



## LUNCH

### Starter

HANDMADE BURATA CHEESE-BRESAOLA (V) <i>Wild Aragula, Plaga Tomato, Aged Balsamic, Extra Virgin Olive Oil.</i>	150
GREEN PAPAYA & KING PRAWN SALAD (V) <i>Pomello, Crispy Romaine Leaves, Tomato, Coriander, Spring Onion, Nam Jim Sauce.</i>	70
ORGANIC VEGETABLE RICE WRAP <i>Sesame and Sweet - Sour Dip.</i>	70
SIOMAY-BATAGOR BANDUNG <i>White Cabbage, Potatoes, Bitter Gourd, Cashew Nut Sauce.</i>	100
ROTI CANAI (ROTI PRATA) (V) <i>Golden Flaky Bread with an Assortment of Curry Sauces.</i>	60

### Soup

WILD MUSHROOM VELOUTE (V) <i>Mushroom Confit, Truffle Scented Oil &amp; Sour Dough Bread.</i>	70
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### Main Course

WESTERN

HOUSEMADE PASTA OF THE DAY: CAPPELINI, SQUID INK, AGLIO OLIO, CAPERS ANCHOVIES OR SPAGHETTI & SEMI DRIED TOMATO CAPONATA	120 95
FIVE SPICED BARRAMUNDI <i>Saffron Cream, Mediterranean Vegetable Confit.</i>	110
ROSEMARY MARINATED ROASTED CHICKEN <i>Apple Mashed, Bedugul Roasted Organic Vegetables, Glazed Pan Gravy.</i>	110
TRI TIP WAGYU STEAK <i>Grade 9 Steak, Marinated Mushroom, Hand Cut Fries, Dijon Sauce.</i>	225
ORGANIC VEGETABLE BYALDI (V) <i>Tomato Ragout, Gremolata &amp; Mashed Potatoes.</i>	70

EASTERN

NASI CAMPUR THE MILL <i>Fried Duck, Minced Duck Satay, Balinese Green Bean Salad, Balinese Raw Chili, Spicy Shredded Chicken, Marbled Herbal Eggs.</i>	120
NASI CAMPUR SAYUR (V) <i>Vegetable Tamarind Soup, Fried Mashed Potato, Tempeh in Sweet Spicy Soy Sauce, Spicy Eggs, Minced Tofu Satay, Balinese Green Bean Salad, Balinese Raw Chili, Red Chili.</i>	80
LINE CAUGHT RED SNAPPER WOKU BELANGA <i>Red Snapper, Basil Leaves, Scallion, Pandan Leaves, Turmeric Leaves, Kaffir Lime Fried Shrimps in Chili Salsa with Petai, Potatoes, Red Chili.</i>	250
RENDANG MINANG PLATTER <i>Slow Braised Beef Rump, Jack Fruit Curry, Spicy Egg, Boiled Cassava Leaves.</i>	100
INDONESIAN SATAY PLATTER <i>Minced Satay, Mutton Satay, Chicken Satay, Pickles, Balinese Raw Chili, Sweet Soy Chili &amp; Spicy Peanut Sauce</i>	175
UDANG GORENG SAMBAL PETAI <i>Fried Shrimps, Bitter Beans, Potatoes, Sambal Merah.</i>	120
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] [STIR FRY SALTED FISH AND BEANSPROUT 33,5]
[PERKEDEL JAGUNG (SWEET CORN, CORIANDER, KAFFIR LIME) 33,5]
[BRAISED JENGKOL BEANS IN COCONUT MILK AND RED CHILLI 33,5]

#### 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
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### Dessert

VALRHONA CHOCOLATE TART <i>Marinated Berries and Raspberry Sorbet.</i>	55
TRIO ICE CREAM <i>Coffee Ice Cream, Vanilla Ice Cream, Rhum Raisin Ice Cream.</i>	55
BUBUR SUMSUM <i>Rice Pudding with Coconut Milk, Sago Pearl and Palm Syrups.</i>	55