



## Starter

### HOLY SMOKED CAULIFLOWER 60K

Crispy breaded cauliflower tossed in house-made smoky buffalo sauce, sour cream

### PISTACHIO'S DUMPLING 65K

Choice of chicken or prawn, served with sweet garlic soy sauce

### QUINTET BITTERBALLEN 65K

Dutch-style croquettes with creamy fillings in five unique flavors, served with sour cream and a sweet-spicy dipping sauce.

Flavors: chicken, beef, prawn, mushroom, and vegetable.

### ASIAN FRIED CHICKEN THIGHS 65K

Crispy boneless chicken thigh, glazed with sweet and spicy sauce, fresh coleslaw

### LUMPIA SANUR 55K

Sanur-style Balinese spring roll filled with chicken, bamboo shoots, carrot, bean sprouts, spring onion, fresh herbs, sweet peanut sauce

### VIETNAMESE SPRING ROLL 60K 65K


White and red cabbage, carrot, coriander, fresh baby romaine, bean sprout, served with hoisin sauce & sweet chili sauce


### FISH & CHIPS 65K

Crispy seasoned fish, golden potatoes, fresh herbs, tartar & tomato sauce

### FRIED CALAMARI 65K

Crispy battered squids with aromatic leaves, tartar sauce

 Available Vegetarian

 Chef Recommendation

*The above prices are in Indonesian rupiah and subject to 21% government tax and service charge*



# Salad & Bowl

## TEMPE KATSU CURRY

105K

Breaded soy tempeh, coconut-infused red rice, sautéed baby beans, mixed fresh herbs, rich vegan curry sauce

## GRILED CHICKEN CASHEW & AVOCADO SALAD

115K

Grilled marinated chicken breast served over baby romaine lettuce, red cabbage, carrots, and cashew nuts, with tahini dressing

## HERBS FALAFEL BOWL

110K

Fried falafel with soy oil, grilled tofu, broccoli, avocado, roasted baby carrot, wild rocket, watercress, baby romaine, with cauliflower sauce

## THE HALLOUMI BOWL

120K

Grilled halloumi cheese, chickpeas, avocado slice, beet hummus, black olive, quinoa, cherry tomato, mixed seeds, pistachio, grill zucchini, fresh herb & organic green salad

## CAESAR SALAD

115K

Baby romaine, parmesan cheese, egg, crispy bacon, garlic crouton, choice of grilled chicken, prawn or tempe

## PROTEIN BOWL

130K



Smoked salmon, toasted pistachio seeds, organic mixed quinoa, roasted pumpkin, edamame, sautéed green beans, baby potato, cauliflower, broccoli, beetroot puree, cherry tomato, avocado

## BURRATA SALAD

150K

Creamy burrata cheese, cherry tomatoes, fresh rucola, basil pesto

 Pork  Gluten Free

 Vegan  Chef Recommendation



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# Pizza

## THE GARDEN GRAZE

145K

Green tomato, caramelized onion, baby romaine, local spinach, zucchini, and eggplant, mozzarella, basil pesto, truffle oil

## PUMPKIN GOODNESS PIZZA

145K

organic spinach, roasted pumpkin, black olive, caramelized onion, Napoli sauce, mozzarella

## FLOSS PIZZA



145K

House-made Napoli sauce, your choice of chicken or fish floss, fresh kemangi and basil leaves, mozzarella, caramelized onion, crispy pork bacon

## MEATLOVERS PIZZA



155K

Grilled chicken sausage, smoky citrus pulled chicken, marinated capsicum, crispy bacon, mushroom, pickle onion, Napoli sauce, mozzarella

## CHORIZO BLAZE PIZZA



165K

Smoky pork chorizo, cucumber pickles, Napoli sauce, mozzarella



Pork




Chef Recommendation



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## Pasta

FETTUCCHINI CARBONARA  130K

Al dente fettuccini pasta, bacon, mushroom, egg Yolk & cream sauce

MEATBALL BOLOGNESE 135K

Fettuccine with AUS meatballs, slow-cooked tomato sauce, basil, parmigiano Reggiano, grana Padano

SCALLOP'S LINGUINE PESTO 140K

Sautéed scallops and garlic, basil pesto sauce, parmesan cheese

LINGUINI PRAWN AGLIO OLIO 130K

Al dente linguini pasta, prawn, chili, garlic, roasted tomato cherry, cappers, black olive, olive oil, basil, parmesan, micro herbs

SEAFOOD MARINARA PASTA 130K

Linguini, sauteed garlic with scallops, prawn, calamari, clams, olive oil, marinara sauce

LAMB PAPPARDELLE  225K

Fresh pappardelle with stuffed lamb, creamy truffle sauce, parmesan crisps

## Soup

PUMPKIN SOUP  65K



Creamy pumpkin purée blended with sautéed leek and coconut milk, grilled scallops, garlic bread



ROASTED TOMATO SOUP 75K

Baked tomato, garlic, prawn, served with cream and garlic crouton

TOM YAM SEAFOOD  85K

Authentic Thai spicy and sour soup with prawn, calamari, fish, mushroom, cherry tomato, pineapple, kaffir lime, fresh coriander leaves

 Pork  Chef Recommendation

 Spicy  Available Vegetarian

# Burger & Sandwich

## WAGYU HAWAIIAN BURGER



195K

Wagyu beef patty topped with grilled pineapple, roasted tomato, roasted beetroot, cheddar and mozzarella cheese, Dijon mustard coleslaw, served on a brioche bun with sweet potato fries

## DOUBLE CHEESE BURGER



130K

150g AUS Homemade beef patty, bacon, caramelized onion, roasted beetroot, melted tasty cheddar, mozzarella, dijon mustard, coleslaw, carcoal brioche bun, sweet fries

## VEGGIE BURGER

120K

Muesli top brioche burger, chick peas falafel patty, green mayo, slice beetroot, coriander, caramelized onion, avocado, baby spinach, rainbow fries

## CLUB SANDWICH



120K

Triple decker white toast, grilled chicken, fried egg, pork bacon, fresh lettuce, tomato, slice avocado, shoestring

## CRISPY KOREAN FRIED CHICKEN BURGER



125K

Marinated chicken crumbed with spices Korean sauce, crispy bacon, coleslaw, kimchi, chipotle mayo, fresh tomato on a brioche bun served with fried baby potato

## RENDANG BURGER

130K

Beef patty with Indonesian rendang spices, fried egg, baby romaine, roasted tomato, potato chips

## FISH BURGER

Warm brioche buns, roasted capsicum, tartar sauce, tomato, baby spinach, gherkins, bean sprout, served shoestring

## Selection of BARRAMUNDI SALMON

125K

165K

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# Main Course

<b>PAN-GRILLED BARRAMUNDI FILLET</b>	<b>145K</b>	<b>ROASTED BARRAMUNDI</b>	<b>250K</b>
Mashed potato, sautéed spinach, mushroom, hash brown, herb green oil		Carrots pure, sautéed Bok choy, sweet potato fondant, red onion chutney, roasted tomato, anchovy & capers Beurre Blanc sauce	
<b>SEAFOOD STEW</b>	<b>195K</b>	<b>GRILL TASMANIAN SALMON</b>	<b>355K</b>
Farfalle in a rich tomato broth, fennel, onion, clams, scallops, prawns, snapper, baguette		Truffle green peas pure, smoked eggplant, sweet potato confit, tomato olive salsa, citrus fresh herb salad, lemon butter sauce	
<b>TUNA STEAK</b>	<b>185K</b>	<b>BEEF BOURGUIGNON</b>	<b>550K</b>
Grill lemon grilled butter tuna, green herbs, mango tomato salsa, pesto sauce, yellow mashed potato		Braised in red wine, shallots, champignon, carrots, truffle oil scented potato mousseline, roasted tomato cherry, crispy herb, pesto sauce	
<b>PORK RIBS</b> 	<b>210K</b>	<b>GRILLED LAMB CHOP</b>	<b>575K</b>
Grilled BBQ pork ribs, sautéed broccoli, baby bean, coleslaw and mashed potato		Honey lemon mustard, Truffle mash potatoes, ratatouille, asparagus, gremolata, pesto oil - roasted tomato cherry	
<b>NUJ - CRUSTED SALMON FILLET</b>	<b>210K</b>	<b>GRILLED WAGYU STRIP LOIN MB 5</b>	<b>750K</b>
Pan-seared salmon with lemon garlic butter, pistachio salsa, capers, roasted cherry tomatoes, sweet potato purée, fresh herbs		Rosemary potatoes roasted, ratatouille, asparagus, green pepper corn wine sauce	
<b>LAMB CHOP</b>	<b>275K</b>	<b>PAN SEARED WAGYU BEEF RIBEYE MB 5</b>	<b>775K</b>
Grilled lamb chop, cous - cous, feta cheese, basil pesto, micro herb		Mille-feuille of gratinated potatoes, grilled prawns, asparagus, braised spinach & mushroom, truffle red wine jus	
<b>STRIPLOIN STEAK</b>	<b>390K</b>	<b>PAN SEARED ANGUS BEEF TENDERLOIN MB 5</b>	<b>775K</b>
200g AUS grilled striploin, arugula, potato wedges, compound butter, mushroom sauce		Mille-feuille of gratinated potatoes, grilled prawns, braised spinach & mushroom, truffle red wine jus	
<b>T-BONE STEAK</b>	<b>395K</b>	<b>PAN SEARED WAGYU BEEF TENDERLOIN MB 5</b>	<b>900K</b>
Grilled AUS T-bone steak 300gr, mashed potato sautéed baby carrot, local spinach, brown sauce		Truffle risotto, grilled prawns, asparagus, Braised creamy spinach & mushroom-truffle red wine jus	
<b>RIBEYE STEAK</b>	<b>400K</b>		
Char grill AUS Rib-eye steak 200 GR, mashed potato, fresh herb, organic green salad, sautéed green beans, house made béarnaise sauce			
<b>STEAK FRITERS</b>	<b>450K</b>		
200g AUS tenderloin, shoestring fries, fresh arugula salad, signature red wine sauce			

 Pork



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# Lidah Lokal

Authentic Local Favorites dishes

## BISMA CRISPY DUCK

150K

Deep fried crispy duck with Indonesian sambal tomat and sambal matah, urab vegetables, sweet potato rice, crispy crumb

## TOM YAM FRIED RICE



150K

Thai-spiced fried rice with mushroom, leek, onion, glazed pork belly

## MIE GORENG



120K

Indonesian styled chicken or seafood fried egg noodles, with fried egg, goodness mixed vegetables, chicken or prawn dumpling served with sweet chili potato crackers, pickles and prawn crackers

## NASI GORENG IGA BABI



165K

Balinese-style fried rice with pork ribs, aromatic herbs, seasonal vegetables, sweet chili crackers, pickles, soy crisps

## SATAY AYAM

110K

Traditional Indonesian Chicken skewer, spice soy crackers, fried shallot, peanut sauce & rice cake

## SOTO AYAM

95K

Indonesian spice, shredded chicken, boiled egg, veggie, rice noodles, potatoes, crispy shallot

## AYAM BUMBU BALI



120K

Roasted chicken with Balinese spices, sambal matah, fried peanut, crispy kemangi and steam rice

## BARRAMUNDI BAKAR BUMBU BALI



135K

Grilled barramundi with Balinese spices, plecing kangkung, sambal matah, sambal tomat, and grilled yellow rice

## JIMBARAN GRILLED SNAPPER FILLET

135K

Grilled snapper fillet with Jimbaran-style sauce, sautéed vegetables, and aromatic potato chips

## NUSANTARA BEEF RENDANG

155K

Sumatra's iconic slow-braised beef, Indonesian spices and herbs, served with organic spinach, baby beans, and steamed rice

## NELAYAN SEAFOOD PLATTER

280K

Grilled Clams, scallops, snapper, prawn, calamari, served with sweet corn rice



Chef Recommendation



Available Vegetarian



Spicy



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# Dessert

## PANDAN PANNA COTTA

50K

Silky pandan panna cotta, coconut flakes, coconut cream, zesty lime sorbet

## DADAR GULUNG

55K

Indonesian crêpe rolls with sweet coconut, caramelized banana, vanilla glacé, coral tuile, and palm sugar sauce infused with Bali black peppercorns

## MANGO PASSION FRUIT CHEESE CAKE

65K

With vanilla ice cream

## CRÈME BRULÉE

65K

Vanilla crème Brulé or espresso with vanilla ice cream and sesame tuile

## APPLE PIE GYOZA

65K

Crispy sweet gyoza filled with raisin apple pie, orange sauce, vanilla ice cream

## CHOCOLATE FONDANT

65K

Warm chocolate lava cake, strawberry coulis, quenelle yoghurt mousse

## CLASSIC MACHA LAVA

65K

Warm matcha lava cake, white chocolate, candied pistachio, vanilla ice cream

 Chef Recommendation

# Accompaniment Dishes

## SOESTRING FRIES

45K

## WHITE RICE

35K

## SWEET POTATO RICE

40K

## MASHED POTATO

40K

## SWEET MASH POTATO

40K

## SIDE GREEN SALAD

40K

## GRILLED VEGETABLE

40K

## RICE CAKE

35K



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# Rice Bowl

CHILLI CHICKEN BBQ SAUCE 105K

Organic red rice, edamame, sweet corn, bean sprouts, mushrooms, spinach & radish

PORK BELLY TAMARIN SAUCE 115K

Organic red rice, edamame, sweet corn, bean sprouts, mushrooms, spinach & radish

PRAWN TEMPURA CHILLI GARLIC GINGER SOYA SAUCE 115K

Organic red rice, edamame, sweet corn, bean sprouts, mushrooms, spinach & radish

TOFU SCRAMBLE     95K

Broccoli, asparagus, baby romaine, mix lettuce, cucumber, house hummus, toasted almond, pesto sauce, olive oil

ROASTED PUMPKIN QUINOA  95K

Crispy chickpeas, romaine mix lettuce, avocado, beetroot puree, feta, cucumber, honey mustard, roasted almond, olive oil(v/n)

PAN SHARE TUNA 115K

Chilli garlic ginger soya sauce, organic red rice, edamame, sweet corn, bean sprouts, mushrooms, spinach & radish

 Vegan  Available Vegetarian  Gluten Free

 Chef Recommendation



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