



All Day Dining

All dishes are free of MSG



Kindly let us know of any allergies or dietary intolerances in advance

STARTERS & APPETIZERS

- 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, vegetables 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 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 **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, parmesan, bacon, pork, ham 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
- Indonesian stir-fried rice vermicelli** with organic vegetables, chicken fillet, chicken satay, omelette julienne, pickles, shrimp crackers 170

CURRY

all curries are served with steamed rice

- 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

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 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

Half-portions, portion-controlled condiments, and drinking water are available upon request

vegetarian or can be prepared vegetarian | vegan or can be prepared vegan | spicy | pork | nuts | peanuts | gluten | dairy | fish | shellfish
Please inform us about your dietary preferences so we can make sure dishes are prepared accordingly

All prices are indicated in thousand rupiah and subject to 11% government tax and 10% service charge