



Starfish Bloo Restaurant is a modern interpretation of southeast Asian flavors in a contemporary beachfront atmosphere
Savour and mix up by ordering several dishes to share

OUR RECOMMENDATION IS 5 DISHES FOR 2 PEOPLE

THAI

	Prawn Tom Yum Kaffir lime leaves, hot & sour broth, mushrooms	125
	Crispy Thai Style Pork Ribs Crushed peanuts, coriander, sesame seeds	170
	Green Papaya & Mango Salad Cashews, mint, Thai basil, curry gastrique, tomatoes	120
	Grilled Duroc Pork Lettuce wraps, rice noodles, chili fish sauce, Thai herbs	190
	Blue Crab Curry Sweet corn, coconut milk, kaffir lime	180
	Thai Noodle Salad Cherry tomato, cabbage, kaffir lime, mixed herbs, peanuts	145
	additional Australian stockyard beef (100 gr)	210

JAPANESE

	Steamed Edamame Togarashi, rock salt	65
	Carpaccio of Hamachi & Salmon Japanese shallot dressing, local herbs, salmon eggs	155
	Kiwami Wagyu Beef Carpaccio Citrus soy, truffle tofu cream, croutons	190
	Tempura Prawns Yuzu kosho espuma & spring onion	160
	Blue Crab Taco House-made "Tobasco", avocado, bacon	155
	Soy Glazed Chicken Yakitori Skewer Yuzu kosho aioli, spring onion, sesame	130

RAW, RARE & NAKED

	Lombok Oysters Natural or ginger soy, seaweed and tobiko roe	30/oyster
	StarFish Bloo Mixed Sushi & Sashimi Platter A selection of 1 maki, 6 nigiri, 6 sashimi of your choice	370

Maki	135	Nigiri	140	Sashimi	145
Wagyu	Yuzu kosho, daikon	Prawn	King prawn	Tenggiri	Spanish mackerel
Hamachi	Spiced creme fraiche	Sake	Norwegian salmon	Sake	Norwegian salmon
Spicy Salmon	Avocado, cucumber, chili	Tenggiri	Spanish mackerel	Akami	Yellow fin tuna
Prawn	Spicy peanut sauce, cucumber	Akami	Yellow fin tuna	Sake Toro	Salmon belly
Tuna	Rice paper, chili, Thai basil	Hamachi	Yellow tail kingfish	Hamachi	Yellow tail kingfish



All prices are in thousand Indonesian rupiah & subject to 10% service charge and prevailing 11% government tax
Please inform us of any food allergies or intolerances

INDONESIAN

★  Balinese Spring Rolls	130
Traditional Balinese suckling pig, sambal bangkok	
Mushroom Stuffed Tofu	120
Miso eggplant, candlenut chili aioli	
Jumbo Prawn Laksa	190
Egg noodles, tomato, tofu, coriander and fried shallots	
 Balinese Spiced Tempe	120
Pickled cauliflower, cherry tomatoes & crème fraîche	
★ Caramelized 9+ Wagyu Brisket	210
Steamed buns, rendang sauce, coconut powder, pickles	
★ Slipper Lobster Rujak	140
Tamarind, jicama & pineapple	
Javanese Fried Chicken	190
Sambal terasi, coriander, cucumber-pineapple salad	

INDIAN






 Vegetable Biryani Basmati Rice	140
Indian spices, pickled shallots-chilis & beets, yogurt	
 Madras Vegetable & Potato Fritters	90
Kaffir lime leaves, curry powder, tamarind & coriander chutneys	
 Dahl Makani	125
Indian spices, flatbread, chutneys & pickles	
 Southern Indian Barramundi Curry	180
Coconut milk, tamarind, ginger, turmeric, curry leaves	
★ Masala Grilled Half Chicken	190
Whole wheat flatbread wraps, cucumber yogurt, coriander chutney	

CHINESE

 Peking Duck Rice Paper Rolls	120
House-made hoisin, coriander, bean sprouts	
Prawn & Snapper Dumplings	140
Ginger soy, spring onion	
 Sesame Steamed Barramundi	180
Chili-soy vinegar, sesame oil, chinese celery	
★ Shanghai Style Pork Belly	150
Wok fried with string beans, peanuts & XO sauce	
Stir Fried Tiger Prawn	175
Manila clams, black beans, peppers	
Roasted Half Peking Duck	200
Chili & mint salad, house made hoisin, pancakes	

SIDES

60

-  Steamed jasmine rice
-  Nasi uduk, fragrant rice
-  Chinese steamed greens, oyster sauce
-  Spiced coconut, green bean salad
-  French fries, sea salt



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