

APPETIZERS

Mezze Plate 🌿

Fattoush, baba ghanoush and hummus served with grilled pita bread

Antipasto

Local assorted cold cuts, feta salad, olive tapenade, tzatziki and garlic bread

Baby Lasagna

Quattro formaggi 🌿

"USDA ANGUS" Carpaccio

Crispy Calamari rings 🐟

Garlic aioli and paprika mayonnaise

Alaskan Scallops 🐟🐷

Serves on lentil stew with crispy prosciutto

Green Crab Tower 🐟

On potato salad and avocado mouse

SALAD

Classic Caesar Salad 🐟

Romaine lettuce, poached egg, beef bacon, garlic croutons and anchovy aioli

Prawns and Mango Salad 🐟🥥

Green beans, peanuts, balsamic and xeres vinaigrette

La Cucina Salad 🐷

Bedugul mixed greens, smoked chicken, gorgonzola, crispy pancetta, Italian parsley, dijon vinaigrette

Greek Salad 🌿

Feta, capsicum, cucumber, tomato, zucchini and marinated olives

Tomato and Mozzarella Salad 🌿

Aged balsamic and extra virgin olive oil

Couscous Salad 🥥

Garnished with cumin-poached Tasmanian salmon

SOUPS

Cauliflower Velouté 🐟

With pan seared scallops and vanilla foam

Lobster Bisque 🐟

Prawn tortellini

Avocado Gazpacho 🌿

Garlic focaccia croutons

Bali Seafood Bouillabaisse

Lemongrass-saffron broth

MAINS

Slow-Cooked Snapper in Cumin Oil 🐟🌿

Served with sweet potatoes and fennel-tomato salsa

Seafood Gnocchetti 🐟

In pinot grigio cream sauce

Seared Barramundi Fillet 🐟🌿

Herb-braised potatoes, sautéed pineapple and capsicum with sweet and sour coulis

Glazed Pork Belly 🐷

Black truffle scented lentils stew

Braised Veal Cheek

Mashed potatoes and truffled salad

NZ Lamb Rack

Pumpkin brulee, glazed root vegetables and rosemary reduction

Grilled Merguez

Spicy lamb sausages, Moroccan couscous, organic green and cumin-yoghurt

Veal Tenderloin 🌿

Thyme fondant potatoes, braised baby spinach, buttered mushroom and red wine jus

Kilcoy Cuberoll

Australian rib eye, gorgonzola gnocchi and asparagus

Beef Tajine

Beef short rib stew flavored with saffron, almonds, cinnamon and ginger served with couscous salad

Chicken Shish Kabobs

Cumin yoghurt, pita bread, chili muhamara and couscous salad



All prices are in thousands of Rupiah and subject to 21% service charge & tax.
Please do not hesitate to inform your server if you have any allergic and/or dietary request.

🌿 Vegetarian 🐷 Pork 🥥 Nuts 🐟 Seafood 🌿 Gluten Free

PASTA AND RISOTTO

Fettuccine Primavera 🌿

Tomato, ratatouille, wild rucola

Handmade Strozzapreti

Shredded wagyu beef, parsley, garlic, lemon, Parmesan shavings

Tetrazzini

Spaghetti, chicken, smoked garlic, roasted capsicum, Parmesan and rucola

Frutti di Mare

Linguine, local seafood, tomato, cream sauce and rucola

Pappardelle Aglio e Olio 🌿

Paella de Marisco 🐟

Seafood paella with chorizo

King Prawn risotto 🐟🌿

PIZZA

Margherita 🌿

Tomato sauce, mozzarella, rucola and basil

Diablo 🌿

Mashed potatoes, feta cheese, mascarpone and jalapeno

Florentine and BBQ Chicken

Tomato sauce, mozzarella, BBQ chicken and spinach

Bolognese 🥥

Tomato sauce, mozzarella, minced beef, yoghurt and pine nuts

Frutti di Mare 🐟

Tomato sauce, mozzarella, local seafood and basil

SIDE DISHES

Sautéed seasonal wild mushrooms 🌿 45K

Rucola, pear and parmesan salad 🌿 65K

Truffled mashed potatoes 🌿 40K

Steamed broccoli with toasted almonds 🥥 45K

Roasted pumpkin with balsamic 🥥 40K

SWEET ENDINGS

Kartika cheese cake with caramelized tropical fruits 55K

Yoghurt parfait, sago pearls and red wine sauce 65K

Dark chocolate cake with basil-olive cream 65K

Dark sweet cherry clafoutis and vanilla ice cream 65K

Nut baklava with orange-ginger sauce 🥥 95K

70K

125K

87,5K

90K

85K

100K

85K

85K

105K

85K

65K

75K

90K

135K

125K

90K

90K

170K

220K

190K

180K

212,5K

250K

190K

200K

245K

190K

135K

95K

120K

125K

175K

95K

220K

240K

110K

115K

125K

130K

140K

45K

65K

40K

45K

40K

55K

65K

65K

65K

95K