

LUNCH - INDONESIAN MENU

ENTRÉES

KARE SAYUR (V, VE, GF) | 65

Indonesian yellow curry with mixed braised vegetables

OPOR UDANG | 75

Braised prawns with yellow paste, moringa leaf, white beans and acar bangkoang

SOTO CUMI | 75

Indonesian calamari soup with kwetiau, quail eggs, crispy seaweed, tomato and celery

AYAM PELALAH | 65

Shredded chicken with aromatic kecombrang and kaffir lime dressing served with green beans, peanut crackers and tomato dust

BETUTU GULUNG | 85

Crispy roll of slow roasted chicken infused with Balinese bumbu, served with vegetable bakwan, wakame seaweed and chicken sauce

MAINS

GADO-GADO (V, VE, GF) | 95

Steamed vegetables, black sesame seed tofu, tempe, crispy bitter melon, cashew and peanut sauce, melinjo crackers and fried shallots

SATE LILIT | 125

Balinese spice-minced fish wrapped around lemon grass sticks served with opor lontong, steamed coconut and kayu manis leaf, crispy kacang saur and sambal matah

GURITA-UDANG PANGGANG | 190

Grilled octopus and tiger prawns with laksa sauce, vegetable urap and confit potatoes

AYAM TALIWANG | 150

Grilled baby chicken with gulai, cassava leaf, yellow rice, pacri nanas and spicy chili sauce

RENDANG SAPI | 180

Padang style stewed Australian tenderloin with red beans and smoked cassava

LUNCH - ENTRÉES

CREAM OF CAPPUCINNO MUSHROOM SOUP (V) | 80

Mixture of portabello and button mushroom serve with crispy charcoal bread

Suggested wine: Chardonnay

ZUCCHINI TARTAN (V) | 95

Zucchini ribbons filled with red braised vegetables, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

Suggested wines: Viognier / Chardonnay

BEEF SALAD | 130

Sliced marinated beef with poached fig, crispy charcoal grissini, cherry tomato, rucola, pomelo, micro greens, yuzu jelly, shaved Parmesan cheese, lemon-mustard dressing and truffle oil

Suggested wines: Pinot noir / Rosé

BABY CALAMARI (GF) | 130

Grilled baby calamari filled with tomato risotto served with sun-dried tomato, black olive dust and watercress

Suggested wines: Riesling / Pinot Noir

SUCKLING PIG TORTELLINI | 120

House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion

Suggested wines: Chardonnay / Tempranillo

SOY-BRAISED WAGYU | 140

Australian wagyu beef braised with orange-infused soy sauce till moist and tender, slightly caramelized, served with creamed fennel and roasted button mushroom

Suggested wines: Syrah / Malbec

MAINS

CRUSTED ZUCCHINI BLOSSOMS (V, VE, GF) | 135

Zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

Suggested wines: Pinot Noir / Riesling

SEARED SALMON (GF) | 220

Miso-marinated seared salmon with wasabi mashed potato, crispy seaweed and young papaya and crab salad

Suggested wines: Riesling / Chardonnay / Pinot Noir

SLOW-COOKED SPRING CHICKEN (GF) | 150

Slow-cooked chicken served with red wine and fruit reduction, sautéed bean and asparagus, confit garlic and rosemary baby potato

Suggested wines: Pinot noir / Tempranillo

CRUSTED TENDERLOIN | 330

Parmesan and sage-crust beef tenderloin, wild mushroom polenta, edamame, green peas, roasted baby carrot, confit shallot and red wine jus

Suggested wines: Malbec / Cabernet Sauvignon

Prices in Rupiah '000 | 10% tax and 7% service charge will be added to the final bill

PASTA

GREEN VEGETABLE PASTA (V) | 95

House-made tagliatelle with sautéed mixed green vegetables tossed in Parmesan aioli sauce

Suggested wines: Pinot Grigio / Chardonnay

SALMON TAGLIATELLE | 140

House-made tagliatelle with salmon, asparagus, sun-dried tomato and caper in creamy Parmesan and red pepper sauce

Suggested wines: Chardonnay / Pinot noir

PENNE WITH BEEF RAGÙ | 135

Penne with rosemary-flavoured beef ragù served with a sauce of onion, carrot and leek

Suggested wines: Cabernet sauvignon / Tempranillo

CHILLED SAMBUCA-POACHED PEAR



DESSERTS

KELAPER TART | 85

Manado style - Cinnamon coconut custard served with banana-cashew nut fritter, sago pearls, unti sauce (grated coconut and palm sugar) and cinnamon ice cream

SWEET FLAVOURS OF INDONESIA | 80

Tasting plate of steamed sweet-corn custard with burnt caramel, tamarillo mousse with ricotta cream, glazed banana in pandan crêpe and lime sorbet

CHILLED SAMBUCA-POACHED PEAR | 85

Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

TAMARILLO AND LEMON TART | 80

Served with vanilla gelato, whipped ricotta and forest honey

CHOCOLATE TORTE | 80

Chocolate mousse torte, orange-custard filo pie, served with raspberry coulis, mint tea tuile and balsamic infused raspberry sorbet

OPERA MOUSSE (GF) | 85

Vanilla, coffee and chocolate mousse layered on joconde biscuit served with salty caramel sauce, crushed pistachio nut and vanilla gelato

CINNAMON CRÈME BRÛLÉE | 80

Oven-baked, cinnamon-flavored crème brûlée served with soft lime butter-stewed apple and crisp vanilla tuile

CHOCOLATE-ESPRESSO LAVA CAKE | 80

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

COFFEE / TEA GOURMAND | 95

A medley of Cinnamon crème brûlée, Chocolate cheesecake, Tamarillo and lemon tart served with your choice of tea or coffee

SORBET DUO (GF) | 60

A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberry and mint

CHEESE

We serve premium cheeses. Please ask your waiter for today's selection

Your choice of cheese 30g / cheese | 60

Served with toasted bread, sliced apple, celery and grape chutney

Platter of four cheese 120g | 200

Served with toasted bread, sliced apple, celery and grape chutney