

## ***Dinner Menu***

### **APPETIZER**

**Insalata Caprese** sliced tomatoes and homemade mozzarella cheese with rucola, red radish, basil pesto, cashew nuts, balsamic reduction and herb croutons V

Rp. 65.000

**Duck Rilette** rolled duck leg confit with Feta cheese, baby beans, beet roots, cashew nuts in mandarin dressing

Rp. 70.000

**Yam Neua** slow roasted beef with Fresh vegetables from bedugul valley and pomello, toasted in nam jim sauce

Rp. 69.000

**Crusted Tuna** sesame crusted yellow fin tuna served with cherry tomatoes, seasonal tropical fruit and Balinese salsa

Rp . 70.000

**Frutti di Mare**, freshly catch Jimbaran's prawn, squid and scallops from japan with young papaya, coriander, basil pesto and balsamic glazed

RP 75.000

### **SOUP**

**Pumpkin Soup** cappuccino style roasted pumpkin, caramelized onion and prawn

Rp. 65.000

**Creamy Green Peas Soup** With Norwegian smoked salmon, onion glazed and truffle oil

Rp. 65.000

**Spinach and Potatoes Vichyssoise** served cold with garlic crouton V

RP 55.000

### **MAIN COURSE**

**Penne Seafood Marinara** pasta served with prawn, squid, Japanese scallops, seabass and homemade tomato sauce

Rp. 168.000

**Potatoes Casseroles** paprika, pineapple, eggplant, zucchini In *tomato basil sauce*, with **Mozzarella** cheese gratin V

Rp. 105.000

**Red Curry Seafood** prawn, squid and fish of the day in Indonesian style red curry

Rp. 135.000

**Pan Seared Yellow Fin Tuna** with baby potatoes, baby beans and balsamic emulsion

RP. 115000

**Roasted Barramundi** Served with *crispy pork bacon*, green peas, edamame, mint leaves, yellow curry and sour cream.

**Rp. 139.000**

**Char Grill Scallops** served with risotto, zucchini and Mediterranean vinaigrette

Rp. 175.000

**Mini Rijstafel** mixed steam rice with sweet potatoes, beef rending, Balinese dressing vegetables, sate lilit, “betutu” stew chicken, banana leaf wrapped tuna and Balinese salsa

RP **145.000**

**Bebek Jambul** Deep fried crispy duck with long bean kalas, steamed rice with sweet potato, fried peanut and sambal olek

Rp. 180.000

**Satay Trilogy** Balinese spices marinated chicken in peanut sauce , yellow fin tuna in sambal matah and beef strip loin in spicy sweet soy sauce

Rp. 119.000

**Supreme Chicken Breast** baked herbs crusted chicken breast with garlic baby potatoes stew, organic mushrooms, baby carrots, baby beans and chicken juice

Rp. 106.000

**Roasted Lamb Rack** *marinated in cider vinegar and star anise, Garlic potato croquette, paprika caulis, char-grill ratatouille and rosemary sauce.*

Rp. 249.000

**Beef fillet tenderloin** *Western Australia Harvey beef, potato gnocchi, tomato concase carrot pure, semi dried cherry tomatoes and Balinese pepper sauce.*

Rp. 214.000

**Beef Bourguignon** *Braised beef in red wine sauce, mushroom, bacon, shallot, root vegetable gratin and pumpkin mousseline*

Rp. 132.000

**Pork Belly** *18 hours sous vide pork belly, green peas veloute, char grill broccoli cauliflower and leek in Asian barbeque sauce*

RP 139.000

### Side dish

**Mashed Potato** RP 40.000

**French fries** RP 35.000

**Baby potatoes rosemary** RP 25.000

**Mix vegetable** RP 25.000

**Steam white rice** RP 15.000

### DESSERT

**Lemongrass and Passion fruit Creme Brulee** *With poach apple and orange candied*

Rp 60.00

**Chocolate Terrine** *white and dark chocolate With orange coulis and rum raisin ice cream*

Rp. 60.000

**Raspberry Cheese Mousse** *served with layer raspberry jelly with cream cheese, white sponge and frozen yogurt*

Rp. 60.000

**Galliano Mousse** *white chocolate mousse flavored with Galliano liqueur, “lapis legit”, orange  
blackcurrant sauce and mango ice cream*

RP 60.000

**Chocolate Lava Cake** *Chocolate cake served with vanilla ice cream*

Rp 60.000

**Mixed Slice Fruit** *With mango ice cream*

Rp 55.000

**Tiramizu** *Soft mascarpone, chocolate sponge, espresso kahlua, cocoa powder and vanilla ice cream*

Rp 60.000

V : Vegetarian option