

First

Beet salad (V, GF) Baked beetroot, crumbled feta cheese, wild rucolla, pistachio balsamic reduction <i>Wine suggestion, Wolf Blass Bilyara Sparkling Brut NV, Australia</i>	180
Burrata cheese (V, GF) Marinated heirloom tomatoes, basil, wild rucola salad & aged balsamic vinegar	180
Caesar salad 🌶️ Baby cos, pork pancetta, coddled egg, anchovy dressing, grana padano & crouton with chicken with prawn <i>Wine suggestion, Calabria Richland Pinot Grigio, 2019 Australia</i>	190 220 240
Tuna & salmon sashimi (GF) Pickled ginger, daikon oroshi, traditional condiments <i>Wine suggestion two river sauvignon blanc, Marlborough NZ, 2018</i>	220
Tuna, Yuzu & soba noodles Pan seared Tuna, soba, soy yuzu vinegraitte, edamame, cherry tomato	200

Liquids

Lobster bisque Crab meat & prawns, crab puff, sour cream <i>Wine suggestion, Babich Hawke's Bay Chardonnay, 2017, New Zealand</i>	160
Creamy mushroom Soup 🌶️ Garlic crouton, sour cream & chives <i>Wine suggestion, Two island rose, South Australia, 2019</i>	160
Soto Ayam (GF) Turmeric infused chicken broth, shredded chicken, glass noodles, diced vegetable <i>Wine suggestion two river sauvignon blanc, Marlborough NZ, 2018</i>	140

Pasta

Spaghetti & crab Crab meat, chili, parsley & Olive <i>Wine suggestion, Cloudy bay sauvignon blanc, Marlborough NZ, 2017</i>	280
Linguini al gamberi Tiger prawns, aglio olio & white wine sauce, chilli flakes <i>Wine suggestion, Rufino lumina pinot grogio, Italy, 2017</i>	270
Wild mushroom Risotto (V, GF) Wilted spinach, porcini, parmesan & pistachio <i>Wine suggestion, Domain chandon Brut, Australia, NV</i>	220

Asian

"Megibung" Balinese Seafood platter (for 2 - 4 guests) 🌶️🌶️ 1500 Balinese rock lobster, prawns, fish of the day, squids, clams, minced satay, steamed rice, seafood soup. Selection of homemade sambals. <i>Wine suggestion, Naked Range Sauvignon Blanc, 2017, Australia</i>	
Chicken & Prawn XO sauce garlic rice, pok choy, fried shallots	230
Sambal udang (GF) 🌶️🌶️ Kalimantan Jumbo prawns, potatoes, carrots, chilli lime sauce, kemangi & pickles <i>wine suggestion, Calabria Richland Pinot Grigio, 2019 Australia</i>	280
Vegetables curry (V, GF) 🌶️ steamed rice & traditional condiments	190
Bebek goreng 🌶️🌶️ Half Balinese crispy duck in turmeric spices, long beans salad, steamed rice & soup <i>wine suggestion, White Monkey Pinot Noir, 2020, Central Otago - NZ</i>	230
Rendang sapi 🌶️🌶️ Braised beef in Sumatera rendang spices, spinach & beansprout, steamed coconut rice, emping crackers <i>Wine suggestion, Rosemount estate diamond label merlot, Australia, 2016</i>	280

Seafood, poultry & meat

Seafood Paella 🌶️ - Saffron scented rice with tiger prawn, scallops, clams & chorizo <i>Wine suggestion, Robert mondavi wb sauvignon blanc, California 2017</i>	330
Oven baked Atlantic salmon - tagliatelle, tomato, coconut lemongrass sauce <i>Wine suggestion, Cape mentelle chardonnay, Margaret river, 2014</i>	340
400gr barbequed pork baby ribs 🌶️ - French fries & greens <i>Wine suggestion, Antigal Uno Malbec, 2017, Mendoza - Argentina</i>	340
Slow cooked organic lamb shank - Couscous, chickpeas, yoghurt (GF) <i>Wine suggestion, Penfold bin 138 shiraz grenache Mataro, barosa valey, Australia. 2012</i>	350
250gr "Angus" beef Striploin (grass fed) - French fries, cream spinach, salad, red wine sauce	600
250gr "Angus" beef tenderloin (grass fed) - truffle pomme puree, cream spinach, salad, red wine sauce <i>Wine suggestion, Saltram mambre brook barosa shiraz, barosa valey Australia, 2010</i>	650
300gr "Stockyard" wagyu sirloin mb-5 (grass fed) - French fries, asparagus, salad, pepper corn sauce <i>Wine suggestion, Coldstream hills, pinot noir, Yarra valey Australia, 2013</i>	800

 moderate spicy  spicy  extra spicy

All prices are subject to 11% government tax and 10% service charge. Prices are in thousands of rupiah.