

3 COURSE DINNER SET MENU

Indulge in a curated culinary journey by selecting one dish from each section below.

IDR 375,000++ per person

SELECTION OF SMALL PLATE

TURMERIC LENTILS SOUP

Three lentils soup with turmeric, cumin, garlic croutons

TOM YUM TALAY

Thai seafood broth with tom yum paste, mushroom, cherry tomato, fresh coriander, lime

CHICKEN SPRING ROLLS

Asian chicken mince mint served with homemade sweet chili

WASABI PRAWN TEMPURA

Tempura fried prawn with wasabi and spicy mayonnaise, tobiko, spring onion, sesame seed

BALINESE PORK MEAT BALLS

Pork meatball served with sriracha hoisin sauce, chives, sesame seed

CLASSIC FATTOUSH SALAD

Classic mediterranean salad with homemade pita chips, fresh mint, radishes, lettuce, sumac, tomatoes, pomegranate molasses and lemon dressing

SELECTION OF MAIN COURSE

KUNG PAO CHICKEN

Deep fried chicken in kung pao sauce, baby corn, dried chili, bell pepper, cashewnuts

RICE NOODLE STIR FRY

Egg and fresh herb, fried tofu, tempeh, rempe crackers, pickled acar

KINTAMANI VEGETABLE CURRY

Fresh vegetables, local spices, coconut cream, tofu, beancurd

NEW YORK CHEESE BURGER

Grilled beef patty with barbeque sauce, cheddar cheese, streaky bacon, and caramelised onion

NASI CAMPUR CANGGU

Steamed rice served with sate lilit, ayam betutu, urap sayur, fried peanut, fried boiled egg, sambal matah

STEAMED BARRAMUNDI

Served with bok coy, clear lemon soya, fresh herbs

SELECTION OF DESSERT

SALTED CARAMEL BANANA

Baked banana caramel with ginger, vanilla flavors, strawberry ice cream

BALINESE FRUITS PLATTER

Ask for the selection of the day