






# All Day Dining




All dishes are free of MSG

 suitable for vegetarian / vegan diet or similar option is available  
 separate gluten-free menu is available on request  
 Kindly let us know of any allergies or dietary intolerances in advance

## STARTERS & APPETISERS

-  **spring roll**, fried crispy rolls of vegetables, sweet spicy dip 90
- fried cuttlefish**, lightly coated and flash marinated cuttlefish in coriander, garlic and lime juice, garlic aioli 90
- flash-fried slow braised octopus**, baby potatoes, chorizo sausage, shallots, salad leaves, olive oil, parsley and lemon juice 135
- hot & sour tiger prawn broth**, with mushrooms, lime, lemongrass, chili and coriander 125
-  **tom kha gai**, chicken, mushroom and cherry tomato in lemongrass, galangal and coconut milk soup, roasted chili oil 115
-  **a bowl of edamame**, simply steamed with sea salt 70

## SALADS

-  **seared yellowfin tuna salad**, with baby potatoes, sun-dried tomatoes, snake beans, onions, soft-boiled egg, french dressing 145
-  **chicken fillet caesar salad**, roasted chicken, bacon, garlic & thyme croutons, egg, parmesan, garlic & anchovy dressing 135
-  **gado-gado**, steamed Indonesian vegetables, egg, tofu and soybean cake with peanut sauce and shrimp crackers 95

## FROM THE SEA

### FROM THE GRILL

- sesame crusted **yellowfin tuna steak**, spicy glass noodles, vegetable & cashewnut stir-fry, Balinese seafood broth 190
- grilled mahi-mahi fillet**, fried thyme potatoes, organic vegetables salad, white wine & mushroom sauce 190


## FROM THE LAND

- chicken cordon bleu**, breaded chicken breast stuffed with mozzarella and bacon, french fries, mixed sauteed vegetables, dijon cream sauce 215
- chicken leg betutu**, local specialty of slow-braised chicken leg in hot Balinese spice, steam vegetables, sambal matah, peanuts, steam rice 180
- mixed Indonesian satay**, of chicken, beef and pork, grilled in chilli, tomato, coconut and sweet soya sauce, Indonesian fried rice, peanut sauce 180
- chicken fillet burger**, marinated in paprika, cumin, lemon and thyme, chili cream cheese, compressed pineapple, french fries, coleslaw salad 180
- brahman beef burger**, home-made pickles, mushroom ketchup, french fries, caramelized onion, wholegrain mustard and parsley coleslaw salad 195
- pulled pork burger**, slow braised pork loin, caramelized onion, tomato, home-made pickles, french fries and coleslaw salad 180
- sticky pork spare ribs**, tamarind and soy glaze, french fries, organic salad 215



## GRILL PLATTERS FOR TWO

- surf & turf platter**: beef tenderloin, tiger prawns, sticky pork ribs, cuttlefish sate, sauteed vegetables, organic vegetable salad, potato salad 455
- the pantai platter**: mahi mahi, yellow fin tuna steak, tiger prawns, cuttlefish satay, gluten-free garlic baguette, potato salad, cherry tomato salad 415

## PIZZA




-  **design your own**: start with a gluten-free **margherita** base of tomato sauce and mozzarella cheese and add as many toppings as you wish 130
- toppings**: mushrooms, olives, sundried tomatoes, double cheese, bell peppers, onions, pineapple, honey roast ham, chicken, chorizo, egg, bacon 20 per topping

## PASTA & NOODLES



-  **carbonara**, egg yolk & parmesan cream sauce with mushroom, pork bacon and parsley, spaghetti, grated parmesan 180
- garlic prawns pasta**, sauteed tiger prawns in garlic, butter and thyme, spaghetti, crispy garlic, grated parmesan 235
- bolognese**, slow cooked beef, tomato, oregano ragout, spaghetti, grated parmesan 180
-  **mie goreng** Indonesian stir-fried egg noodles, organic vegetables, chicken fillet, chicken satay, omelette julienne, pickles, shrimp crackers 170

*all curries are served with steamed rice*

## CURRY

-  **thai green curry** of chicken, eggplant, basil 180
- beef rendang**, west-Sumatran sweet curry of beef, coconut milk and cinnamon, fried garlic & shallots 200
-  **cap-cay**, Chinese-Indonesian organic vegetable curry with sweet chili oyster sauce 145
- fragrant and mild **Balinese seafood curry** of mahi-mahi, cuttlefish and tiger prawn 225
-  **nangka curry**, slow braised young jackfruit in fragrant aromatic Balinese spice, coconut milk 155

## DESSERTS

- banana & caramel cake**, chocolate ice cream, palm sugar syrup 80
- chocolate feuilletine bar**, chocolate brownies, mixed nut, ganache, vanilla ice cream 90
- seasonal tropical fruit platter**, selection of the best seasonal fruit from the island 70
- selection of ice cream** : vanilla, chocolate and strawberry 30 per scoop
-  **bounty** baileys, kahlua, coconut cream, fresh milk, almond syrup 120
-  **chocolate martini** vodka, wild bali chocolate, vanilla bean, cream 120