



## Appetizers

Organic Heirloom Tomato Salad <sup>GF</sup> <sup>V</sup> <i>avocado and feta cream, micro greens</i>	255
Preserved Beetroot Carpaccio <sup>GF</sup> <sup>V</sup> <i>mango coulis, Scimut cheese, cress, foamed ginger ale</i>	235
Shaved Fresh Fennel Salad <sup>GF</sup> <i>smoked duck breast, arugula, pickled young star fruit, mitsukan, virgin coconut oil</i>	235
Baked Goat Cheese under Walnut Crust <sup>V</sup> <i>Goat cheese, young organic arugula, Sumbawa honey, prune jam</i>	265
Textures of Grade A Yellowfin Tuna <sup>GF</sup> <i>hand cut tartar –carpaccio–radish roll, coriander and sylvoetta, dragon fruit taramasalata</i>	295
Fresh Sashimi Selection <sup>GF</sup> <i>gome wakame, condiments</i> with Sake (45 ml)	375
Crispy Duck Leg Confit <sup>GF</sup> <i>mixed Bedugul green leaf lettuce, chef's dressing, preserved lingonberries</i>	255
The True Taste of Iberico <i>the very best Spanish ham, acorn fed black pork, cured for 36 months,</i> <i>grilled sourdough, Brittany butter with fleur de sel</i>	495
Marble of Foie Gras and Valrhona <i>prune gel, clear yoghurt and Kalamansi aspic, almond brioche</i> with Pino de Bali (60ml)	300
	425

<sup>GF</sup> Gluten Free | <sup>LF</sup> Lactose Free | <sup>V</sup> Vegetarian | <sup>VN</sup> Vegan

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

Prices are Charged in Thousands of Indonesian Rupiah  
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## Seafood (Sushi-Grade, Line-caught)

Medium-Seared Tasmanian Salmon <sup>GF</sup> 445  
*smoked yoghurt eggplant, charred green asparagus, calamansi highlights*

Grade A Yellowfin Tuna 415  
*Yuzu soya glazed, daikon, edamame, udon noodle, pomelo seaweed dashi*

## Meats

Milk Fed Dutch Veal Tenderloin 1,100  
*morel toffee, cecewis, warm pinot noir jelly, fresh pepper corn jus*

Black Angus Tenderloin "Tey's" 1,995  
*sautéed spinach, cauliflower crème, potato gratin or french fries, jus, béarnaise or pepper sauce*

Sous Vide Poached Australian Lamb Shank 515  
*moroccan couscous, snow peas, and bell pepper chermoula*

Sous Vide Poached Prime Beef Cheek 595  
*buttered mash potatoes, green beans and chive bulbs*

Berkshire Pork Kotelett 615  
*sauerkraut, baby potato confit, caraway jus*

Whole Roasted Spring Chicken for 1 (half) or 2 (whole), Served Tableside;  
(45 minutes preparation time) 275 per person  
*green asparagus, sugar snap peas, chive bulb, Puy lentil casserole, Lampung pepper sauce*

1 Kg Prime Rib "Stockyard" on the Bone, for 2-3 Persons 2,270  
*black pepper sauce, french fries or mashed potatoes, mixed sautéed vegetable or green salad*

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## Pasta

Casarecce Agnello	315
<i>short shaped with curled edges garofalo semolina pasta, slow braised ground lamb meat sauce, parmesan</i>	
Spaghettoni Con Gamberi	355
<i>house-made angel hair pasta with white prawns from Papua New Guinea, preserved lemon, basil, chardonnay beurre blanc, black garlic, cherry tomatoes</i>	

## Indonesian Cuisine

Sumatran Laksa Ikan <sup>GF</sup>	170 / 325
<i>mixed seafood soup with yellow spice mix, rice noodles, boiled egg, and coriander</i>	
Sate Campur	175 / 335
<i>satay of chicken, pork, beef or mixed, peanut sauce</i>	
Bihun Goreng	265
<i>stir-fried glass noodles with prawn, chicken and seaweed</i>	
Ikan Balado	395
<i>catch of the day in red spice sauce, North Sulawesi style</i>	
Ayam Panggang Bumbu Kalas <sup>GF</sup>	385
<i>Made's Balinese baked chicken in yellow spices and coconut cream</i>	
Widia's Rendang Babi Special	365
<i>pork ribs and pork cheek; bumbu merah spiced and slow simmered, stir fried vegetable and steamed rice</i>	
Bayu's Rendang Daging Special	425
<i>beef cheek; bumbu merah spiced and slow simmered, stir fried vegetable and steamed rice</i>	

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## Indian Cuisine

Tomato Shorba <i>with ginger and fresh coriander</i>	165
Mulligatawny <i>chicken, rice, and Indian spices, thickened with stone-ground chickpea flour</i>	170
Malabar Fish Curry in Coconut Shell <sup>GF</sup> <i>catch of the day in a spicy tomato and coconut gravy, basmati</i>	390
Chicken Tikka Masala <sup>GF</sup> <i>Indian rice or naan, papadums</i>	295
Goan Pork Vindaloo <sup>GF</sup> <i>Morsels of pork shoulder simmered in garam masala and vinegar flavored gravy, basmati and condiments</i>	315
Lamb Roghan Josh <sup>GF</sup> <i>sliced lamb shank braised with fennel and ginger, garlic naan</i>	455

## From The Tandoor

Naan Bread or Papadum <i>raita, mint and tamarind chutney</i>	85
Tandoori Malay Broccoli <sup>GF</sup> <i>tandoor cooked broccoli, marinated with cream and yogurt</i>	175
Tandoori Jingha Prawns <sup>GF</sup> <i>papadum, mint chutney, kachumber salad</i>	325
Tandoori Chicken <sup>GF</sup> <i>spring chicken, organic garden eggplant in Indian spiced tomato masala, basmati rice or butter naan</i>	380

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## Vegetarian

Khumb Matar <sup>GF</sup> <i>mushroom, green pea, onion and cherry tomatoes</i>	215
Gobhi Ki Bhurji <sup>GF Vn</sup> <i>sautéed cauliflower with cumin, onion, tomato, turmeric, and chili powder</i>	140 / 260
Lumpia <i>crispy fried vegetable filled spring rolls</i>	165
Tahu dan Tempe Sambal Rujak <sup>Vn</sup> <i>wok fried tofu and bean cake in tomato chili sauce and West Java steamed vegetable salad</i>	145 / 250
Rendang Semangka <sup>Vn</sup> <i>slowly simmered melon rind in bumbu rendang, steamed rice</i>	145 / 250
Oseng – Oseng Terong <sup>Vn</sup> <i>stir-fried green baby eggplant, garlic and chili, steamed rice</i>	145 / 250
Tumis Okra <sup>GF Vn</sup> <i>lady fingers, shiitake and bean sprouts from the wok, steamed rice</i>	145 / 250
Balinese Vegetable Red Curry <sup>GF Vn</sup> <i>mixed seasonal vegetable, seaweed, steamed white rice, spring onion krupuk</i>	250
Pappardelle con Fungi <i>stewed creamy porcini mushrooms with parsley</i>	265/315
Gluten Free Spirals Con Verdura <i>Basil, E.V.O., parmesan</i>	150 / 280
Vegetarian Pizza <i>tomato concassé, black olives, mushrooms, cherry tomatoes, zucchini, artichoke roasted peppers, mozzarella</i>	280

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