PASTA AND RISOTTO

PASTA SPAGHETTI, LINGUINI, FETTUCINI, PENNER AND RIGATONI

With choice of sauce:

1. MATRICIANA, Sliced bacon, red chili infused with tomato sauce and herb
2. BOLOGNAISE, Rich meat ragout, herb and parmesan cheese
3. PESCATORA, Mixed seafood, tomato sauce, herb and glazed with per nod
4. CARBONARA, Cream sauce, egg yolk, bacon, parsley, basil and parmesan cheese
5. AL SALMONE, Smoked salmon, garlic butter,tomato sauce, cream and herb basil
6. CHICKEN ROMA, Grilled lag, tomato sauce fried garlic, and herb
7. VONGOLE, Clam, batter, garlic, tomato sauce, white wine and herb
8. LASAGNA VERDE

Baket with meat ragout, layered pasta sheet, béchamel, tomato sauce parmesan and mozzarella cheese

1. MUSHROOM RISOTTO

Forest risotto with sautéed mushroom served with parmesan cheese and fresh basil

1. SEAFOOD RISOTTO

Forest risotto with sautéed mixed seafood and white wine

Topped with parmesan cheese and fresh basil

SEAFOOD MAIN COURSE

1. GRILLED SNAPPER JIMBARAN STYLE

Grilled whole snapper in jimbaran style served with steamed rice vegetables turmeric and Balinese sambal

1. FILLET SNAPPER IN CAJUN SPICES

Pan fried marinated fillet snapper dressed with bell pepper caulis stew mixed vegetable and mushroom risotto

1. GRILLED TUNA CREATION

With bell pepper salsa served with grilled zucchini eggplant and cream potatoes

1. POACHED HERB MAHI-MAHI

Slow cook fillet mahi-mahi dressed with bell pepper caulis served with oyster vegetables and sautéed herb potatoes

1. AROMATIC SEAFOOD PLATTER

Grilled of marinated fillet tuna, mahi-mahi, squids, prawns, clam served with frilled vegetables, potatoes and garlic butter sauce

1. SINGAPORE WHOLE CHILI CRAB

Stir fried whole crab Chinese style in chili Singapore sauce with herb ginger, julienne vegetables and steamed rice

1. GRILLED KING PRAWNS

Marinated grilled prawns with assorted vegetables, roasted Cajun potatoes and bell pepper caulis

1. GRILLED SWORD FISH FUTANESCA SAUCE

Served with cream potato deluxe, green salad and futanesca sauce

1. ATLANTIC SALMON CONPIT

Slow reduce of fillet salmon toped with olive tapenade heb butter cream sauce

Dressed with crushed potatoes and vegetables stew

1. LOBSTER TORMIDOR 300gr

Marinated sautéed meat lobster with béchamel, buttom mushroom, parmesan cheese and roasted herb potatoes served with soft green salad

ASIAN SELRCTION

1. TOM KA GAI

Chicken with thai light coconut cream sauce, mushroom, chili, lemon grass coriander leaf and served with steamed rice

1. BEEF BLACK PEPPER IMPORT

Wok fried marinated beef with onion and bell pepper in Chinese black pepper sauce

1. CHICKEN KUNG PAO

Stir fried chicken with dried chili, cashew nut, green chili, red chili, carrot and onion

1. SWEET & SOUR FISH

Deep fried sliced mani-mani with sweet & sour sauce

Served with vegetables and steamed rice

Pasta Spaghetti, Linguini, Fettucini, Penner Dan Rigatoni

Dengan pilihan saus:

1. Matriciana, Irisan daging, cabai merah dengan saus tomat dan rempah-rempah

2. Bolognaise, Ragout (daging cincang) ,rempah-rempah, dan keju parmesan

3. Pescatora, Campuran Seafood, saus tomat, rempah-rempah dan **mengkilap** dengan per mengangguk ?

4. Carbonara, saus krim, kuning telur, daging bacon (daging babi), daun parsley, daun kemangi dan keju parmesan

5. AL Salmone, Ikan salmon asap, bawang putih mentega, saus tomat, krim dan daun kemangi

6. AYAM ROMA, Grilled lag (leg mungkin?) , saus tomat bawang putih goreng, dan rempah-rempah

7. Vongole, Kerang, (batter: adonan & butter: mentega?) , bawang putih, saus tomat, anggur putih dan rempah-rempah

8. LASAGNA VERDE

Baket ? dengan ragout (daging cincang), berlapis lembaran pasta, saus béchamel, saus tomat dan keju parmesan mozzarella

9. JAMUR RISOTTO

Jamur Risotto dengan tumis jamur disajikan dengan keju parmesan dan kemangi segar

10. SEAFOOD RISOTTO

Jamur Risotto dengan tumis campuran seafood dan anggur putih Atasnya dengan keju parmesan dan kemangi segar

1. KAPAP PANGGANG JIMBARAN STYLE

Ikan kakap panggang dengan gaya jimbaran disajikan dengan sayuran ,nasi dikukus kunyit dan sambal Bali

2. FILLET (dipisahkan dari tulangnya?) Ikan kakap DI CAJUN SPICES

Pan goreng fillet kakap asin dihiasi dengan paprika caulis rebus dicampur sayuran dan jamur risotto

3. TUNA BAKAR CREATION

Dengan paprika salsa disajikan dengan zucchini panggang terung dan krim kentang

4. Poached HERB IKAN MAHI-MAHI

fillet ikan mahi-mahi dihiasi dengan caulis paprika disajikan dengan tiram dan sayuran tumis ramuan kentang

5. AROMATIK Seafood Platter

Panggang, asin fillet tuna, ikan mahi-mahi, cumi-cumi, udang, kerang disajikan dengan sayuran berjumbai, kentang dan saus mentega bawang putih

6. SINGAPURA WHOLECHILI CRAB

Goreng kepiting dengan gaya Cina dalam sambal Singapura dengan ramuan jahe, sayuran dan nasi julienne

7. Raja Udang Panggan

Udang panggang yang diasinkan dengan berbagai macam sayuran, kentang panggang Cajun dan paprika caulis

8. Swordfish bakar saus puttanesca

Disajikan dengan kentang deluxe krim, salad hijau dan saus puttanesca

9. ATLANTIC SALMON CONPIT

Lambat mengurangi dari fillet salmon dengan saus toped tapenade zaitun heb cream mentega

Dihiasi dengan kentang dan sayuran rebus hancur

10. LOBSTER TORMIDOR 300gr

Asinan daging lobster tumis dengan béchamel, buttom jamur, keju parmesan dan panggang ramuan kentang disajikan dengan salad hijau lembut

1. TOM KA GAI

Ayam dengan saus krim kelapa thailand, jamur, cabai, daun ketumbar serai dan disajikan dengan nasi kukus

2. SAPI LADA HITAM IMPOR

Wok goreng daging sapi dengan bawang merah dan paprika dalam saus lada hitam Cina

3. AYAM KUNG PAO

Ayam goreng dengan cabai kering, kacang mete, cabai hijau, cabai merah, wortel dan bawang

4. IKAN ASAM MANIS

Digoreng iris mani-mani dengan saus manis & asam Disajikan dengan sayuran dan nasi