

Gourmet Lobster Menu

Amuse bouche

Lobster, scallop, lime dressing



Appetizer

Lobster medallion

Squash confit, shellfish vinaigrette

or

Lobster soup

Herb Emulsion



Main course

Slow cooked lobster

Balinese marinade, baby vegetables, turmeric

or

Grilled lobster tail

Sambal matah, jasmine rice



Dessert

Citrus tart

Lemon tart, strawberries

or

Tiramisu

Coffee, mascarpone, lady finger biscuits

Inclusive of one glass of sparkling wine

Batik lobsters are sustainable and locally sourced from the island of Java, Ambon, and Maluku

1,710 per person

All prices are in thousand rupiah
and subject to prevailing government tax and 10% service charge

The Balinese

Appetizers

Bebek goreng Balinese marinated crispy duck, red bean, cucumber salad	215
Soto udang pesmol Sweet and sour Javanese soup, prawns, coconut milk	200
Tempe salad Baby green salad, fried bean cured, shallots, pomegranate dressing	185
Tongkol lan remis panggang Seared tuna, scallops, sambal matah	225
Sup gedang Young papaya soup, green bean, tofu	155
Soto buntut dan kluwek Turnip and oxtail soup	195

Main courses

Nasi goreng Stir-fried rice, jumbo prawn, wagyu beef satay	375
Mie goreng Stir-fried egg noodles, chicken, vegetables	285
Iga babi metunu Grilled pork ribs, sweetcorn, steamed rice	355
Udang bumbu be pasih Tiger prawns, chili, ginger, stir fried morning glory	355
Ikan gourami (for sharing) Whole steamed gourami fish, garlic, ginger, sesame, coriander, jasmine rice	480
Satay Campur Grilled beef, prawn, and chicken skewers, peanut sauce	315
Kare ayam Chicken curry, green chili sambal, jasmine rice	345
Kalio daging Slow cooked Sumatran beef curry, coconut, cumin	365
Ikan panggang bumbu Bali Grilled red snapper, steamed rice, chili sambal	365
Kari rebung dengan nasi kuning Bamboo shoot curry, turmeric rice	265

Side dishes

Balado terong ungu Fried eggplant in chili, tomato, garlic sauce	90
Broccoli and kailan Stir fried broccoli and kailan, garlic, oyster sauce	90
Jagung bakar Sweetcorn, chili butter	90

The Italian

Antipasti

Prosciutto e melone San Daniele parma ham, melon	220
Burrata, pomodori, aceto balsamico Burrata cheese, tomato, aged balsamic	275
Carpaccio di manzo, parmigiano, salsa la tartufo Beef carpaccio, Parmesan, truffle sauce	265
Insalata mista di verdure Grilled vegetables, mixed greens, balsamic dressing	195
Fritto Misto Fried seafood	200
Polpo alla griglia, purea di patate, melanzane Grilled octopus, potato puree, eggplant	385

Primi piatti

Spaghetti pomodoro e caprino Spaghetti, tomato sauce, goat cheese and lemon zest	265
Penne al pesto e burrata Penne pasta, basil pesto, burrata cheese	285
Linguine al nero di seppia con ragú di mare Squid ink linguine pasta, seafood ragú	310
Lasagna Bolognese sauce, béchamel, Parmesan cheese	290

Secondi piatti

Tonno pinna gialla, patate, carciofi Yellow Fin tuna, puttanesca sauce, baby potato, artichoke	400
Merluzzo alla piastra, purea di sedano rapa, spinaci Cod fish, celeriac purée, spinach	420
Filetto di manzo, terrina di patate e pancetta, funghi Australian Wagyu beef tenderloin, potato and bacon terrine, mushroom	495
Tagliata di manzo, rucola, parmigiano, aceto balsamico Australian Wagyu beef sirloin, rocket, Parmesan, aged balsamic	480

Contorni

Spinaci saltati Sautéed spinach	90
Asparagi alla griglia Grilled asparagus	90
Patate al forno Oven roasted potato	90