



SUSHI

SIGNATURE ROLLS

Chef's creation using the freshest ingredients

Dragon 99k

Tempura prawns, avocado, cucumber, dynamite sauce

Spicy Tuna 99k

Tuna, chili sauce, avocado, Japanese mayo, tempura crunch

Monster 125k

Tempura prawn, krab, tuna, avocado, eel sauce, spicy aioli

Bali 65k

Mango, red paprika, avocado, tofu, sweet shoyu

Endurance 65k

Tofu, shiitake, cashew, truffle oil, spring onion relish, Japanese mayo

HOSOMAKI ROLLS

Simple rolls with nori on the outside featuring a single ingredient

Spicy Tuna Negitoro 50k

Krab 45k

Salmon 55k

Tempura Prawn 50k

Avocado 35k

Cucumber 30k

URAMAKI ROLLS

"Inside out" rolls with rice on the outside and nori in the middle

California 85k

Krab, avocado, cucumber, tobiko, kewpie mayo

Spicy Salmon 90k

Salmon, chili sauce, avocado, red paprika, tobiko, kewpie mayo

Philadelphia 125k

Salmon, cream cheese, avocado, sesame seeds, fried shallot

Tandoori Chicken 80k

Red paprika, coriander, dynamite sauce, truffle oil

Tempura Asparagus 75k

Avocado, red paprika, sesame seeds, dynamite sauce

RAW BAR

The freshest seafood handpicked daily from the local market

Lombok Oyster 18k each

Sambal matah and shoyu panzu sauce

Prawn Cocktail 25k each

Sriracha tartare sauce

Tuna Tartare 90k

Sesame oil, tamarind consommer, garlic, apple, coriander

Tuna Sashimi 99k

Wasabi, pickle ginger, and shoyu

Salmon Sashimi 125k

Wasabi, pickled ginger, and shoyu

SEAFOOD PLATTER

350k

6 Lombok Oysters, 6 Prawn Cocktails,
Tuna Tartare, Salmon Sashimi
served with shoyu, sambal matah, Asian cocktail sauce

10% Government taxes are applicable. We levy 10% service charge



STARTER

Nasi Goreng Arancini Tabanan red rice fritters, sambal terasi, spring onion sauce	65k	Pork Belly Bao Oyster sauce, rukola, sambal matah	65k
Edamame In our special homemade Szechuan spice mix	55k	Sate Ayam Traditional sauce kacang, acar, spring onion	65k
Japanese Caesar Salad Baby romain, miso-mushroom dressing, quail eggs, nori crisps, pickled onion	60k	Wild Mushroom Dumpling Activated charcoal crystal, Asian aromatics, tamarind dressing	55k
Karedok Traditional Javanese fresh vegetable salad, kemangi, roasted peanut dressing	55k	Chicken Shu Mai Spring onion, sesame oil, soto broth	65k

PIZZAS

BBQ Chicken Hoisin BBQ sauce, mozzarella, roasted peppers, spring onion	120k	Asian Mushroom Marinated wild mushrooms, sauce bianca, mozzarella, rocket	115k
Margerita Vine ripened tomatoes, fresh basil and mozzarella	110k	Prawn X.O. Sauce bianca, mozzarella, X.O, chili sauce, rocket	145k
Pork Belly Sauce bianca, mozzarella, mustard greens, sambal matah	130k	Veggie Supreme Tomato sauce, mozzarella, mushrooms, roasted peppers, caramelised onion, basil	110k

CURRIES, NOODLES & RICE

Mie Goreng Babi Braised pork belly, fresh egg noodles, vegetables, egg, truffle oil, sambal terasi	115k	Szechuan Chicken, Egg Fried Rice A classical soul food combo with wok fried chicken and fragrant	135k
Prawn Pad Thai Stir fried rice noodles, tamarind chili sauce, tofu, peanut, lime	135k	Red Thai Chicken Curry Local seasonal vegetables, fresh herbs, toasted spices, coconut cream, succulent chicken thigh, served with nasi putih	120k
Thai Spiced Green Curried Vegetables Local seasonal vegetables & fresh herbs, toasted spices and aromatics, coconut cream served with nasi putih	99k	Singapore Seafood Laksa Prawn, squid, fish cakes, curry broth, wheat noodles	155k

10% Government taxes are applicable. We levy 10% service charge



TANDOORI

Malai Broccoli Broccoli marinated in cream, cheese and spices	90k	Murgh Malai Kebab A sumptuous and classic kebab in a cashew and cream marinade	110k
Tandoori Mushrooms Marinated in yogurt and spices, roasted to perfection in a Tandoor	79k	Fish Banjara Kebab Fish chunks flavoured with mint, cilantro and cumin	135k
Tandoori Paneer Cubes of cottage cheese, marinated in yogurt and spices, roasted to perfection in a Tandoor	125k	Amritsari Fish Tikka Fish marinated in Amritsri masala and grilled to perfection	135k
Chicken Tikka Punjabi style spiced, boneless chicken cubes cooked in clay oven	105k	Tandoori Prawns Jumbo prawns, marinated in yogurt and spices, roasted to perfection in a Tandoor	239k

MAINS

Mumbai Roasted Potatoes A dry roasted, Bombay style potato delicacy	85k	Smokey Dal Makhani Mixed lentils slow-cooked on a clay oven overnight to creamy deliciousness, topped with delicious, smoked butter	85k
Veg Makhanwala Mixture of vegetables cooked in a Makhani gravy	90k	Dal Tadka Asafoetida and garlic tempered yellow lentils	85k
Veg Kadai Mixture of vegetables stir-fried with onion, peppers, tomato, gravy seasoned with Chef's secret spices	95k	Chicken Tikka Masala A robust North-Indian style boneless, roast chicken in a subtly spiced sauce	119k
Paneer Makhni Cubes of cottage cheese cooked in Makhani gravy	125k	Smoked Butter Chicken A twist to a popular chicken dish, made with smoked infused butter	115k
Paneer Kadai Stir-fried with onion, peppers and tomato gravy seasoned with Chef's secret spices	110k	Goan Fish Curry A popular Goan style fish curry, with an intensely spiced sauce	165k
Paneer Tikka Masala Paneer tikka prepared with delicious spicy gravy	130k	Prawn Caldin Goan prawn curry, infused with spices, tamarind & coconut milk	239k

RICE & BREAD

Peas Pulao Indian rice pilaf made with green peas & spices	70k	Naan (plain / butter / garlic) A soft Indian bread made of milk and flour, perfect with our butter chicken	25k/30k/35k
Chicken Biryani A fragrant and rich smoked Mughlai basmati rice delicacy, layered with saffron, whole spices and marinated chicken	110k	Cheese Naan (plain / butter / garlic) A soft Indian bread stuffed with cheese, choice of toppings	45k/50k/55k
Steamed Rice Steamed Basmati rice to serve as a perfect accompaniment to our many spicy curries	30k		