

## Lunch Menu

### Light Bites

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