

APPETISERS

AVOCADO & BEETS GF | V 160

Baby beetroot with apricot gel, goat's cheese, toasted chia seeds, micro greens, and crisp lavash.

GRILLED WATERMELON STEAK GF | V 175

Cottage cheese drizzled with extra virgin olive oil and finished with cracked black pepper.

SEARED YELLOW FIN TUNA GF | DF 160

Yuzu soy dressing, edamame, and turmeric-pickled cucumber.

CRISPY RICE CAKE WITH SEARED 180

BEEF TENDERLOIN DF

Truffle soy emulsion with honey–chilli cured egg yolk, crispy garlic, and black lavash.

GOHU SALMON GF | DF 160

Maluku-style marinated salmon with lime–chilli dressing, kenari nut crumbs, and kemangi oil.

TUNA SAMBAL MATAH GF | DF 155

Seared tuna with lawar long bean and Balinese raw sambal of shallot, chilli, and lemongrass.

KAREDOK GF | DF | V 125

White cabbage, long beans, bean sprouts, and cucumber with authentic peanut sauce.

MAINS

DUCK BREAST GF 220

Roasted garlic baby potato with sundried cherry tomatoes, green asparagus, and red pepper oil.

VEGAN RENDANG VE 120

Potato and jack fruit rendang, local spices, kaffir lime leaf, toasted coconut, and served with nasi uduk.

RED SNAPPER DF | GF 185

Garlic-crushed potatoes with avocado, corn, and sweet potato salad, and smoky chipotle salsa.

AUSTRALIAN LAMB RACK SF 380

Green pea purée with Mediterranean couscous, edamame, and thyme jus.

GRILLED BABY CHICKEN SF 200

Root vegetables with roasted garlic mashed potatoes, confit garlic, and thyme jus.

CHEF'S CHOICE FROM OUR BUTCHER TO JOSPER GRILL

Special from our butcher:

- 250g Miyazaki Ribeye A5 – 1,800

Prime-cut Japanese Wagyu beef, renowned for its rich, buttery flavor and intense marbling, is considered one of the finest types of beef in the world.

Wagyu Grain-Fed 270 Days

- 300g Striploin Black Onyx – 870
- 200g Tenderloin Black Onyx – 1,155

Certified Angus (Australia)

- 300g TEYS Black Angus CAB Ribeye – 850

Secondary Cut

- 500g Black Angus T-Bone – 1,155

Please choose your side and sauce

Side Dishes

- Roasted garlic mashed potatoes
- Rosemary baby potatoes
- Truffle steak chips
- Honey-glazed pumpkin
- Baked spinach with cheese
- Mixed salad with honey–lemon dressing
- Kimchi gochujang

Sauces

- Béarnaise
- Black pepper
- Port & mushroom
- Chimichurri
- Blue cheese
- Salsa verde
- Teriyaki

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.

FROM THE KETTLE

SWEET CORN CHOWDER GF | V 90
Cream of corn soup with scallions.

PRAWN BISQUE 130
Creamy prawn soup infused with aromatic herbs, served with rouille on bread.

LAKSA BINTAN DF 170
Rich laksa broth with vermicelli noodles, fish cake, king prawn, bean sprouts, and boiled egg.

ASIAN

BUTTER CHICKEN CURRY GF | NF 180
Tandoori chicken legs in an aromatic, rich, and mildly spiced sauce, served with basmati rice or naan bread.

PANEER BUTTER MASALA V 160
Paneer simmered in a tomato and cashew butter masala curry, served with basmati rice or naan bread.

FROM THE WOK

NASI GORENG SEI SAPI DF | NF 140
Belacan fried rice with smoked beef (sei sapi), sambal matah, pickles, crackers, and a sunny-side-up egg.

NASI GORENG BUNTUT DF 140
Oxtail fried rice with melinjo crackers, pickles, and a sunny-side-up egg.

INDONESIAN FAVOURITES

KAPAU MINANG GF | DF | NF 200
Jasmine rice with beef rendang, cassava leaves, and crispy skin crackers.

BEBEK BETUTU GF | DF | NF 280
Traditional Balinese duck with vegetables urap spicy coconut, sambal matah, cassava leaves, satay lilit, and coconut rice.

AYAM BETUTU GF | DF | NF 180
Steamed chicken marinated in Balinese spices, served with plecing kangkung, steamed rice, and sambal matah.

KARI KAMBING NF 250
Slow-cooked lamb shank with vegetables in curry gravy, yoghurt mint, and naan bread.

IGA BAKAR DF | NF 300
Grilled beef ribs with nasi jeruk (fragrant citrus-infused rice) and sambal kecombrang.

IKAN ASAM PEDAS GF | DF | NF 180
Bintan-style hot and sour poached fish with belimbing, served with steamed rice.

DAGING CABE IJO DF | NF 250
Braised beef tenderloin in green chilli paste with green tomato and steamed rice.

BUNTUT BAKAR DF | GF 210
Australian oxtail in an authentic herb broth with carrot, fondant potatoes, and steamed rice.

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SWEET ENDINGS

GAYO BUTTERSCOTCH

Mascarpone bavaois with Gayo coffee crèmeux, almond soil, coffee micro sponge, and Gayo espresso butterscotch.

120

DECONSTRUCTED ES DAWET AYU ^{NF}

Glutinous pandan with sago pearls, jackfruit compote, coconut milk, coconut gelato, and brown sugar syrup.

110

TEH OBENG CRÈME BRÛLÉE ^{NF}

Local tea-infused crème royale with honeycomb, mixed berry compote, and caramel gelato.

110

MANGO BLACK STICKY RICE ^{DF | NF | VE}

Mango, lime, and mint compote with coconut caviar, mango coulis, mango jelly, coconut sauce, and vanilla gelato.

125

CASSAVA BURNT CHEESECAKE ^V

With strawberry confit, almond soil, and mixed berry sorbet.

130

GELATO BY SCOOP

Choice of homemade gelato:

Vanilla, caramel, coconut, chocolate or strawberry.

35

VEGAN CITRUS PANNA COTTA ^{V | VE | GF | DF | NF}

Coconut citrus panna cotta with gluten-free crust, coconut milk, and passion fruit sorbet.

130

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