



## Appetizer

<b>Gado Gado Salad</b> (V) (N)	100
Original Indonesian salad with steam vegetables, rice cake, tempeh, tofu, boiled potatoes, and melinjo cracker, served with peanut sauce.	
<b>Watermelon Tartar</b> (VV)	120
5 hours roasted watermelon with Balinese sambal “shallot relish” matah, quinoa, avocado, coconut mousse, and pickled cucumber.	
<b>Tuna Ceviche</b>	135
Citrus based spicy marinated yellowfin tuna, orange segment, pickled cucumber, sliced red onion, tobiko.	
<b>Grilled Octopus Spanish Style</b> (P)	160
Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.	
<b>Eggplant Parmigiana</b> (V) (G)	130
Layers of eggplant, tomato sauce, parmesan, and mozzarella, served with rucolla salad, basil pesto dressing, cashew nuts, and semi dried tomato.	

P (Pork) | N (Nuts) | G (Gluten) | D (Dairy) | S (Seafood) | V (Vegetarian) | VV (Vegan)

If you have an allergy to any food products, please advise us prior to ordering.  
Prices quoted are in '000'rupiah and subject to 21% service charge and government tax.



## Bowls

- Chicken Pesto Burrito** (G) (N) 150  
 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)

## Pasta & Sandwich

- Standing Stones Club Sandwich** (D) 155  
 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.
- Choice of Gluten Free Pasta** (D) 145  
 Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti, and mixed side salad.
- Prawn Penne** 170  
 Gluten Free penne pasta & tomato sauce, seared tiger prawn, lemon zest

## Local Inspired

- Vegetarian Curry** (V) 140  
 An Indonesian-style loaded vegetables stew prepared in a turmeric-infused coconut broth, featuring young jackfruit local tofu, tempeh served with steamed rice on the side
- Laksa Soup** 180  
 Rice noodles and prawns, fish, squids served in a spicy coconut-based soup, garnished with a hard-poached-egg.
- Oxtail Soup (Sop Buntut)** 190  
 Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments
- Nasi Goreng Ayam** (N) 150  
 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.
- Bihun Goreng Seafood** 150  
 Indonesian Javanese fried rice noodles, fish, squid, prawn, fish skewer, crackers and pickles.
- Ayam Betutu** (N) 165  
 A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.
- Bebek Goreng Sambal Mangga** (N) 185  
 Popular East Javanese dish, deep-fried marinated duck, sambel pencil, sambel matah, stemed rice & vegetables urapan.
- Gurami Nyat Nyat** (N) 180  
 Stewed Balinese spiced gurami fish (ikan gurami Kintamani" style sambal matah, sambal ulek, crackers,steamed"plecing" vegetables, and steamed rice.

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## Mains

### Cauliflower Steak (V) 135

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

### Herb-Crusted Lamb Chops (D) 440

Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice.

### Steak Frites (D) 395

Australian imported beef rib eye (200 gr), shallot sauce, mixed salad, and homemade French fries.

### Fillet Mignon 410

Australian beef tenderloin (200 gr) with aromatic flavor of rosemary - infused sauce, crispy croquette potato, asparagus, confit baby carrot & edible flower

### Crusted Mahi Mahi (N) 185

Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts.

### Barramundi Fillet (D) 210

Pan seared skin on barramundi, tomato relish, shimeji mushroom, spinach, truffle mashed potato.

### Tuna Steak (N) (D) 220

Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seeds, potato chips.

### Salmon Fillet (D) 260

Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, sweet and sour sauce, mashed potato.

### Prawn Heaven 260

Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, black olive, tobiko, and mixed salad.

## Lobster Of The Day

### Lobster Steak (D) 540

Garlic butter marinated lobster tail steak (300gr) served with salad and French fries

### Surf & Turf (D) 590

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.

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