## DINNER MENU



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## **CRISPY CALAMARY** 125 With garlic aioli and lemon wedges **GREEK SALAD** 120 Cucumber, tomato, red onion, olive, capsicum, fetta and citrus dressing PRAWN AND POMELO SALAD 135 Romaine lettuce, lemongrass, kaffir lime, grape, chili and Thai dressing **GRILLED OCTOPUS SALAD** 145 Tomato cherry, arugula salad, red onion and lemon dressing PRAWN MANGO AND AVOCADO SALSA 175 Pan seared prawn with butter and garlic, arugula radish, turnip and cocktail sauce dressing CHARCOAL GRILL **SEA** 225 **WHOLE BABY SNAPPER 500gr** 225 **TUNA FILLET 200gr BARAMUNDI FILLET 200gr** 225 JIMBARAN PRAWN 200gr 275 **TASMANIAN SALMON 200gr** 325 JIMBARAN LOBSTER 400gr 525 **LAND**

## PASTA

SPAGHETTI MARINARA Mixed seafood, tomato fondue, fresh herb and parmesan	185
LINGUINE SEAFOOD AGLIO OLIO Prawn, squid, seabass, tomato cherry, chili, garlic, parsley, white wine,	195
LOBSTER ANGEL HAIR Slipper lobster, tomato cherry, white wine and sofrito	275
SIDE	
STEAMED RICE	45
MASHED POTATO	55
FRENCH FRIES	55
SAUTEED GREEN VEGGIE	55
MIXED SALAD	55
DESSERT	
STRAWBERRY CHEESECAKE Strawberry sauce, strawberry sorbet and chocolate tuile	70
CRISPY FRIED BANANA SUNDAE Strawberry, chocolate, vanilla ice cream, chocolate brownie and chocolate sauce	70
ICE CREAM OR SORBET / 3 SCOOP Vanilla, strawberry, chocolate or lemon	70
* Vegan menu and gluten free are available upon request * Prices are in thousand Rupiah and subject to 21% Service Charge and applicable Goverment Tax.	

Grilled tenderloin 140gr and lobster 300gr \*All from grilled served with sauteed vegetable and

Smoked barbecue Sauce, Mushroom Sauce, Pepper Sauce, Lemon Butter Sauce

WAGYU TOKUSEN RIB EYE 200gr

**ANGUS BEEF TENDERLOIN 200gr WAGYU TOKUSEN STRIPLOIN 200gr** 

**BARBECUE PORK RIBS 350gr** 

PORT BRAISED LAMB SHANK

**SURF AND TURF** 

choice of sauce:



325

315

325

275 295

495