



Appetizer

Gado Gado Salad (V) (N)	100
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)	125
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)	130
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)	160
Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.	

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Light Bites

Corn Fritter (D) (P)	70
Indonesia-style corn fritters served with bacon, roasted tomato and guacamole.	
Paratha (G) (V)	80
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)	110
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

<p>Chicken Pesto Burrito Bowl (G) (N) 150</p> <p>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)</p>	<p>Chicken Pasta Parmigiana (G) (D) 165</p> <p>Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti, and mixed side salad.</p>
<p>Falafel Bowl (G) (V) 150</p> <p>Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, middle eastern salad, feta, tzatziki, tahini, pickled wakame, and pita chips.</p>	<p>Grilled chicken & Fettuccine Alfredo (G) (D) 180</p> <p>Smoky grilled chicken is tossed with mushroom, green peas & creamy fettuccine alfredo.</p>
<p>Tuna Poke Bowl (G) 160</p> <p>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)</p>	<p>Prawn Gnocchi (G) (D) 185</p> <p>Pan seared homemade potato gnocchi, prawn bisque, seared tiger prawn, lemon zest.</p>
<p>Cauliflower Steak (V) 135</p> <p>Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.</p>	<p>Spaghetti Marinara (G) 195</p> <p>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.</p>
<p>Eggplant Parmigiana (V) (G) 130</p> <p>Layers of eggplant, tomato sauce, parmesan, and mozzarella, served with rucolla salad, basil pesto dressing, cashew nuts, and semi dried tomato.</p>	

Pasta

<p>Lasagna (G) (D) (N) 160</p> <p>Stacked layers of beef lasagna and a mixed salad of rucolla, semi dried tomatoes, cashew nuts, and basil pesto dressing.</p>	<p>Classic Cheese Burger (G) (D) 170</p> <p>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.</p>
<p>Salmon Quiche (G) (D) 145</p> <p>Smoked salmon and spinach pie, served with a mixed salad, pumpkin seed, and parmesan cheese.</p>	<p>Portobello Burger (G) (D) 145</p> <p>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)</p>
<p>Spaghetti Bolognese (G) (D) 160</p> <p>Beef Bolognese sauce, parmesan cheese, crusty garlic bread, and mixed side salad.</p>	

Sandwich & Burger

<p>Standing Stones Club Sandwich (G) (D) 155</p> <p>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.</p>

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Mains

Fish And Chips (G) (D)	175	Herb-Crusted Lamb Chops (D)	440
Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries.		Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice.	
Barramundi Fillet (G) (D)	210	Steak Frites (D)	395
Pan-seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato.		Australian imported beef rib eye (200 gr), shallot sauce, mixed salad, and homemade French fries.	
Tuna Steak (G) (D) (N)	220	Fillet Mignon	410
Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed, potato chips.		Australian beef tenderloin (200 gr) with aromatic flavor of rosemary - infused sauce, crispy croquette potato, asparagus, confit baby carrot & edible flower	
Salmon Fillet (G) (D)	260	Short Ribs (G) (D)	375
An oven-roasted Norwegian salmon fillet served with a delightful blend of quinoa, mushrooms, and broccoli, confit carrot. Enhanced with an orange miso sauce.		8 hours slow-cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit	
Crusted Mahi Mahi (N)	185	Lobster Of The Day	
Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts.			
Prawn Heaven	260	Lobster Steak (D)	540
Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, black olive, tobiko, and mixed salad.		Garlic butter marinated lobster tail steak (300gr) served with salad and French fries	
Sea and Farm (G) (D) (P) (N)	210	Lobster Thermidor (D)	580
BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, and rosemary sauce.		A creamy & cheesy mixture of cooked lobster meat & mushroom stuffed into lobster shell, served with green house salad.	
Pork Belly (G) (D) (P)	200	Surf & Turf (D)	590
Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, sweet and sour sauce, mashed potato.		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.	
BBQ Pork Ribs (G) (D) (P)	210		
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)	190	Side Dishes	
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		Steamed Rice	30
		Homemade truffle oil Mashed Potato (D)	40
		Homemade truffle oil French Fries	45
		Mixed Green Salad (V)	50

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Local Inspired

<p>Nasi Goreng Ayam (N) A beloved Indonesian dish featuring chicken fried rice infused with flavors. This dish includes sliced chicken sausage, an omelette on the side, grilled chicken & chicken satay, sambal ulek (spicy chili paste),</p> <p>Mie Goreng Seafood (G) Indonesian fried noodles, with Asian vegetables, fish, squid, crispy prawn, tuna skewer, shrimp crackers, and pickles.</p> <p>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.</p> <p>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)</p> <p>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.</p> <p>Gurami Nyat Nyat (N) Stewed Balinese spiced gurami fish (ikan gurami Kintamani" style sambal matah, sambal ulek, crackers,steamed"plecing" vegetables, and steamed rice.</p> <p>Ayam Betutu (N) A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.</p> <p>Bebek Goreng Sambal Mangga (N) Popular East Javanese dish, deep-fried marinated duck, sambel pencit, sambel matah, steamed rice & vegetables urapan.</p>	<p>150</p> <p>160</p> <p>160</p> <p>150</p> <p>140</p> <p>180</p> <p>165</p> <p>185</p>	<p>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.</p> <p>Laksa Noodle (G) Egg noodles and prawns, fish, squids, served in a spicy coconut-based soup, garnished with a hand-poached-egg.</p> <p>Oxtail Soup (Sop Buntut) Classic Indonesian oxtail soup, served with steamed rice and condiments</p>	<p>180</p> <p>180</p> <p>190</p>
<div style="background-color: #d4b87d; padding: 10px; border-radius: 15px; display: inline-block;"> <p>Recommended Dish Standing Stones</p> </div>			
<p>Sami Sami Menu (P) 475 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</p> <ul style="list-style-type: none"> ○ Assorted charcoal grilled Skewers (chicken, prawn, sate ikan lilit) ○ Grilled local pork rib ○ Plecing-Balinese spicy steamed vegetable salad ○ Balinese spicy & sour fish ball soup ○ Srosop- Balinese creamy & spicy chicken curry ○ Kalio-Sumatran beef rendang stew 			
<p>Dessert</p> <p>Apple Strudel (G) (D) A traditional delight of layered puff pastry with fresh apple, complemented by a luscious vanilla sauce and mango sorbet</p>			

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Dessert

Raspberry & Matcha (GF) (D) (E)	95
Raspberry mulberry mousse, charcoal glaze matcha & sesame chocolate crumble, mulberry gel.	
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, espresso syrup, amaretto, dark chocolate.	
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 Brûlée (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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