

temptation

duck foie gras duck ravioli, morel mushroom sauce, apple chutney	190
smoked marlin chilli-sour salad, coconut cream, fried shallot	100
chilled lobster-white cooked chicken honey-dew melon, enoki, garlic foam, soy dressing	145
crispy soft shell crab carrot-mango-bangkuang-cucumber, tomato herb salad, nouc cham dressing	130
seared scallops cauliflower puree, pomelo, avocado, raspberry reduction, lime caviar green chilli	165
chilled prawns-barbecued pork mango, coconut, peanuts, lime chilli dressing	120
sate kabet traditional minced beef and pork belly skewer, peanut sauce, potato cake	80
caesar salad baby cos, anchovy dressing, parmigiano reggiano, crispy bacon, garlic-crouton	100
with chicken	125
with grilled prawns	165
 the ubud vegetable garden textures, flavours, colours	90

liquid

chili-sour seafood soup clear seafood soup, prawns, baby squid, mushroom, chili, coriander	110
lobster, galangal, cardamon laksa salmon nori "fritter"black ink noodles, salmon roe	110
chilled fresh herbs garden soup avocado, yoghurt, prawns	100

pleasurable

lobster, octopus-jumbo prawn asparagus, potato, orange, lemongrass dressing, coriander	290
roasted baby chicken chorizo-chestnut stuffing, galangal-coconut chilli sauce wok fried baby bok coy and kailan, pameló	235
 duo of beef-foie gras char-grilled beef tenderloin, pan seared foie gras, forest mushroom sauce ravioli, asparagus	320
barramundi-scallop prosciutto, duck confit, watercress, cinnamon salt	245
beef medallion char-grilled beef medallion, roasted baby potato, mushroom baby carrot-kailan, red wine reduction	295
pan seared duck breast gnocchi-soya bean ragout, pistachio nut, pomegranate sauce	285
pork duo asian braised pork belly-tamarind glaze, pork loin-bbq sauce spaetzly-chives, beans raqout, whisky-apple demi glace	255
crispy red snapper green lip mussels, prawn dumpling's, coconut broth, hot sour salad, curry oil	255
 goats cheese-ricotta tortellini potato dough tortellini, burnt butter pumpkin, sultanas, capers	215
duck ravioli bacon-mushroom cream sauce, parsley, tomato, parmesan cheese	255
aaco darling downs certified wagyu sirloin, marble score 5 creamed potato, roasted forest mushroom, asparagus, cafe de paris butter	320
duo of lamb rack and lamb loin, millefeuille of gratinated potato, asparagus, ratatouille, lamb jus, capsicum reduction	295
 wagyu 2 ways short rib, tempura lobster, soy beans, prawn air cheek, nutmeg, black pepper, carrot, ginger	295
char-grilled rack of lamb glassed lamb with honey ginger, asparagus, cherries, baby carrot mousseline potatoes, lamb jus	290

archipelago's favourites

be sampi base bali braised beef with balinese spice, wok fried baby bokchoy-mushroom papaya-pamelo, turmeric-coconut rice	195
iga babi bakar grilled marinated pork ribs, cumin-shallots rice, sauté green beans-eggplant cabbage, chili sambals, salak-orange pickle	180
ayam panggang spring chicken, sayur kalasan, sambal matah, crackers, grilled-marinated black rice	150
Ubud satays Grilled skewers of chicken, beef, fish with steamed rice, sayur kalasan, sambal, peanut sauce	150
pepes gurami char grilled-marinated water fish, galangal-kemangi spices, bulung bali sweet corn-steamed rice	155
nasi goreng or mie goreng kampung "authentic" seafood fried rice or noodles, crispy chicken, trio of satay, fried egg sambal, peanut sauce, shrimp crackers	160
ikan goreng garing crispy water fish, green papaya pickle, bean-fern leaf salad, nasi uduk, sambals	155
 bebek samaya crispy fried duck, jukut urab, snake skin-fruit pickle, sambals, steamed rice	165
ikan bakar nelayan grilled marinated baby snapper, deep fried eels, galangal-shallots rice, water spinach, condiment	170
nikita's chilli and garlic prawn wok fried tiger prawn, long beans, oyster sauce, steamed rice	195
Balinese nyat-nyat crispy and braised duck , basic Balinese spice, kalasan, kecacang, steamed rice	165
kintamani nyat nyat braised of water fish, kecacang sambal matah, lawar, steamed rice	165
kare selection Indonesian curry, steamed rice, crackers	
jumbo prawn	195
chicken	150
 veggie	120

enhance

50

creamed potato, truffle oil
baby beans, herbs butter
salad of nashi, celery, pecans, chives, rice vinegar
green leaves, yam bean, cherry tomatoes, cucumber, ginger lime dressing
wok fried eggplant, garlic oyster sauce

 chefs signature dish

 vegetarian

tasting menu

6 courses rp. 650

4 courses rp. 550

amuse bouche



appetiser

seared scallops

pomelo, avocado, crispy chicken skin, lime caviar, green chilli



white cooked chicken, chilled lobster

honey-dew melon, enoki, garlic foam, soy



green gazpacho

avocado, yoghurt, prawns



cleanser

sorbet



wagyu

short rib, tempura lobster, soy beans, prawn air



cheese platter

lavoche, grape, honey strawberry jam



dessert

apple vanilla soufflé, apple pie ice-cream



tea, coffee, petits fours

All prices are subject to ten percent service charge and eleven percent government tax.
Prices are in thousands of rupiah.