

## All Day Dining Menu

### *Light Bites*

<p><b>Paratha</b>  </p> <p><i>Potato-stuffed Indian paratha bread served with curry sauce and raita chutney</i></p>	75
<p><b>Purnama Fish Cake</b> </p> <p><i>Spicy and savory Indonesian deep-fried fish cake served with palm sugar sauce, diced cucumber, and egg noodles</i></p>	75
<p><b>Spring Rolls</b>  </p> <p><i>Classic style deep-fried vegetable rolls, served with sweet chili sauce</i></p>	80
<p><b>Vegetable Nugget</b>  </p> <p><i>Deep-fried Breaded vegetable cake, served with Thai salad dressing</i></p>	80
<p><b>Curry Samosas</b>  </p> <p><i>5 pcs deep-fried curry samosas served with cilantro mint chutney and sweet chili sauce</i></p>	85
<p><b>Korean Tofu and Mushroom</b>  </p> <p><i>Deep-fried breaded tofu and shimeji mushroom, Korean chili sauce, sesame seeds, sliced leek</i></p>	85
<p><b>Vegan Satay</b>   </p> <p><i>Vegan seitan chicken, peanut sauce, sliced shallot, tomato, and pickle</i></p>	85
<p><b>Chicken Wings</b> </p> <p><i>Italian marinated chicken wings, served with teriyaki sauce</i></p>	95
<p><b>Calamari</b> </p> <p><i>Battered deep-fried squid, served with tartar sauce</i></p>	95
<p><b>Pizetta</b> </p> <p><i>Basil pesto sauce, sliced tomato, feta, semi-dried tomato, rucola, artichoke hearts mozzarella cheese, on a pitta bread</i></p>	100

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### Starters

<p><b>Duck Pancake</b> </p> <p><i>Chinese pancake stuffed with Balinese marinated duck, cucumber, spring onion, served with mango salad and plum sauce (vegan option; mock chicken instead of duck)</i></p>	120
<p><b>Watermelon Tartar</b> </p> <p><i>5 hours roasted watermelon with Balinese sambal "shallot relish" matah, quinoa, avocado, coconut mousse, pickled cucumber</i></p>	120
<p><b>Pork Belly Gnocchi</b>   </p> <p><i>Tomato braised pork belly, oregano, topped with homemade ricotta cheese, parmesan, basil oil</i></p>	125
<p><b>Tuna Ceviche</b></p> <p><i>Citrus-based spicy marinated yellowfin tuna, orange segment, pickled cucumber, sliced red onion, tobiko</i></p>	130
<p><b>Prawn Salad</b>  </p> <p><i>Pan-seared tiger prawn, apple salad, pumpkin mousse, herbs vinaigrette, crispy bacon</i></p>	140
<p><b>Salmon Ravioli</b>  </p> <p><i>A creamy flavorful filling with Italian ricotta, smoked salmon, and parsley, served with a lemon cream sauce</i></p>	140
<p><b>Grilled Octopus Spanish Style</b> </p> <p><i>Chorizo, spicy baby potato, ink broth, basil oil, seared tomato, basil</i></p>	145
<p><b>Tuna Cucumber Roll</b>  </p> <p><i>Yellow fin tuna, avocado, cucumber ribbon, tobiko, sambal ulek mayo, mushroom puree, soy sauce</i></p>	140

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### Soup, Salad & Vegan

- Cauliflower Steak**  120  
Cauliflower rice, mushroom, black olive, paprika, vegan parmesan, carrot sauce
- Pumpkin Salad**   125  
Roasted pumpkin, white quinoa, red wine dressing, pumpkin seed, balsamic dressing, rucola, vegan feta cheese
- Vegan Chicken Salad**   125  
Pulled mock chicken, rucola, basil pesto dressing, pickled gherkin, pumpkin seed, sun-dried tomato, balsamic reduction
- Portobello Steak**  125  
Pan-roasted portobello mushroom, carrot confit, sautéed long bean, shallot confit, garlic confit, baby potato
- Eggplant Parmigiana**  125  
Layers of eggplant, tomato sauce, parmesan and mozzarella, served with rucola 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**  140  
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)
- Tuna Poke Bowl**  150  
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)
- Falafel Bowl**   150  
Fried falafel, spinach, brown rice, purple cabbage, pumpkin hummus, Israeli salad, feta, tzatziki, tahini, pickled onion, pita chips
- Oxtail (Sop Buntut) Soup** 190  
Classic Indonesian oxtail soup, served with steamed rice, melinjo and condiments

### Pasta, Sandwiches and Burgers

- BBQ Tempeh Sandwich**   125  
Seared BBQ marinated tempeh, dried coconut, vegan coleslaw, rucola, basil pesto served with focaccia bread and French fries
- 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**   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
- Lasagna**   145  
Stacked layers of beef lasagna and a mixed salad of rucola, semi dried tomatoes, cashew nuts and basil pesto dressing
- Mie Goreng Seafood**  145  
Indonesian Javanese fried noodles, fish, squid, prawn, fish skewer, crackers, and pickle
- 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**   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
- Prawn Gnocchi**   170  
Pan seared homemade potato gnocchi, prawn bisque, seared tiger prawn, lemon zest

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### From The Farm

<p><b>Ayam Betutu</b> </p> <p><i>Popular Balinese dish made from baked seasoned chicken leg, steamed rice, turmeric chicken broth, sambel matah, crackers, steamed "plecing" vegetable</i></p>	160
<p><b>Bebek Goreng Sambal Mangga</b> </p> <p><i>Popular East Javanese dish, deep-fried marinated duck, sambel pencil, sambal matah, sambal ulek, crackers, steamed "plecing" vegetable</i></p>	180
<p><b>Pork Belly</b>   </p> <p><i>Crispy roasted pork belly, red cabbage puree, broccoli, carrot confit, white wine jus, mashed potato</i></p>	190
<p><b>Chicken Ballotine</b>   </p> <p><i>Pan-seared chicken breast confit, sautéed spinach, carrot confit, cabbage puree, seared tomato cherries, shallot confit, mashed potato, orange sauce</i></p>	190
<p><b>Sea and Farm</b>  </p> <p><i>BBQ octopus and soy marinated pork belly, seared potato, cabbage puree, pumpkin puree, aioli, carrot confit, basil pesto, rosemary sauce</i></p>	200
<p><b>Duck Leg Confit</b> </p> <p><i>Asian sous vide duck leg, red cabbage puree, sautéed spinach, leek, orange sauce, mashed potato</i></p>	280
<p><b>Short Ribs</b>  </p> <p><i>8 hours slow-cooked red wine braised Beef short ribs, long bean, sautéed mushroom, truffle mashed potato, carrot confit</i></p>	385
<p><b>Herb Crusted Lamb Chops</b> </p> <p><i>Australian Lamb Chops, mushrooms, truffle mashed potato, garlic-rosemary juice</i></p>	440
<p><b>Steak Frites</b> </p> <p><i>Australian imported beef ribeye (200 gr), shallot sauce, mixed salad and homemade French fries</i></p>	450

### From The Ocean

<p><b>Fish and Chips</b>  </p> <p><i>Crispy battered white fish, tartar sauce, mixed salad, homemade truffle French fries</i></p>	155
<p><b>Crusted Mahi Mahi</b></p> <p><i>Pumpkin hummus crusted mahi mahi fish fillet, lemon rucola salad, dried tomatoes, cashew nuts</i></p>	170
<p><b>Gurami Nyat Nyat</b> </p> <p><i>Stewed Balinese spiced gurami fish (ikan gurami) "Kintamani" style   sambel matah, sambel ulek, crackers, steamed "plecing" vegetables, and steamed rice</i></p>	170
<p><b>Barramundi Fillet</b>  </p> <p><i>Pan-seared skin on barramundi, black pepper sauce, shimeji mushroom, spinach, truffle mashed potato</i></p>	190
<p><b>Steamed White Fish Fillet</b>  </p> <p><i>Steamed fillet of barramundi, sautéed spinach, seared asparagus, tomato confit, black olive, fish stock sauce, served with steamed rice</i></p>	190
<p><b>Tuna Steak</b>  </p> <p><i>Fresh tuna steak (200 gr), rucola, pesto basil, balsamic reduction, potato, tomato, sliced parmesan, pumpkin seed, potato chips</i></p>	210
<p><b>Salmon Fillet</b>  </p> <p><i>Oven-roasted Norwegian salmon fillet with cauliflower, orange segment, mushrooms, broccoli, orange sauce</i></p>	240
<p><b>Prawn Heaven</b></p> <p><i>Rosemary garlic lemon King prawns, pumpkin hummus, zucchini, tomato, tobiko, black olive and mixed salad</i></p>	260

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### Signature Dish – Standing Stones

#### Sami Sami Menu 470

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 gr) served with salad and French fries

#### Lobster Bisque 530

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

#### Surf & Turf 550

Grilled butter garlic marinated lobster tail (300gr), pan-seared beef ribeye (150 gr), 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

#### Crepes Suzette 100

French-style thin pancakes with orange Cointreau sauce, orange supreme, candied orange peel, and vanilla ice cream

#### Chocolate Mousse 75

Vegan chocolate mousse, yuzu syrup, cashew nuts, orange puree

#### Coconut Creme Brulee 75

Baked creamy custard is topped with a layer of caramelized sugar, caramelized apple

#### Fruit Strudel 75

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

#### Brownies 75

Served with milk chocolate mousse, strawberry sauce, vanilla ice cream

#### Pumpkin Pie 75

Served with caramel sauce, caramelized pumpkin seed, and your choice of ice cream or sorbet

#### Opera Cake 100

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

#### Cheese Cake 75

Served with strawberry coulis and vanilla ice cream

#### Classic Tiramisu Cake 75

Italian layered mascarpone and coffee liqueur cake

#### Chocolate Tart 75

A superbly rich crusty shell pastry, served with caramelized nuts, passion fruit sorbet, strawberry jelly

#### Lemon Tart 75

French-style creamy lemon tart, orange candy, lemon meringue, a hint of sesame, lime sorbet

#### Assorted Ice Cream {per scoop} 30

Chocolate, Vanilla, Coffee, Stracciatella

#### Assorted Sorbet {per scoop} 30

Mango, Pasion Fruit, Lime, Coconut, Strawberry

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