

# STEAK & SEAFOOD GRILLED

Mixing philosophies, crossing culture, cooked with passion



## TOSSED

### CARAMELIZED SPICED PUMPKIN

With goat cheese, rocket salad, almond and chili lake

### BABY GEM LETTUCE

With Plaga tomatoes, crunchy peanut and fermented tea leaf dressing

### AVOCADO, CORN AND TOMATO

With cucumber, onion, coriander, and lemon dressing

### GRILLED VEGETABLE SALAD

Portobello mushroom, asparagus, capsicum, eggplant, onion with chimichurri sauce

### ULUWATU GURITA SALAD

Octopus with rucola salad, sundried tomato puree

## SKEWERED

### GARLIC CHILI JIMBARAN PRAWN

With smoked paprika powder, garlic sourdough crouton

### CHORIZO SAUSAGE

With green olive, capsicum and honey mustard mayonnaise

### GRILLED BEEF KEBAB

With onion, tomato, and smoky chimichurri

### PERI PERI GRILLED CHICKEN SKEWER

With coriander and lemon

### LAMB KOFTA KEBAB

With tzatziki, tomato, onion, salsa and pita bread

## WRAPPED

### FISH EN PAILLOTE

With lemon, coriander and chili

### CHICKEN BURRITO

With spicy guacamole cucumber, tomato and cheese

### BETEL LEAF TOPPED WITH PRAWN AND GALANGAL

With ginger, beansprouts and coconut milk

### PORK SOUVLAKI PITA WRAP

With tzatziki, tomato, red onion and coriander

### TUNA TARTAR IN NORI CHIPS

Crunchy homemade nori chips are topped with a simple tuna tartare, with cucumber, fresh lime juice, chives, mayonnaise and peanut

125

## BOTOL BIRU DELICAS

### GRILL

#### GRILLED LOBSTER

With grilled tomato, corn, rosemary, baby potato and verge sauce

595

#### BABY BACK PORK RIBS

With crispy garlic butter Hasselback potato, char leek, green bean and barbeque sauce

285

#### ANGUS TENDERLOIN

With asparagus, baby carrot, mousseline potato and pepper sauce

605

#### ANGUS RIBEYE

With vine cherry tomato, rocket, mushroom salad and café de Paris butter

535

### STEWED

#### CHICKEN COQ VIN

Stew chicken with mushroom, carrot, shallot, thyme, red wine

205

#### LAMB SHANK

With carrot, celery stick, Garbanzo bean, fennel, rosemary

325

#### SAUSAGE CASSEROLE

Green olive, garlic, chili flakes, garlic crouton

185

#### ULUWATU STYLE CIOPPINO SEAFOOD STEW

With mussel, prawn, barramundi, squid and sourdough crouton

195

### OVEN (ROASTED)

#### AHI TUNA

Sesame seed, arugula salad, pickle ginger, teriyaki mayonnaise

195

#### PANKO CRUSTED CHICKEN

With chefs' potato garnish, broccoli and chicken jus

285

#### SEAFOOD POTPIES

With mixed Bedugul green salad

205

#### DUCK LEG

Crispy duck leg with potato puree and crunchy fennel salad

205

### VEGETARIAN

#### TOFU AND VEGETABLE GREEN CURRY

Crispy tofu and vegetable in green curry sauce with coconut milk

150

#### SPAGHETTI VEGETABLES AND TOMATO AGLIO OLIO

Seasonal vegetables, chili flakes, tomato, olive and gremolata

150

## SIMMERING POTS

#### CREAMY MUSHROOM SOUP 100

with sour cream, parsley, and crusty bread

#### CHICKEN ENCHILADA SOUP 100

with avocado, cilantro, jalapeno, and yoghurt

## SIGNATURE

#### BEEF TOMAHAWK 1200

with arugula, shimeji mushroom and café de Paris butter

#### SALT BAKED FISH (45 minutes) 485

with mixed lettuce, lemon dressing, baby potato and lemon butter sauce

#### SPAGHETTI MARINARA 185

with mixed seafood, tomato sauce, parmesan cheese

#### LOBSTER ANGEL HAIR 285

Slipper lobster, tomato cherry and soffrito

\*Vegan menu and gluten free are available upon request.

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



PEANUT



VEGETARIAN



SEAFOOD