

Light Bites

Corn Fritter 🌿 🐷	70
<i>Indonesia-style corn fritters served with bacon, roasted tomato and guacamole.</i>	
Paratha 🌿 🌱	75
<i>Potato stuffed Indian paratha bread served with curry sauce and raita chutney.</i>	
Roti Jala 🌿 🌱	75
<i>Traditional Malay/Sumatran dish, "net bread" or "lace pancake" served with chicken curry sauce and pickle.</i>	
Spring Rolls 🌿 🌱	85
<i>Classic style deep-fried vegetable rolls, served with sweet chili sauce.</i>	
Curry Samosas 🌿 🥤	85
<i>5 pcs deep fried curry samosas served with cilantro mint chutney and sweet chili sauce.</i>	
Calamari 🌿 🥤	100
<i>Battered deep-fried squid, served with tartar sauce.</i>	
Chicken Wings 🌿	100
<i>Italian-marinated chicken wings served with teriyaki sauce.</i>	
Pizetta 🌿 🌱	100
<i>Basil pesto sauce, sliced tomato, feta, semi dried tomato, rucola, artichoke hearts, mozzarella cheese, on a pitta bread.</i>	
Beef Nachos 🌿 🥤	120
<i>Fried flour tortilla chips topped with minced beef, guacamole, and melted mozzarella.</i>	

Starters

Gado Gado Salad   	90
<i>Original Indonesian salad with boiled vegetables, rice cake, tempeh, tofu, boiled potatoes, hard poached egg, melinjo cracker and served with peanut sauce</i>	
Watermelon Tartar 	120
<i>5 hours roasted watermelon with Balinese sambal "shallot relish" matah, quinoa, avocado, coconut mousse, pickled cucumber.</i>	
Duck Pancake 	125
<i>Chinese pancake stuffed with Balinese marinated duck leg, cucumber, spring onion, served with mango salad and plum sauce. (Vegan option ; mock chicken instead of duck)</i>	
Pork Belly Gnocchi   	125
<i>Tomato braised pork belly, oregano, topped with homemade ricotta cheese, parmesan, basil oil.</i>	
Tuna Ceviche	130
<i>Citrus based spicy marinated yellow fin tuna, orange segment, pickled cucumber, sliced red onion, tobiko.</i>	
Tuna Cucumber Roll  	140
<i>Yellow fin tuna, avocado, cucumber ribbon, tobiko, sambal ulek mayo, soy sauce.</i>	
Salmon Ravioli  	150
<i>A creamy flavorful filling with Italian ricotta , smoked salmon and parsley, served with a lemon cream sauce.</i>	
Grilled Octopus Spanish Style 	150
<i>Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.</i>	

Soup Salad & Vegan

- Vegan Chicken Curry**   100
An Indonesian-style mock chicken stew prepared in a turmeric-infused coconut broth, featuring young jackfruit. Served alongside steamed rice.
- Cauliflower Steak**  120
Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.
- Vegan Chicken Salad**   125
Pulled mock chicken, rucola, basil pesto dressing, pickled gherkin, pumpkin seed, sun dried tomato, balsamic reduction.
- Eggplant Parmigiana**  130
Layers of eggplant, tomato sauce, parmesan and mozzarella, served with rucolla salad, basil pesto dressing, cashew nuts, and semi dried tomato.
- Vegan Nasi Campur**  130
Indonesian vegan "Rijstafel" served with steamed rice, sweet soy tofu and tempeh, jack fruit rendang, mock chicken satay, corn fritter, plecting and sayur asem.
- Salmon Quiche**   130
Smoked salmon and spinach pie, served with a mixed salad, pumpkin seed and parmesan cheese.
- Chicken Pesto Burrito Bowl**  145
Marinated confit chicken breast, served with pesto rice, sautéed curry corn, tomato salsa, red bean, guacamole, chipotle sauce, herbs crackers. (Vegan option ; mock chicken instead of chicken breast)
- Falafel Bowl**   150
Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, Israeli salad, feta, tzatziki, tahini, pickled onion, pita chips.
- Tuna Poke Bowl**  160
Soy ginger marinated tuna, served with brown rice, edamame, pickled ginger, mango, cassava chips, sesame seed, and rucola. (Vegan option; mock chicken instead of tuna)
- Laksa Soup** 180
Egg noodles and prawns, fish, squids served in a spicy coconut-based soup, garnished with a hard-poached-egg
- Oxtail (Sop Buntut) Soup** 190
Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments.

Pasta, Sandwiches & Burgers

- Portobello Burger**   125
Breaded Asian soy marinated Portobello mushroom, mozzarella cheese, seared onion, tomato, rucola, basil pesto sauce, served with salad and French fries. (Vegan option without mozzarella cheese)
- Standing Stones Club Sandwich**   140
Toasted white bread with mustard mayo, pork bacon or beef ham, seared chicken breast, fried egg, mozzarella cheese, tomato, mixed salad and homemade French fries.
- Lasagna**   145
Stacked layers of beef lasagna and a mixed salad of rucolla, semi dried tomatoes, cashew nuts and basil pesto dressing
- Spaghetti Bolognese**   145
Beef Bolognese sauce, parmesan cheese and crusty garlic bread and mixed side salad.
- Chicken Pasta Parmigiana**   145
Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti and mixed side salad.
- Mie Goreng Seafood**  150
Indonesian Javanese fried noodles, fish, squid, prawn, fish skewer, crackers and pickle.
- Classic Cheese Burger**   155
Australian beef patty topped with mozzarella cheese served on a homemade soft sesame bun with pork bacon or beef ham, onion marmalade, gherkin, mixed salad and homemade truffle French fries.
- Creamy Chicken Pie**   160
A delightful dish featuring a creamy filling made with chicken breast, carrots, celery, peas, and onion. The filling is topped with mashed potato and a buttery, flaky pie crust.
- Prawn Gnocchi**   170
Pan seared homemade potato gnocchi, prawn bisque, seared tiger prawn, lemon zest.
- Spaghetti Marinara**  190
A delectable seafood spaghetti dish with tomato-based pasta sauce, complemented by parmesan cheese and accompanied by crusty garlic bread and a mixed side salad.

From the Farm

Nasi Goreng Ayam

A beloved Indonesian dish featuring chicken fried rice infused with flavors. This dish includes sliced chicken sausage, a fried egg, fried chicken wing, sambal ulek (spicy chili paste), pickles, and crackers.

120

Ayam Betutu

Popular Balinese dish made from baked seasoned chicken leg, steamed rice, turmeric chicken broth, sambel matah, crackers, steamed "plecing" vegetable.

160

Bebek Goreng Sambal Mangga

Popular East Javanese dish, deep fried marinated duck, sambel pencit, sambel matah, sambel ulek, crackers, steamed "plecing" vegetable.

180

Pork Curry

A Balinese-inspired dish featuring tender sliced pork belly and ribs in a turmeric-infused coconut curry. Accompanied by vegetables and served with steamed rice.

180

Pork Belly

Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, sweet and sour sauce, mashed potato.

190

Chicken Ballotine

Pan seared rolled chicken breast stuffing with spinach and ricotta, carrot confit, broccoli, cabbage puree, mushroom, pumpkin puree, seared tomato cherries, red wine sauce, mashed potato.

190

Sea and Farm

BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, rosemary sauce.

200

Short Ribs

8 hours slow cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit.

385

Herb Crusted Lamb Chops

Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice.

440

Steak Frites

Australian imported beef rib eye (200 gr), shallot sauce, mixed salad and homemade French fries.

450

From the Ocean

Fish and Chips

Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries.

160

Crusted Mahi Mahi

Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts.

170

Gurami Nyat Nyat

Stewed Balinese spiced gurami fish (ikan gurami) "Kintamani" style sambel matah, sambel ulek, crackers, steamed "plecing" vegetable and steamed rice.

170

Barramundi Fillet

Pan seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato.

190

Steamed White Fish Fillet

Steamed fillet of barramundi, sautéed spinach, seared asparagus, tomato confit, black olive, fish stock sauce, served with steamed rice.

190

Tuna Steak

Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed, potato chips.

210

Salmon Fillet

An oven-roasted Norwegian salmon fillet served with a delightful blend of quinoa, mushrooms, and broccoli, confit carrot. Enhanced with an orange miso sauce.

260

Prawn Heaven

Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, black olive, tobiko, and mixed salad.

260



Signature Dish Standing Stones

Sami Sami Menu

470

For 2 person

Sami sami (together) is the Indonesian traditional family style of dining where dishes are served to be shared together to symbolize togetherness

- Assorted charcoal grilled Skewers (chicken, prawn, sate ikan lilit)
- Grilled local pork ribs
- Plecing-Balinese spicy steamed vegetable salad
- Balinese spicy & sour fish ball soup
- Srosop- Balinese creamy & spicy chicken curry
- Kalio-Sumatran beef rendang stew

Dessert

Apple strudel and mango sorbet

Lobster Menu

Lobster Steak

540

Garlic butter marinated lobster tail steak (300gr) served with salad and French fries

Lobster Bisque

580

A thick creamy lobster soup served with ravioli, garlic bread and baked lobster tail(300gr)

Surf & Turf

600

Grilled butter garlic marinated lobster tail (300gr), pan seared beef ribeye (150gr), served with black pepper sauce, sautéed mushroom, long bean and truffle mashed potato

Side Dishes

Steamed Rice

30

Homemade truffle oil Mashed Potato

40

Homemade truffle oil French Fries

45

Mixed Green Salad

50

 Vegetarian  Vegan  Contain Pork  Contain Gluten  Contain Peanut  Contain Dairy

*If you have an allergy to any food products, please advise us prior to ordering.
Prices quoted are in '000' rupiah and subject to 21% service charge and government tax.*

Sweets

Dadar Gulung  	65	Chocolate Tart  	75
<i>An Indonesian rolled coconut-stuffed pancake served with a drizzle of caramel sauce, a scoop of vanilla ice cream, and a touch of fruit jelly.</i>		<i>A superbly rich crusty shell pastry, served with caramelized nuts, passion fruit sorbet, strawberry jelly</i>	
Cendol 	65	Lemon Tart  	75
<i>Indulge in the unique flavors of cendol, a confectionery masterpiece crafted from rice flour, palm sugar, and rich coconut milk.</i>		<i>French-style creamy lemon tart, orange candy, lemon meringue, a hint of sesame, lime sorbet</i>	
Banana Fritter  	70	Mango Sago  	75
<i>The quintessential Indonesian dessert – warm banana fritters served with a syrup drizzle, grated coconut, and a dollop of luscious vanilla ice cream.</i>		<i>Layers of goodness – mango puree, delicate sago pearls, and delectable mango pieces, creating a harmonious symphony of flavors and textures.</i>	
Chocolate Mousse 	75	Opera Cake  	100
<i>Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree.</i>		<i>Classic French Opera Cake, made with layers of almond sponge, coffee syrup, French buttercream, and chocolate ganache served with coffee ice cream, caramel sauce, brandy snap</i>	
Coconut Cream Brule 	75	Assorted Ice Cream (per scoop)	30
<i>Baked creamy custard is topped with a layer of caramelized sugar, caramelized apple</i>		<i>Chocolate, Vanilla, Coffee, Stracciatella</i>	
Fruit Strudel 	75	Assorted Sorbet (per scoop) 	30
<i>Traditional layered puff pastry with fresh apple, vanilla sauce, mango sorbet</i>		<i>Mango, Passion Fruit, Lime, Coconut, Strawberry</i>	
Brownies  	75		
<i>Served with milk chocolate mousse, strawberry sauce, vanilla ice cream</i>			
Cheese Cake  	75		
<i>Served with strawberry coulis and vanilla ice cream</i>			
Classic Tiramisu Cake  	75		
<i>Italian layered mascarpone and coffee liqueur cake</i>			