



Balinese

Starters

KERANG BAKAR JIMBARAN

Jimbaran - Grilled Scallops with roasted tomato and sambal matah (375k)

TUNA SAMBAL MATAH

Nusa Dua - Mixed lettuce with grilled tuna and sambal matah (225k)

URAB GEDANG (VG, GF, N)

Payangan - Young papaya salad with traditional Balinese flavors (185k)

AYAM PELALAH BETEL LEAF (VG, GF, N)

Gianyar - Shredded roast chicken, sambal matah, crispy shallot, kaffir lime, served on betel leaves with tamarind dipping sauce (195k)

BABI KETCHUP

Singaraja - Pork braised with spices and soy, sambal kecichang, chayote

Mains

LOBSTER BAKAR JIMBARAN

Jimbaran - Grilled lobster marinated with Balinese spices, served with sautéed chayote leaves, sambal Jimbaran and lemon (1,500k)

BEBEK BETUTU

Ubud - Slow-roasted duck wrapped in palm leaves with Balinese spices and cassava leaves (355k)

BABI KIRANA (GF, N, P, LF)

Payangan - Crispy suckling pig marinated in base genep, served with young jackfruit lawar, babi merah, Balinese pork sausage, bumbu guling, and kaffir lime (375k)

LABU BAKAR MADU (VG, GF, N)

Tabanan - Pumpkin roasted in Wangen spices, candlenut sauce, caramelized tempeh, sweet soy, kepiduh leaves (225k)

Indonesian

Starters

LUMPIA AYAM

Surabaya - Chicken and potato curry filling wrapped in spring roll skin, served with sweet chili sauce (195k)

SOTO AYAM LAMONGAN

Lamongan - Style chicken soup with glass noodles, shredded chicken, boiled egg, cabbage, beansprouts, lime, and green chili (200k)

MARTABAK (GF, LF)

Sumatra - Curried chicken, leek, and asian celery fried in pastry packet, pickles & tamarind soy dressing (225k)

SATE MARANGGI (N, LF)

Purwakarta - Grilled beef ribeye skewers marinated in tamarind, coriander, and soy sauce, served with sambal colo-colo (245k)

GADO GADO BETAWI (VG, N, LF)

Surabaya - Salad of garden vegetables, tempeh & tofu, tossed in roasted peanut dressing, served with free-range egg and emping crackers (220k)

Mains

KAMBING ADUN MADURA

Madura - Lamb shank braised with onion, coconut, and cinnamon (550k)

AYAM TALIWANG (VG, LF)

Lombok - Grilled chicken marinated in taliwang spice paste, tomato sambal, fried lemongrass, and kaffir lime (305k)

RENDANG DAGING (GF, LF)

Sumatra - Braised beef with coconut milk, cassava leaves, and lado ljo (345k)

UDANG BAKAR PESISIR (GF)

Labuhan Bajo - Grilled large prawns with aromatic gulai sauce (315k)

PEPES IKAN SAMBAL MANGGA (VG, GF, N)

Java - Mahi Mahi grilled in torch ginger leaves, finished with mango sambal and fried curry leaves (285k)

PANGSIT LAKSA TANGERANG

Sumatra - Slipper lobster and school prawn laksa with ginger and kemangi (215k)

MIE / NASI GORENG (VG, LF)

Vegetarian (195k) Chicken (210k) Seafood (250k)



Vegetables

KECIWIS (VG, N)

Wok-fried baby cabbage with toasted garlic, chili, soy, and cashew nuts (175k)

URAP (VG, GF, LF)

Steamed leafy vegetables with grated coconut and tamarind spice dressing (185k)

GULAI SAYUR (VG)

Young jackfruit curry with long beans, fried tofu, aromatic spices, and coconut milk (205k)

Wellness

Starters

QUINOA SALAD (VG, GF, LF)

Paprika-roasted chickpeas, charred greens, cherry tomato, corn salsa, and vegan green goddess dressing (205k)

BEETROOT & MANGO SALAD (VG, GF, LF)

beetroot with mango and mandarin orange dressing, served with radicchio (215k)

Mains

MARINATED BAKED MAHI MAHI (GF, LF, N)

Baked Mahi Mahi with green papaya salad, spicy Thai-style broth, and crispy raw tuile (315k)

GRILLED ZUCCHINI (GF, LF, VG, N)

Raw vegetable tagliatelle with cashew nut hummus, black sesame seeds, dried tempeh crumble, red chili, lemon basil dressing, and herbs (245k)

SPICE-BAKED FREE-RANGE CHICKEN SUPREME (GF, LF)

Free-range chicken with jicama, green mango, spicy condiment, fresh herbs, and green onion (275k)

Dessert

COCOA & AVOCADO MOUSSELINE

Peanut butter, toasted walnut, maple syrup (155k)

CHAOMILE JELLY

Passion fruit, mango, goji berries (145k)

Global Flavours

Salads

BURRATA & ROAST PEPPERS (GF)

Burrata with roasted peppers, grilled red onion, toasted bread, and extra virgin olive oil (245k)

ZA'ATAR ROASTED PUMPKIN (VG, GF)

Carrot, cucumber, feta cheese, organic watercress, toasted quinoa, pickled red cabbage, fresh herbs, pomegranate molasses dressing (195k)

LOCAL TOMATO SALAD (GF)

Tomatoes with smoked greek yogurt, beets, aged balsamic, confit garlic, and coriander (205k)

Pizza Romana

WHITE BASE WITH CHICKEN SAUSAGE

Chicken sausage with roasted mushrooms, parmesan, mozzarella, and truffle oil (385k)

SALAMI MILANO

Salami Milano with roasted tomato and garlic sauce, mozzarella, and chili oil (345k)

WHITE BASE WITH MORTADELLA

Mortadella salami with pesto, burrata, and salami Milano (365k)

PIZZA ROMANA ITALIANA

Tomato, Mozzarella Di Bufala, fire-roasted peppers, fresh basil, parmesan, and garlic olive oil (285k)

Other Dishes

BEEF BURGER

Australian beef patty, toasted potato bun, local cheddar cheese, lettuce, tomato, gherkin, signature sauce (335k)

200G BLACK ANGUS BEEF RIBEYE (GF)

Roast sweetcorn ragu, charred marinated mushrooms, red wine jus, fries (550k)

FUSILLI PASTA PESTO

Parmesan cream, basil sauce, green beans (335k)

FETTUCCINE PASTA BOLOGNESE

Fettuccine with classic bolognese ragu of beef braised with tomato, red wine, and rosemary, served with parmesan cheese (325k)

“PHAD THAI GOONG” (GF, N, LF)

Wok-Fried Rice Noodles with Prawns

Thailand's national dish, stir-fried with tamarind sauce, topped with peanuts and fresh lime (335k)

“GAENG KEAW WAAN GAI” (GF)

Chicken Green Curry

Tender chicken simmered in coconut milk with fresh herbs and spices (315k)

“KHAO PHAD PU” (GF, N)

Crab Fried Rice

Stir-fried with aromatic jasmine rice, fresh vegetables, and topped with a fried egg (305k)