



# Nusantara Delight

Every Monday, 6 pm - 9.30 pm    IDR 350.000 ++ / person  
with Live Balinese Dance

## AMUSE BOUCHE

## MAIN COURSES

### 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 Crackers

## DESSERT

### Raspberry & Matcha (GF)

raspberry mulberry mousse, charcoal glaze  
matcha & sesame chocolate crumble, berry creme



# Seafood Platter Dinner

Every Tuesday, 6pm - 9.30 pm    IDR 450.000 ++ / person  
with Live Music Performance

## AMUSE BOUCHE

### MAIN COURSES

#### 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 rings

#### 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





# Indonesian Curry Extravaganza

Every Wednesday, 6 PM - 9.30 pm    IDR 350.000 ++ / person  
with Live Music Performance

## Appetizer

**Mango Salad paired with Vegetable Curry Samosas**

## Main Course

**Caramelized Beef Curry**  
with Palm and Soy Infusion

### Red Vegetables Curry

Featuring a zesty red chili curry base with succulent vegetables

### Yellow Mahi Mahi Fish Curry

Infused with the vibrant flavors of turmeric and coconut

### White Chicken Curry

A tantalizing blend of shallots, garlic, and macadamia in a creamy coconut curry base

## Dessert

### Apple Strudel Mille Feuille

Puff pastry, apple compote, vanilla cremeux

creme chantilly, salted caramel, white chocolate crumble, vanilla ice cream





# Balinese Rijsttafel

Every Thursday, 6pm - 9.30 pm

IDR 350.000 ++ / person

Live Balinese Dance and Music Performance

## STARTER

### Lawar

A mixture of herbs and spices steamed young papaya with sate lilit

### Sop kuah Ikan

Hot and sour fish soup

## CHEF SPOON

## MAIN COURSES

### 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

### Plecing

Balinese steamed vegetable with shrimp "sambal terasi" spicy, fried peanut

## CONDIMENTS

Steamed White Rice, Vegetable Pickled, Sambal and Crackers

## DESSERT

### Tiramisu

whipped mascarpone, espresso syrup, amaretto dark chocolate





# BBQ Night

Every Friday, 6pm - 9.30 pm

IDR 400.000 ++ / person

with Live Music Performance

## AMUSE BOUCHE

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

Coleslaw

Mix Green Salad

Sautéed Sweet Corn

Steamed Rice, Lyonese Potato, Seared Tomato,

Grilled Onion, Sambal Matah, Sambal Ulek and

Barbeque Sauce

**Finishing with Coffee & Fudge brownie**

coffee brown butter brownie, coffee caramel  
milk chocolate ganache chocolate crumble, vanilla ice cream



# Asian Delight

Every Saturday, 6pm - 9.30 pm      IDR 350.000 ++ / 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 Teriyaki

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





# Pasta Delight

Every Sunday, 6pm - 9.30 pm    IDR 320.000 ++ / person  
with Live Music Performance

## FIRST

### Lasagna

Layered vegetables with tomato sauce, béchamel and cheese

## SECOND

### Ravioli

Stuffed with pulled jack fruit, tomato concasse, sautéed mushroom, fried leek

## MAIN COURSE

### Seafood Pasta

Spaghetti with prawn, white fish and squid tossed in a mustard sauce

Or

### Beef Oxtail

Fresh egg pasta with caramelized onion and soy reduction

Or

### Zucchini Pasta

Angel hair “zucchini pasta” tossed in tomato sauce, garlic confit, black olives, capers, sundried-tomatoes, red pepper flakes and crispy basil

## DESSERT

### Tiramisu

Italian layered mascarpone and coffee liqueur cake

Or

### Chocolate Mousse

Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree

