

Appetizers

Tuna Carpaccio with Italian Herbs Dressing

Parmesan crackers / garlic chips / curly leaves 85

Minute-marinated Sea Scallop on Frozen Stone

Cucumber spaghetti / candied tomato / citrus dressing 150

Duo of Parma Ham & Italian Coppa

Traditional board / farmer bread / grissini / condiments 160

Cryo – Hand-cut Beef Tartare

Diced beef / onions / capers / tarragon / crispy baguette 95

Sea & Earth – Shiny stuffed stones

Stir-fried potato in seaweed crust / filled with tuna tartar and Balinese chicken 'Betutu' / salmon eggs 86

Salads

Revisited Yakizime 'Niçoise'

Black sesame tuna / potato / greens / candied tomato 90

Classic Greek Salad

Feta cheese / tomato / cucumber / onion / olive 85

Chicken Caesar Salad

Romaine / chicken / parmesan / garlic / bacon / anchovy 78

Italian Burrata on Avocado Carpaccio

Fresh Burrata cheese / tomato tartare / balsamic 98

Entrées

Garden Eden – Prawn Ballotine on Lobster Bisque

Steamed prawn mousse with green melting heart / lobster bisque / star anise / angel hair 92

Black Ink Pasta

Linguini / yellow capsicum coulis / roasted prawn skewer 95

Creamy Mushroom Risotto

Pilaf rice / forest mushrooms / crispy parmesan / mixed herbs 85

Tasmanian Salmon on Suisse Rösti 'Bernois'

Suisse style large potato fritter / marinated salmon / sour cream / mustard & dill dressing / parsley 110



At *Herbs & Stones* we are proud to promote local produce and cook with fresh ingredients. We are inspired by healthy & tasty food.

"Let food be thy medicine and medicine be thy food." - Hippocrates

Soups

Chilled Cucumber Soup

Salmon tartare / daikon 65

Mushroom Cappuccino

Roasted enoki / cream / chives / cocoa 68

Break-the-crust 'Buntut'

Indonesian savoury oxtail soup 78

Roasted Pumpkin Velouté

Herbal wedges / crispy tempura 75

Mains

Australian Angus Tenderloin

Pan-seared filet mignon / candied paprika / market vegetables / potato mousseline 210

... add a slice of pan-seared duck liver and get a '*Rossini*' +95

Classic Beef Stew 'Stroganoff'

Juicy beef strips in savoury paprika cream sauce / mushrooms / onion / steamed rice 150

Spring Pork Filet 'Navarin'

Slow-cooked pork filet in white wine demi-glace sauce / seasonal garden vegetables 160

Chicken Galantine 'Old Fashioned Blanquette'

Poached chicken roll / carrot / mushroom / glazed shallots / white wine sauce / mushroom pilaf rice 145

Chicken Katsu on Mango Curry

Flower bouquet of vegetables / crumbed chicken escalope / mango / coriander 120

Crispy Duck Leg Confit

White bean salad / black olive bread crumbs / basil tempura / tarragon dash / mustard mousseline 165

Balinese Nasi Goreng

Wok fried rice and vegetables / chicken satay / fried egg sunny side up 110

Mie Goreng *Herbs & Stones*

Wok fried egg noodles and vegetables / chicken satay / kemangi / fried egg sunny side up 110

From the Ocean

Barramundi Filet on Basil Sauce

Parisian potato / carrots / zucchini / crispy parmesan wafer 155

Minute-smoked Butterfish Escalope

Garden medley of root vegetables / olive oil citrus dressing / pink peppercorn 168

Balinese Seafood Curry

Market-fresh catch of the day / prawn / squid / vegetables / white rice 148

Vegetarian

White Turnip Tagliatelle

in fresh, creamy herbs juice 88

Vegetable Curry with Mango

Flower bouquet of vegetables / fresh mango / coriander 95

Stuffed Roasted Eggplant

with cumin carrot mousse / vegetable salpicon in Sauce Creole 90