

Appetizer of the realm

Salmon Volcanic "Tartare"

100K

fresh salmon wasabi mayo, sesame seeds, spring onions minced pomelo, dice avocado, lemon honey dressing, pearl cucumber, balinese herb "basa gede" oil (balinese herb)

Tango Dress Burrata



fresh indonesian burrata cheese served with chili lime dressing, tomato cherry, orange segment, roasted beetroot, citric salt, micro greens, spice almond

Caprese V



120K

fresh buffalo cheese, smoky yellow and red paprika, sliced fresh tomato, cucumber jelly, baby romaine lettuce, spice almond crumbles, balsamic reductions

Tuna Tataki



grilled medium tuna sesame seeds, bbq sauce, green mango salad, red berry vinegary sauce

Exotic Prawns Salad

110K

basting prawns, jicama, pomelo, young mango chili lime citrus, cucumber roll, turmeric jelly, balsamic reduction and cucumber pear













Supernatural Soup

"Kabocha" Squash Soup

90K

pumpkin soup infused with lemongrass, ginger juice, coconut milk, dry fruit croustillant

Komoh Prawn Soup



100K

fragrant minced prawn soup infused yellow paste, chopped smoke aromatic ginger, garlic and coconut, lemongrass, shredded kaffir lime leaves and bay leaves

Consommé Onion Soup



100K

clear onion soup infused with thyme, dried mushroom, burnt cheese and crispy onion.

Pasta

Ravioli Ricotta





150K

stuffed ravioli with moringa ricotta cheese, sage emulsion butter sauce, drop chili oil, truffle oil and green oil

Agnolotti 🗸



150K

halfmoon spinach and mushroom mousse pasta, served with cream blue cheese sauce, vegetable mushroom, micro green and edible flowers

Fettuccini Lamb 150K

homemade pasta served with lamb ragout infused with rosemary thyme, sprinkled mint leaves and parmesan cheese











Pescatarian

Curry Seafood De Mare

160K

mountain puff pastry, braised prawns, white fish, calamari, tomato garam masala infused with lemongrass, kaffir lime leaves, bay leaves, celery, mushroom, red capsicum, coconut milk

Crispy Crumble Barramundi



170K

pan seared barramundi, kluwak miso sauce, lemongrass foam, agnolotti pasta, mix root vegetable, pumpkin lemon puree

Butter Fish Confit

170K

confit butter fish topped with gremolata, zucchini spaghetti, zucchini rolls, bouillabaisse sauce

Steam Barramundi

170K

steamed broth barramundi infused with local spice, roasted pumpkin, baby bok choy, baby turnip, tomato cherry

Cutting Meat

Huling Pork Belly Vanara

190K

crispy skin pork belly served with sesame seeds chilli thai sauce, sauteed water spinach, pumpkin cream puree, red capsicum, and lemongrass foam

Lucky Chicken

175K

sous vide rolled chicken infused with balinese yellow paste, glazed honey kikkoman, served with combine beurre blanc sauce with green oil, dice roasted pumpkin, grilled half garlic, balinese vegetable





Cutting Meat

Crispy Duck 200K

crispy duck served with sweet corn and red bean rice, shallot relish, green paste balado, water spinach blacan.

Fire & Grill

Beef Rossini Vanara

350K

roasted tenderloin, bordelaise sauce, hasselback potato, mix vegetables

Asian Steak / 350K

australian beef tenderloin marinated with asian spices, toped with crispy onion, kimchi rice pepper rolled, edible flowers and micro green

Pork Ribs 190K

braised pork ribs, cauliflower puree, cucumber edamame salsa, sweet spice soy sauce, fried celery

Chicken Satay *j* 140K

char grilled chicken satay, served with peanut sauce, salad vegetable urab, green pandan rice cake and shallot relish

Tuna Steak 150K

char grilled yellow fin tuna basting with red paste balado served with green mango salad, shallot relish and crunchy aromatic cassava fries





Fire & Grill

Herbal Bihun Goreng "Choice Of Shrimp Or Chicken"

110K

stir fried rice noodles with coriander green chilli paste, vegetable mushroom beansprouts, paprika, bok choy, carrot, leek, served with chicken skewer, colo-colo soy sauce and star fruits cucumber pickle

Mie Goreng Telor "Choice Of Shrimp Or Chicken"

110K

stir fried egg noodles mixed with red paste sambal balado, five herbal leaves: basil, lemon basil, celery, chilli, moringa, vegetable beansprouts served with crispy nest egg and colo - colo soy sauce

Surf And Turf 400K

beef wellington, dauphinois potatoes, red wine ju, lobster garlic butter, mix vegetables, asparagus, micro green and red sorrel

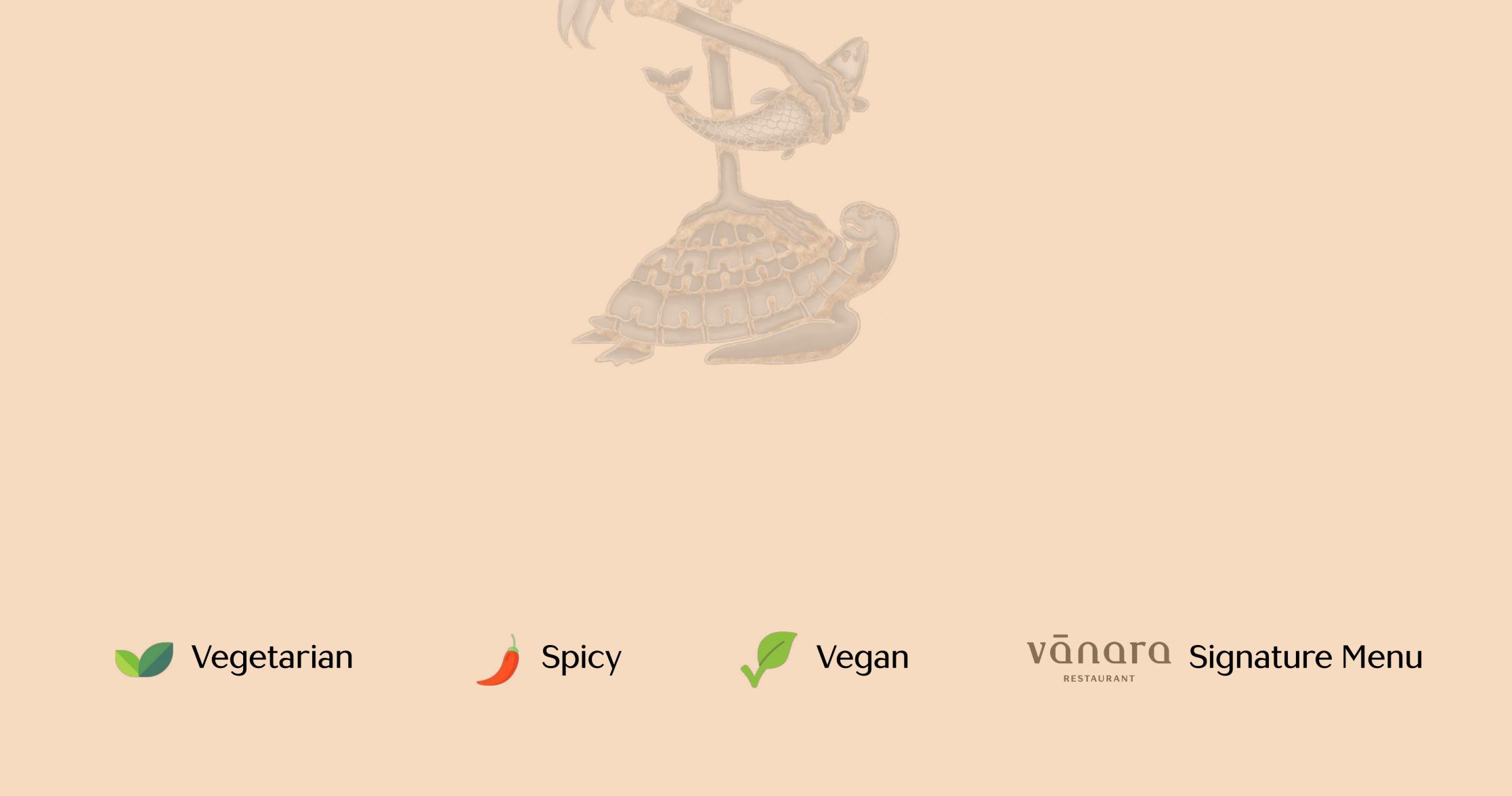
Grill Prawn 150K

char grilled prawns served with vegetable urab, soy beans cake balado and steamed rice

Organic Nasi Goreng "Choice Of Shrimp Or Chicken"

110K

aromatic stir fried rice with citric "basa gede", yellow paste infused with lemon basil, chopped lemongrass, ginger flower, beansprouts, moringa, snow peas and leek served with chicken skewer, fried egg, colo-colo soy sauce and star fruits cucumber pickle





Dessert

Crème Brulee 90K ginger cream pudding, crumble, whipping cream toped with caramel, and strawberry sauce Apple Pie with Strawberry Ice Cream 110K crispy sweet dough, toped with cinnamon apple, baby brownies, strawberry caviar served with strawberry sauce vanara 110K Chocolate Surprise with Vanilla Ice Cream whipping cream, chocolate sauce, baby brownies, chocolate stone Sticky Black Rice Pudding 90K coconut milk, fresh mango, pandan leaf, vanilla ice cream Lemon Tart With Vanilla Ice Cream lemon sauce, crumble, merengue, chocolate stone Chocolate Mousse 100K strawberry sauce, merengue, crumble, mango coulis vanara Cream Cheese Cake 120K lemon sauce, merengue, crumble, chocolate stone











Spirit

COGNAC AND BRANDY	
Remy Martin Xo	450K
Camus Vsop	300K
WHISKEYS	
JW Black Label	200K
Chivas Regal	200K
JW Red Label	120K
Jack Daniel	120K
Jameson	120K
VODKA	
Smirnoff	90K
Absolute	120K
TEQUILA	
Jose Cuervo	90K
GIN	
Bombay Sapphire	120K
Tanqueray	120K



Spirit

RUM

Bacardi Myers's 100K

LIQUEUR 120K

Baileys, Kahlua, Cointreau, Amaretto, Sambuca

BITTER

Campari 100K

BEER

Bintang
Heineken
90K

COCKTAIL

Cocktail 120K

MANDHUKA

Rum, Melon Liqueur, Lime Juice, Simple Syrup

CLASIC OR STRAWBERY MOJITO

Rum, Mint Leaves, Lime Wedges, White Sugar, Soda

CAPIRINHA

Rum, Lime Wedges, Lime Juice, White Sugar

TEQUILA SUNRISE

Tequila, Orange, Grenadine Syrup

MARGARITA CLASIC / FROZEN

Tequila, Triple Sec, Lime, Simple Syrup



COCKTAIL

Cocktail 120K

NANDHAKA

Vodka, Peach Liqueur, Orange Juice, Pineapple Juice, Cranberry Juice

GREEN TATTWA

Vodka, Melon Liqueur, Triple Sec, Pineapple Juice, Lime Juice

BLUE LAGOON

Vodka, Blue Curacao, Lime Juice, Top With Sprite

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Lime, Simple Syrup

LYCHEE MARTINI

Vodka, Lychee Liqueur, Lychee Juice, Simple Syrup

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso Coffe

GIN FIZZ

Gin, Lime Juice, Simple Syrup, Top With Soda

B52

Coffee Liqueur, Baileys, Orange Liqueur

SEDUCTION

Baileys, Melon Liqueur, Coffee Liqueur



COCKTAIL

BALI COCKTAIL 100K

ARAK NITI

Arak, Passion Fruit, Orange Juice, Grenadine

ARAK PISACA

Arak, Triple Sec, Ginger, Lime, Sugar Sirup

TUTUR TANTRI

Rosella Infused Arak, Cranberry Juice, Lime Juice And Simple Syrup

NON ALCOHOL

MOCKTAIL 60K

FRUIT SMOOTHIES

Choice Of Fruits, With Yoghurt, Honey, Milk

SANNA SUNRISE

Passion Fruit, Orange Fruit, Apple Juice, Orange Juice, Strawberry And Passion Fruit Syrup

LEMONGRASS SQUASH

Lemongrass, Lime, Simple Syrup, Soda

FRUIT PUNCH

Orange Juice, Pineapple Juice, Lime, Grenadine, Soda

SANNA BOOSTER

Carrot, Orange, Ginger

YOUNG COCONUT

Fresh Whole Young Coconut



NON ALCOHOL

JUICE 50K Banana Papaya Pineapple Lime Orange Watermelon SEASONAL JUICE 50K Manggo Strawberry TEA 30K **GREEN TEA** Green Tea Natural Jasmine Tea **BLACK TEA** Darjeeling Tea English Breakfast Tea **HERBAL TEA** Chamomile Tea Peppermint Tea Ginger Tea Lemongrass Tea



NON ALCOHOL

COFFEE 40K Espresso Cappuccino Flat White Café Latte Macchiato Bali Coffee ICE BEVERAGE 45K Ice Coffee Ice Cappuccino Ice Tea Ice Lemon Tea MINERAL WATER 20K Aqua Equil Sparkling 45K Equil Natural 40K SOFT DRINK 30K Coke Coke Zero Sprite Soda Tonic



WINE

WINE BY GLASS 90K

Aga Rose Aga Red

Aga White

SPARKLING WINE BY BOTTLE

Tunjung Sparkling Brut

Jepun Sparkling Rose

650K

Nederburg Cuvee Brut, Western Cape, South Africa

1,050K

Two Island Pinot Noir Chardonnay

1,050K

CHAMPAGNE BY BOTTLE

Moet Chandon Brut

4,500K

Moet Chandon Rose

4,500K

Duval Leroy Premier Cru Champagne 3,000K



RED WINE BY BOTTLE

LOCAL	
Plaga Cabernet Sauvignon	550K
Plaga Cabernet Merlot	550K
Aga Red	400K
AUSTRALIA	
Jacob' Creek Shiraz Cabarnet	850K
Two Island Shiraz	550K
Two Island Cabernet Merlot	550K
Two Island Pinot Noir	550K
CHILE	
G7 Merlot	800K
G7 Carmenere	800K
G7 Cabarnet Sauvignon	800K
Chateau Los Boldos Tradition Cabernet Sauvignon	1,050K
FRANCE	
B&G Reserve Varietal Pinot Noir	950K
B&G Reserve Varietal Cabarnet Sauvignon	950K
SOUTH AFRICA	
Obikwa Pinotage	950K



WHITE WINE BY BOTTLE

LOCAL	
Plaga Chardonnay	550K
Plaga Sauvignon Blanc	550K
Aga White	400K
AUSTRALIA	
Jacob Creek Chardonnay	850K
Two Island Riesling	550K
Two Island Chardonnay	550K
Two Island Sauvignon Blanc	550K
CHILE	
G7 Sauvignon Blanc	800K
G7 Chardonnay	800K
Chateau Los Boldos TraditionChardonnay	1,050K
FRANCE	
B&G Reserve Varietal Sauvignon Blanc	950K
B&G Reserve Varietal Chardonnay	950K
SOUTH AFRICA	
Obikwa Sauvignon Blanc	950K
SWEET WINE BY BOTTLE	

1,050K

550K

Balbi Soprani Moscato D'Asti Piedmonte, Italy 2021

Sweet Syrah