

Dear Guest,

Welcome to The Restaurant, where we use the finest, locally-sourced and organic ingredients to showcase the very best of Bali. My culinary style combines modern and traditional cooking methods, creating French and South-East Asian flavours inspired by my travels around the world.

The Restaurant team and I wish you an enjoyable dining experience.

Chef Stéphane Gortina

YOU CHOOSE

APPETIZERS

Chilled Zucchini soup, mozzarella and crunchy vegetables	130
Marinated Mahi-Mahi, palm tree and passion-fruit	190
Black ink risotto, sautéed squid and basil	210
Pan-seared foie-gras, pineapple and coconut	220
Yellow fin tuna, peanut – soft chili	200

MAINS

Rock Lobster, grilled local vegetables, “Homardine” sauce	600
Grilled Red Snapper in banana leaf, spinach-chilli	290
Our Slipper Lobster curry	500
Grilled Beef tenderloin, tortellini-tomato confit, peppery sauce	600
Roasted Chicken breast, chickpeas and olive	270
Lamb rack, zucchini flower, pine nut-rosemary crust	500

GRILLED SEAFOOD PLATTER

Balinese spiced fish & lemongrass satay

Yellow fin Tuna steak

Red Snapper fillet

King prawns in their shell

Clams with garlic and chilli

Baby squid

Served with:

Mesclun salad, sautéed potatoes, green mango salad

Homemade sambal selection

Lemon, lime and tartare sauce

500

DESSERTS

Cheese cake our way, raspberry	140
Red berries Pavlova	130
Chocolate and hazelnut pallet	140
Coconut Soufflé	140