



Appetizer

Gado Gado Salad (V) (N)	90
Original Indonesian salad with steam vegetables, rice cake, tempeh, tofu, boiled potatoes, and melinjo cracker, served with peanut sauce.	
Watermelon Tartar (VV)	120
5 hours roasted watermelon with Balinese sambal “shallot relish” matah, quinoa, avocado, coconut mousse, and pickled cucumber.	
Duck Pancake (G)	125
Chinese pancake stuffed with Balinese marinated duck leg, cucumber, and spring onion, served with mango salad and plum sauce. (Vegan option; tofu and tempeh instead of duck)	
Pork Belly Gnocchi (G) (P) (D)	125
Tomato braised pork belly, oregano, topped with homemade ricotta cheese, parmesan, and basil oil.	
Tuna Ceviche	135
Citrus based spicy marinated yellowfin tuna, orange segment, pickled cucumber, sliced red onion, tobiko.	
Salmon Ravioli (G) (D)	150
A creamy flavourful filling with Italian ricotta, smoked salmon, and parsley, served with a lemon cream sauce.	
Grilled Octopus Spanish Style (P)	150
Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.	

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Light Bites

Corn Fritter (D) (P)	70
Indonesia-style corn fritters served with bacon, roasted tomato and guacamole.	
Paratha (G) (V)	75
Potato-stuffed Indian paratha bread served with curry sauce and raita chutney.	
Spring Rolls (G) (V)	85
Classic style deep-fried vegetable rolls served with sweet chili sauce.	
Curry Samosas (G) (D)	85
5 pcs deep-fried curry samosas served with cilantro mint chutney and sweet chili sauce.	
Calamari (G) (D)	100
Battered deep-fried squid, served with tartar sauce.	
Chicken Wings (G)	100
Italian-marinated chicken wings served with teriyaki sauce.	
Pizetta (G) (V)	100
Basil pesto sauce, sliced tomato, feta, semi-dried tomato, rucola, artichoke hearts, and mozzarella cheese, on a pitta bread.	
Pizetta Bolognaise (G) (D)	100
Creamy meat sauce, dried oregano, mozzarella cheese, on pitta bread & Extra virgin olive oil.	
Beef Nachos (G) (D)	120
Fried flour tortilla chips topped with minced beef, guacamole, and melted mozzarella.	

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Bowl & Vegetarian

Chicken Pesto Burrito Bowl (G) (N) 145

Marinated confit chicken breast, served with pesto rice, sauteed curry, corn, tomato salsa, red bean, guacamole, chipotle sauce, and herbs crackers.
(Vegan option; tofu & tempeh instead of chicken breast)

Falafel Bowl (G) (V) 150

Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, middle eastern salad, feta, tzatziki, tahini, pickled wakame, and pita chips.

Tuna Poke Bowl (G) 160

Soy ginger marinated tuna, served with brown rice, edamame, pickled ginger, mango, cassava chips, sesame seed, and rucola.
(Vegan option; Tofu & tempeh instead of tuna)

Cauliflower Steak (V) 120

Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.

Eggplant Parmigiana (V) (G) 130

Layers of eggplant, tomato sauce, parmesan, and mozzarella, served with rucola salad, basil pesto dressing, cashew nuts, and semi dried tomato.

Pasta

Lasagna (G) (D) (N) 145

Stacked layers of beef lasagna and a mixed salad of rucola, semi dried tomatoes, cashew nuts, and basil pesto dressing.

Salmon Quiche (G) (D) 130

Smoked salmon and spinach pie, served with a mixed salad, pumpkin seed, and parmesan cheese.

Spaghetti Bolognese (G) (D) 145

Beef Bolognese sauce, parmesan cheese, crusty garlic bread, and mixed side salad.

Chicken Pasta Parmigiana (G) (D) 145

Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti, and mixed side salad.

Grilled chicken & Fettuccine Alfredo (G) (D) 170

Smoky grilled chicken is tossed with mushroom, green peas & creamy fettuccine alfredo.

Prawn Gnocchi (G) (D) 170

Pan seared homemade potato gnocchi, prawn bisque, seared tiger prawn, lemon zest.

Spaghetti Marinara (G) 190

A delectable seafood spaghetti dish with tomato based pasta sauce, complemented by parmesan cheese and accompanied by crusty garlic bread and a mixed side salad.

Sandwich & Burger

Standing Stones Club Sandwich (G) (D) 130

Toasted sourdough bread with mustard mayo, pork bacon or beef ham, seared chicken breast, fried egg, mozzarella cheese, tomato, mixed salad, and homemade French fries.

Classic Cheese Burger (G) (D) 145

Australian beef patty topped with mozzarella cheese served on a homemade soft sesame bun with pork bacon or beef ham, onion marmalade, gherkin, mixed salad, and homemade truffle French fries.

Portobello Burger (G) (D) 115

Breaded Asian soy marinated Portobello mushroom, mozzarella cheese, seared onion, tomato, rucola, basil pesto sauce, served with salad and French fries.
(Vegan option without mozzarella cheese)

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Mains

Fish And Chips (G) (D)	160	Herb-Crusted Lamb Chops (D)	440
Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries.		Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice.	
Barramundi Fillet (G) (D)	190	Steak Frites (D)	450
Pan-seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato.		Australian imported beef rib eye (200 gr), shallot sauce, mixed salad, and homemade French fries.	
Tuna Steak (G) (D) (N)	210	Fillet Mignon	480
Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed, potato chips.		Australian beef tenderloin (200 gr) with aromatic flavor of rosemary - infused sauce, crispy croquette potato, asparagus, confit baby carrot & edible flower	
Salmon Fillet (G) (D)	260	Short Ribs (G) (D)	385
An oven-roasted Norwegian salmon fillet served with a delightful blend of quinoa, mushrooms, and broccoli, confit carrot. Enhanced with an orange miso sauce.		8 hours slow-cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit	
Crusted Mahi Mahi (N)	170	Lobster Of The Day	
Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts.			
Prawn Heaven	260	Lobster Steak (D)	540
Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, black olive, tobiko, and mixed salad.		Garlic butter marinated lobster tail steak (300gr) served with salad and French fries	
Sea and Farm (G) (D) (P) (N)	200	Lobster Thermidor (D)	580
BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, and rosemary sauce.		A creamy & cheesy mixture of cooked lobster meat & mushroom stuffed into lobster shell, served with green house salad.	
Pork Belly (G) (D) (P)	190	Surf & Turf (D)	600
Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, sweet and sour sauce, mashed potato.		Grilled butter garlic marinated lobster tail (300gr), pan-seared beef ribeye (150gr), served with black pepper sauce, sautéed mushroom, long bean, and truffle mashed potato.	
BBQ Pork Ribs (G) (D) (P)	210		
Tender baby back pork ribs seasoned with sweet & spicy sauce, grilled & smothered BBQ sauce served with smashed potatoes, grilled sweet corn & green house salad			
Chicken Ballotine (G) (D)	190	Side Dishes	
Pan seared rolled chicken breast stuffing with spinach and ricotta, carrot confit, broccoli, cabbage puree, mushroom, pumpkin puree, seared tomato cherries, red wine sauce, mashed potato		Steamed Rice	30
		Homemade truffle oil Mashed Potato (D)	40
		Homemade truffle oil French Fries	45
		Mixed Green Salad (V)	50

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Local Inspired

<p>Nasi Goreng Ayam (N) A beloved Indonesian dish featuring chicken fried rice infused with flavors. This dish includes sliced chicken sausage, an omelet on the side, grilled chicken & chicken satay, sambal ulek (spicy chili paste), pickles, and crackers.</p>	130	<p>Pork Curry (G) (P) A Balinese-inspired dish featuring tender sliced pork belly and ribs in a turmeric-infused coconut curry. Accompanied by vegetables and served with steamed rice.</p>	180
<p>Mie Goreng Seafood (G) Indonesian fried noodles, with Asian vegetables, fish, squid, crispy prawn, tuna skewer, shrimp crackers, and pickles.</p>	150	<p>Laksa Noodle (G) Egg noodles and prawns, fish, squids, served in a spicy coconut-based soup, garnished with a hand-poached-egg.</p>	180
<p>Nasi Campur SS (N) (G) Indonesian rice dish "Rijsttafel" served with steamed rice, lawar kacang panjang/bean salad, braised beef rendang, chicken in coconut milk, chicken satay, traditional satay lilit fish, corn fritter, shrimp cracker and sayur asem on the side.</p>	140	<p>Oxtail Soup (Sop Buntut) Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments</p>	190
<p>Vegetarian Nasi Campur (G) Indonesian vegetarian dish "Rijsttafel" served with steamed rice, sweet soy tempeh and turmeric coconut tofu, Crispy egg balado, corn fritter, green bean salad and sambal matah (Vegan option; fried eggplant instead of boiled egg)</p>	130		
<p>Vegetarian Curry (V) An Indonesian-style stew prepared in a turmeric-infused, coconut broth, featuring young jackfruit, red bean, tempeh & tofu served alongside steamed rice.</p>	100	<p>Sami Sami Menu (P) For 2 persons Sami Sami (together) is the Indonesian traditional family style of dining where dishes are served to be shared together to symbolize togetherness</p> <ul style="list-style-type: none"> ○ Assorted charcoal grilled Skewers (chicken, prawn, sate ikan lilit) ○ Grilled local pork rib ○ Plecing-Balinese spicy steamed vegetable salad ○ Balinese spicy & sour fish ball soul" ○ Srosop- Balinese creamy & spicy chicken curr% ○ Kalio-Sumatran beef rendang stew 	470
<p>Gurami Nyat Nyat (N) Stewed Balinese spiced gurami fish (ikan gurami) Kintamani" style sambal matah, sambal ulek, crackers,steamed"plecing" vegetables, and steamed rice.</p>	170		
<p>Ayam Betutu (N) A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.</p>	160		
<p>Bebek Goreng Sambal Mangga (N) Popular East Javanese dish, deep-fried marinated duck, sambel pencit, sambel matah, stemed rice & vegetables urapan.</p>	180		
		<p>Dessert</p> <p>Apple Strudel (G) (D) A traditional delight of layered puff pastry with fresh apple, complemented by a luscious vanilla sauce and mango sorbet</p>	

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Dessert

Raspberry & Matcha (GF) (D) (E)	95
Raspberry mulberry mousse, charcoal glaze matcha & sesame chocolate crumble, mulberry gel.	
Earl Grey Chocolate Mousse (D) (G) (N) (E)	95
Infused Belgian dark chocolate mousse chocolate sable, vanilla & chocolate crumble, chocolate gianduja and salted caramel.	
Apple Strudel (G) (D) (E)	95
A traditional delight of layered puff pastry with fresh apple, complemented by a luscious vanilla sauce and mango sorbet.	
Tiramisu (G) (D) (E)	95
Whipped mascarpone, espresso syrup, amaretto, dark chocolate.	
Coffee & Toffee Fudge Brownie (G) (D) (E)	95
Coffee brown butter brownie, coffee caramel, milk chocolate ganache, vanilla & chocolate crumble.	
Calimansi Tart (G) (D) (N) (E)	95
Calimansi & passion fruit custard, vanilla shortcrust, torched meringue.	
Chocolate Mousse (V)	85
Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree.	
Crème Brûlée (D) (E)	85
Baked creamy custard topped with a layer of caramelized sugar, caramelized apple.	
Dadar Gulung (G) (D) (E)	65
An Indonesian rolled coconut stuffed pancake served with a drizzle of caramel sauce, a scoop of vanilla ice cream, and a touch of fruit jelly. (Vegan option without egg)	
Mango Sago (G) (D)	75
Layers of goodness mango puree, delicate sago pearls, and delectable mango pieces, creating a harmonious symphony of flavors and textures.	
Assorted Ice Cream (per scoop) (D) (E)	30
Chocolate, Vanilla, Coffee, Stracciatella	
Assorted Sorbet (per scoop) (V)	30
Mango, Pasion Fruit, Lime, Coconut, Strawberry	

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