



## DINNER

### STARTERS

WILD MUSHROOM TORTELLINI + pumpkin puree + ginger + tangerine	135
ROASTED BABY BEETROOT + goats cheese + rocket + balsamic	105
BEEF CARPACCIO + parmesan + rocket + EV olive and white truffle oil	210
GRILLED ASPARAGUS + white bean puree + harissa + east bali cashews	125
CONFIT OF PORK BELLY + seared scallops + cauliflower green pea puree	165
KING FISH CEVICHE + lime + coriander + black pepper	135

### SOUP

SPINACH & ASPARAGUS, CHEESE WONTON A thick vegetable puree with crispy wontons	80
CHILLED GAZPACHO Tomato, capsicum, grilled prawn and avocado puree	90

### MAINS

LAMB SHANK 400 GRAMS + Potato puree + Garlic	230
INDONESIAN SEAFOOD CURRY + coconut + lime + organic red rice	210
SQUID INK PASTA + chili + king prawns + roast garlic + parsley	200
OVEN BAKED SEA BASS + beer braised cabbage + bacon + parsley + butter	215
PAPPARDELLE + tomato confit + concasse + spinach + peas + cheese + nut	160
STIR FRY TOFU + seasonal vegetables + hoisin sauce + steamed rice	175

### SIDES

STIR FRIED ASIAN GREENS Seasonal vegetables from Bedugul with cap cay sauce	55
CAULIFLOWER AND BROCCOLI GRATIN Oven bake vegetables with cheese sauce	55
ASIAN MIX SALAD Organic green garden from Bedugul with house dressing	55
ROASTED PUMPKIN WITH HONEY AND SESAME GLAZE Grilled pumpkin tossed with honey and sesame	55
CRISPY FRIES Fried crispy with cheese and soya sambal	55
POTATO JACKET Baked potato with sour cream and bacon	55
CROSS CUT POTATOES Truffle oil with chili mayo sauce	55
ORGANIC STEAMED RED RICE	55

### PREMIUM BUTCHER'S CUTS

"TOKUSEN" TENDERLOIN 200 GRAMS Indonesian crossbreed Wagyu beef, raised using traditional Japanese method	450
"OBE ORGANIC" HANGER STEAK 200 GRAMS Australian's most established pure organic grass-fed cattle	275
"KILCOY" TENDERLOIN 200 GRAMS 100 days grain-fed Southern Queensland premium Angus beef	415
"KILCOY" RIB EYE 200 GRAMS 100 days grain-fed Queensland premium Angus beef fillet	435

### LUXURY ADDITIONAL

Create your own "SURF & TURF" with additional 3 pcs of Ocean King Prawn, grilled or sautéed	145
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### FROM THE CHARCOAL GRILL

BAMBOO LOBSTER	675
BBQ PORK SPARE RIBS	245
TUNA 200 GRAMS	175
BARRAMUNDI 200 GRAMS	200
RED SNAPPER 200 GRAMS	225
CALAMARI 200 GRAMS	150
TIGER PRAWN 4 PCS	200
FREE RANGE SPRING CHICKEN	175

### SAUCES

Chefs special smoked bbq, bernaise (hollandaise base with tarragon added), garlic herb butter, bordelaise (red wine sauce with shallots, thyme and demi-glace), mushroom sauce, pepper sauce, tomato sambal

All dishes from the charcoal grill include one sauce, mashed potato and sauted vegetables



## DINNER

### DESSERT

CRÈME BRÛLÉE Caramel apple compote, tiramisu ice cream	70
STRAWBERRY FEUILLANTINE Mille - feuille of tuille, strawberry and mascarpone with peanut foam and balsamic emulsion	70
BALI CHOCOLATE TIRAMISU Chocolate and coffee ice cream	70
CHEESECAKE Aussie-sized slice of premium New York-style cheesecake served with raspberry sauce.	70
WHITE CHOCOLATE PARFAIT With almond dacquoise, raspberry sauce and pineapple sorbet	70
ANANTARA TROPICAL FRUITS With spicy tamarind palm sugar dip	70

### COFFEE

55

ESPRESSO  
DOUBLE ESPRESSO  
CAPPUCINO  
CAFÉ LATTE  
AMERICANO  
LONG BLACK  
FLAT WHITE

### TEA

55

ENGLISH BREAKFAST  
EARL GREY  
GREEN TEA JASMINE  
PURE GREEN  
PEPPERMINT  
CHAMOMILE  
DECAFFEINATED TEA