

# DINNER MENU

## APPETIZER

<b>CRISPY CALAMARY</b> With garlic aioli and lemon wedges	95
<b>GREEK SALAD</b> Cucumber, tomato, red onion, olive, capsicum, fetta and citrus dressing	100
<b>PRAWN POMELO SALAD</b> Romaine lettuce, lemongrass, kaffir lime, grape, chili and Thai dressing	115
<b>GRILLED OCTOPUS SALAD</b> Tomato cherry, arugula salad, red onion and lemon dressing	125

## MAINS

### CREATE YOUR OWN PLATTER

<b>JIMBARAN PRAWN 100gr</b>	65
<b>BARRAMUNDI 100gr</b>	60
<b>SEABASS 100gr</b>	58
<b>SQUID 100gr</b>	60
<b>LOMBOK CLAM 160gr</b>	50
<b>CHICKEN BREAST 100gr</b>	60

\*\*All platter served with choices of sauces: Sambal matah, sambal tomat, lemon butter

## CHARCOAL GRILL

### SEA

<b>WHOLE BABY SNAPPER</b>	175
<b>TUNA FILLET</b>	175
<b>BARAMUNDI FILLET</b>	175
<b>JIMBARAN PRAWN</b>	255
<b>JIMBARAN LOBSTER</b>	355

### LAND

<b>WAGYU TOKUSEN RIB EYE</b>	275
<b>ANGUS BEEF TENDERLOIN</b>	265
<b>WAGYU TOKUSEN STRIPLOIN</b>	275
<b>WAGYU TOKUSEN TOMAHAWK (1kg)</b>	1.875
<b>BARBECUE PORK RIBS</b>	225

\*All from grilled served with sauteed vegetable and choice of sauce: Smoked barbecue Sauce, Mushroom Sauce, Pepper Sauce, Lemon Butter Sauce.

## PASTA

<b>SPAGHETTI MARINARA</b> Mixed seafood, tomato fondue, fresh herb, and parmesan	155
<b>PRAWN LINGUINE</b> Tomato cherry, chili, garlic, parsley, white wine, lemon juice and parmesan	165

## SIDE

<b>STEAMED RICE</b>	35
<b>MASHED POTATO</b>	45
<b>FRENCH FRIES</b>	45
<b>SAUTED GREEN VEGGIE</b>	45
<b>MIXED SALAD</b>	45

## DESSERT

<b>STRAWBERRY CHEESECAKE</b> Strawberry sauce, strawberry sorbet and chocolate toile	65
<b>CRISPY FRIED BANANA SUNDAE</b> Strawberry, chocolate, vanilla ice cream, chocolate brownie and chocolate sauce	65
<b>ICE CREAM, OR SORBET / 3 SCOOPS</b> Vanilla, strawberry, chocolate or lemon	65

\* Vegan menu and gluten free are available upon request

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

