

Lunch Menu

Light Bites

<p>Spring Rolls 🌿🌱</p> <p>Classic style deep-fried vegetable rolls and served with sweet chili sauce</p>	70	<p>Quinoa Gratin 🍷</p> <p>White quinoa with carrot, eggplant, mushroom, semi dried tomato, parmesan with red wine dressing, rucola and balsamic reduction (vegan option without parmesan)</p>	110
<p>Empek - Empek 🌿</p> <p>Spicy and savory indonesian deep fried fish cake served with palm sugar sauce and diced cucumber and egg noodles</p>	75	<p>Tuna Poke Bowl 🌿</p> <p>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)</p>	120
<p>Curry Samosas 🌿🍷</p> <p>5 pcs deep fried curry samosas served with cilantro mint chutney and sweet chili sauce</p>	80	<p>Vegan Nasi Campur 🌿🌱</p> <p>Indonesian vegan "Rijsttafel" served with steamed rice, sweet soy tofu and tempeh, jack fruit rendang, mock chicken satay, corn fritter, plecing and sayur asem</p>	120
<p>Korean Crispy Tofu 🌿🌱</p> <p>Crispy fried tofu, korean chili sauce, melted vegan cheese, sesame seeds and sliced leek</p>	80	<p>Pumpkin Salad 🌿🌱</p> <p>Roasted pumpkin, white quinoa, red wine dressing, pumpkin seed, balsamic dressing and rucola vegan cheese</p>	120
<p>Vegan Satay 🌿🌱🌱</p> <p>Vegan chicken, rice cake and peanut sauce</p>	80	<p>Chicken Salad 🌿🌱</p> <p>Pulled mock chicken, rucola, basil pesto dressing, pickled gherkin, pumpkin seed, sun dried tomato and balsamic reduction</p>	120
<p>Chicken Wings 🌿</p> <p>Italian marinated chicken wings and served with teriyaki sauce</p>	95	<p>Cauliflower Steak 🌿</p> <p>Cauliflower rice, mushroom, black olive, paprika, vegan parmesan and carrot sauce</p>	120
<p>Calamari 🌿</p> <p>Battered deep-fried squid and served with tartar sauce</p>	95	<p>Salmon Quiche 🍷🌿</p> <p>Smoked salmon and spinach pie served with a mixed salad, pumpkin seed and parmesan cheese</p>	130
<p>Pizetta 🌿</p> <p>Basil pesto sauce, sliced tomato, feta, semi dried tomato, rucola, artichoke hearts mozzarella cheese and on a pitta bread base</p>	100	<p>Stuffed Mushroom 🌿</p> <p>Stuffed Portobello with walnut, mushroom, sun dried tomato served with rucola basil pesto dressing and balsamic strawberry reduction</p>	140
<p>Soup, Salads & Vegan</p>		<p>Falafel Bowl 🌿🌱</p> <p>Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, israeli salad, feta, tzatziki, tahini, pickled onion and pita chips</p>	150
<p>Tempe Ribs Steak 🌿🍷</p> <p>Barbeque tempeh steak, mashed potato, sautéed mushroom, roasted tomato, rucola and basil pesto dressing</p>	100	<p>Oxtail (Sop Buntut) Soup 🌿</p> <p>Classic indonesian oxtail soup served with steamed rice, melinjo and condiments</p>	190

Contain Peanut 🐿️

Contains Pork 🐷

Contain Dairy 🥛

Contain Gluten 🌾

Vegan 🌿

Vegetarian 🌱

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.

Pasta, Sandwiches and Burgers

BBQ Tempeh Sandwich 🌿 100
Seared BBQ marinated tempeh, dried coconut, vegan coleslaw, rucola, basil pesto served with focaccia bread and french fries

Portobello Burger 🍷🌿 120
*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)*

Mie Goreng Seafood 🌿 125
Indonesian javanese fried noodles, fish, squid, prawn, fish skewer, crackers and pickle

Standing Stones Club Sandwich 🌿🍷 135
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

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

Classic Cheese Burger 🌿🍷 150
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

From The Farm

Ayam Betutu 🌿 150
Popular Balinese dish made from baked seasoned chicken leg, steamed rice, turmeric chicken broth, sambel matah, crackers and steamed "plecing" vegetable

Bebek Goreng Sambal Mangga 🌿 160
Popular east javanese dish, deep fried marinated duck, sambel pencit, sambel matah, sambel ulek, crackers and steamed "plecing" vegetable

Pork Belly 🌿🐷🍷 190
Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, white wine jus and mashed potato

Iga Babi Bakar 🌿 190
Indonesian charcoal grilled pork ribs served with steamed "plecing" vegetable, battered tempe and tofu, steamed rice, tomato, cucumber and sambal ulek

Sea and Farm 🍷🌿 200
BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto and rosemary sauce

Duck Leg Confit 🌿 280
Asian sous vide duck leg, red cabbage puree, sautéed spinach, leek, orange sauce and mashed potato

Short Ribs 🍷🌿 385
8 hours slow cooked red wine braised beef short ribs, long bean, sautéed mushroom, truffle mashed potato and carrot confit

Braised Lamb Shank 🍷🌿 440
Australian imported lamb shank, with mushrooms, zucchini, carrot, truffle mashed potatoes, tajin sauce and mixed salad

Steak Frites 🌿 450
Australian imported beef rib eye (200 gram), shallot sauce, mixed salad and homemade french fries

From The Ocean

Fish and Chips 🌿🍷 145
Crispy battered white fish, tartar sauce, mixed salad and homemade truffle french fries

Crusted Mahi Mahi 160
Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes and 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



Tuna Steak   210
Fresh tuna steak (200 gram), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed and potato chips

Tuna Stones   210
Seared yellow fin tuna, carrot puree, braised carrot, caramelized onion, pickled cucumber and wine reduction

Barramundi Fillet   190
Pan seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach and truffle mashed potato

Salmon  240
Pan seared tasmanian salmon, sautéed long bean, seared cauliflower confit, carrot confit and capers lemon butter sauce

Prawn Heaven  260
Rosemary garlic lemon king prawns, pumpkin hummus, zucchini, tomato, tobiko, black olive and mixed salad

Signature Dish - Standing Stones

Sami Sami Menu 470
For 2 persons
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 490
Garlic butter marinated lobster tail steak (300 gram) served with salad and french fries

Lobster Bisque 530
A thick creamy lobster soup served with ravioli, toast and baked lobster tail (300 gram)

Surf & Turf 550
Grilled butter garlic marinated lobster tail (300 gram), pan seared beef ribeye (150 gram), 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

Sweets

Crêpes Suzette   100
French-style thin pancakes with orange cointreau sauce, orange supreme, candied orange peel and vanilla ice cream

Cheese Cake   75
Served with strawberry coulis and vanilla ice cream

Chocolate Mousse  70
Vegan chocolate mousse, yuzu syrup, cashew nuts and orange puree

Coconut Crème Brûlée  70
Baked creamy custard is topped with a layer of caramelized sugar and caramelized apple

Fruit Strudel  65
Traditional layered puff pastry with fresh apple, vanilla sauce and mango sorbet

Brownies   65
Served with milk chocolate mousse, strawberry sauce and vanilla ice cream

Classic Tiramisu Cake   65
Italian layered mascarpone and coffee liqueur cake

Assorted Ice Cream {per scoop}  25
Chocolate, Vanilla, Coffee and Stracciatella

Assorted Sorbet {per scoop}  25
Mango, Passion Fruit, Strawberry and Lime