



OPENING HOURS
6:30PM - 10:30PM



Contain
Gluten



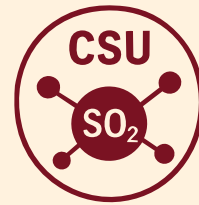
Gluten
Free



Contain
Nuts



Contain
Alcohol



Contain
Sulfites



Contain
Tree Nuts



Contain
Mustard



Contain
Sesame



Contain
Chicken



Contain
Lamb



Contain
Beef



Contain
Soy



Contain
Lupin



Contain
Celery



Contain
Pork



Contain
Crustaceans



Contain
Fish



Vegetarian



Vegan



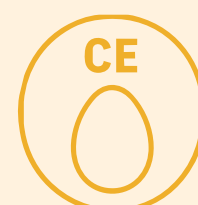
Contain
Dairy



Contain
Mollusks



Contain
Poultry



Contain
Eggs

Please inform your server of any food allergies, food intolerance,
dietary requirements or religious interest that you or any of
your party may have.

ANTIPASTO E PRIMO PIATTO

COLD APPETIZER

Grilled Vegetables with Ricotta, Gremolata

IDR 215,000      

Char-grilled zucchini, bell peppers, eggplant, creamy ricotta cheese, arugula, pine nuts, lemon-garlic gremolata, grated Parmesan

Rocket, Burrata Salad

IDR 225,000      

Wild rocket, local pears, Burrata, cherry tomatoes, Parmigiano Reggiano, toasted hazelnuts, lemon zest, lemon-honey dressing

Baby Spinach, Kale Salad

IDR 220,000     

Fresh spinach and kale, goat cheese, walnuts, figs, black garlic mayonnaise, grape confit.

Tuna Tartare

IDR 260,000    

Fresh Yellowfin tuna, citrus dressing, extra virgin olive oil, chives, shallots, black olives, avocado purée, sea salt, orange zest

Insalata di Mare

IDR 250,000     

Shrimp, mussels, octopus, scallops, garden greens, roasted bell peppers, fennel, orange, garlic, parsley, slow-roasted tomatoes

Carpaccio di Manzo “Mi-Cuit“

IDR 290,000    

Melt-in-the-mouth beef carpaccio, truffle emulsion, shaved Parmesan, hazelnut crumble, pickled red onion and fresh chives

HOT APPETIZER

Local King Prawn Diavolo

IDR 225,000    

Jimbaran prawns, roasted eggplant, bell peppers, zucchini, rouille, basil, garlic, red chili

Mushroom Arancini

IDR 145,000   

Crispy risotto balls, button mushrooms, truffle paste and Parmesan sauce

Polpo alla Griglia

IDR 225,000    

Grilled octopus, smoked capsicum sauce, grilled artichokes, and whipped ricotta



ZUPPA

Minestrone alla Nostrana

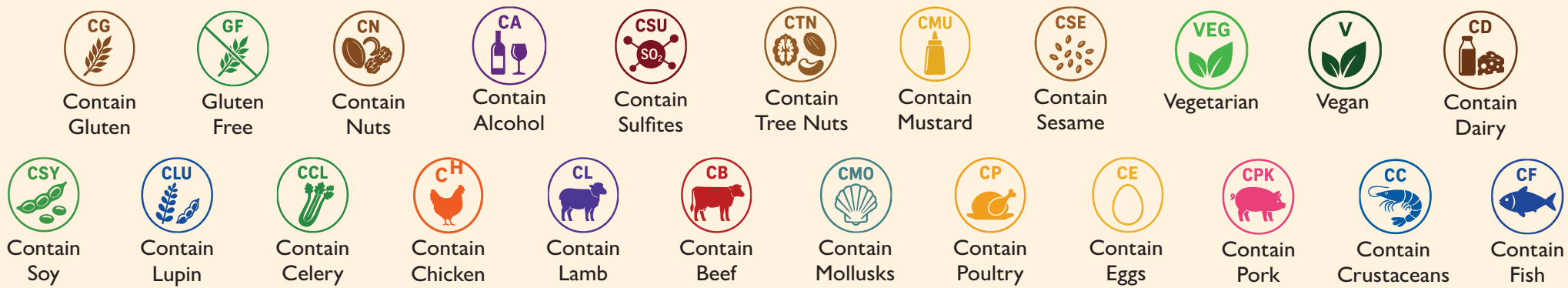
IDR 140,000      

Traditional vegetable soup with white beans, potatoes, carrots, zucchini, pesto, Parmigiano Reggiano

Vellutata di Funghi

IDR 195,000   

Creamy mushroom soup, garlic croutons, truffle oil, and assorted mixed mushrooms



All prices are in thousand rupiah and subject to 10% service charge & 11% government tax

PRIMI PIATTI

HOMEMADE PASTA

Spinach Pappardelle al Porcini

IDR 245,000     

Spinach pappardelle with truffle porcini cream sauce and shaved Parmigiano Reggiano

Beetroot Tortellini

IDR 220,000      

Beetroot sauce, ricotta quenelle, orange segments, roasted walnuts, fresh arugula

Pappardelle al Ragu di Wagyu

IDR 285,000     

Fresh pappardelle with slow-braised Wagyu beef and Parmigiano Reggiano

Lamb Tortellini

IDR 350,000      

Pulled lamb with ricotta, shaved Parmesan and pomodoro sauce

Gnocchi alla Crema

IDR 235,000   

Soft potato gnocchi, Four-cheese sauce, green oil

ARTISANAL DRY PASTA

Spaghetti Cacio e Pepe

IDR 235,000  

Spaghetti with Pecorino Romano and cracked black pepper

Capellini all'Aragosta

IDR 650,000   

Angel hair pasta, garlic, lobster meat, tomato sauce, lobster bisque, dill

Linguine alle Vongole

IDR 260,000     

Linguine, fresh clams, garlic, white wine and parsley

Orecchiette ai Gamberi e Zucchine

IDR 220,000   

Sautéed prawns, zucchini, garlic, lemon zest, and extra virgin olive oil

RISOTTO

Risotto ai Funghi

IDR 225,000    

Arborio rice, truffle cream, mixed mushrooms, and Parmesan

Risotto alla Zucca

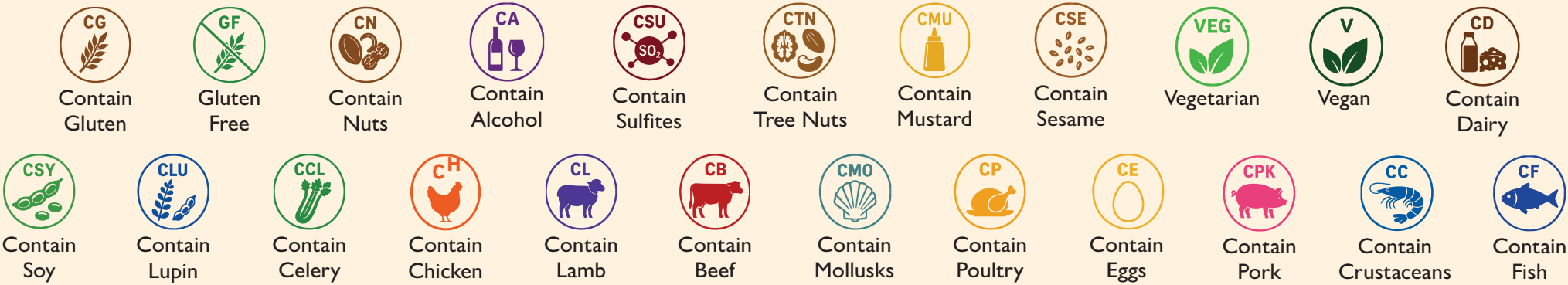
IDR 225,000      

Arborio rice, butternut squash purée, stracciatella, sun-dried tomato, pickled butternut squash, pumpkin seed

Risotto al Gorgonzola con Whiskey

IDR 250,000     

Arborio rice infused with Saffron, Gorgonzola Cheese, Whiskey, Sundried Tomato, Asparagus, crispy pork bacon and grilled broccoli



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SECOND PIATTI

THE LAND

Tagliata di Manzo

IDR 600,000     

Stockyard Striploin served with mixed green salad and shaved Parmesan. Choice of sauce:

- Red Wine Jus
- Black Pepper Sauce
- Green Peppercorn Sauce or Mushroom Sauce

Tournedos Rossini

IDR 960,000    

Black Angus tenderloin, foie gras, black truffle, crostini, sautéed spinach, red wine jus

Lamb Ossobuco

IDR 450,000    

Slow-braised lamb shank served with creamy polenta, gremolata, and pan-seared mixed vegetables

Chicken Parmigiana

IDR 350,000    

Crispy breaded chicken breast, melted mozzarella, roasted eggplant with pesto and tomato fondue

THE SEA

Ricciola alla Siciliana

IDR 265,000     

Grilled Kingfish with cherry tomatoes, capers, olives, oregano, fennel sauce

Spigola

IDR 260,000     

Pan-seared local sea bass served with mashed potatoes, seasonal vegetables and salsa al burro e vino bianco

Snapper Scottato con Caponata

IDR 400,000   

Seared snapper, salsa verde, crispy fennel, green oil, Sicilian caponata





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CONTORNI (SIDES)

Verdure al Vapore o Saltate

IDR 70,000  

Steamed or sautéed seasonal vegetables

Insalata Misticanza

IDR 70,000   

Mixed green leaves with lemon dressing

Funghi Trifolati

IDR 70,000   

Sautéed assorted mushrooms

Purée di Patate al Burro

IDR 70,000   

Mashed potatoes with Parmesan and nutmeg

French Fries

IDR 70,000 

DESSERT

Classic Tiramisu

IDR 140,000   

Espresso-soaked ladyfinger, layered mascarpone mousse dusted cocoa

Mango Panna Cotta

IDR 140,000 

Silky mango custard brûlée insert, strawberry coulis, mango Coulis fresh raspberries, biscuit crumble . vanilla tuile

Warm Chocolate Lava Cake

IDR 140,000  

Rich molten chocolate center , vanilla bean gelato, Chocolate sauce fresh mixed berries, biscuit crumble

GELATO

Mascarpone, Espresso & Cardamom

IDR 65,000  

Coffee Crumble, Coffee Jelly, Brandy Snap

Chocolate Gelato

IDR 65,000   

Cocoa Dusted Meringue

Vanilla Gelato

IDR 65,000   

Edible Flower Meringue

SORBET

Mixed Berry Sorbet

IDR 65,000 

Dried berries

Tomato, Basil, Balsamic Sorbet

IDR 65,000 

Balsamic Pearls, house-dried tomato, Gluten Free Olive Oil Crumble

Coconut Sorbet

IDR 65,000 

Roasted Coconut Flakes

Selezione di Frutta Fresca

IDR 110,000  

A Selection of Fresh Seasonal Fruits



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