

DINNER MENU



APPETIZER

CRISPY CALAMARY	135
With garlic aioli and lemon wedges	
GREEK SALAD	135
Cucumber, tomato, red onion, olive, capsicum, fetta and citrus dressing	
PRAWN AND POMELO SALAD	145
Romaine lettuce, lemongrass, kaffir lime, grape, chili and Thai dressing	
GRILLED OCTOPUS SALAD	155
Tomato cherry, arugula salad, red onion and lemon dressing	
PRAWN MANGO AND AVOCADO SALSA	175
Pan seared prawn with butter and garlic, baby arugula radish, turnip and cocktail sauce dressing	

CHARCOAL GRILL

SEA

WHOLE BABY SNAPPER 500gr	245
TUNA FILLET 200gr	245
BARAMUNDI FILLET 200gr	245
JIMBARAN PRAWN 200gr	295
TASMANIAN SALMON 200gr	345
JIMBARAN LOBSTER 400gr	545

LAND

WAGYU TOKUSEN RIB EYE 200gr	345
ANGUS BEEF TENDERLOIN 200gr	335
WAGYU TOKUSEN STRIPLOIN 200gr	345
BARBECUE PORK RIBS 350gr	285
PORT BRAISED LAMB SHANK	295
SURF AND TURF	495
Grilled tenderloin 140gr and lobster 300gr	

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

PASTA

SPAGHETTI MARINARA	195
Mixed seafood, tomato fondue, fresh herb and parmesan	
LINGUINE SEAFOOD AGLIO OLIO	205
Prawn, squid, seabass, tomato cherry, chili, garlic, parsley and white wine	
LOBSTER ANGEL HAIR	275
Slipper lobster, tomato cherry, white wine and soffrito	

SIDE

STEAMED RICE	45
MASHED POTATO	55
FRENCH FRIES	55
SAUTED GREEN VEGGIE	55
MIXED SALAD	55

DESSERT

STRAWBERRY CHEESECAKE	70
Strawberry sauce, strawberry sorbet and chocolate tuile	
CRISPY FRIED BANANA SUNDAE	70
Strawberry, chocolate, vanilla ice cream, chocolate brownie and chocolate sauce	
ICE CREAM OR SORBET / 3 SCOOP	70
Vanilla, strawberry, chocolate or lemon	

* Vegan menu and gluten free are available upon request
* Prices are in thousand Rupiah and subject to 21% Service Charge and applicable Government Tax.

