






STARTERS & APPETISERS

- lightly coated and flash fried cuttlefish marinated 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, chilli 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 soya bean cake with peanut sauce and shrimp crackers 95

FROM THE GRILL

- sesame crusted yellowfin tuna steak, spicy glass noodle, vegetables stir-fry, balinese seafood broth 190  
grilled mahi-mahi fillet, fried thyme potatoes, organic vegetables salad, white wine and mushroom sauce 190

FROM THE SEA


FROM THE LAND

- chicken leg betutu, local specialty of slow-braised chicken leg in hot balinese spice, steam vegetables, sambal matah, peanuts, coconut 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  
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 20K per topping

PASTA & NOODLES



-  carbonara, cream, egg yolk and parmesan sauce with mushroom, pork bacon, gluten-free pasta, grated parmesan 180  
garlic prawns pasta, sauteed tiger prawns in garlic, butter and thyme, gluten-free pasta, crispy garlic, cheese tuile 235  
bolognese, slow cooked beef, tomato and oregano ragout, gluten-free pasta, grated parmesan 180  
 indonesian stir-fried rice vermicelli with organic vegetables, chicken fillet, omelette julienne, pickles, shrimp crackers 170

CURRY

- all curries are served with steamed rice*  
 thai green curry of chicken, eggplant, basil 180  
west-sumatran sweet curry of beef, coconut milk and cinnamon, fried garlic and shallots 200  
 chinese-indonesian organic vegetable curry with soya, tamarind and garlic sauce 145  
 fragrant and mild balinese seafood curry of mahi-mahi, cuttlefish and tiger prawn 225

DESSERTS

- pisang goreng, fried banana, palm sugar syrup and vanilla ice cream 80  
seasonal tropical fruit platter selection of the best seasonal fruit from the island 70  
selection of ice cream: vanilla, chocolate, strawberry 30 per scoop

-  bounty baileys, kahlua, coconut cream, susu segar, almond syrup 120  
 chocolate martini vodka, wild bali chocolate, vanilla bean, cream 120