

INDONESIAN SPECIALTIES

Starter

Tempe bowl – Bali (L) (Veg)	320
Butterhead lettuce, bean cake, grilled vegetables with pomegranate vinaigrette	
Jeruk Bali – Kintamani, Bali (L) (Nuts)	320
Deep fried soft shell crab, locally sourced pomelo, jicama, peanuts, chili	
Gado gado – Jakarta (Veg) (GF)	330
Assorted vegetables, boiled egg, potato, tofu, bean cake, cucumber, peanut sauce	
Ayam sambal matah – Bali (L) (Nuts)	390
Balinese seasoned shredded chicken, long beans, shallots, lemongrass, kaffir lime leaves	
Tuna gohu – North Maluku (GF) (L) (Nuts)	430
Marinated tuna loin with herbs, kemangi oil and chili, served with rice crackers	

Satay

Satay campur – Purwakarta, West Java (L) (Nuts)	610
Indonesian mixed grilled skewer of beef and chicken Served with peanut sauce and rice cake	

Soup

Soto ayam kudus – Central Java (GF) (L)	410
Free range chicken soup with turmeric and mixed spices Served with potato fritters and boiled egg	
Soto buntut – Indonesia (L)	540
Classic Indonesian oxtail soup and Balinese white turnip	

Rice and Noodles

Ultimate nasi goreng – Indonesia (L)	850
Indonesian fried rice, Wagyu beef satay, Balinese bamboo lobster, chili sambal	
Betawi seafood laksa – Jakarta (L) (Nuts)	740
Egg noodles, crab, prawn dumpling, served with seafood broth	
Mie goreng jawa – West Java (L)	650
Fried egg noodles, locally sourced prawns and vegetables, sambal and crackers	
Nasi daun jeruk	100
Steamed rice with aromatic lime leaves	
Nasi putih	50
Steamed jasmine rice	

Main Course

Rendang daging bukit tinggi – West Sumatra (L) (GF)	720
Braised beef cheek in Indonesian spices, coconut milk, cassava leaves, eggplant, sambal hijau	
Konro bakar – Makassar, South Sulawesi (L) (Nuts)	840
Grilled beef short ribs seasoned with herbs, shallots, peanut sauce Served with beef broth	
Bebek goreng – Bali (L) (GF)	740
Crispy Balinese duck with local aromatic spice	
Opaka paka – Bali (L) (GF)	550
Grilled local pink snapper, Balinese morning glory, sambal dabu-dabu	
Udang nyat-nyat – Bali (L)	560
Spicy Balinese tiger prawn curry, Indonesian snake beans	
Iga babi bakar madu – Bali (L)	680
Balinese grilled pork ribs with spices, wild honey, locally sourced vegetable urab	
Hasil laut panggang – Jimbaran, Bali (L)	2,000
Grilled sustainably sourced seafood platter, half lobster, prawn, fish, green mussel, scallop	
Jukut kelor meliklik – Singaraja, Bali (L) (GF)	340
Fragrant moringa leaves simmered in a savory curry, red beans, pumpkin, grated coconut	
Sayur kalasan – Bali (V) (GF)	390
Balinese vegetable curry with locally sourced tofu, tempeh, rice cake and Indonesian pickles	

INDONESIAN LOBSTER MENU

Enjoy a gourmet journey with our specially curated menu, where the freshest local ingredients meet traditional recipes for a delightful and refined culinary experience.

Starter

Grilled lobster and scallops

Succulent lobster and scallops perfectly grilled and drizzled with a tangy tamarind chili dressing

or

Creamy lobster coconut soup

A rich and comforting blend of tender lobster, creamy coconut, and fresh chayote

Main course

Spicy lobster balado

Juicy lobster smothered in Indonesian chili sambal, served with sautéed morning glory and fragrant jasmine rice

or

Lobster bakar Jimbaran

Lobster marinated in aromatic Balinese spices, grilled to perfection, and accompanied by sambal matah and jasmine rice

Dessert

Cendol

Indonesian green grass jelly with jackfruit coconut ice cream

or

Pisang goreng

Indonesian banana fritters, lemongrass ice cream

3.000 per person

ITALIAN SPECIALTIES

Starter

Tartar di manzo, soffice di patata alla mostarda	550
Beef tartar, potato and mustard mousse	
Burrata, pomodorini marinati, cipolla rossa, acciughe	490
Burrata cheese, marinated heirloom tomato, red onion confit, anchovies	
Tonno marinato, broccoli purée, verdure di stagione croccanti (L)	660
Marinated Bonito tuna, broccoli purée, seasonal crispy vegetables	
Capesante scottate, rape, edamame, caviale Oscietra (L)	980
Pan-seared Hokkaido scallops, beetroot, edamame, Oscietra caviar	

Soup

Minestrone di Verdure (V)	270
Seasonal vegetable soup, tomato croutons	
Zuppa di pesce	640
Seafood soup	

Pasta

Spaghetti alle vongole, zucchini e Bottarga di Muggine (L)	690
Clams spaghetti, zucchini, mullet roe	
Paccheri di Gragnano con astice e agrumi	900
Paccheri pasta with lobster and citrus	
Cannelloni ricotta e spinaci, fonduta di Castelmagno (Veg)	390
Ricotta and spinach cannelloni, Castelmagno cheese	
Ravioli di burrata, purea di broccoli, gamberi rossi Carabineros, ricci di mare	1.000
Burrata cheese ravioli, broccoli purée, Carabineros red prawns, sea urchin	
Fettuccine al ragout di wagyu Bolognese	450
Fettuccine with Wagyu beef Bolognese sauce	
Risotto Carnaroli al timo e limone, frutti di mare	850
Carnaroli risotto, thyme and lemon, seafood	
Risotto Carnaroli ostriche Fine de Claire, asperagi verdi	680
Carnaroli risotto, Fine de Claire oyster, green asparagus	

Main Course

Milanese di maiale	600
Pork Milanese, rocket salad, Parmigiano Reggiano and balsamic	
Filetto di tonno scottato, melanzana, ricotta, capperi, olive, pomodorini	520
Tuna steak, baked eggplant, ricotta cheese, capers, olives, cherry tomato	
Merluzzo cotto a bassa temperatura (L)	680
Slow cooked cod fish, red pepper molasses and chickpeas	
Pesce al acqua pazza - for Two (L) (GF)	1.200
Stewed local barramundi fillet with tomato, olives, capers and anchovy sauce With your choice of two side dishes	

From The Grill

Wagyu tenderloin M9	2.000
300g Australian 180 Days grain fed wagyu beef	
Sirloin Wagyu M9	2.000
300g Australian 180 Days grain fed wagyu beef	
T-bone M7	2.200
400g US Black Angus, 300 Days grain fed	

Side Dish

Mashed potato (V)	220
Seasonal sautéed mushrooms (V)	220
Sautéed spinach (V) (GF) (L)	220
Green asparagus (V) (GF)	220
Skin on homemade fries (V)	220