

# SHARE PLATES

Rp. 65,000 ++,- PER ITEM

## CHILLED & SALADS

### SHAVED CUTTLEFISH SALAD WITH TAMARIND MINT & CORIANDER

***Chef's Note: "Thai influenced"***

*unique texture of shaved, slow cooked cuttlefish balanced with a sour tamarind dressing & Asian herbs*

### SHAVED BEEF SALAD WITH LIME & MINT SALAD

***Chef's note: "Indonesian influenced"***

*tender slices of roasted beef sirloin brought to life with shallot, lemongrass, coconut oil & fresh herbs*

### KING FISH & CITRUS TARTARE

***Chef's note: "modern Asian influenced"***

*creamy texture of fresh kingfish paired with a tropical range of citrus & fresh herbs*

### CRAB & YOUNG MANGO SALAD

***Chef's Note: "Thai influenced"***

*crisp young mango softened with Thai dressing, steamed crab & aromatic fresh herbs*

### TROPICAL COCONUT & KING PRAWN SALAD

***Chef's Note: "Thai influenced"***

*refreshing and herbaceous salad, ripe mango and lobster flesh balanced with a coconut chutney and toasted shallots*

### SHAVED PORK MINT & TOASTED RICE SALAD

***Chef's Note: "Thai influenced"***

*shavings of Balinese pork rubbed so the gentle flavors of mint, chili, rice vinegar & toasted rice can infuse the whole way through*

## CRISP & GRILLED

### SILKEN MARTABAK

***Chef's note: "Malay influenced"***

*crisp pastry provides a crunch to a soft custard-like filling of curry spiced eggs & silken tofu*

### SZECHWAN CRUSTED MUSHROOMS

***Chef's Note: "Chinese influenced"***

*crisp, soft & stringy textured of crusted assorted mushrooms complimented with spices & fresh Asian herbs*

**FLASH FRIED SNAPPER WITH TAMARIND & CRISP SKIN**

***Chef's Note: "Thai influenced"***

*barbecued impaired tamarind sauce balanced with the silky elements of fresh caught market snapper*

**PANDAN PARCELS OF YELLOW SPICED CHICKEN MINCE**

***Chef's Note: "Thai influenced"***

*steamed to let the pandan infuse with the spiced chicken mixture*

**CRISP CHILI GLAZED CHICKEN**

***Chef's note: "Malay influenced"***

*brined in Malay spices before being slow roasted, glazed & grilled makes the meat tender & the flavor to penetrate through*

**TWICE COOKED CRISPY DUCK IN PALM REDUCTION & CANDIED PINEAPPLE**

***Chef's Note "Chinese influenced"***

*Slow cooked to retain moister then flash fried to give a crisp crust, softened with sour-salty palm nectar & fruit caramel*

**LAMB & CURRIED PUMPKIN POT STICKERS**

***Chef's Note "Chinese-influenced"***

*Gamey sweet combination of roasted pumpkin & lamb within a contrasting seared dumpling skin*

**BARBECUED RENDANG SPICED BEEF RIBS**

***Chef's note: "Indonesian influenced"***

*rich chili & shallot based curry enhanced with the smoky characteristics of a coal grill*

**ROASTED & WOK-TOSSED**

**PRAWN FILLED BABY SQUID WITH CANDIED CHILI GLAZE**

***Chef's note: "Malay influenced"***

*candied chili paste glaze gives a sweet salty element to the kaffir lime & shallot scented prawn filling*

**PEKING QUAIL WITH ORANGE INFUSED MASTER REDUCTION**

***Chef's Note: "Chinese influenced"***

*slight gamey flavor of roasted quail impaired with aromatics of orange & star anise*

**WOK-TOSSED SOFT SHELL CRAB WITH THAI BASIL, PLAM SUGAR & BLACK PEPPER**

***Chef's Note: "Thai influenced"***

*Soft Anise & Minty spice of Thai basil infused with the naturally sweet meat of crispy soft shell crab*

## **STEAMED & BRAISED**

### **SOY-BRAISED BALINESE BLACK PORK BELLY WITH FIVE SPICE CRACKLING**

***Chef's Note: "Chinese influenced"***

*Moist & sweet soy-pork balanced with crisp & salty crackling*

### **JUNGLE CURRY OF RED SNAPPER**

***Chef's note: "Thai influenced"***

*simmered softly to allow the flavors to infuse while maintaining its natural moist texture*

### **KING PRAWN GREEN CURRY**

***Chef's note: "Thai influenced"***

*key flavors of lemon grass & Thai basil with a balance of spice, salt, sweet & sour*

### **COCONUT STEAMED BLACK MUSSELS**

***Chef's note: "Thai influenced"***

*salty, galangal-infused coconut stock complements the sweetened sea water flavor of black mussels*

### **BEEF SHIN MASSAMAN**

***Chef's note: "Malay influenced"***

*caramelized coconut cream & red paste gives a full bodied nut flavor to a tender, rich beef curry*

### **GREEN PAPAYA & SEAFOOD SOUP**

***Chef's note: "Indonesian influenced"***

*sour young papaya simmered until soft & sweet complements perfectly a mix of market seafood & young coconut water*

## **DESSERTS**

**Rp. 65,000 ++,- PER ITEM**

### **BLACK RICE CREATION**

***Chef's note:***

*not how you expect it will be, try it*

### **STEAMED JACK FRUIT CARAMEL PUDDING**

***Chef's note:***

*Warm, moist & fragrant*

**COCO & ARABICA**

***Chef's note:***

*If you like dark chocolate & espresso, this will be a treat*

**SWEET CORN CUSTARD**

***Chef's note:***

*Contrast of textures centered on sweet corn & kaffir lime baked custard*

**TROPICS**

***Chef's note:***

*Fresh tropical fruit creation balanced with curds & creams*