

## The Dinner Menu

### Starters

|   |            |
|---|------------|
| <b>Beetroot Carpaccio</b>   | <b>65</b>  |
| Beetroot pannacotta, garnished with beetroot and orange pudding, orange segments, sun flower seeds                            |            |
| <b>Pork Delight (P)</b>   | <b>70</b>  |
| Seared slices of pork belly, stewed white cabbage with mustard sauce  |            |
| <b>Mackerel Pate</b>  | <b>70</b>  |
| With fennel pudding, Italian herbs crisps   |            |
| <b>Tuna Carpaccio</b>   | <b>80</b>  |
| Fresh Yellow Fin tuna served with avocado, mushrooms, Japanese Yuzu and a Balinese shallot dressing                           |            |
| <b>Beef Tataki</b>  | <b>95</b>  |
| Beef in "base gede oil", with shallots, ponzu, coconut pudding, sun flower seeds, sesame seeds, parmesan cheese               |            |
| <b>Crab Bisque</b>  | <b>110</b> |
| Served with crabmeat and croutons   |            |
| <b>Beef Rendang Ravioli</b>   | <b>120</b> |
| Homemade fresh ravioli filled with traditional Indonesian Beef stew served with beef Rawon sauce                              |            |
| <b>Smoked Salmon Crudo</b>  | <b>125</b> |
| With beetroot gel, rounded shallots, orange and cheese sauce  |            |
| <b>Scallops</b>   | <b>125</b> |
| Pan Seared Scallops, in Italian oil   |            |
| <b>Lobster Salad</b>  | <b>275</b> |
| Crushed potato, crabmeat, lemon vinaigrette dressing, tomato confit, sautéed local spinach topped with a poached lobster tail |            |

### From The Farm

|   |            |
|---|------------|
| <b>Asian Duck Leg</b>   | <b>135</b> |
| Duck leg confit, roasted beetroot, rounded potatoes, mushroom, greens, watermelon and toasted hazelnuts in orange sauce |            |
| <b>Chicken Ballotine</b>  | <b>135</b> |
| Rolled chicken breast filled with spinach and ricotta with pumpkin puree, caramelized mushrooms, red wine sauce         |            |
| <b>Pork Loin (P)</b>  | <b>145</b> |
| Pan seared pork loin, prosciutto, asparagus, poached egg topped with bernaise sauce                                     |            |
| <b>Chicken Prosciutto (P)</b>   | <b>145</b> |
| Pan seared chicken breast wrapped in prosciutto with mashed potato and a chorizo tomato sauce                           |            |
| <b>Pork Belly (P)</b>   | <b>155</b> |
| Crispy roasted pork belly with vegetable couscous and soy coriander honey sauce   |            |

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| <b>Lamb Nicoise</b>  | <b>190</b> |
| Pan seared Australian lamb with quail egg, garlic confit, anchovies, edamame and basil pesto   |            |
| <b>Duck Breast</b>   | <b>210</b> |
| Pan Seared cured duck breast, quinoa, beetroot gel, radish and balsamic sauce  |            |
| <b>Herb Crusted Lamb Chops</b>   | <b>225</b> |
| Australian imported Lamb Chops with mushrooms, mashed potato and garlic-rosemary juice   |            |
| <b>Steak Frites</b>  | <b>230</b> |
| Pan Fried seared New Zealand imported beef rib eye with shallot sauce and homemade French Fries  |            |
| <b>Tenderloin Steak</b>  | <b>240</b> |
| Pan roasted fillet, seared onion, tomato confit, asparagus, bernaise sauce with mashed pototo  |            |
| <b>Beef Medallion</b>  | <b>250</b> |
| Fillet of beef tenderloin, mushroom puree, pommes anna, carrot, radish, shimeji and red wine sauce   |            |
| <b>From The Ocean</b>  |            |
| <b>Herbs Crusted Fish Fillet</b>   | <b>120</b> |
| Baked and pan-fried white fish with a cherry tomato and onion salsa, topped with a crust of breadcrumbs and herbs, served with baby potatoes |            |
| <b>Jhon Dory</b>   | <b>120</b> |
| Pan seared dory fillet, crushed potato, caper lemon butter sauce   |            |
| <b>Tuna Steak</b>  | <b>130</b> |
| Pan seared tuna, shimeji mushrooms, bitter ballen, avocado, and balsamic pudding   |            |
| <b>Asian Tuna Steak</b>  | <b>135</b> |
| Pan seared, sesame seed breaded tuna with artichokes, shimeji mushrooms and sweet chili sauce  |            |
| <b>Prawn and Scallop Provencal</b>   | <b>145</b> |
| Pan seared tiger prawns and scallops, crushed potato   |            |
| <b>Lobster Ravioli</b>   | <b>165</b> |
| Served with mushroom sauce and fried leeks   |            |
| <b>Baked Salmon (P)</b>  | <b>175</b> |
| Baked salmon with lemon garlic butter sauce, crushed potato with crab and asparagus wrapped in prosciutto                                    |            |
| <b>Scallop and Pork (P)</b>  | <b>180</b> |
| Pork belly and scallops, carrot ginger puree, sautéed cabbage, star anise soy sauce  |            |
| <b>Salmon and Prawn Risotto</b>  | <b>210</b> |
| Creamy risotto, baby carrots, asparagus, and crab bisque sauce   |            |
| <b>Surf and Turf</b>   | <b>275</b> |
| Steak and lobster with asparagus, pommes anna with a creamy lobster bisque sauce   |            |

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## Indonesian Favorites

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| <b>Ikan Rica Rica</b>  | 75  |
| Famous Manadonese fish dish of dominantly spicy and savory flavours  |     |
| <b>Soto Ayam</b>   | 75  |
| Turmeric chicken soup with glass noodles, bean sprouts, scrambled egg, cabbage, fried potatoes and tomatoes  |     |
| <b>Nasi / Mie Goreng Seafood</b>   | 75  |
| Javanese fried rice or noodles with squid, prawn, fish and crackers  |     |
| <b>Opor Ayam</b>   | 75  |
| Braised chicken and boiled egg in coriander and coconut curry broth with steamed rice                        |     |
| <b>Ayam Goreng Rempah</b>  | 80  |
| Indonesian deep fried spicy chicken leg, sambal boiled egg, crispy anchovies and steamed rice                |     |
| <b>Ayam Betutu</b>   | 95  |
| Popular Balinese dish made from baked seasoned chicken leg served with steamed rice and Balinese spicy salad |     |
| <b>Bebek Goreng</b>  | 95  |
| Crispy fried duck leg, fresh cabbage and cucumber with sambal and steamed rice                               |     |
| <b>Gule Kambing</b>  | 95  |
| Indonesian lamb curry, served with steamed rice  |     |
| <b>Oxtail (sop buntut) Soup</b>  | 120 |
| Indonesian clear oxtail soup, served with steamed rice   |     |
| <b>Rendang</b>   | 120 |
| West Sumatran braised beef curry, served with steamed rice, eggplant, egg, potato cake and crackers          |     |

## Vegetarian

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| <b>Balinese Salad</b>  | 50 |
| Tempe and Tofu Salad, served with white rice                                       |    |
| <b>Fajitas</b>   | 55 |
| Onion, capsicum, zucchini wrapped in a tortilla with tomato salsa and French Fries |    |
| <b>Aloo Gobi</b>   | 55 |
| Indian vegetarian curry with stewed potato and cauliflower                         |    |
| <b>Gnocchi</b>   | 55 |
| With creamy mushroom sauce   |    |
| <b>Vegetable Polenta</b>   | 55 |
| Soft coconut polenta topped with vegetable ragout                                  |    |

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| <b>Lentils</b><br>With eggplant, served with tomato and potato cream                        | <b>65</b> |
| <b>Vegetarian Enchiladas</b><br>With mashed tofu, onion, black beans, sweet corn and cheese | <b>65</b> |
| <b>Lasagna</b><br>A layer of vegetables with tomato concasse, béchamel sauce and cheese     | <b>75</b> |
| <b>Pumpkin and Spinach Ravioli</b><br>Homemade Ravioli served with tomato concasse          | <b>80</b> |
| <b>Curried Cous Cous</b><br>With vegetables and Feta cheese                                 | <b>95</b> |

### **Fresh Lobster Set Menu**

|   |            |
|---|------------|
| <b>Lobster Salad</b><br>Butter poached lobster tail on crushed local potatoes and crabmeat with tomato confit and mango jelly sauce | <b>990</b> |
| <b>Lobster Bisque soup</b><br>Pan seared lobster tail on creamy lobster bisque  |            |
| <b>Lobster Ravioli</b><br>Marinated lobster tail and salmon in fresh ravioli skin, with sautéed Chinese cabbage and mushroom sauce  |            |
| <b>Lobster Provencal</b><br>Pan seared lobster tail and scallop, potato pommes anna, shimeji mushroom                               |            |
| <b>Fruit Strudel</b><br>Layered puff pastry and sliced fresh apple, with mango sorbet   |            |

### **Fresh Lobster Ala Carte**

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| <b>Your lobster will be marinated in garlic butter dressing and served with sautéed potatoes and fresh baby vegetables</b><br>Please choose your sauce:  | <b>495</b> |
| <ul style="list-style-type: none"> <li>• Creamy mushroom</li> <li>• Tomato basil lemon butter</li> <li>• Crab bisque</li> </ul>  |            |
| <b>Seafood Platter (for 2) with Crab Bisque Sauce</b><br>Garlic butter roasted lobster tail<br>Pan seared prawns<br>Pan seared scallops<br>Pan seared squid<br>Soft shell crab fritters<br>Served with vegetable skewers, Shimeji mushrooms and lyonnaise potatoes | <b>695</b> |

## Desserts

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| <b>Assorted ice cream (per scoop)</b>  | <b>15</b> |
| Chocolate, vanilla, strawberry, coconut, white chocolate and coffee  |           |
| <b>Assorted sorbet (per scoop)</b>   | <b>15</b> |
| Papaya, Mango, orange and lime   |           |
| <b>Banana Fritters</b>   | <b>40</b> |
| Classic Indonesian snack of battered deep bananas with cheese and chocolate sauce                                      |           |
| <b>Fruit Strudel</b>   | <b>45</b> |
| Traditional layered puff pastry and fresh apple, with mango sorbet   |           |
| <b>Cheese Cake</b>   | <b>45</b> |
| With strawberry sauce and strawberry ice cream   |           |
| <b>Bubur Kacang Ijo</b>  | <b>45</b> |
| Indonesia's most popular sweet green bean porridge and coconut milk  |           |
| <b>Cendol</b>  | <b>45</b> |
| Jelly rice flour, served with jack fruit slices in coconut milk  |           |
| <b>Brownies</b>  | <b>50</b> |
| With white and brown chocolate mousse and fresh strawberry sauce   |           |
| <b>Yoghurt Dessert Soup</b>  | <b>55</b> |
| A dessert blending yoghurt, sour cream, brownie cubes and strawberry ice cream that will for sure delight your palate! |           |
| <b>Green Tea Opera Cake</b>  | <b>55</b> |
| Green tea butter cream cake with green tea ice cream, orange and green tea sauce                                       |           |
| <b>Black Rice Pudding</b>  | <b>55</b> |
| One of Bali's most famous desserts served with coconut ice cream   |           |
| <b>Tiramisu Layer Cake</b>   | <b>65</b> |
| A classic dessert layered with mascarpone and rum cake, coffee, sauce and cocoa powder                                 |           |