

First

Caesar salad 🍷

Baby cos, pork pancetta, coddled egg, anchovy dressing, grana padano & crouton with chicken with prawn

Beet salad (V, GF)

Baked beetroot, crumbled feta cheese, wild peas sprouts, balsamic reduction

Italian Burrata cheese (V, GF)

Marinated heirloom tomatoes, wild rucola salad, aged balsamic vinegar

Tempura zucchini flowers (V)

Herbed goat cheese fillings, romesco sauce

Wagyu Beef carpaccio

Fresh herbs, truffle mousse, confit tomato

Deep sea scallops & confit pork belly salad 🍷

Sauce gribiche, quail egg, red radish, baby potatoes & Bedugul lettuce

Tuna & salmon sashimi (GF)

Pickled ginger, daikon oroshi, traditional condiments

Tuna Tataki

Pickled asparagus, Ponzu sauce, watermelon & leek aioli

Crab coconut salad (prepared at table side)

Asian herbs, grated coconut, palm sugar & lime dressing

Chilled seafood platter (for 2 guests)

Fresh Oyster, king prawns, tuna, salmon, baby octopus, smoked marlin, half lobster

Condiments: cocktail sauce, mignonette sauce, mustard sauce

Liquids

Lobster bisque

Crab meat & prawns, crab puff, sour cream

Wild mushroom consommé (V)

Gnocchi, Shimeji mushroom pickles, tomato confit

Tomato gazpacho, avocado & coriander salsa (V)

Smoked tomato sorbet, avocado & coriander salsa, garlic & parsley crouton

Soto Ayam (GF)

Turmeric infused chicken broth, shredded chicken, glass noodles, diced vegetable

Pasta

Spaghetti & crab

Crab meat, chili, parmesan shavings

Linguini al gamberi

Tiger prawns, aglio olio & white wine sauce, chilli flakes

Duck & mushroom tortellini

Creamy melted foie gras sauce, parmesan shavings

Squash ravioli (V)

Handmade pumpkin ravioli, spinach, sundried tomato & Parmigiano cheese fondue

Wild mushroom Risotto (V, GF)

Wilted spinach, parmesan crisp

Asian

“Megibung” Balinese Seafood platter (for 2 guests) 🌶️🌶️

Balinese rock lobster, scallops, prawns, fish of the day, squids, clams, steamed rice, seafood soup. Selection of homemade sambals.

Sambal udang (GF) 🌶️

Tiger prawns, potatoes, carrots, chilli lime sauce, kemangi & pickles

Kari Udang (GF) 🌶️

Prawn curry in tamarind, lemongrass & coconut curry

Seafood curry 🌶️

Baby eggplant, cherry tomato, coconut rice, sambal ijo

Ikan bumbu acar kuning (GF) 🌶️🌶️

Deep fried snapper in yellow spicy vegetables pickles, steamed rice

Vegetables curry (V, GF) 🌶️

steamed rice & traditional condiments

Bebek goreng 🌶️🌶️

Half Balinese crispy duck in turmeric spices, long beans salad, steamed rice & soup

Ayam Masak Merah 🌶️🌶️🌶️

Creamy coconut chicken leg curry, red chili paste, sayur urap, crispy shallots

Rendang sapi 🌶️🌶️

Braised beef in Sumatera rendang spices, spinach & beansprout, steamed coconut rice, emping crackers

Seafood, poultry & meat

Seafood Paella 🍷 - Saffron scented rice with tiger prawn, scallops, clams & chorizo

Oven baked Atlantic salmon - Spinach fettuccine, coconut lemongrass sauce

Seared barramundi - Wrapped in grilled zucchini, warm tomato and paprika salad, lemon-pinot grigio butter

Grilled Kalimantan Jumbo river prawns - Garlic & herb butter, pan-seared potatoes, crustacean oil

Chermoula free range chicken breast - Slow roasted, warm quinoa & lentil salad (GF)

Honey glazed duck leg confit - Mashed potato, baby vegetables

400gr barbequed pork baby ribs 🍷 - French fries & greens

Slow cooked organic lamb shank - Couscous, chickpeas, yoghurt (GF)

250gr “Angus” beef tenderloin – Thick cut fries, cream spinach, red wine sauce

300gr “Stockyard” wagyu sirloin mb-5 - Thick cut fries, asparagus, pepper corn sauce

Please ask your server if you require gluten free bread

V: Vegetarian VG: Vegan GF: Gluten free 🍷: pork /contains pork

🌶️ moderate spicy 🌶️🌶️ spicy 🌶️🌶️🌶️ extra spicy

BREEZE SET DINNER With Wine Pairing

Deep sea scallops

Roma tomato, pickled cucumber, wild rucolla, Yuzu vinaigrette, onion relish & olive



Zonin Pinot Grigio 2017
Friuli – Italy

Angus Tenderloin

crab potato cake, baby beans, chili jam & foie gras butter



Cono Sur Reserva Bicicleta Cabernet Sauvignon 2017
Chile

Intermezzo

Almond Financier

Blueberry compote, air-dried apples, pistachio & peach sorbet



Dragonfly Moscato NV
Bali – Indonesia