



Appetizer

Gado Gado Salad (V) (N)	125
Original Indonesian salad with steam vegetables, rice cake, tempeh, tofu, boiled potatoes, and melinjo cracker, served with peanut sauce.	
Watermelon Tartar (VV)	120
5 hours roasted watermelon with Balinese sambal "shallot relish" matah, quinoa, avocado, coconut mousse, and pickled cucumber.	
Tuna Ceviche	135
Citrus based spicy marinated yellowfin tuna, orange segment, pickled cucumber, sliced red onion, tobiko.	
Grilled Octopus Spanish Style (P)	165
Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil.	
Eggplant Parmigiana (V) (G)	160
Layers of eggplant, tomato sauce, parmesan, and mozzarella, served with rucolla salad, basil pesto dressing, cashew nuts, and semi dried tomato.	

P (Pork) | N (Nuts) | G (Gluten) | D (Dairy) | S (Seafood) | V (Vegetarian) | VV (Vegan)

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Prices quoted are in '000'rupiah and subject to 21% service charge and government tax.



Bowls

Chicken Pesto Burrito (G) (N)

Marinated confit chicken breast, served with pesto rice, sauteed curry, corn, tomato salsa, red bean, guacamole, chipotle sauce, and herbs crackers.
(Vegan option; tofu & tempeh instead of chicken breast)

Falafel Bowl (G) (V)

Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, middle eastern salad, feta, tzatziki, tahini, pickled wakame, and pita chips.

Tuna Poke Bowl (G)

Soy ginger marinated tuna, served with brown rice, edamame, pickled ginger, mango, cassava chips, sesame seed, and rucola.
(Vegan option; Tofu & tempeh instead of tuna)

Pasta & Sandwich

Standing Stones Club Sandwich (D)

Toasted sourdough bread with mustard mayo, pork bacon or beef ham, seared chicken breast, fried egg, mozzarella cheese, tomato, mixed salad, and homemade French fries.

Choice of Gluten Free Pasta (D)

Deep fried breaded chicken breast, tomato concasse, mozzarella cheese, spaghetti, and mixed side salad.

Prawn Penne

Gluten Free penne pasta & tomato sauce, seared tiger prawn, lemon zest

Local Inspired

165 Vegetarian Curry (V) 165

An Indonesian-style loaded vegetables stew prepared in a turmeric-infused coconut broth, featuring young jackfruit local tofu, tempeh served with steamed rice on the side

160 Laksa Soup 180

Rice noodles and prawns, fish, squids served in a spicy coconut-based soup, garnished with a hard-poached-egg.

170 Oxtail Soup (Sop Buntut) 190

Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments

Nasi Goreng Ayam (N) 210

A beloved Indonesian dish featuring chicken fried rice infused with flavors. This dish includes sliced chicken sausage, an omelet on the side, grilled chicken & chicken satay, sambal ulek (spicy chili paste), pickles, and crackers.

175 Bihun Goreng Seafood 150

Indonesian Javanese fried rice noodles, fish, squid, prawn, fish skewer, crackers and pickles.

145 Ayam Betutu (N) 195

A popular Balinese dish made from the baked seasoned chicken leg, cassava leaf, steamed rice, vegetables urapan, and roasted peanut.

170 Bebek Goreng Sambal Mangga (N) 215

Popular East Javanese dish, deep-fried marinated duck, sambel pencil, sambel matah, stemed rice & vegetables urapan.

170 Gurami Nyat Nyat (N) 195

Stewed Balinese spiced gurami fish (ikan gurami Kintamani" style sambal matah, sambal ulek, crackers,steamed"plecing" vegetables, and steamed rice.

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Mains

Cauliflower Steak (V)

Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce.

145

Herb-Crusted Lamb Chops (D)

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

440

Steak Frites (D)

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

430

Fillet Mignon

Australian beef tenderloin (200 gr) with aromatic flavor of rosemary - infused sauce, crispy croquette potato, asparagus, confit baby carrot & edible flower

450

Crusted Mahi Mahi (N)

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

225

Barramundi Fillet (D)

Pan seared skin on barramundi, tomato relish, shimeji mushroom, spinach, truffle mashed potato.

220

Tuna Steak (N) (D)

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

240

Salmon Fillet (D)

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

Lobster Of The Day

Lobster Steak (D)

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

550

Surf & Turf (D)

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.

600

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