

APPETIZER		GRILLED SELECTION	
TUNA GOHU With chili, crispy peanut, extra virgin coconut oil	105	WAGYU TOKUSEN RIB EYE Served with arugula and mushroom potato salad and café de Paris butter	325
and crispy tortilla chips CHICKEN POP Crispy fried chicken with chili dipping sauce	115	ANGUS BEEF TENDERLOIN With sautéed organic vegetable, radish, potato puree, and pepper corn sauce	315
GRILLED SESAME CHICKEN SALAD Baby romaine, crispy bacon, parmesan, boiled egg, avocado, crispy garlic croutons and sesame dressing	115	WAGYU TOKUSEN STRIPLOIN With mashed potato, mixed salad and mushroom sauce	325
PRAWN TRIO Three way different cooking of prawn with Kikkoman sauce,	125	GRILLED TIGER PRAWN BALINESE STYLE with sauteed plecing kangkung, rice and sambal matah WESTERN STYLE with mixed green salad and lemon butter sauce	275
cocktail sauce and aioli sauce PRAWN AND SQUID SALAD Bedugul farm salad, cherry tomato, asparagus and Italian dressing	135	GRILLED JIMBARAN LOBSTER BALINESE STYLE with sauteed plecing kangkung, rice and sambal matah WESTERN STYLE with mixed green salad and lemon butter sauce	525
ARUGULA AND PUMPKIN WITH SLICED BRESAOLA SALAD With sundried tomato, red onion balsamic dressing and feta cheese	155	SIDE	
		STIR FRIED VEGETABLES	65
CHEF'S RECOMMENDATION		STEAMED WHITE RICE	45
NASI GORENG KAMBING CABE HIJAU	205	POTATO PARMIGIANA	65
Green chili paste fried rice with lamb chop		SAUTÉED BROCCOLI WITH GARLIC	65
IGA BAKAR BUMBU RENDANG Braised baby pork ribs with rendang spice infuse with cinnamon	245	DESSERT	7.0
and star anise		BEDUGUL STRAWBERRY CHEESECAKE Strawberry sauce, strawberry sorbet and chocolate toile	70
AYAM BAKAR TALIWANG Marinated grilled chicken with bumbu taliwang, sautéed plecing kangkung, served with steamed rice and sambal matah	185	MANGO STICKY RICE With coconut cream	70
SOP BUNTUT Oxtail soup served with vegetable turnip, carrots, tomatoes, leek,	255	PISANG GORENG Strawberry, chocolate, vanilla ice cream, chocolate brownie & chocolate sal	70 uce
celery, and fried shallots		KAFFIR LIME PANNA COTA With fruits compote and mint syrup	70
PRAWN LINGUINE Tomato concasse, parmesan cheese, tarragon, and cream	215	*Prices are in thousand Rupiah and subject to 21% Service Charge	
PAN SEARED TASMANIAN SALMON With baby potato, baby carrot, tomato, black olive,	325	and applicable Goverment Tax.	

295

245

mango yogurt sauce

and teriyaki mayo

PORT BRAISED LAMB SHANKS

SEARED SESAME AHI TUNA

Yukon gold mashed potato and glazed baby carrot

Arugula and shimeji mushroom salad with bonito flake