



Nusantara Delight

Every Monday, 6 pm - 9.30 pm IDR 350.000 ++ / person
with Live Balinese Dance

AMUSE BOUCHE

MAIN COURSES

Nasi Kuning

East Java steamed yellow rice

Beef Rendang

Caramelized Sumatran braised beef

Sate Lilit

Bali's favorite street food, marinated minced fish
wrapped around skewers

Ayam Cincane

Borneo stewed chicken leg

Binte Biluhuta

Sulawesi prawn and corn soup

Karedok

Batavia style raw vegetables with peanut sauce

Indonesian Pickled Vegetables

Peanut Crackers

DESSERT

Sumping Waluh

Indonesian pumpkin cake served with vanilla ice cream





Seafood Platter Dinner

Every Tuesday, 6pm - 9.30 pm IDR 450.000 ++ / person
with Live Music Performance

AMUSE BOUCHE

MAIN COURSES

Saba Lobster

roasted Saba Village lobster with garlic butter seasoning

Udang Lalah

stir fried tiger prawns with a spicy and sweet sambal

Sate Lilit

Bali's favorite street food ,marinated minced fish
wrapped around skewers

Calamari

breaded deep fried squid rings

Kare Ikan

stewed fish in a creamy curry sauce

Lawar Gedang

Balinese steamed vegetables with shredded young papaya

Grilled Corn Cob

Lyonnaised Potatoes

Served with a mixed green salad, aioli, sambal ulek

DESSERT

Lemon pudding cake with passion fruit sorbet





Satay Delight

Every Wednesday, 6pm - 9.30 pm IDR 450.000 ++ / person
with Live Music Performance

STATER

Karedok sald with tofu, tempeh and melinjo

MIAN COURSE

Beef Satay

Balinese herbs marinated beef ribeye skewer, capsicum,
mushroom, onion, tomato

Chicken Satay

Mustard marinated chicken skewer, capsicum, mushroom, onion,
tomato

Prawn Satay

Marinated tiger prawn skewer, capsicum, mushroom, onion, tomato

Tomato and green bean stew

Pineapple salsa

Baked potato with sour cream

Garlic sauce, Peanut sauce, Sambal ulek

DESSERT

Dadar Gulung

Indonesian caramelized grated coconut wrapped in a thin pandan
pancake skin served with vanilla ice cream and palm sugar sauce





Balinese Rijsttafel

Every Thursday, 6pm - 9.30 pm IDR 350.000 ++ / person
Live Balinese Dance and Music Performance

STARTER

Lawar

A mixture of herbs and spices steamed young papaya with sate lilit

Sop kuah Ikan

Hot and sour fish soup

CHEF SPOOM

MAIN COURSES

Udang Bali

Spicy tiger prawn Bali style

Babi Kecap

A rich and tender stewed pork belly in a soy broth

Ikan Suna Cekuh

Balinese style stewed local fish in a garlic base

Ayam Srosop

Balinese chicken curry with complete "bumbu genep" herbs base

Plecing

Balinese steamed vegetable with shrimp "sambal terasi" spicy, fried peanut

CONDIMENTS

Steamed White Rice, Vegetable Pickled, Sambal and Crackers

DESSERT

Sumping Waluh

Balinese pumpkin cake served with vanilla gelato and chocolate sauce





BBQ Night

Every Friday, 6pm - 9.30 pm

IDR 400.000 ++ / person

with Live Music Performance

AMUSE BOUCHE

Mustard Marinated Boneless Chicken Leg

Soy Marinated Lamb

Herb's Marinated Beef Steak

BBQ Sauce Marinated Baby Pork Ribs

Balinese Yellow Curry Marinated Spanish Mahi Mahi

Pesto Sauce Marinated Squid

Balinese Sauce Marinated Prawn

Coleslaw

Mix Green Salad

Sautéed Sweet Corn

Steamed Rice, Lyonese Potato, Seared Tomato,

Grilled Onion, Sambal Matah, Sambal Ulek and

Barbeque Sauce

Finishing with Choice of Ice Cream





Asian Delight

Every Saturday, 6pm - 9.30 pm IDR 350.000 ++ / person
with Live Music Performance

AMUSE BOUCHE

Hummus with pitta bread and chickpeas

STARTER

Thai papaya salad with fried wonton

MAIN COURSE

Dumpling soup

Pork dumpling soup with spinach

Chicken Teriyaki

Asian style caramelized chicken teriyaki

Dal

Indian lentil stew with carrot, pumpkin, tomato

Sapi Asam

Indonesian sliced pan seared beef steak with tamarind sauce

Amok

Cambodian steamed fish curry

DESSERT

Your choice of sorbet





Pasta Delight

Every Sunday, 6pm - 9.30 pm IDR 320.000 ++ / person
with Live Music Performance

FIRST

Lasagna

Layered vegetables with tomato sauce, béchamel and cheese

SECOND

Ravioli

Stuffed with pulled jack fruit, tomato concasse, sautéed mushroom, fried leek

MAIN COURSE

Seafood Pasta

Spaghetti with prawn, white fish and squid tossed in a mustard sauce

Or

Beef Oxtail

Fresh egg pasta with caramelized onion and soy reduction

Or

Zucchini Pasta

Angel hair "zucchini pasta" tossed in tomato sauce, garlic confit, black olives, capers, sundried-tomatoes, red pepper flakes and crispy basil

DESSERT

Tiramisu

Italian layered mascarpone and coffee liqueur cake

Or

Chocolate Mousse

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

