

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>	
Pizetta Bolognaise 🌿 🥛	100
<i>Creamy meat sauce, dried oregano, mozzarella cheese, on pitta bread & Extra virgin olive oil.</i>	
Beef Nachos 🌿 🥛	120
<i>Fried flour tortilla chips topped with minced beef, guacamole, and melted mozzarella.</i>	

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Starters

Gado Gado Salad    	90
<i>Original Indonesian salad with boiled vegetables, rice cake, tempeh, tofu, boiled potatoes, 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   	135
<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>	

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STANDING STONES
RESTAURANT AND BEACH LOUNGE

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.

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From the Farm

Nasi Goreng Ayam 120

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.

Nasi Campur SS 140

Indonesian rice dish "Rijstafel" served with steamed rice, lawar kacang panjang/bean salad, braised beef rendang, chicken in coconut milk, chicken satay, traditional sate lilit fish, corn fritter, shrimp cracker and sayur asem on the side.

Ayam Betutu 160

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

Bebek Goreng Sambal Mangga 180

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

Pork Curry 180

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.

Pork Belly 190

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

Chicken Ballotine 190

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.

Sea and Farm 200

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

Short Ribs 385

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

Herb Crusted Lamb Chops 440

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

Steak Frites 450

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

From the Ocean

Fish and Chips 160

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

Crusted Mahi Mahi 170

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

Gurami Nyat Nyat 170

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

Barramundi Fillet 190

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

Steamed White Fish Fillet 190

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

Tuna Steak 210

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

Salmon Fillet 260

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

Prawn Heaven 260

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

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 Mille Feuille

Puff pastry, apple compote, vanilla cremeux creme chantilly, salted caramel, white chocolate crumble, vanilla ice cream.

Lobster Menu

Lobster Steak

540

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

Lobster Bisque

560

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

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Dessert

<p>Raspberry & Matcha (GF)  95 <i>Raspberry mulberry mousse, charcoal glaze matcha & sesame chocolate crumble, berry crème.</i></p>	<p>Crème Brulée  85 <i>Baked creamy custard topped with a layer of caramelized sugar, caramelized apple.</i></p>
<p>Earl Grey Chocolate Mousse    95 <i>Infused Belgian dark chocolate mousse Chocolate sable, white & dark chocolate crumble, salted caramel.</i></p>	<p>Dadar Gulung   65 <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></p>
<p>Apple Strudel Mille Feuille   95 <i>Puff pastry, apple compote, vanilla cremeux creme chantilly, salted caramel, white chocolate crumble, vanilla ice cream.</i></p>	<p>Mango Sago   75 <i>Layers of goodness – mango puree, delicate sago pearls, and delectable mango pieces, creating a harmonious symphony of flavors and textures.</i></p>
<p>Tiramisu   95 <i>Whipped mascarpone, espresso syrup, amaretto, dark chocolate.</i></p>	<p>Assorted Ice Cream (per scoop) 30 <i>Chocolate, Vanilla, Coffee, Stracciatella</i></p>
<p>Coffee & Toffee Fudge Brownie   95 <i>Coffee brown butter brownie, coffee caramel milk chocolate ganache chocolate crumble, vanilla ice cream.</i></p>	<p>Assorted Sorbet (per scoop)  30 <i>Mango, Pasion Fruit, Lime, Coconut, Strawberry</i></p>
<p>Calimansi Tart    95 <i>Calimansi & passion fruit custard, vanilla short crust torched meringue.</i></p>	
<p>Chocolate Mousse  85 <i>Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree.</i></p>	