






















Appetizers

Sop Ikan 	170
Mixed seafood broth with local spices and coconut milk	
Mulligatawny Soup <i>(Vegetarian option also available)</i>  	160
Traditional Indian chicken and lentil soup, Basmati rice and lime	
Grain and Seed  	120
Chia, sunflower, melon seed mixed with quinoa, millet and puffed corn and beetroot yoghurt	
Dahi Papdi Chat 	140
Crisp fried wheat crisp with spiced potatoes, onions, sweetened yoghurt, mint and tamarind chutney	
Pickled Beetroot Carpaccio  	170
Feta cheese, organic garden lettuce, passion fruit vinaigrette	
Insalata Toscana Moderna  	170
Mixed lettuce with cherry tomatoes, charcoal crostini, fresh basil mixed with confit garlic vinaigrette	
Lumpia Ikan <i>(Vegetarian option also available)</i> 	100 / 175
Choice of fish or vegetable spring rolls, Asian dips	
Yellowfin Tuna Tartare	225
Tuna tartare with onion, chives, capers and avocado cream	
Soft Shell Crab 	180
Crisp fried soft shell crab, mixed with fennel and romaine and green apple sauce	
Tum Ayam  	175
Marinated minced chicken with local aromats, steamed in banana leaves	
Sate Campur  	Starter 175/ Main 310
Satay of chicken, beef, minced fish or mixed, peanut sauce	
Ramen Coated Chicken	160
Crisp fried chicken with ramen crumb, togarashi mayo, ponzu dressing	
Foie Gras and Chicken Liver Pâte in The Glass	235
Grilled brioche, apple and sauvignon blanc compote	
Duck Rice Paper Roll 	160
Duck, vegetables and peanut wrapped in rice paper roll, sweet chilli sauce	
Pork Rib Bumbu Genep 	170
Six hours braised pork in local aromats, coconut and bean sprout salad	
Jamon de Cerdo Duroc 'Gran Reserva'	345
Twenty months cured ham from Spanish duroc pork, cherry tomato focaccia	
* Half Board supplement of IDR 125 K	























 Vegetarian,  Spicy,  Locally sourced,  Lactose free,  Gluten free,  Vegan

Should you be allergic to any ingredient, please bring it to the attention of the server.
Prices are in thousands of Indonesian Rupiah and subject to 11 % government tax and 10 % service charge

Indonesian

Tahu Opor (Vegan)      	235
Prime tofu from the island simmered in yellow curry, crisp mushroom, Asian greens, organic red rice	
Mie Goreng Udang Saos Tiram   	365
Stir fried egg noodles with prawns, bell pepper, oyster sauce	
Ikan Balado   	295
Fish cubes simmered in bumbu spiced coconut gravy, stir fried water spinach, coconut steamed rice	
Pepes Ikan Lombok   	295
Traditional "Lombok style" marinated fish steamed in banana leaf, served with stir fried water spinach, sweet potato rice	
Ayam Taliwang  	330
Grilled chicken "Lombok style", marinated in mild red chilli paste, Indonesian eggplant salad, steamed rice	
Bebek Betutu  	340
Balinese style steamed half duck on the bone with fragrant spices, jackfruit salad, steamed rice	
Beef Rendang  	325
Coconut beef cheek stew with steamed rice	

Indian

Dal Makhani   	235
Black lentil cooked overnight, finished with butter and cream	
Kerala Jackfruit Curry     	205
Young jackfruit cooked with aromatic spices and fresh coconut	
Palak Paneer  	300
Cottage cheese simmered in spinach, tempered with garlic and cumin	
Malabar Fish Curry   	350
Mahi mahi simmered in spiced tomato sauce tempered with mustard, ginger and curry leaves	
Seafood Moilee   	350
Medana bay catch of the day, stewed with coconut, red onion and ginger	
Murgh Curry  	350
Home style chicken curry on the bone in tomato gravy	
Murgh Tikka Butter Masala  	350
Tandoor cooked boneless chicken simmered in tomato gravy	
Lamb Bhuna Gosht  	445
Braised Lamb shank on the bone, cooked with onion and tomatoes	
*Half Board supplement of IDR 175	

*Above Indian dishes are served with vegetable preparation of the day, condiments and a choice of Basmati rice **OR** Indonesian red rice **OR** Indian breads

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Continental

Potato and Bocconcini Nest  	210
Crisp potato nest with mushroom ragout	
Tomato and Honey Rissoto  	230
Roasted cherry tomatoes, chilli flakes, parmesan fondue	
Grilled Tiger Prawns 	380
Gratinated cassava galette, charred onion and bell pepper, lemon beurre blanc *Half Board supplement of IDR 150	
Lobster Taglioni 	550
Tomato concasse, celery salt *Half Board supplement of IDR 200	
Catch of the Day 	265
Choice of grilled, poached or Asian claypot lemon butter sauce, mix greens salad	
Sesame Crusted Yellowfin Tuna 	360
Warm eggplant and chickpeas, sweet potato confit, red pepper sauce, fresh herb salad	
Seared Tasmanian Salmon 	365
Avocado crème, organic mixed green salad, grilled vegetable, lemon vinaigrette	
Crustacean Rissoto Al Nero 	280
Squid ink risotto served with butter garlic prawn, crab, calamari	
Twice Cooked Spring Chicken	250
Pan seared sous vide chicken, white onion puree, purple potato crisp	
Pork Tenderloin	280
Fifty five degrees stewed tenderloin, served with chilli cucumber and star anise apple sauce	
Lamb Chop Zabaglione	350
Lamb chop served on savoury egg custard, leek crisp, bacon bits, goat cheese sauce	
Australian Angus Tenderloin MB-4	800
Wilted spinach, mushroom fricasse, potato puree, black pepper jus * Half Board supplement of IDR 325	

Dinner Specials










Please allow 6 hours of preparation time

Dum Awadi Biryani (For Two) 	350 / 450 / 550
Basmati rice cooked in "dum" with caramelized onion and choice of vegetable, chicken or goat served with vegetable raita	
Rijsttafel (For Two)	800
Showcase of the best of Indonesia by our in-house chef Suwendra customized to your liking	
Lobster Thermidor	900
Lobster stewed with mustard and mushroom, served on the shell with hollandaise sauce (160 gr of Lobster meat) *Half Board supplement of IDR 425	
Local Fresh Seafood Feast (For Two) 	1,600
One kilograms of whole fresh catch of the day, served with prawn and calamari paella <i>Requires one day prior notice, availability depends on the seasonality and weather conditons</i> *Half Board supplement of IDR 800	




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Desserts

- Fresh Mixed Fruit Salad (Sugar Free)**      125
Exotic Fruit sorbet
- The Indonesian Delight**  175
Selected local warm, cold sweets and condiments
- Indian Kheer** 
Rice and milk pudding flavoured with cardamom
- Pisang Goreng**  
Fried Banana and its own sorbet
- Textures of Chocolate**
Chocolate and coconut mousse cloud, ice cream, napoleon and fondant
- Passion Fruit Soufflé**
Passion fruit sorbet
* Please allow 20 minutes preparation time
- Cheese Platter**
Three varieties of imported cheeses serve with condiments
*Supplement of IDR 125 K

Homemade Sorbet, Gelato & Ice Cream 55 per scoop

- Sorbet** 
Mango | Raspberry | Coconut | Ginger and Lime
- Sugar Free Sorbet**  
Young coconut and lemongrass | Tropical fruit
- Gelato**
Yoghurt lemon gelato | Banana with coconut milk
- Ice Cream**
Strawberry | Masala chai | Dark chocolate | Papua New Guinea vanilla

'Selamat Makan'

Please contact our service representative should you have special request for your favorite dishes, we will be pleased to prepare it.

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