



THE RESTAURANT

Welcome to The Restaurant, where we use the finest, locally-sourced and organic ingredients to showcase the very best of Bali. My culinary style combines modern and traditional cooking methods, creating French and South-East Asian flavours inspired by my travels around the world.

The Restaurant team and I wish you an enjoyable dining experience.

Chef Stéphane Gortina

You Choose

APPETIZERS

Chilled Zucchini soup, mozzarella and crunchy vegetables	130
Marinated Mahi-Mahi, palm tree and passion-fruit	190
River prawn salad, bell pepper and flowers	210
Light crustacean broth, pan-seared raviolis	180
Tender potato gnocchi, green asparagus and herbs	150
Pan-seared foie-gras, pineapple and coconut	220
Yellow fin tuna, peanut – soft chili	190

FISH & CRUSTACEAN

Whole Rock Lobster, smoked eggplant, sesame-coriander	600
Steamed Barramundi, fennel and shellfish	260
Grilled Red Snapper in banana leaf, spinach-chili	250
Our Slipper Lobster curry	450
Pan-seared scallops, black quinoa, sauce coco-curry	450

MEAT & POULTRY

Grilled Beef tenderloin, fondant potato, bacon, peppery sauce	650
Roasted Chicken breast, chickpeas and olive	260
Lamb rack, zucchini flower, pine nut-rosemary crust	500
Suckling pig, baby carrots and capers	450
Sirloin beef Rendang, labu Siam	500

Evolve Tasting Menu

Marinated Mahi-Mahi, palm tree and passion-fruit
Tyrrell's, Belford Single Vineyard Semillon, Australia

Tender potato gnocchi, green asparagus and herbs
Clarendelle Blanc by Haut Brion, France

Steamed Barramundi, fennel and shellfish
Domaine de Tariquet, Chardonnay, France

Roasted Chicken breast, chickpeas and olive
Bogle Vineyards, Pinot Noir, California

Strawberry composition

Chocolate and hazelnut pallet
Banfi Rosa Regale Brachetto d'Acqui

750
1,550 with wine pairing

DESSERTS

Cheese cake our way, raspberry	140
Exotic fruits Pavlova	130
Local strawberry Charlotte	130
Cappuccino brûlée, Whisky foamed	130
Chocolate and hazelnut pallet	140
Passion fruit Soufflé	140
Chocolate and banana composition	140

Grilled Seafood Platter

Balinese spiced fish & lemongrass satay

Yellow fin Tuna

Red Snapper

King prawns

Clams

Baby squid

Mesclun salad

Sautéed potatoes

Green mango salad

Homemade sambal selection

Lemon and lime

Tartar sauce

500