

SPECIAL MENU

NINE COURSES TASTING

This menu has been created to express my culinary journey through this most amazing country and to celebrate the flavors of not only Bali but remote villages and seaside kampungs (villages) of Indonesia. 9 beautiful & creative dishes will tell this local story and give a tribute to sustainable farming.

1st

Swordfish

Sambal ulek - ginger flower

2nd

Duck

Croquette - Javanese spices

3rd

Tuna

Sesame, garlic, asparagus, green chili

4th

Lobster

Kaffir lime citrus

5th

Quail

Coconut curry, snow peas, sprouts

6th

Prawn

Squid ink noodles, broccoli, cherry tomato

7th

Beef Cheek

Potato, red chili, coconut, beef tendon

8th

Indonesian Pickles

Watermelon, pineapple

9th

Passion Fruit

White chocolate, black sesame, liquid nitrogen

IDR 900

Any food allergies or intolerances? Please inform us
All prices are in thousands of Indonesian rupiah & subject to
10% service charge and prevailing 11% government tax