

DEGUSTATION MENU

TUNA

Tataki of tuna, Balinese salsa, torch ginger, coconut oil
Naked Range Sparkling Brut NV, Australia



SCALLOP

Pan-seared jumbo Asian moon scallops, organic salad, edible flowers,
balsamic caviar and dressing
Gravels Woven Stone Sauvignon Blanc Ōhau River 2016, New Zealand



MUSHROOM

Cappuccino of Bedugul organic mushrooms, truffle oil,
crispy crostini



BARRAMUNDI

Pan-seared barramundi, organic Balinese red rice, saffron beurre blanc
Two Islands Chardonnay 2015, Indonesia



DUCK

Slow-cooked javanese organic duck breast,
truffle infused mashed potatoes, clove-scented shiraz duck jus
Viña Ventisquero Pinot Noir Casablanca Valley 2014, Chile



BEEF

72-hours slow-cooked local beef rib, purple cassava purée,
organic vegetables, beef jus
Viña Ventisquero Merlot Reserva, Maipo Valley 2015, Chile



COFFEE

Luwak coffee panna cotta, coffee sauce, Bailey's, rum raisin ice cream,
strawberry, chocolate cashew nut tuile
Cockburn's Special Reserve, Portugal

7 courses: 750/1.395 with wine pairings

5 courses: 550/985 with wine pairings

5 courses: Choice of 2 appetizers, 2 main courses and dessert

(v) - Vegetarian dishes

Prices are in Indonesian Thousand Rupiah (IDR) and subject to 11% government tax and 10% service charge

THE RESTAURANT

DINNER MENU

Executive Chef Dean Nor presents a combination of traditional Balinese-Indonesian dishes and Western classics. Many of the ingredients used are hand-picked from our very own organic garden and local traditional markets.

The Balinese menu combines local produce with a variety of seasonings and spices based on traditional recipes, while Western dishes are inspired by Chef Dean's classic fine dining background.

As a true blue Singaporean, Chef Dean's love for food is diverse by nature. He would be more than happy to oblige to your special and personalised dish or menu on request.

APPETISERS

BALINESE

GADO GADO (V) 185
Organic vegetables, tempe, tofu, and boiled egg served with peanut dressing

LAKSA UDANG 210
Organic turmeric infused Balinese spicy soup, prawn and young mango

PANDAN CHICKEN 185
Balinese spices and pandan juice marinade, mango sambal, pandan leaf envelope

SATE BABI 200
Pork belly, minced pork, peanut sauce, pickled vegetables, rice cake

INTERNATIONAL

SMOKED SALMON 225
House-smoked salmon, fennel, orange, chive vinaigrette, saffron mayonnaise

TRIO OF CORN SOUP 195
Cream of corn, sautéed corn, blue swimmer crab, popcorn

TOMATO SOUP (v) 175
Lightly smoked, mozzarella shavings, cherry tomatoes, croutons

SCALLOP 205
Pan-seared jumbo Asian moon scallops, organic salads, edible flowers, balsamic caviar and dressing

OTORO 225
Carpaccio of blue fin tuna belly, organic vegetables, Balinese sea salt, Japanese wasabi furikake, truffle mayonnaise

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MAIN COURSES

BALINESE

IKAN PANGGANG	295
Grilled sea bass fillet, pandan-scented Balinese spice, winged bean salad, steamed rice	
SAMBAL UDANG	295
Sambal-marinated grilled prawns, water spinach, turmeric rice	
AYAM SAMBAL TOMAT	265
Grilled chicken, spicy tomato sauce, kaffir lime leaf, urab salad, steamed rice	
IGA BAKAR	315
Grilled pork rib, soy sauce, bumbu Bali, baby potato, sautéed organic long beans	
SAPI RENDANG	315
Beef cheeks, spicy coconut sauce, beef skin crackers, young bean leaves, steamed rice	
NASI CAMPUR DELUXE	330
Spicy prawn, Angus beef sate, roasted pork, crispy duck, pepes tongkol, Lawar nangka, urab salad	
CHICKEN OR DUCK BETUTU (PLEASE ORDER ONE DAY PRIOR - SERVES TWO GUESTS)	895
Traditional Balinese spiced chicken, slow-cooked under coconut husk and coffee wood, long beans, steamed rice, served family-style	

INTERNATIONAL

SOYA BRAISED TOFU (v)	220
Balinese tempe, organic eggplant, shiitake mushroom, grilled rice	
SPICY HERB-CRUSTED TEMPE(v)	220
Orange-infused carrot purée, sautéed spinach and zucchini, long beans in coconut dressing, braised organic fennel	
DUCK BREAST	300
Slow-cooked Javanese organic duck breast, organic beetroot, carrot, radish, truffle infused mashed potatoes, clove-scented Shiraz duck jus	
BARRAMUNDI	365
Pan-seared barramundi, bok choy, organic Balinese red rice, saffron beurre blanc	
LAMB SHANK	450
Slow-cooked Australian lamb, truffle-infused mashed potato, organic vegetable, lamb jus	
BEEF TENDERLOIN	460
Pan-seared Wagyu beef, purple sweet potato purée, organic tomatoes, baby carrot, fennel, asparagus, beef jus	

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DESSERTS

VALRHONA CHOCOLATE TART	175
Ginger, chilli-infused chocolate, mango purée, mango ice cream	
APPLE VOL-AU-VENT	175
Apple tart, house-made apple chips, Balinese vanilla ice cream	
BANANA SPRING ROLL	175
Dark rum-infused banana and organic fresh mangoes wrapped in filo pastry, butterscotch ice cream	
CHILLED PINEAPPLE SOUP	150
Pineapple juice reduction, coconut ice cream, star anise-infused pineapple compote	
ES TELER	135
Milk and coconut granita, sweet slow-cooked red bean, nata de coco, jackfruit compote, avocado brunoise	
BLACK RICE PUDDING	135
Banana coulis, slow-cooked black glutinous rice, coconut milk and vanilla ice cream	
HOUSEMADE ICE CREAM	55
Vanilla, chocolate, butterscotch, coconut, coffee, strawberry, rum-raisin (per scoop)	
HOUSEMADE SORBET	55
Chocolate, orange, basil-lime, beetroot-tamarillo (per scoop)	

BEVERAGES

DIGESTIVES AND LIQUEURS

Cockburn's Special Reserva Port, Baileys, Kahlúa, Vaccari Sambuca, Frangelico	170
Rémy Martin VSOP Cognac	230
Rémy Martin XO Cognac	390

SPECIALTY COFFEES

KOPI LUWAK	
Finest Balinese coffee derived from seeds of coffee berries	150
IRISH COFFEE	
Irish whiskey, black coffee, syrup, whipped cream	195
ITALIAN COFFEE	195
Galliano, black coffee, syrup, foamed milk	
MEXICAN COFFEE	195
Tequila, Kahlúa, black coffee, syrup, whipped cream	
TANAH GAJAH COFFEE	195
Arak, Frangelico, black coffee, syrup, whipped cream	

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