

From The Indonesian Archipelago

To start with

Lawar ayam 
Balinese salad of spiced chicken with long beans and fried shallots

Rumput laut with Ikan 
Seaweed salad with tuna and baby squid

Camilan Ikan 
Grilled minced fish sate, prawn with dabu-dabu, otak otak with papaya and ginger salad

Gado gado 
Vegetable salad with peanut sauce and emping crackers

Soups

Buntut  *df*
Oxtail with potato and carrot

Sop Udang  
Clear prawn broth with mushrooms, flavored with lemon grass

Mains

Bebek goreng
Duck breast braised in local spices and native herbs, fried crispy with sayur urab and sambal

Sate kambing 
Grilled lamb fillet skewers with peanut and shallot sauce

Udang sere  
Wok fried prawns with spicy shrimp paste

Ikan bakar  *df*
Grilled whole red snapper with bumbu bali marination

Timbungan babi  
Succulent American pork ribs with green papaya braised in bumbu kuning with steamed rice

Sate campur
Six pieces of Indonesian style mixed satays with peanut sauce and lontong

Mie goreng 
Indonesian stir fried egg noodles with shredded chicken, sambals, pickles and shrimp crackers

Nasi goreng  
Indonesian vegetarian organic fried rice with sambals and pickles or Nasi goreng ayam – fried rice with chicken

Tumis sayur  *df*
Stir fried vegetables with silky tofu

Opening hours : from 11 am until 11 pm

To Share for two....

Cingklak
Selection of authentic Balinese appetizers consisting of beef & chicken satay, spring rolls, corn fritters and fried prawn with condiments

Nasi campur  *df*
Traditional preparation of fried prawns in sweet basil sauce, Balinese spiced fish in banana leaf, beef sate, lamb curry, grilled chicken and sweet bean cake with steamed organic white and yellow rice

Ikan laut campur
Seafood platter
Local lobster, jumbo prawn, mahi-mahi, green mussel, minced fish and squid sate cooked over charcoal, brushed with sambal and steamed rice

Daging campur 
Beef tenderloin, lamb cutlet, chicken thigh, urutan, sate sapi manis

Tongseng kambing  
Lamb fillet stir fry with eggplant, shallot, basil and chili

Sides

Nasi goreng
Indonesian vegetarian fried rice with sambal

Gado gado
Vegetable salad with peanut sauce and emping crackers

Sayur Urap
Mixed vegetables tossed with coconut

Tumis kangkung
Stir fried local watercress with garlic

Contains  SuperFoodsRx  Vegetarian option  Contains pork  Sustainable dish  Chef recommendation

 Mild  Hot  *df* Dairy free

Should you have any food allergies or food intolerances, please inform one of our waiting staff.

Regional Highlights

To start with

Bali

Pepes Ikan  *df*

Herb infused snapper cooked in banana leaf served with sayur urap sambal mba and sambal ulek

Yogyakarta

Bakso bakar 

Grilled fish dumplings with bean sprout salad and peanut sauce

Sumatra

Otak otak ikan 

Mackerel cooked in banana leaf with local spices, sambal kacang

Soups

Jawa timur & Madura

Soto ayam

Hearty Indonesian chicken broth with shredded chicken, rice vermicelli, tomatoes, fried shallots and quail egg

Lombok

Sop kepala ikan to share  

Lime leaf, lemon grass, ginger, galangal scented Fish head soup served with local green cucumber

Mains

Bali

Ayam betutu  

Ayam (chicken) Betutu is a traditional dish from Gianyar and Gilimanuk region in Bali. Bumbu (seasoning) is used in the cooking process to add delicious flavor to this dish

Ikan kukus

 *df*

Steamed grouper rubbed with Balinese aromatic herbs and spices with organic rice

Jawa tengah

Chef Lanus special semur buntut 

Braised oxtail in Balinese master stock and vegetables with steamed rice

Jawa timur dan Madura

Gulai Kambing *df*

Braised lamb with yellow paste and cinnamon with steamed organic rice

Sumatra

Rendang Sapi  

Slow cooked spicy beef dish with complex and unique flavor, rich in spices and cooked with coconut milk, steamed rice

Sulawesi

Pepes udang segar *df*

Grilled king prawns in banana leaf, with yellow rice, green beans and chili soy sauce

Ayam panggang saus Taliwang

 

Grilled baby chicken brushed with sambal ulek and kaffir lime, with stir-fried local watercress and toasted peanut

From Around The World

To start with

Scallop Ceviche

 

Cured diver scallop with truffled pea jus

Tomato infusion

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Tomato soup with lemon grass, garlic croûton and chives

Squid Tempura

Tossed with salt and Szechuan pepper, sweet chilly dressed salad, lime aioli

Soft shell crab



Batter fried with apple salad and avocado

Quinoa Salad

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lemon dressing, quinoa, tofu, spinach, avocado, orange segments and pesto crunch

Caesar salad

 

Caesar dressing bound Romaine lettuce, candid bacon, poached eggs, anchovy and garlic croûton, with chicken or prawns

Mains

Wild barramundi

 

Grilled prawn, linguini tossed with tomato, olives, anchovies and chili

Pan seared salmon

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Snow peas tossed with pickled ginger, with prawn wonton and homemade teriyaki sauce

Grilled scotch fillet 220 gms

Roasted potato in jacket, grilled vegetables medley and mushroom sauce

Lamb cutlets



Smoked eggplant puree, buttered spinach and thyme jus

Mille feuille



Mushroom and spinach ragout, goat cheese, cashew cream and toasted walnuts

Sides



Steamed panache of vegetables

French fries with sour cream & sweet chili sauce

Garden salad with balsamic dressing

Desserts

Our Pastry Chef has created a wide variety of desserts. Please ask for our menu.

