

360

dining
& lounge

DINNER MENU

INDONESIAN FAVORITE & GRILL

APPETIZER

ANANTARA GADO GADO	105
Blanched vegetable cabbage, carrot, beansprouts, spinach with tofu, tempe, melinjo crackers and peanut sauce	
TUNA GOHU	105
With chili, crispy peanut, extra virgin coconut oil and crispy tortilla chips	
CHICKEN POP	115
Crispy fried chicken wing with teriyaki mayo	
GRILLED SESAME CHICKEN SALAD	115
Baby romaine, crispy bacon, parmesan, boiled egg, avocado, crispy garlic croutons and sesame dressing	
PRAWN TRIO	125
Three ways different cooking of prawn with Kikkoman sauce, cocktail sauce, and aioli sauce	
PRAWN AND SQUID SALAD	135
Bedugul farm salad, cherry tomato, asparagus and Italian dressing	
ARUGULA AND PUMPKIN WITH SLICED BRESAOLA SALAD	155
With sundried tomato, red onion balsamic dressing, and feta cheese	

INDONESIAN FAVORITE

ULUWATU AYAM BETUTU	185
Steamed roasted baby spring chicken with Balinese spice served with sautéed morning glory and sambal matah	
NASI GORENG KAMBING CABE HIJAU	205
Green chillies paste fried rice with lamb	
IGA BAKAR BUMBU RENDANG	245
Braised baby pork ribs with rendang spice infuse with cinnamon and star anise	
AYAM BAKAR TALIWANG	185
Marinated grilled chicken with bumbu taliwang, sautéed plecing kangkung, served with steamed rice and sambal matah	
SOP BUNTUT	255
Oxtail soup served with vegetable turnip, carrots, tomatoes, leek, celery, and fried shallots	
AUS BEEF STRIPLOIN TONGSENG SAPI	295
Stir fried beef striploin with aromatic spice, cabbage, mushroom, red chili and soy served with steam rice	

CHEF'S RECOMMENDATION

PAN SEARED TASMANIAN SALMON	325
With baby potato, baby carrot, tomato, black olive, mango yogurt sauce	
PORT BRAISED LAMB SHANKS	295
Yukon gold mashed potato and glazed baby carrot	
SEARED SESAME AHI TUNA	245
Arugula and shimeji mushroom salad with bonito flake and teriyaki mayo	

GRILLED SELECTION

WAGYU TOKUSEN RIB EYE	325
Served with arugula and mushroom, potato, salad, and café de Paris butter	
ANGUS BEEF TENDERLOIN	315
With sautéed organic vegetable, radish, potato puree, pepper corn sauce	
WAGYU TOKUSEN STRIPLOIN	325
With mashed potato, mixed salad, and mushroom sauce	
GRILLED TIGER PRAWN	275
BALINESE STYLE with sauteed plecing kangkung, rice and sambal matah WESTERN STYLE with mixed green salad and lemon butter sauce	
GRILLED JIMBARAN LOBSTER	525
BALINESE STYLE with sauteed plecing kangkung, rice and sambal matah WESTERN STYLE with mixed green salad and lemon butter sauce	

SIDE

STIR FRIED VEGETABLES	65
STEAMED WHITE RICE	45
POTATO PARMIGIANA	65
SAUTÉED BROCCOLI WITH GARLIC	65

DESSERT

SIZLING WARM CHOCOLATE BROWNIES	120
Strawberry, vanilla ice cream, slice almond and chocolate sauce	
CHOCOLATE FONDANT	120
Strawberry sauce, vanilla ice cream and chocolate tuile	
STRAWBERRY CHEESECAKE	70
Strawberry sauce, strawberry sorbet and chocolate tuile	
KAFFIR LIME PANNA COTA	70
With fruits compote and mint syrup	
PISANG GORENG	70
Strawberry, chocolate, vanilla ice cream, chocolate brownie & chocolate sauce	
PISANG RAI	70
Poached banana in jacket, drizzled with grated coconut and palm sugar syrup	

*Prices are in thousand Rupiah and subject to 21% Service Charge and applicable Government Tax.