



Nusantara Delight

Every Monday, 6 pm – 9.30 pm IDR 375.000 Net / person
with Live Balinese Dance

AMUSE BOUCHE

MAIN COURSE

Nasi Kuning

East Java steamed yellow rice

Beef Rendang

Caramelized Sumatran braised beef

Sate Lilit

Bali's favorite street food, marinated minced fish
wrapped around skewers

Ayam Cincane

Borneo stewed chicken leg

Binte Biluhuta

Sulawesi prawn and corn soup

Karedok

Batavia style raw vegetables with peanut sauce

Indonesian Pickled Vegetables

Peanut Cracker

DESSERT

Sumping Waluh

Indonesian pumpkin cake served with vanilla ice cream





Seafood Platter Dinner

Every Tuesday, 6pm – 9.30 pm IDR 450.000 Net / person
with Live Music Performance

AMUSE BOUCHE

MAIN COURSE

Saba Lobster

Roasted Saba Village lobster with garlic butter seasoning

Udang Lalah

Stir fried tiger prawns with a spicy and sweet sambal

Sate Lilit

Bali's favorite street food, marinated minced fish
wrapped around skewers

Calamari

Breaded deep fried squid ring

Kare Ikan

Stewed fish in a creamy curry sauce

Lawar Gedang

Balinese steamed vegetables with shredded young papaya

Grilled Corn Cob Lyonnaise Potatoes

Served with a mixed green salad, aioli, sambal ulek

DESSERT

Earl Grey Chocolate Mousse

Infused Belgian dark chocolate mousse
Chocolate sable, white & dark chocolate crumble salted caramel





Balinese Rijsttafel

Every Thursday, 6pm – 9.30 pm IDR 375.000 Net / person
Live Balinese Dance and Music Performance

STARTER

Lawar

A mixture of herbs and spices steamed young papaya with sate lilit

MAIN COURSE

Udang Bali

Spicy tiger prawn Bali style

Babi Kecap

A rich and tender stewed pork belly in a soy broth

Ikan Suna Cekuh

Balinese style stewed local fish in a garlic base

Ayam Srosop

Balinese chicken curry with complete "bumbu genep" herbs base

Sop Kuah Ikan

Hot and sour fish soup

Plecing

Balinese steamed vegetable with shrimp "sambal terasi" spicy, fried peanut

Condiments

Steamed White Rice, Vegetable Pickled, Sambal and Crackers

DESSERT

Talam Pandan Kinca Sauce

Rice flour, tapioka flour, coconut milk, salt, pandan Essen, sugar





BBQ Night

Every Friday, 6pm – 9.30 pm IDR 425.000 Net / person
with Live Music Performance

AMUSE BOUCHE

MAINS

Mustard Marinated Boneless Chicken Leg
Soy Marinated Lamb
Herb's Marinated Beef Steak
BBQ Sauce Marinated Baby Pork Ribs
Balinese Yellow Curry Marinated Spanish Mahi Mahi
Pesto Sauce Marinated Squid
Balinese Sauce Marinated Prawn

SIDE DISH

Mix Green Salad, Steamed Rice, Lyonese Potato,
Seared Tomato & Onion, Sautéed Sweet Corn

CONDIMENTS

Sambal Matah, Sambal Ulek and Barbeque Sauce

DESSERT

Coffee & Fudge Brownie
Coffee brown butter brownie, coffee caramel
milk chocolate ganache chocolate crumb





Asian Delight

Every Saturday, 6pm – 9.30 pm IDR 380.000 Net / person
with Live Music Performance

AMUSE BOUCHE

Gol Ga Bap Cai

Vietnamese chicken salad wrapped lettuce

STARTER

Thai papaya salad with fried wonton

Dumpling Soup

Chinese pork dumpling soup with spinach

MAIN COURSE

Chicken Teriyak

Japanese chicken teriyaki with cashew nuts and vegetables

Sapi Asam

Indonesian pan seared beef with tamarind sauce

Amok

Cambodian steamed fish curry

Chop Suey

Philippines stir fried assorted vegetables with pork

Sharsan Budaa

Mildly spiced Mongolian fried rice

DESSERT

Calimansi Tart

Calimansi & passion fruit custard, vanilla short crust torched merengue

