

DEGUSTATION MENU

Please reserve your degustation menu at least one day in advance
1,000++ / person

Amuse Bouche

3 bites of Chef's inspiration

1st Course

Bamboo Lobster

smoked carrot, tart, bisque reduction

2nd Course

Mushroom Tartine

wild mushroom fricasee, brioche, espuma

3rd Course

Barramundi

crunchy skin, burnt cauliflower, black garlic beurre blanc

OR

Wagyu Beef Tenderloin

potato confit, spinach puree , natural beef reduction

4th Course

White Cloud

vanilla cream, meringue, ginger consomme

Mignardises

Prices are in thousand Indonesian Rupiah (IDR) and subject to 21% government tax & service charge.

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APPETIZERS & SALADS

Botanical Salad 140

variety of vegetable textures, flavors, herbed vinegar essence,
seared sourdough

Burrata Cream, Heirloom Tomato 165

assorted tomatoes from bedugul mountains, aged balsamic, tomato crouton

Glazed Octopus Salad 180

capsicum confit, compressed watermelon, micro herbs salad, soy emulsion

Charred Tiger Prawn Avocado 180

coriander, tempe chips, dill - hung yoghurt

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ICED & CRUDO BAR

Tuna Tartare pea mint gazpacho, compressed cucumber, herb essence, squid tuile	170
Sea Salt Cured Snapper citrus, mango, avocado, micro herbs, salmon caviar	170
Salmon Half Cooked & Slow Smoked beetroot, Kintamani orange, aigrette cream	180
Hand-Cut Beef Tartare angus tenderloin, condiments, bone marrow, paprika potato chips	210

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SEAFOOD

Sea Bass, Clove Butter Poached smoked capsicum coulis, ratatouille, virgin oil and pine nuts dressing	220
Sea Bream À la Plancha fennel fondue, spinach vichyssoise, crusted herbs	230
Gindara Olive Oil Confit yuzu dashi glaze, black rice risotto, green peas puree	200
Barramundi À la Meunière pan-seared barramundi, turned potato, asparagus-capers, black garlic “beurre blanc”	220

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MEAT & POULTRY

Slow-Cooked Chicken Supreme artichoke, green cabbage fricassee, white wine emulsion	200
Farm Duck Breast & Leg Seared breast, braised leg, smoked carrot, onion, madeira reduction	230
Lamb Shank “En Cocotte” slow-braised for 36 hours, rosemary-scented, creamy polenta, mediterranean vegetables	320
Black Angus Tenderloin wild mushroom, spinach “a la minute”, potato confit, beef jus	400

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DESSERT

Chocolate Fondant melted chocolate cake, vanilla ice cream, salted caramel, cocoa crumble	140
Crème Brulée Bali vanilla oven-baked egg custard	120
Chocolate Snickers dark chocolate ganache, soft crunchy gaufrette, salted caramel, peanut butter	130
Mango Coco Panna Cotta coconut and white chocolate soft cream, exotic fruit compote, passion coulis, biscotti	120
Pistachio and Strawberry Tart pistachio ganache, vanilla meringue, strawberry texture and sorbet	140
Raspberry Cube raspberry compote, mousse and crunchy with raspberry sorbet	140

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BALINESE SIGNATURES

Something Small to Start

Perkedel Kentang dan Bakwan Jagung 110
Indonesian spiced corn fritter, sambal

Lumpia Goreng 125
fried spring rolls with minced chicken, prawns and vegetables, tamarind sauce

Tuna Sambal Matah 145
lime-marinated tuna, bird's eye chili and shallot-lime relish

Balinese Signature Mains

Ikan Kakap Kecombrang 180
seared barramundi, coconut rice, wild ginger flower sambal, lemon basil

Ayam Betutu Bakar 170
Balinese grilled farm chicken, bumbu bali, vegetables urap

Sop Buntut 210
spiced oxtail soup, potatoes, leeks, carrots, tomato, green chili sambal

Iga Bakar Kecap 210
slow-braised beef short ribs, soy-glazed and charcoal-grilled, steamed rice

Nasi Goreng Buntut 185
oxtail-style fried rice with green chili sambal, egg and melinjo bean crackers

Bakmie Goreng Udang Jumbo 185
stir-fried egg noodles, queen tiger prawns, red chili sambal, cucumber pickles
melinjo bean crackers

BALINESE SIGNATURES

Sweet Endings

Dadar Gulung

pandan crepes, grated coconut and palm sugar, coconut sorbet

100

Pisang Goreng

deep-fried battered banana, chocolate sauce, vanilla ice cream

100



Amaury Belkhanfar

Executive Chef

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