream, compressed dragon fruit, dragon fruit short bread
- **Coconut Panna Cotta**
  Passionfruit granita, coconut tuille
- **Local Chocolate Kusu Tart**
  Sorga chocolate ganache, mascarpone mousse, sea salt, pistachio crust, e.v.o.o.
- **Strawberries and Cream**
  Strawberry sorbet, whipped mascarpone, macerated strawberries, aged balsamic
- **Chocolate Everything**
  Chocolate nemesis, chocolate ganache, caramelized white chocolate, chocolate merengue (Supplement 40)

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**Vegetarian**  
**Seafood**  
**Shellfish**  
**Pork**  
**Nut**  
**Gluten**  
**Dairy**

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