

## To Start



<b>Jackfruit Lemper (vegan)</b> grilled sushi rice & curry sauce	50K
<b>Krupuk Platter (vegan)</b> tempe, amaranth & peanut crackers with assorted sambal	60K
<b>Balinese Tapas for 2 (vo)</b> corn fritters, spring rolls tempe, chicken or mushroom satay	60K
<b>Pumpkin-Potato Samosas (vegan)</b> with mint chutney	70K
<b>Chargrilled Slipper Lobster</b> with pink torch ginger, pickled salad & sambal	145K
<b>Tofu in Banana Leaves (vegan)</b> with cucumber acar salad	40K
<b>Salted Squid Salad</b> with avocado, coriander, basil & soy-sesame dressing	75K
<b>Rice-Paper Rolls</b> with prawns & coriander & sweet chili sauce	60K
<b>Salt-n-pepper Pumpkin Satay (4) (vegan)</b> with peanut sauce	60K
<b>Betel Wrapped Pork Rolls (2)</b> with mint & lemongrass	65K

## Earth



<b>Ruccola &amp; Parmesan Salad (vg)</b> with avocado	60K
<b>Grilled Prawn Green Papaya Salad</b> with roasted peanuts & Thai-dressing	60K
<b>Grilled Fish Salad</b> watermelon, mint & tamarind-sesame dressing	80K
<b>Maluku Slaw (vegan)</b> shredded cucumber, cabbage, long beans, carrot, tomato, in an almond & lemon basil dressing	80K
<b>Gado Gado Salad (vegan)</b> with tempe & peanut sauce	70K
<b>Roasted Mediterranean Salad (vg)</b> roasted vegetables, feta, chickpeas, beetroot hummus	80K
<b>Jackfruit Rendang (vegan)</b> slow-cooked in Sumatran spices	75K
<b>Buddha's Delight (vegan)</b> noodles, mushrooms, tofu, snow peas, baby corn, sesame	80K

## Land



<b>Mie Goreng</b> with Asian greens & chicken	55K
<b>Betutu Ayam</b> slow-cooked Balinese chicken with lawar of beans & young jackfruit	85K
<b>Beef Rendang</b> with warm flatbread	125K
<b>Crispy Duck</b> marinated in galangal, coriander seeds & lemongrass	130K
<b>Chili Beef Noodles</b> with Asian greens, chili & lemon basil	90K
<b>Sumatran-Style Chicken Curry</b> in Sumatran spices & coconut milk	80K

## Sea



<b>Mie Aceh</b> prawns & noodles in a curry sauce, tomato & star anise	90K
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<b>Fragrant Fish Curry</b> with fragrant torch ginger	85K
<b>Tasmanian Salmon</b> Asian greens, potato mash, lemon basil oil	145K
<b>Snapper Sambal Matah</b> with pink torch ginger sambal	115K
<b>Balinese-style Paella</b> prawns, white fish, squid fragrant yellow rice, lemon basil	150K
<b>Salmon in Banana Leaves</b> in Balinese spices	135K
<b>Seafood Fettuccine</b> prawns, clams, white fish in garlic-chili cream sauce	95K



## Fire

<b>BBQ Cauliflower (vegan)</b> toasted almonds & beetroot hummus	60K
<b>Chicken Satay</b> cucumber salad, peanut sauce, krupuk	75K
<b>Mushroom Satay (vegan)</b> oyster & button mushrooms with sweet soy glaze, cucumber salad, krupuk	60K
<b>Pork Ribs Maranggi</b> cucumber acar & sambal	90K
<b>Pizza Bianca</b> parmesan, feta, pesto, rucola	70K
<b>Pizza Margherita</b> tomato, fresh basil, mozzarella	65K
<b>Pizza Amalfi</b> ham, tomato, green pepper, mozzarella	70K

## Rice Dishes

<b>Indus Nasi Goreng</b> chicken satay, fried egg, krupuk, acar	70K
<b>Nasi Campur</b> chicken satay, braised chicken, tofu, eggplant sambal, snake beans, corn fritters	80K
<b>Nasi Kuning</b> yellow rice, betutu ayam, salted egg tofu in banana leaves, cucumber in coconut milk	90K
<b>Vegan Nasi Campur</b> tempe, eggplant, tofu, jackfruit, pumpkin curry	70K

## Sides

<b>Steamed White Rice or Heritage Red Rice</b>	25K
<b>Yellow Rice</b> , lemon basil, torch ginger, lime leaves	30K
<b>Hand-cut Chips</b>	40K
<b>Flatbread (vegan)</b>	25K
<b>Snake Beans with Roasted Coconut Milk</b>	25K

Vg:Vegetarian / VO:Vegan Option

10% Government tax and 5% Service charge will be added to your bill