



STARTER

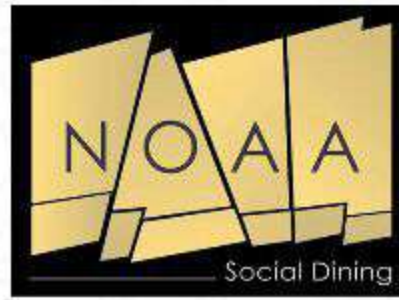
Nasi Goreng Arancini Tabanan red rice fritters, sambal terasi, spring onion sauce	65k	Pork Belly Bao Oyster sauce, rukola, sambal matah	65k
Dilli Haat Samosa Crisp spicy samosas Delhi style smashed and topped with yoghurt and tangy chutney	55k	Sate Maranggi Marinated Australian lamb, sambal kecap fried shallot	80k
Tandoori Chicken Pops Chicken bites, crisp fried to juicy perfection marinated with authentic Tandoori Spice	65k	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
Margherita 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

MAIN

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	Ayam Bakar Grilled marinated half chicken, chili-honey glazed, sambal kemangi, nasi putih and vegetables	85k
Nasi Goreng Kambing Lamb fried rice, petai, acar, emping cracker	115k	Tongseng Kambing Indonesian lamb curry, tomato, cabbage, nasi putih	115k



SUSHI

SIGNATURE ROLLS

Chef's creation using the freshest ingredients

Dragon Tempura prawns, avocado, cucumber, dynamite sauce	99k
Spicy Tuna Tuna, chili sauce, avocado, Japanese mayo, tempura crunch	99k
Monster Tempura prawn, krab, tuna, avocado, eel sauce, spicy aioli	125k
Bali Mango, red paprika, avocado, tofu, sweet shoyu	65k
Endurance Tofu, shiitake, cashew, truffle oil, spring onion relish, Japanese mayo	65k

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 Krab, avocado, cucumber, tobiko, kewpie mayo	85k
Spicy Salmon Salmon, chili sauce, avocado, red paprika, tobiko, kewpie mayo	90k
Philadelphia Salmon, cream cheese, avocado, sesame seeds, fried shallot	125k
Tandoori Chicken Red paprika, coriander, dynamite sauce, truffle oil	80k
Tempura Asparagus Avocado, red paprika, sesame seeds, dynamite sauce	75k

RAW BAR

The freshest seafood handpicked daily from the local market

Lombok Oyster Sambal matah and shoyu panzu sauce	18k each
Prawn Cocktail Sriracha tartare sauce	25k each
Tuna Tartare Sesame oil, tamarind consommer, garlic, apple, coriander	90k
Tuna Sashimi Wasabi, pickle ginger, and shoyu	99k
Salmon Sashimi Wasabi, pickled ginger, and shoyu	125k

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