



Appetizer

Gado Gado Salad (V) (N)	125
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)	135
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)	145
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)	160
A creamy flavourful filling with Italian ricotta, smoked salmon, and parsley, served with a lemon cream sauce.	
Grilled Octopus Spanish Style (P)	165
Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.	

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Light Bites

Corn Fritter (D) (P)	75
Indonesia-style corn fritters served with bacon, roasted tomato and guacamole.	
Paratha (G) (V)	90
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)	90
5 pcs deep-fried curry samosas served with cilantro mint chutney and sweet chili sauce.	
Calamari (G) (D)	115
Battered deep-fried squid, served with tartar sauce.	
Chicken Wings (G)	100
Italian-marinated chicken wings served with teriyaki sauce.	
Pizetta (G) (V)	105
Basil pesto sauce, sliced tomato, feta, semi-dried tomato, rucola, artichoke hearts, and mozzarella cheese, on a pitta bread.	
Pizetta Bolognese (G) (D)	110
Creamy meat sauce, dried oregano, mozzarella cheese, on pitta bread & Extra virgin olive oil.	
Beef Nachos (G) (D)	125
Fried flour tortilla chips topped with minced beef, guacamole, and melted mozzarella.	

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Bowl & Vegetarian

Chicken Pesto Burrito Bowl (G) (N)	165	Chicken Pasta Parmigiana (G) (D)	185
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)		Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti, and mixed side salad.	
Falafel Bowl (G) (V)	160	Grilled chicken & Fettuccine Alfredo (G) (D)	215
Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, middle eastern salad, feta, tzatziki, tahini, pickled wakame, and pita chips.		Smoky grilled chicken is tossed with mushroom, green peas & creamy fettuccine alfredo.	
Tuna Poke Bowl (G)	170	Prawn Gnocchi (G) (D)	185
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)		Pan seared homemade potato gnocchi, prawn bisque, seared tiger prawn, lemon zest.	
Cauliflower Steak (V)	145	Spaghetti Marinara (G)	215
Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.		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.	
Eggplant Parmigiana (V) (G)	160		
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)	175		
Stacked layers of beef lasagna and a mixed salad of rucola, semi dried tomatoes, cashew nuts, and basil pesto dressing.			
Salmon Quiche (G) (D)	165		
Smoked salmon and spinach pie, served with a mixed salad, pumpkin seed, and parmesan cheese.			
Spaghetti Bolognaise (G) (D)	175		
Beef Bolognaise sauce, parmesan cheese, crusty garlic bread, and mixed side salad.			
		Sandwich & Burger	
		Standing Stones Club Sandwich (G) (D)	175
		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)	190
		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)	165
		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)

Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries.

Barramundi Fillet (G) (D)

Pan-seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato.

Tuna Steak (G) (D) (N)

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

Salmon Fillet (G) (D)

An oven-roasted Norwegian salmon fillet served with a delightful blend of quinoa, mushrooms, and broccoli, confit carrot. Enhanced with an orange miso sauce.

Crusted Mahi Mahi (N)

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

Prawn Heaven

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

Sea and Farm (G) (D) (P) (N)

BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, and rosemary sauce.

Pork Belly (G) (D) (P)

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

BBQ Pork Ribs (G) (D) (P)

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)

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

215

Steak Frites (D)

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

Choice of sauce: shallot gravy or creamy mushroom sauce or creamy black pepper sauce

220

Fillet Mignon

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

240

Short Ribs (G) (D)

8 hours slow-cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit

260

Lobster Of The Day

225

Lobster Steak (D)

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

260

Lobster Thermidor (D)

A creamy & cheesy mixture of cooked lobster meat & mushroom stuffed into lobster shell, served with green house salad.

265

Surf & Turf (D)

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.

235

Side Dishes

Steamed Rice

40

Homemade truffle oil Mashed Potato (D)

40

Homemade truffle oil French Fries

45

Mixed Green Salad (V)

60

210

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Local Inspired

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.	160	Ayam Betutu (N) A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.	195
Mie Goreng Seafood (G) Indonesian fried noodles, with Asian vegetables, fish, squid, crispy prawn, tuna skewer, shrimp crackers, and pickles.	175	Bebek Goreng Sambal Mangga (N) Popular East Javanese dish, deep-fried marinated duck, sambel penoit, sambel matah, stemmed rice & vegetables urapan.	195
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.	185	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.	180
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)	195	Laksa Noodle (G) Egg noodles and prawns, fish, squids, served in a spicy coconut-based soup, garnished with a hand-poached-egg.	180
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.	165	Oxtail Soup (Sop Buntut) Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments	190
Gurami Nyat Nyat (N) Stewed Balinese spiced gurami fish (ikan gurami) Kintamani" style sambal matah, sambal ulek, crackers,steamed"plecing" vegetables, and steamed rice.	195		

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Dessert

Raspberry & Matcha (GF) (D) (E)	95
Raspberry mulberry mousse, charcoal glaze matcha & sesame chocolate crumble, mulberry gel.	
Burnt Basque Cheesecake with strawberry sauce (D)	95
Classic cheesecake with golden burnt crust & creamy heart, and paired with Chocolate black sesame crumbled, cream cheese kernel & a vibrant	
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, lady's finger sponge, coffee syrup, Kahlua, dark chocolate Topped cocoa powder, white chocolate chips & caramelized sauce	
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 Brulée (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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