


STARTER & SNACKS

- GOI CUON**  DF | GF 110
Fresh Vietnamese spring rolls filled with prawn, vermicelli, sprouts, hoisin & peanut butter sauce.
- YA BAO** DF | NF 85
Chinese steamed buns with hoisin duck & pickles.

SOUPS

- LAKSA LAGOI**  DF | NF 165
Noodle soup with rich prawn broth.
- SOUP OF THE DAY** 90

MAIN COURSES

- OCTOPUS TENTACLE**  NF 210
Burrata cheese, turnip top, spicy salsa verde, & crumbs.
- PAN ROASTED KING FISH**  GF 210
Eggplant baba ghanoush, kefir, edamame, & chili oil.
- SOP BUNTUT** GF | DF 210
Clear braised oxtail, vegetables, & jasmine rice.
- AYAM BAKAR** GF | DF 160
Baby spring chicken, sambal, & jasmine rice.
- CATCH OF THE DAY**  GF | DF | NF 350
Local catch with Mediterranean sauce, mixed leaf salad, & green vegetables.
- STEAK & FRIES** GF | NF 340
250gr US beef striploin & french fries served with bearnaise sauce & mixed salad.

MAIN COURSES

- BEEF RENDANG** DF | NF 195
8 hours braised-beef cheek with fresh-pressed coconut milk, padang herbs & spices served with rice.
- LAMB SHANK** DF | NF 280
Lamb curry with Indian spices & new potatoes.
- BUTTER CHICKEN**  DF | NF 160
Tandoor cooked chicken leg in a rich & spicy aromatic sauce served with basmati rice or naan bread.
- PLA PRIU WAN**  DF | NF 210
Deep fried snapper with Thai style ginger sauce.
- BEBEK BETUTU**  DF | NF 250
Balinese style grilled duck rubbed with spices served with sambal matah, & mixed green vegetables.
- AYAM GORENG KUNYIT** DF | NF 165
Fried chicken drumstick with turmeric served with sambal, & mixed green vegetables.
- SUEA RONG HAI**  340
250gr Thai style grilled grassfed striploin with nam jim jeaw.
- NASI GORENG** 135
Indonesian fried rice with chicken, fried egg, pickles, sambal & prawn crackers.
- MIE GORENG** 135
Indonesian fried noodles with chicken, fried egg, pickles, sambal & prawn crackers.

V : Vegetarian
VE : Vegan
GF : Gluten free

DF : Dairy free
NF : Nut free
SF : Sugar free

Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.
Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.

SALADS & APPETISERS

CUCUMBER & TOMATO & PASSIONFRUIT 120

Cucumber, tomato, pickled red onion, burrata cheese, sourdough, & passionfruit.

CRISPY LETTUCE & PRAWN SALAD 180

Romaine wedges, anchovies, crispy soft egg, braised prawns, topped with parmesan dressing.

TUNA TATAKI 150

Seared tuna tataki & mixed greens.

SALADS

YAM MAMUANG 85

Tangy and spicy Thai green mango salad.

GADO-GADO 110

Indonesian garden vegetable salad with fried tofu, quail egg, tempe & spicy peanut sauce.

HEALTHY

QUINOA SALAD 140

Broccoli, cherry tomato, honey lemon dressing, & dukkha.

WATERMELON GAZPACHO 140

Feta cheese, cucumber & pickled onion salsa served with sourdough.

PASTAS

CHITARRA SPAGHETTI 150

Garlic, chili parsley, lemon, & assorted seafood.

CREAMY PESTO FUSILLI 150

Basil pesto, & parmesan cheese.

CACIO E PEPE RIGATONI 150

Black pepper, & parmesan cheese

SIDES & SAMBAL

SAMBAL TERONG BALADO 80

Fried eggplant with spicy sambal.

PAD PAK RUAM 70

Stir-fried mixed vegetables.

PAK BUNG FAI DENG 70

Stir-fried morning glory (water spinach).

JASMINE RICE 35

Steamed jasmine rice.

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SWEET ENDING

DECONSTRUCTED BUBUR SUM SUM

Honeycomb, coconut, lemongrass caviar, brown sugar reduction, pandan namaleka, coconut gelato, & cigar tuille.

120

MANGO & BLACK STICKY RICE

Mango, lime basil compote, coconut caviar, citrus & passionfruit coulis, mango jelly, coconut sauce, & vanilla gelato.

120

VEGAN PANNA COTTA

Coconut milk, almond soil, & passionfruit sorbet.

120

CASSAVA BURNT CHEESECAKE

Served with a strawberry compote & mixed berry sorbet.

120

GRILLED HONEY PINEAPPLE

Island organic honey and pineapple chocolate Cremieux, vanilla gelato, smoked salted caramel sauce.

120

GELATO BY SCOOP

Choice of homemade gelato: vanilla, caramel, coconut, chocolate or strawberry.

30

FRUIT PLATTER

Sliced tropical fruits.

70

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