



ALL DAY DINING

All day dining from 12pm - 11pm (last order 10:30pm)

RP. ,000

STARTERS & APPETISERS

- ✿ marinated and flash-seared YELLOW FIN TUNA LOIN, sprouting bean salad with lotus root, ponzu sauce 75
- BEEF CARPACCIO, wild rocket, capers, shallots, parmesan cheese & olive oil 60
- enoki TENDERLOIN ROLLS pan seared, sesame, teriyaki sauce 60
- ✿ SELADA UDANG KELAPA, balinese grilled prawn salad, grated coconut, young jackfruit & turmeric sauce 60
- AMBERJACK RAVIOLI, basil, shaved parmesan & Napolitana sauce 50
- ✿ vietnamese RICE PAPER ROLL filled with raw vegetables, peanuts and lettuce, chili dip 25

LIQUIDS

- mixed seafood carrot dumpling in aromatic ginger & turmeric SEAFOOD CONSOMMÉ, baby bok choy 65
- ✿ creamy ginger PUMPKIN SOUP, crispy wakame ball, coconut-espuma 50
- ✿ raw TOMATO & CUCUMBER SOUP from andalucia with its own textures and olive oil 45
- ✿ MUSHROOM VELOUTÉ with sautéed porcini, truffle oil, garlic & parmesan crouton 45

SALADS

- ✿ MARINATED HALLOUMI finished on the grill, quinoa, chickpeas, grilled artichoke, eggplant & zucchini, citrus 110
- ✿ GRILLED SALMON FILLET with lebanese style bulgur, raw tomato & herb salad, olive oil 110
- ✿ slow cooked and grilled CHICKEN FILLET with toasted pearl couscous, almonds, apricots, coriander and bell peppers 100
- ✿ GADO-GADO SALAD, pan seared tofu, boiled mix vegetable, egg & potato, peanut sauce 50
- ✿ seared NIÇOISE TUNA SALAD, sundried tomato, green beans, sicilian olives, baby potatoes, anchovies 80
- ✿ WATERMELON & FETA SALAD with garden leaves, cherry tomatoes, shallots, green olive, balsamic vinegar 75
- ✿ SEASONAL SALAD of over 25 different types of vegetables, herbs & legumes, black olive puree, truffled egg yolk dressing 65

MAINS

- 28 days dry-aged Barham Estate RIBEYE STEAK, baby carrots, truffled duxelle, fondant potato, red wine & port jus 180
- CORN-FED CHICKEN FILLET, soft polenta, confit duck leg, baguette 100
- poached SALMON, baby fennel, parsley & dill emulsion, warm potato & spring onion salad, preserved lemon 135
- PAN FRIED CORAL TROUT, roasted pumpkin, baby spinach, torch ginger flower, cumin & cauliflower puree 110
- SESAME CRUSTED TUNA, organic vegetable stir-fry, rice vermicelli, ginger & lemongrass consommé 105
- MISO MARINATED BLACK COD, buckwheat noodles, sautéed shitake mushrooms, grilled leeks and dashi broth 105
- ✿ PEPES MAHI-MAHI, steamed & wrapped in banana leave, red rice, mix vegetables with grated coconut 90
- ✿ homemade PAPPARDELLE GRILLED WHITE SNAPPER, and cherry tomato pomodoro, baby rocket 145
- ✿ sundried tomato, RISOTTO grilled prawn, crispy basil & pesto 110
- ✿ PASTA HANDKERCHIEFS in basil pesto, raw fennel, citrus & parmesan cheese 95
- ✿ KWEETIAW NOODLE STIR-FRY with seafood, tofu, beansprouts, peanuts, in a sweet, sour & spicy sauce, egg net 90

✿ suitable for vegetarian diet or a vegetarian option is available

All prices are indicated in thousands of rupiah and are subject to 11% government tax and 10% service charge