



DINNER

Starter

HANDMADE BURATA CHEESE-BRESAOLA (V) <i>Roasted Peppers, Olive Tapenade, Aged Balsamic, Extra Virgin Olive oil.</i>	150
CAESAR CARDINI'S TROLLEY <i>Romaine, Anchovies, Coddled Egg, Parmesan de Regianno D.O.C, Table Side Dressing.</i>	105
HOMEMADE COFFEE CURED HOUSE SMOKED SALMON <i>Apple Salad, Egg Salad, Fraiche Creme, Pumpernickel.</i>	105
FRIED SOFT SHELL CRAB & TROPICAL FRUITS <i>Papaya, Mango, Jicama, Cucumber, Star Fruits and Chili Coconut Sauce.</i>	95

Soup

JIMBARAN BAY SEAFOOD BISQUE <i>Day Caught Fish, Smoked Sausage, Cannellini Beans, Toasted Sour Dough.</i>	125
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Main Course

FIVE SPICED BARRAMUNDI <i>Saffron Cream, Confit Mediterranean Vegetable Confit.</i>	125
BAY SEAFOOD RISOTTO <i>Clams, Black Mussels, Squid and Prawn, Arborio Rice.</i>	165
MARINATED PORK CHOPS <i>Caramelized Onion, Sauerkraut, Braised Lentils, Honey Mustard Sauce.</i>	195
PISTACHIO CRUSTED LAMB RACK <i>Fried Artichoke, Garbanzo Beans, Tomato Ragout.</i>	280

SIGNATURE

WOOD-FIRE SIGNATURE GRILL

(TO SHARE MINIMUM 2 PERSONS)

50 OZ BLACK ANGUS PRIME RIBS, SHOE STRING FRIES, ROASTED VEGETABLES, THYME JUS, HERBS DAY 850

CAUGHT GRILLED WHOLE FISH, GRILLED CHILI CORN, SHOE STRINGS FRIES:

BARAMUNDI FILLET 250 / RED SNAPPER 250 / BAWAL 225

SMOKED BEEF RIBS, GRILLED SPARE BEEF RIBS SERVED WITH CHILI & RAW VEGETABLE SALAD 195

ROASTED ORGANIC CHICKEN, POTATO, WARM TOASTED BREAD SALAD 250

WESTERN

EASTERN

SMOKED BALINESE BEBEK BETUTU <i>18-Hrs Home Smoked Balinese Duck, Raw Balinese Chili and Duck Soup.</i>	325
KEPITING SOKA TELUR ASIN <i>Salted Egg Curry and Fried Curry Leaves.</i>	125
BUNTUT SAPI BUMBU PANGI "TIMBUNGAN" <i>Grill Bamboo Braised Oxtail, Boiled Potatoes, Tomato, Steam Rice and Red Chili.</i>	150
RED SNAPPER RICA-RICA <i>Basil Leaves, Scallion, Pandan Leaves, Turmeric Leaves, Kaffir Lime</i>	325
BUTTER CHICKEN <i>Organic Chicken Thigh Gently Cooked in a Creamy Tomato Curry Sauce.</i>	125
THALI SELECTION (TAPAS STYLE)	120

ALOO GOBI- POTATO & CAULIFLOWER DRY CURRY (V)

DAL MAKHANI- BLACK LENTILS GENTLY SIMMERED IN A RICH TOMATO BASED SAUCE (V)

PALAK PANEER- IN SPINACH GRAVY (V)

Sides

[HAND CUT FRIES 33,5]	[MASHED POTATO 33,5]	[ROTI 30]	[PAPADUM 35]
[SAUTEED VEGETABLES (MARKET SELECTION) 40]			

CHILI ASSORTMENTS:

SHRIMP CHILI PASTE / RAW BALINESE CHILI / FRIED SHRIMPS IN CHILI SALSA WITH BITTER BEANS / FRESH CHILI	18
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RICE:

WHITE RICE 20 / RED RICE 20 / STEAMED JASMINE RICE 20 / PILAU RICE 50 / COCONUT RICE 30

Dessert

YUZU PANNA COTTA <i>Almond Tuile, Vanilla Ice Cream</i>	55
LAPIS LEGIT <i>Served with Coconut Ice Cream</i>	55
WARM CHOCOLATE TART <i>Raspberry Sorbet, Cacao Nibs Crumbs, Raspberry Meringue.</i>	55