

## STARTERS & SNACKS

- GOI CUON** 🍱 DF | GF 110  
Fresh Vietnamese spring rolls with prawn, vermicelli, sprouts, hoisin & peanut butter sauce.
- YA BAO** 🍱 DF | NF 85  
Chinese steamed buns with hoisin duck & pickles.

## SOUPS

- LAKSA LAGOI** 🍲 DF | NF 165  
Noodle soup with rich prawn broth.
- SOUP OF THE DAY** 90

## MAIN COURSES

- OCTOPUS TENTACLE** 🍲 NF 210  
Noodle soup with rich prawn broth.
- PAN ROASTED KING FISH** 🍲 GF 210  
Eggplant baba ghanoush, kefir, edamame & chili oil.
- SOP BUNTUT** GF | DF 210  
Clear braised oxtail, vegetables & jasmine rice.
- AYAM BAKAR** GF | DF 160  
baby spring chicken, sambal & jasmine rice.
- CATCH OF THE DAY** 🍲 GF | DF | NF 350  
baby spring chicken, sambal & jasmine rice.
- STEAK & FRIES** GF | NF 340  
250gr US beef striploin & French fries served with bearnaise sauce & mixed salad.

## MAIN COURSES

- BEEF RENDANG** DF | NF 195  
8 hours braised-beef cheek with fresh-pressed coconut milk, padang herbs & spices served with rice.
- LAMB SHANK** DF | NF 280  
Lamb curry with Indian spices & new potatoes.
- BUTTER CHICKEN** 🍲 DF | NF 160  
Tandoor cooked chicken leg in a rich & spicy aromatic sauce served with basmati rice or naan bread.
- PLA PRIU WAN** 🍲 DF | NF 210  
Deep fried snapper with Thai style ginger sauce.
- BEBEK BETUTU** 🍲 DF | NF 250  
Balinese style grilled duck rubbed with spices served with sambal matah & mixed green vegetables.
- AYAM GORENG KUNYIT** DF | NF 165  
Fried chicken drumstick with turmeric served with sambal & mixed green vegetables.
- SUEA RONG HAI** 🍲 340  
250gr Thai style grilled grassfed striploin with nam jim jeaw.
- NASI GORENG** 135  
Indonesian fried rice with chicken, fried egg, pickles, sambal & prawn crackers.
- MIE GORENG** 135  
Indonesian fried noodles with chicken, fried egg, pickles, sambal & prawn crackers.

V : Vegetarian  
VE : Vegan  
GF : Gluten free

DF : Dairy free  
NF : Nut free  
SF : Sugar free

### Food Allergies and Intolerances:

We welcome inquiries from guests who wish to know whether dishes contain specific ingredients.

Please note before placing your order, kindly inform a member of our team if anyone in your party has a food allergy.

All prices are quoted in '000 Indonesian Rupiah and subject to 10% Service Charge and 11% Prevailing Government Tax.



## SALADS & APPETISERS

CUCUMBER & TOMATO & PASSIONFRUIT 120  
Cucumber, tomato, pickled red onion, burrata cheese, sourdough & passionfruit.

CRISPY LETTUCE & PRAWN SALAD 🍱 NF 180  
Chinese steamed buns with hoisin duck & pickles.

TUNA TATAKI 🍱 DF | GF 150  
Seared tuna tataki & mixed greens.

## SALADS

YAM MAMUANG 🍱 DF | GF 85  
Tangy & spicy Thai green mango salad.

GADO GADO 🍱 DF | GF 110  
Indonesian garden vegetable salad with fried tofu, quail egg, tempe & spicy peanut sauce.

## HEALTHY

QUINOA SALAD DF | GF 140  
Broccoli, cherry tomato, honey lemon dressing & dukkha.

WATERMELON GAZPACHO NF 140  
Feta cheese, cucumber, & pickled onion salsa served with sourdough.

## PASTA

CHITARRA SPAGHETTI 🍱 NF 150  
Garlic, chili parsley, lemon & assorted seafood.

CREAMY PESTO FUSILLI DF | NF 150  
Basil pesto & parmesan cheese.

CACIO E PEPE RIGATONI 🍱 DF | NF 150  
Black pepper & parmesan cheese.

## SIDES & SAMBAL

SAMBAL TERONG BALADO 🍱 DF | NF 80  
Fried eggplant with spicy sambal.

PAD PAK RUAM DF 70  
Stir-fried mixed vegetables.

PAK BUNG FAI DENG DF | NF 70  
Stir-fried morning glory (water spinach).

JASMINE RICE 35  
Steamed jasmine rice.

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## SWEET ENDINGS

### DECONSTRUCTED BUBUR SUM SUM

Honeycomb, coconut, lemongrass caviar, brown sugar reduction, pandan namaleka, coconut gelato & cigar tuille

120

### MANGO & BLACK STICKY RICE

Mango, lime basil compote, coconut caviar, citrus & passionfruit coulis, mango jelly, coconut sauce & vanilla gelato.

120

### VEGAN PANNA COTTA

Coconut milk, almond soil & passionfruit sorbet.

120

### CASSAVA BURNT CHEESECAKE

Served with a strawberry compote & mixed berry sorbet.

120

### GRILLED HONEY PINEAPPLE

Island organic honey and pineapple chocolate Cremieux, vanilla gelato & smoked salted caramel sauce.

120

### GELATO BY SCOOP

Choice of homemade gelato:

Vanilla, caramel, coconut, chocolate or strawberry.

30

### FRUIT PLATTR

Sliced tropical fruits.

70

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