

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

STARTING

	Lombok Oysters Lemon turmeric dressing, tobiko roe	30/pcs
*	Prawn Popcorn Sriracha & yuzu	160
	Carpaccio of Salmon & Swordfish Shallot & rice wine dressing, palm hearts, daikon, crispy wonton	155
	Braised Beef Croquettes Javanese spices. green chili sambal, parmesan	140
*	Yellowfin Tuna Taco Tomato, red chili, torch ginger	140
.5	Balinese Spring Rolls Traditional Balinese suckling pig, sambal bangkok	130
GF 🥢 🐚	Balinese Spiced Cauliflower Chicory, cashew nuts, crème fraîche	120
	5 Spiced Chicken Wings Tamarind & palm sugar dipping sauce, cucumber	130
*	Slipper Lobster Tempura Japanese citrus espuma	140
SS Co	Vegetable Dumpling Chili soy vinegar, Chinese celery	120
Sept.	Prawn & Snapper Dumplings Ginger soy, spring onion	140
September 1	Peking Duck Rice Paper Rolls House-made hoisin, coriander, bean sprouts	120
[3	Chicken Caesar Salad Seaweed croutons, Japanese crispy chicken, quail eggs, bacon	160
	Homemade Egg Noodles Blue crab, Batik clams, casava leaf	145

DELUXE SEAFOOD PLATTER FOR 2 1300

A chilled selection of the islands finest seafood, Rock lobster (400-500g) king prawn (4) Papua mud crab (1) Asari clams (500g) Squid (200g) Norwegian salmon sashimi (40g) Tuna sashimi (40g), Sumbawa oysters (10pc)

ALSO TRY OUR "TASTE OF INDONESIA" HOT SEAFOOD PLATTER











SANDWICHES & BUNS

*	Beef Sirloin Teriyaki Toasted ciabatta, tempura onion rings, smoked chili & eggplant relish	185
	Crispy Chicken Bánh Mi Vietnamese coleslaw, tonkatsu sauce, cheddar	145
	Barramundi Bun Toasted seaweed bun, tempura barramundi, lemongrass sambal tartare sauce	145
	Lobster Roll Garlic, tumeric dressing, french fries & arugula	190
15	Pork Buns Slow cooked pork neck, sweet soy, pickled cucumber	145
	LARGE PLATES	
	Beer Battered Fish n Chips Crispy barramundi fillets and tartare sauce	160
*	Thai Green Curry King prawns, baby eggplant, green beans	190
S, was	Barramundi Fillet & Grilled Squid Red chili & corriander paste, spiced coconut & green bean salad	180
	Slow-Roasted Rib of Beef Baby potatoes, cauliflower & local pepercorn jus	210
*	Wagyu Brisket Buns Sumatran beef rendang, coconut & pickles	210
	Masala Grilled Chicken Wheat flat bread wraps, cucumber yogurt, coriander chutney	190
	TABLE SIDE COOKING	
Α.	Served & Seared Table Side	
	Stockyards Wagyu Beef Hot Rock Wasabi mayonaise	170
ĢF	Lamb Loin Hot Rock Eggplant relish with chili and basil	160
No. A CONTROL	Norwegian Salmon Hot Rock Teriyaki sauce and roasted lemon	180
(C T	Miso Marinated Tofu Hot Rock Ponzu dressing, green chili	120
	BY MY SIDE	65
\$\tag{\chi_0}\$	Steamed jasmine rice Biryani basmati rice Baby potatoes, cumin & curry leaf Spiced coconut, green bean salad French fries, sea salt Steamed edamame Green leaf salad, ginger soy Tempura vegetable, ponzu	









