

The Dinner Menu

Starters



Beetroot Carpaccio	65
Beetroot panna cotta, garnished with beetroot and orange pudding, orange segments, sun flower seeds	
Pork Delight 	70
Seared slices of pork belly, stewed white cabbage with mustard sauce	
Tuna Croquette	70
Curried tuna croquette, ribbon cucumber pickles and spicy teriyaki sauce.	
Pork Tortellini 	80
Pork and ricotta tortellini with tomato sauce, feta cheese, black olive and garlic confit	
Tuna Carpaccio	80
Fresh Yellow Fin tuna served with avocado, mushrooms, Japanese Yuzu and a Balinese shallot dressing	
Dory Fish	85
Pan seared dory fish, corn sauce and a Balinese mushroom salad	
Purnama Crab Salad	95
Crab and Prawn kecap flower, cem cem leaves jelly, ginger flower coulis, palm fruit, benguang root, coconut, red chili.	
Crab Bisque Soup	110
Served with crabmeat and croutons	
Beef Rendang Ravioli	120
Homemade fresh ravioli filled with traditional Indonesian Beef stew served with beef Rawon sauce	
Fish and Lobster	120
Steamed white fish, lobster ravioli, spicy coconut broth	
From The Farm	
Asian Duck Leg	135
Duck leg confit, roasted beetroot, rounded potatoes, mushroom, greens, watermelon and toasted hazelnuts in orange sauce	
Chicken Ballotine	135
Rolled chicken breast filled with spinach and ricotta with pumpkin puree, caramelized mushrooms, red wine sauce	
Chicken Leg	150
Pan Seared Confit chicken leg, vegetable gado-gado, truffle mashed potato, yolk fritter and peanut sauce	
Pork Belly 	155
Crispy roasted pork belly with vegetable couscous and soy coriander honey sauce	
Beef Cheek	165
12 hours braised and sous vide Beef cheek, rawon sauce, beetroot, boiled salty egg, edamame, sweet potato puree	

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Duck Breast	210
Asian Cured Duck breast, pumpkin puree, red wine sauce, mushrooms, red radish	
Short Ribs	225
8 hours slow cooked red wine braised Beef short ribs, spinach fennel, sweet potato puree, beetroot, and carrot	
Lamb Chops Javanese style “Tongseng“	225
Pan seared Australian lamb chop with cabbage and tomato in sweet curry sauce	
Herb Crusted Lamb Chops	225
Australian imported Lamb Chops with mushrooms, mashed potato and garlic-rosemary juice	
Steak Frites	230
Pan Fried seared New Zealand imported beef rib eye with shallot sauce and homemade French Fries	
From The Ocean	
Herb Crusted Fish Fillet	120
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	
Tuna Steak	130
Pan seared tuna, shimeji mushrooms, bitter ballen, avocado, and balsamic pudding	
Tempe Crusted Fish Fillet	160
Pan Roasted Tempe crusted mahi - mahi fillet, red capsicum coulis, baked baby potatoes, sautéed Asian vegetables, sambal matah	
Catch of the Day	165
Confit white fish, avocado puree, crushed Borneo crab potato, seafood sauce	
Tuna Coriander	165
Sesame seed crusted yellow fin tuna, coriander sauce, Asian vegetable, salmon roe, corn, roasted pumpkin	
Barramundi Fillet	165
Steamed barramundi, mushroom, carrot, spinach fennel salad, crushed Borneo crab potato, dill beurre blanc.	
Lobster Ravioli	165
Served with mushroom sauce and fried leeks	
Prawn and Calamari	175
Seared Prawn and Breaded Calamari with salty egg sauce, salmon roe, and steamed rice	
Baked Salmon 	175
Baked salmon with lemon garlic butter sauce, crushed potato with crab and asparagus wrapped in prosciutto ham	

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Indonesian Favorites

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

Vegetarian

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

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Lentils

With eggplant, served with tomato and potato cream

Vegetarian Enchiladas

With mashed tofu, onion, black beans, sweet corn and cheese

Lasagna

Layered vegetables with tomato concasse, béchamel sauce and cheese

Curried Cous Cous

With vegetables and Feta cheese

Side Order

French Fries, Mashed Potatoes, Steamed Rice, Steamed Vegetables with Beurre Blanc Sauce, Mixed Green Salad

Fresh Lobster Set Menu

Lobster Salad

Butter poached lobster tail on crushed local potatoes and crabmeat with tomato confit and mango jelly sauce

Lobster Bisque soup

Pan seared lobster tail on creamy lobster bisque

Lobster Ravioli

Marinated lobster tail and salmon in fresh ravioli skin, with sautéed Chinese cabbage and mushroom sauce

Lobster Provencal

Pan seared lobster tail and prawn, potatoes anna style, shimeji mushroom

Fruit Strudel

Layered puff pastry and sliced fresh apple, with mango sorbet

Fresh Lobster à la carte

Your lobster will be marinated in garlic butter dressing and served with potatoes anna style, Scallops and shimeji mushrooms 450

Please choose your sauce:

- Creamy mushroom
- Tomato basil lemon butter
- Crab bisque

Seafood Platter (for 2) with Crab Bisque Sauce

Garlic butter roasted lobster tail

Pan seared prawns

Pan seared fish

Pan seared squid

Soft shell crab fritters

Served with vegetable skewers and lyonnaise potatoes

695

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Desserts

Assorted ice cream (per scoop)	15
Chocolate, vanilla, strawberry, coconut, white chocolate and coffee	
Assorted sorbet (per scoop)	15
Papaya, mango, orange and lime	
Banana Fritters	40
Classic Indonesian snack of battered deep fried bananas, cheese sprinkled and chocolate sauce	
Fruit Strudel	45
Traditional layered puff pastry with fresh apple and a mango sorbet	
Cheese Cake	45
With strawberry sauce and strawberry ice cream	
Bubur Kacang Ijo	45
Indonesia's most popular sweet green bean porridge with coconut milk	
Lapis Legit	50
Traditional Indonesian layer cake, coffee ice cream, strawberry compote	
Brownies	50
With white and brown chocolate mousse and fresh strawberry sauce	
Brownies Surprise	55
A dessert blending yoghurt, cream cheese, brownie cubes and strawberry ice cream that will for sure delight your palate!	
Green Tea Opera Cake	55
Green tea butter cream cake with green tea ice cream and sauce	
Black Rice Pudding	55
One of Bali's most famous desserts served with coconut ice cream	
Banana Split	55
Caramelized banana with a butter scotch sauce, coconut ice cream and coconut crumble.	
Wedang Tahu	55
A ginger-flavored drink containing bean curd made from soy essence.	
Classic Tiramisu Cake	65
A classic dessert layered with mascarpone and rum cake, coffee, sauce and cocoa powder	

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The Lunch Menu

Light Bites

Onion Rings	30
Onion rings fried in batter served with cocktail sauce	
Spring Rolls	35
Classic style wrapped vegetable rolls served with sweet chili sauce	
Tuna Fish Cake	45
Served with red pepper mayonnaise	
Tortilla Pizza	55
Oven-baked flour tortilla topped with tomato sauce, smoked beef ham, pineapple, mozzarella cheese and salad	
Salmon Tortilla	60
Smoked salmon and lettuce rolled in a flour tortilla	
Calamari	60
Battered deep-fried squid with tar-tar sauce	

Main

Greek Salad	65
Plum tomatoes, cucumber, red onion, bell pepper, black olives, and crumbled feta cheese tossed with red wine dressing	
Standing Stones Club Sandwich 	65
Toasted white bread with mustard mayonnaise, smoked beef ham, seared chicken breast, bacon, fried egg, and homemade French Fries	
Classic Caesar Salad	75
Baby romaine lettuce tossed with Caesar dressing, accompanied by a poached egg, sliced chicken breast, anchovies and croutons	
Chicken Wings	75
Italian marinated chicken wings, homemade French Fries	
Chicken Parmigiana	75
Oven baked chicken leg with tomato concassé, eggplant and mozzarella cheese served with homemade French Fries	
Chicken Tortilla Wrap	85
Sautéed chicken with garlic and cilantro, mushroom, and sundried tomato, mixed with cheese, served with French Fries and tomato salsa	
Spaghetti Bolognese	85
Italian spaghetti topped with homemade Bolognese sauce	
Purnama Cheese Burger	85
Succulent beef patty with onion, lettuce and cheese folded in a flour tortilla served with homemade French Fries	

Fish and Chips	85
Fried battered fish, served with lemon and Tartar sauce	
Tomato Salad	90
Sliced fennel, tomato, burrata cheese, watermelon, balsamic vinegar, and basil pesto with toasted baguette	
Eggs Benedict	90
Two soft poached eggs on toasted English muffin topped with a choice of smoked salmon and/or smoked beef ham, sautéed spinach and hollandaise sauce	
Fish Katsu	90
Deep fried dory cutlet with teriyaki sauce served with coleslaw and homemade French fries	
Classic Cheese Burger	90
Australian beef patty served on a bun with smoked beef ham, tomato, onion tempura and gherkin served with salad and homemade French Fries	
Chicken Steak	90
Pan-roasted mustard marinated chicken breast served with mashed potato, sautéed vegetables and creamy mushroom sauce	
Seared Mahi-Mahi Fish	110
Served with quinoa, pumpkin, cherry tomato, cucumber, black olives, onion and tzatziki sauce	
Flame-Grilled Dory Fish	110
Italian marinated Dory, served with sautéed vegetables, tomato sauce with capers, black olives, garlic, a potato cake and salad	
Beef Fillet Steak	110
Thinly sliced beef fillet with basil pesto sauce, roasted beetroot, sliced radicchio, ricotta, mustard mayonnaise boiled baby potato	
Tuna Niçoise Salad	120
Seared tuna served with green beans, potatoes, artichoke, black olives, arugula salad, a boiled egg, tossed in red wine dressing	
Baby Back Ribs 	120
Marinated BBQ baby back ribs, served with coleslaw and homemade French Fries	
Steak Sandwich	120
Ciabatta bread, Australian top loin steak, cheese, caramelized onions, rucola salad, and homemade French Fries	
Steak Frites	230
Seared New Zealand imported beef rib eye with shallot sauce and homemade French Fries	
Seafood Platter (for 2) with Crab Bisque Sauce	695
Garlic butter roasted lobster tail	
Pan seared prawns	
Pan seared scallops	
Pan seared squid	
Soft shell crab fritters	
Served with vegetable skewers, and lyonnaise potatoes	

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Soft coconut polenta topped with vegetable ragout	
Lentils	65
With eggplant, served with tomato and potato cream	
Vegetarian Enchiladas	65
With mashed tofu, onion, blackbeans, sweet corn and cheese	
Lasagna	75
A layer of vegetables with tomato concasse, béchamel sauce and cheese	
Curried Cous Cous	95
With vegetables and Feta cheese	