



Inspired Dining
by Chef Ashley

We have created this menu to express my culinary journey through this most amazing country and to celebrate the flavors of not only Bali but remote villages and seaside kampungs of Indonesia.

With a keen eye on sustainability, it is our mission to support and build relationships with local farmers and fishermen using the best local products available in Indonesia.

With modern, innovative twists and a menu full of surprises, we have taken the road less travelled and together my team has created a delicious and Indonesian inspired menu we are all proud of.

Memories from the seafood markets to the rice fields, to my wife's village in Java are woven throughout the next nine courses you will enjoy.

1st

Tuna

Sambal olek - ginger flower

2nd

Braised Beef

Croquette - Javanese spices

3rd

BBQ Quail

Rice husks - bumbu paste

4th

Rawan "Tea"

Lobster - glass noodles - herbs

5th

Crispy Prawn

Yuzu - sriracha

6th

Salmon

Crab - sweet corn - dumpling

7th

Duck Breast

Red curry - cauliflower - coconut milk

8th

Passion Fruit

Mango - coconut

9th

Bali Chocolate

Smoked orange - liquid nitrogen