




Starfish Bloo Restaurant is a modern interpretation of southeast Asian flavors in a contemporary beachfront atmosphere. Savor and mix up by ordering several dishes to share

**5 DISHES FOR 2
RECOMMENDED**







RAW, RARE & NAKED

-  **Lombok Oysters** 50/pc
Japanese citrus & shallot dressing
-   **Yellowfin Tuna Taco (per piece)** 55
Tomato, red chili, torch ginger
-  **Peking Duck Rice Paper Rolls (2 pieces)** 60
House-made hoisin, coriander, bean sprouts
-  **Stuffed Zucchini Flowers** 130
Spiced eggplant, feta, miso & rice wine vinegar
-  **Sesame Crusted Tuna Tataki** 145
Garlic emulsion, tempura asparagus, pickled green chili, katsuobushi

CRISPY THINGS

-  **Slipper Lobster Tempura (per piece)** 90
Japanese citrus espuma
- Braised Duck Croquettes** 95
Balinese spices, shallot, coconut
- Karaage Chicken Bites** 120
Andaliman pepper, sambal ulek, Japanese mayonnaise
-   **Balinese Spring Rolls** 125
Traditional Balinese suckling pig, sambal Bangkok
- Crispy Quail** 130
Coconut curry sauce, snow peas & sprouts

SMALL PLATES

-  **Vegetable Dumplings** 110
Sesame and ginger-soy dressing
- Stir -Fried Squid** 140
Wood ear mushrooms, squid ink, coriander, tomato
-  **Hokkaido Scallop "XO"** 175
Slow cooked pork belly, shitake mushrooms, broccoli, sweet corn
-  **Prawn Siu Mai** 130
Chili soy vinegar, chuka wakami, sesame
-   **Oysters "SFB" Kilpatrick (6 pieces)** 155
Smoked bacon, red chili sambal, tabasco
-  **Sweet Soy Pork Ribs** 180
Cassava leaf, smoked potatoes, cauliflower & mint

DELUXE SEAFOOD PLATTER FOR 2 1,500

A chilled selection of the islands finest seafood,
Rock lobster (500g), King prawn (4), Papua mud crab (1),
Asari clams (500g), Squid (200g), Norwegian salmon sashimi (40g),
Tuna sashimi (40g), Sumbawa oysters (10pc).



Healthy



Contains Pork



Indicates
Signature Dish



Gluten Free






Vegetarian



Any food allergies or intolerance? Please inform us

All prices are quoted in thousands of Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax




CURRIES

 Chick Pea Masala	130
Garam masala, tomatoes, spinach, flat bread	
 Chicken Massaman	155
Pineapple, cashewnuts, labu siam, okra	
Braised Goat Curry	160
Javanese spices, potatoes, onions, cherry tomato	
Prawn Laksa	175
Bamboo shoot, torch ginger flower, egg noodles	
 Beef Penang	220
Slow cooked beef, red chili, coconut & lemongrass	













SIGNATURE HOT ROCKS

Stockyards Wagyu Beef Hot Rock	220
Chili ponzu, pickled vegetables	
Lamb Loin Hot Rock	200
Teriyaki sauce, spiced eggplant	
GF  Norwegian Salmon Hot Rock	180
Tamarind & palm sugar dipping sauce	
 Miso Marinated Tofu Hot Rock	130
Ginger & sesame soy vinaigrette	

ASIAN CLASSIC

 Kung Pao Chicken Noodles	150
Hong Kong yellow noodles, green pepper, sesame	
Masala Grilled Chicken	140
Whole wheat flatbread wraps, cucumber yogurt, coriander chutney	
Miso Soup	135
Dashi, wakami, tofu, spring onions	
 Whole Steamed Grouper	350
Burnt shallot, red chili, & lime dressing, vermicelli noodles	
Caramelized Wagyu Brisket	240
Steamed buns, rendang sauce, coconut powder, pickles	
 Kimchi Soup	150
Pork belly, prawn, squid, silken tofu	

BY MY SIDE

  Balinese steamed rice	35
 Sautéed sweet corn, garlic butter	65
  Biryani basmati rice	70
  Rujak Salad, tamarind, jikama, pineapple	65
  Green papaya & mango salad	65
GF  French fries, sea salt	70
GF   Steamed edamame	65

