


















Light Bites

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

 **Vegetarian**  **Vegan**  **Contain Pork**  **Contain Gluten**  **Contain Nut**  **Contain Dairy**

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Prices quoted are in '000'rupiah and subject to 21% service charge and government tax*

Appetizer

Gado Gado Salad   	90
<i>Original Indonesian salad with steam vegetables, rice cake, tempeh, tofu, boiled potatoes, and melinjo cracker, served with peanut sauce.</i>	
Watermelon Tartar 	120
<i>5 hours roasted watermelon with Balinese sambal "shallot relish" matah, quinoa, avocado, coconut mousse, and pickled cucumber.</i>	
Duck Pancake 	125
<i>Chinese pancake stuffed with Balinese marinated duck leg, cucumber, and spring onion, served with mango salad and plum sauce. (Vegan option; tofu or tofu instead of duck)</i>	
Pork Belly Gnocchi   	125
<i>Tomato braised pork belly, oregano, topped with homemade ricotta cheese, parmesan, and basil oil.</i>	
Tuna Ceviche	130
<i>Citrus-based spicy marinated yellowfin tuna, orange segment, pickled cucumber, sliced red onion, tobiko.</i>	
Salmon Ravioli  	150
<i>A creamy flavourful filling with Italian ricotta, smoked salmon, and parsley, served with a lemon cream sauce.</i>	
Grilled Octopus Spanish Style 	150
<i>Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.</i>	

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Bowl & Vegetarian

Chicken Pesto Burrito Bowl 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 150

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

Tuna Poke Bowl 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 120

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

Eggplant Parmigiana 130

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

Pasta

Lasagna 145

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

Salmon Quiche 130

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

Spaghetti Bolognese 145

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

Chicken Pasta Parmigiana 145

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

Grilled chicken & Fettuccine Alfredo 170

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

Prawn Gnocchi 170

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

Spaghetti Marinara 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 140

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 155

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 125

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 🌿 🍷	160
<i>Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries.</i>	
Barramundi Fillet 🌿 🍷	190
<i>Pan-seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato.</i>	
Tuna Steak 🌿 🍷 🥩	210
<i>Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed, potato chips.</i>	
Salmon Fillet 🌿 🍷	260
<i>An oven-roasted Norwegian salmon fillet served with a delightful blend of quinoa, mushrooms, and broccoli, confit carrot. Enhanced with an orange miso sauce.</i>	
Crusted Mahi Mahi 🥩	170
<i>Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts.</i>	
Prawn Heaven	260
<i>Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, black olive, tobiko, and mixed salad.</i>	
Sea and Farm 🌿 🍷 🥩 🥩	200
<i>BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, and rosemary sauce.</i>	
Pork Belly 🌿 🍷 🥩	190
<i>Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, sweet and sour sauce, mashed potato.</i>	
BBQ Pork Ribs 🌿 🍷 🥩	210
<i>Tender baby back pork ribs seasoned with sweet & spicy sauce, grilled & smothered BBQ sauce served with smashed potatoes, grilled sweet corn & green house salad</i>	
Chicken Ballotine 🌿 🍷	190
<i>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</i>	

Herb-Crusted Lamb Chops 🍷	440
<i>Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice.</i>	
Steak Frites 🍷	450
<i>Australian imported beef rib eye (200 gr), shallot sauce, mixed salad, and homemade French fries.</i>	
Fillet Mignon	480
<i>Australian beef tenderloin (200 gr) with aromatic flavor of rosemary - infused sauce, crispy sushi potato, asparagus, confit baby carrot & edible flower</i>	
Short Ribs 🌿 🍷	385
<i>8 hours slow-cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit.</i>	

Lobster of The Day

Lobster Steak 🍷	540
<i>Garlic butter marinated lobster tail steak (300gr) served with salad and French fries</i>	
Lobster Thermidor 🍷	580
<i>A creamy & cheesy mixture of cooked lobster meat & mushroom stuffed into lobster shell, served with green house salad</i>	
Surf & Turf 🍷	600
<i>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</i>	

Side Dishes

Steamed Rice	30
Homemade truffle oil Mashed Potato 🍷	40
Homemade truffle oil French Fries	45
Mixed Green Salad 🌿 🌿	50

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Local Inspired

Nasi Goreng Ayam 130

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.

Mie Goreng Seafood 150

Indonesian fried noodles, with Asian vegetables, fish, squid, crispy prawn, tuna skewer, shrimp crackers, and pickles.

Nasi Campur SS 140

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.

Vegetarian Nasi Campur 130

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)

Vegetarian Curry 100

An Indonesian-style stew prepared in a turmeric-infused, coconut broth, featuring young jackfruit, red bean, tempeh & tofu served alongside steamed rice.

Gurami Nyat Nyat 170

Stewed Balinese spiced gurami fish (ikan gurami) Kintamani" style sambal matah, sambal ulek, crackers, steamed"plecing" vegetables, and steamed rice.

Ayam Betutu 160

A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.

Bebek Goreng Sambal Mangga 180

Popular East Javanese dish, deep-fried marinated duck, sambel pencit, sambel matah, stemed rice & vegetables urapan.

Pork Curry 180

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.

Laksa Noodle 180

Egg noodles and prawns, fish, squids, served in a spicy coconut-based soup, garnished with a hand-poached-egg

Oxtail Soup (Sop Buntut) 190

Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments

Recommended Dish Standing Stones

Sami Sami Menu 470

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

- Assorted charcoal grilled Skewers (chicken, prawn, sate ikan lilit)
- Grilled local pork ribs
- Plecing-Balinese spicy steamed vegetable salad
- Balinese spicy & sour fish ball soup
- Srosop- Balinese creamy & spicy chicken curry
- Kalio-Sumatran beef rendang stew

Dessert

Fruit Strudel

A traditional delight of layered puff pastry with fresh apple, complemented by a luscious vanilla sauce and mango sorbet