



TABLE D' HOTE

2 Course Rp 520
1 Appetizer + 1 Main Course
1 Main Course + 1 Dessert

3 Course Rp 620
1 Appetizer+ 1 Main Course + 1 Dessert

APPETIZER

Octopus Carpaccio

Green peas, beetroot, chimichurri sauce, pickles

or

Arancini Burrata & Pecorino

Tomato sauce, grated parmesan, rucola

MAIN COURSE

Braised Lamb Shank with Thyme & Cumin

Sauteed mushroom & baby potato, demi glace sauce

or

Grilled Salmon & Lemon Butter Sauce

Cauliflower puree, broccoli, gnocchi carrot

DESSERT

Apple & Breton Sable

Caramelized apple, breton sable, vanilla ice cream

or

Strawberry Tiramisu

Fresh strawberry & compote, mascarpone cream, lady finger



APPETIZER

Vittelo Tonnato 
Sous-vide Veal, raw tuna, sun blushed tomato, crispy Parmesan, tuna emulsion

Tuna Tartare 
Raw tuna tartare, condiment, guacamole, lemon dressing

Burrata & Pesto 
Burrata, mixed color tomato, artichoke, pesto, balsamic reduction

Green Asparagus & Truffle 
Roasted asparagus, truffle, egg mimosa sauce, arugula, artichoke, Parmesan tuile

Zucchini Flowers & Prawn 
Zucchini flowers filled with prawn, zucchini and basil pesto

Beef Tartare & Truffle 
Hand-cut beef tenderloin, truffle, black olive, tomato, fresh basil, mustard

SOUP

Mushroom & Truffle Veloute 
Classic mushroom soup, truffle cream and crisp garlic crostini

Seafood Soup Bouillabaisse & Zucchini Flowers 
Seafood Bouillabaisse soup, zucchini flowers filled prawn served with red snapper, mahi-mahi, crostini and rouille sauce

PASTA & RISOTTO

Tortellini Ricotta & Spinach 
Homemade tortellini filled with ricotta, spinach and garlic, served with tomato sauce and grated Parmesan

Ravioli King Prawn & Lemon 
Homemade ravioli filled with prawn and lemon zest, served with squid ink sauce

Ravioli Artichoke & Parmesan 
Home made ravioli filled with artichoke, ricotta and Parmesan, served with beef short rib and demi-glace

Fettuccine Lobster 
Home made fettuccine, tomato sauce, lobster, fresh tomato cherry, basil

Fettuccine Mushroom & Truffle 
Homemade fettuccine with truffle cream, porcini mushrooms, shimeji mushrooms, Parmesan, summer black truffle

Spaghetti Chitarra Alla Vongole 
Homemade spaghetti with clams, white wine, parsley, garlic, dried chilli

Paccheri Seafood & Bisque Sauce 
Sauteed octopus, prawn, and mahi-mahi, tomato cherry, dried chili, seafood bisque served over paccheri pasta

Risotto Mushroom & Truffle 
Risotto with truffle cream, porcini mushrooms, shimeji mushrooms, Parmesan and fresh truffle

Risotto Saffron, Scallops & Prawns 
Risotto with saffron, scallops, prawns, and sun dried tomato

MAIN COURSE

Lamb Rack Honey & Taragon 
Cauliflower puree, carrot glaze, zucchini flower tempura, asparagus, and demi-glace

Beef Tenderloin 
Sauteed wild mushrooms, potato puree with truffle, demi-glace and black pepper

Beef Short Rib 
Slow-cooked beef short rib, mashed carrots asparagus, and beef demi-glace

Chilian Seabass Pan-Fried 
Edamame, asparagus, garlic sauce, tarragon oil, and squid ink mayonnaise

Salmon Pan-Seared & Tomato Sabayon 
Sauteed spinach, asparagus, and cherry tomatoes

Barramundi on Aioli 
Asparagus, edamame, potatoes, carrots, zucchini, and cauliflower puree

Mahi Mahi Meuniere 
Potato crush with fresh herbs and olive oil, roasted cherry tomatoes, olives and capers

DESSERT

Classic Tiramisu 
Mascarpone cheese cream with coffee-flavoured biscuit

Crepes Suzette 
French dessert consisting of crepes with beurre Suzette sauce made of caramelized sugar, butter, tangerine or orange juice, zest and Grand Marnier, triple sec, or orange curacao liqueur

Lemon & Italian Meringue 
Whipped lemon custard with almond shortbread crumble, and torched Italian meringue

Chocolate Moelleux 
Half-baked chocolate cake served with vanilla ice cream

Strawberry Mille-Feuille 
Caramelized filo pastry, diplomate cream, fresh strawberry

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





APERITIVO	170	PREMIER MINERAL WATER	
Imperial Spritz		NATURAL	
gin, aperrol, rosemary syrup, lime juice, tonic		Equil 380 ml	40
		Equil 760 ml	60
Basil Garibaldi		SPARKLING	
vodka, campari, syrup, lime juice, orange juice		Equil 380 ml	40
		Equil 760 ml	60
Bella's Jungle Bird		COFFEE SELECTION	35
rum, campari, spices syrup, lime juice, pineapple juice, bitters		Bali Coffee	
		Single Espresso	
		Espresso; single, double	
		Cappuccino	
		Caffé lattè	
Smokey Lychee Negroni		TEA	35
gin, campari, syrup, lime juice, orange juice		English breakfast	
		Earl grey	
		Chammomile	
		Peppermint	
		Jasmine	
		Sencha Japanese tea	
DIGESTIVO COCKTAIL	170	LOCAL BEER	
Spices Old Fashioned		Prost	50
whiskey, spices red velvet reduction, bitters		Bintang	70
		Bintang Crystal	60
		Bintang large	115
		Bintang Crystal	60
		Kura Kura Lager	110
		Kura Kura Island Ale	130
Menta Cremosa		IMPORTED BEER	
vodka, baileys, coffee liquer, espresso, mint syrup		Heineken	72
		Corona	105
		Sapporo	120
Arak Markisa		DEGISTIVO	
arak passion fruit, orange juice, lime juice, vanilla syrup		Campari	185
		Port and Tio Pepe Sherry	175
		Pernod, Pimms No.1	175
		Martini/Cinzano Bianco - Rosso	175
		Fernet Branca	175
ANALCOLICI	70	SINGLE MALT WHISKY	
Mango Basillia		Glenfiddich 12 yo	200
mango, basil, lime juice, sugar		Macallan 12 yo	225
		Lagavulin 16 yo	375
Lemon Lime Mint		COGNAC V.S.O.P	210
lemon, lime, fresh mint, sugar		Hennessy, Remy Martin, Martell	
FRESHLY SQUEEZED FRUIT JUICE	55	X.O	450
Also mixed as you please from any of the mentioned juices.		Hennessy, Remy Martin	
You can make your own combination			
Orange, apple, pineapple, watermelon, honey melon,			
strawberry, banana, papaya, cucumber, lime juice			

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