

FIRST

Arugula Salad <i>feta, walnuts, grapes, balsamico</i> Ⓜ	225
Tuna Carpaccio <i>mango, capers, lime, citrus ponzu, Togarashi oil, Amed sea salt</i>	200
Mixed Seafood Salad <i>8H tuna confit, catch of the day, E.V.O., fennel, pomelo, lime</i>	250
Caesar Salad <i>with anchovies, quail eggs, bacon, and parmesan</i>	225
<i>grilled tuna</i>	270
<i>grilled prawn</i>	270
<i>crispy chicken leg confit</i>	270
Prawn Cocktail <i>horseradish and chipotle cocktail sauce, romaine, avocado</i>	195
Chilled Avocado Soup <i>tuna confit tostada</i> Ⓜ	195
Paratha <i>with a choice of cauliflower or potatoes</i> Ⓜ	165
Papdi Chaat <i>flatbread topped with black salted vegetables, mint, and tamarind chutney</i> Ⓜ	165

QUESADILLAS

Kidney Bean and Bell Pepper <i>guacamole, kidney beans, mozzarella, bell pepper, cilantro</i> Ⓜ	180
Chorizo and Shrimps <i>guacamole, emmental, bell peppers, chipotle sour cream, coriander</i>	200

Ⓜ Gluten Free | Ⓜ Lactose Free | Ⓜ Vegetarian | Ⓜ Vegan

All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to
11% Government Tax and 10% Service Charge

IN BETWEEN

Sandwich and Burgers can be prepared without butter and mayonnaise
Choice of French fries, potato wedges or Cajun spiced chips

Vegetarian Sourdough Panino <i>hummus, za'atar grilled Bedugul vegetables, Tabina, feta</i> ⑤	180
The Oberoi Club <i>house smoked chicken breast, tomato, bacon, lettuce, fried egg</i>	275
Chef's Sachsenburger <i>suckling pig patty, sauerkraut, mustard mayo, with or without bacon/cheese</i>	275
6 oz Prime Beef Burger <i>caramelized onion bun, gherkin, iceberg, homemade mayo with or without bacon and cheese</i>	275

STONE OVEN-BAKED PIZZA

Small or large (gluten-free options and vegan cheese is available) 170/280

Margharita <i>tomato concassé, tomato, bocconcini, mozzarella</i> ⑤
Vegetarian <i>tomato, olives, mushrooms, zucchini, artichoke, roasted peppers, mozzarella</i> ⑤
Sashimi <i>chilli flakes, oregano, tomato, tarragon feta yoghurt crème, sliced raw tuna at the end</i>
Pizza Nero e Bianco 'Carbonara' <i>ash dough, sour cream, bacon, sautéed onions, mushroom</i>
Piccante <i>tomato concassé, paprika salami, jalapeno, red onion, mozzarella</i>
Pizza Mumbai <i>chicken tikka, onion, garlic, chili flake, mint chutney, mozzarella</i>
Pizza Bianco <i>mushroom, onion, bacon, sour cream, mozzarella</i>

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CONTEMPORARY

Casarecce Con Pesce <i>short twisted-shaped pasta with daily catch, chili flakes, lemon caper butter</i>	255
Casarecce Primavera <i>short twisted-shaped pasta with seasonal bedugul vegetable</i>	255
Tonnarelli Nero di Seppia con Pesce <i>squid ink macaroni with mixed daily catch and Lemon caper butter</i>	295
Seared Barramundi <i>heirloom tomato ragout with penne pasta, tarragon chermoula</i>	275
Two Grilled Jumbo Sea Prawns <i>mango and grilled pineapple salsa with fresh peppercorns</i>	495
Crispy Chicken Leg Confit <i>Columbian tamarillo aji de uchuva, jicama and apple salad</i>	275
Caramelized Berkshire Pork Tenderloin <i>green beans, paprika chimichurri, sweet potato étuve</i>	300

ASIAN

Mie Udang Saus Tiram <i>wok-fried egg-noodles, tiger prawns, and bell pepper, saos tape</i>	275
Ikan Asam Manis <i>butter-fried catch of the day with sweet and sour sauce, steamed rice</i>	255
Sate Ayam <i>grilled chicken skewers, peanut, and sweet soya sauce (bumbu kacang)</i>	165/315
Chef's White Seafood Curry <i>cherry tomatoes, chilli, belimbing, curry leaves, celery, steamed rice</i>	255
Kway Teow <i>stir-fried flat rice noodles with beef or seafood</i>	255
Aloo Mattar <i>potatoes and green peas in spiced tomato sauce</i> ^{GF}	220
Vegetable Makhani <i>Bedugul vegetables simmered in creamed tomato and butter gravy</i> ^V	220
Chicken or Fish Tikka <i>kachumber salad, pappadum, pickles and chutneys</i>	255
Seafood Malay <i>catch of the day simmered in spices and coconut crème, basmati</i>	295
Lamb Rogan Josh <i>sliced lamb shank braised with fennel and ginger, basmati rice</i>	435

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