








APPETIZER

- Carpaccio "Mi-Cuit"** 


Melt-in-the-mouth beef with truffle emulsion, Parmesan zest, hazelnut crumble, pickled red onion, and fresh chives.
- Seared Scallop** 



Perfectly caramelized scallops, green pea purée, finished with caper vinaigrette, toasted almond, and a delicate creamy foam.
- Tuna Crudo** 


Silky tuna with avocado purée, pearl cucumber, lime zest, nut crumble, caper berry, and a vibrant citrus vinaigrette.
- Burrata & Heirloom Tomato** 

Luscious burrata paired with vibrant heirloom tomatoes, artichokes, sundried tomato, and a pesto emulsion.
- Grilled Octopus** 

Tender octopus with capsicum emulsion, shallot pickle, asparagus spears, and hazelnut crumble.
- Local King Prawn** 



Succulent prawns charred and paired with Mediterranean vegetables, rouille, chiffonade herbs, garlic, and red chili.
- Grilled Vegetable Salad "Escalivada"** 

Chargrilled eggplant, zucchini, and capsicum with creamy goat cheese, lemon, and a medley of green and black olives.
- Rocket & Pear Salad** 




A refreshing mix of baby romaine, rocket, gorgonzola dolce, candied walnut, and rich balsamic reduction.
- Pumpkin Salad** 

Sweet roasted butternut and tomato with ricotta, arugula, pumpkin seeds, and a bright orange dressing.

SOUP

- Seafood Soup** 





A fragrant broth brimming with snapper, prawns, black mussels, saffron rouille, garlic croutons, and shaved asparagus.

210
- Mushroom Soup** 




Earthy mixed mushrooms enhanced with truffle oil and crispy garlic croutons.

190




PASTA & RISOTTO

- Linguine alle Vongole** 




Tender local clams in a light white wine stock with chives and cherry tomatoes.

280
- Pappardelle Wagyu Ragù** 



Ribbon pasta enveloped in a rich, slow-cooked Wagyu ragù, crowned with Parmesan shavings.

280
- Primavera Pasta** 




Penne tossed in smooth pesto with green vegetables and peas, finished with Parmesan.

260
- Seafood Risotto** 




Creamy saffron broth carrying local prawns, octopus, mussels, asparagus, and sundried tomato.

230
- Pumpkin Risotto** 

Velvety butternut purée folded into Arborio rice, topped with Stracciatella, sundried tomatoes, pickled pumpkin, and pumpkin seed.

210
- Open Ravioli** 

Poached butter lobster in a luscious tomato bisque foam with Parmesan and spinach.

220
- Gnocchi alla Crema** 

Pillow-soft gnocchi coated in creamy Parmesan sauce with chives and guanciale (vegetarian option available).

190

CHEESE TROLLEY

- Selection of International, European, and Balinese Dairy Cheeses** 

A curated journey of premium cheeses from Europe and Bali, offering a range of textures and flavors. Accompaniments include fig jam, golden honey, walnuts, grapes, olives, sourdough, baguette, and crispy grissini.

180
- Open Ravioli** 

Poached butter lobster in a luscious tomato bisque foam with Parmesan and spinach.

220

SIDE DISHES

- Potato Mousseline** 

60
- Creamy Polenta** 

60
- Gnocchi** 

60
- French Fries** 



60
- Creamy Spinach** 

60
- Sautéed Seasonal Vegetables** 




60
- Roasted Baby Potatoes** 

60



MAIN COURSES

- Catch of the Day** 


Select the freshest seafood, crafted to your liking and paired with house-made sauces and sides.

250 450
- Seared Seabass** 


Crisp seabass finished with orange beurre blanc, asparagus, green peas, and a green oil drizzle.

270 550
- Lamb Ossobuco** 




Slow-braised lamb with garlic confit, root vegetables, rosemary, and rich lamb-red wine jus.

190 450
- Duck Leg Confit** 




Fall-off-the-bone duck confit with sweet carrots, earthy beets, and thyme jus.

290 410
- Chicken Ballotine** 


Tender chicken roll with a luxurious truffle mushroom sauce and seasonal vegetables.

220 410
- Eggplant Parmigiana** 

Layers of eggplant, tomato sauce, basil, pine nuts, mozzarella, and Parmesan, baked to golden perfection.

250 340
- Tournedos Rossini** 

Exquisite tenderloin topped with foie gras and truffle mushrooms, served with toasted bread and Madeira sauce.

230 950
- Tagliata di Manzo** 

Juicy seared striploin with roasted cherry tomatoes, green peppercorn sauce, and silky carrot purée.

230 520

DESSERTS

- Classic Tiramisu** 

Espresso-soaked ladyfingers layered with mascarpone mousse and dusted with cocoa.

380 130
- Vanilla Bean Panna Cotta** 

Silky custard with seasonal fruit compote and a crisp almond tuile.

130
- Lemon Tart** 

Tangy lemon curd on a buttery crust, crowned with golden meringue and raspberry coulis.

130
- Warm Chocolate Lava Cake** 

Rich molten chocolate center with vanilla bean gelato and a drizzle of salted caramel.

130
- Rum-Soaked Baba** 

Light brioche infused with aged rum, topped with whipped cream and a luscious citrus-dark cherry compote.

130

Opening Hours 6.30pm - 10.30pm

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.
All prices are in thousand rupiah and subject to 10% service charge & 11% government tax

