



Nusantara Delight

Every Monday, 7 pm - 9.30 pm IDR 425.000 ++ / 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, 7 pm - 9.30 pm IDR 470.000 ++ / 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





Middle East Night

Every Wednesday, 7 pm – 9.30 pm IDR 425.000 ++ / person
with Live Music Performance

MAIN DELIGHTS

Kofta

Succulent spiced lamb, hand-shaped into tender meatballs, grilled to perfection

Moroccan Chermoula Chicken

Juicy cuts of chicken marinated in fragrant chermoula, a vibrant blend of herbs, garlic, and lemon, then slow-cooked

Fish Tagine

A Moroccan stew of delicate fish, olives, and warm spices, gently braised for a rich, aromatic finish

Malfouf Maswi

Roasted cabbage leaves infused with Middle Eastern spices

ACCOMPANIMENTS

Tabbouleh Salad

A refreshing medley of parsley, cucumber, tomato, onion, and couscous, dressed in lemon juice and extra virgin olive oil

The Mezze Platter

A trio of Middle Eastern favorites:

- Creamy Hummus,
- Smoky-sweet Muhammara
- Soft Feta Bread, warm and aromatic

DESSERT

Couscous Pudding with a Touch of the Orient

A Creamy & Fragrant dessert made of steamed couscous, cooked in milk & infused with orange blossom and cinnamon. Topped with dried fruits, strawberry a drizzle of honey





Balinese Rijsttafel

Every Thursday, 7 pm - 9.30 pm IDR 425.000 ++ / person
with Live Balinese Dance

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, 7 pm – 9.30 pm IDR 480.000 ++ / 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, 7 pm - 9.30 pm IDR 425.000 ++ / 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





Meat Lover

Every Sunday, 7 pm – 9.30 pm IDR 480.000 ++ / person
with Live Music Performance

FIRE-GRILLED FAVORITES

Bratwurst

A German classic: juicy beef sausage laced with nutmeg, garlic, and coriander

Garlic-Lime Chicken Breast

Tender fillet marinated in zesty lime, oregano, and garlic

Herb-Mustard Tenderloin

Premium Australian beef infused with herbs and grain mustard

Smoky Sweet Pork Chops

Bold and flavorful, with smoked paprika, cayenne, garlic, and a hint of mustard

SIDES

Jacket Potatoes

Golden-baked whole potatoes with crisp skins and fluffy centers

Vegetable Skewers

Colorful garden veggies grilled on skewers, brushed with fresh pesto

Fresh Accompaniments

A bowl of crisp greenhouse salad tossed in a zesty onion-lemon dressing.

House-made BBQ, red wine, and hollandaise sauces

SWEET FINALE

Sunday Trifle Cups

Layers of soft sponge cake, whipped cream cheese frosting
and fresh seasonal fruit

