

SPECIAL MENU

INSPIRED DINING BY CHEF ASHLEY

This menu has been created 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. 9 beautiful & creative dishes will tell this local story and give a tribute to sustainable farming.

IDR 850.000

3 COURSE SET MENU

Whether dining alone or in with a group this menu was created to showcase the bold and diverse flavors of Pan-Asian gastronomy, simply choose your starter and main and let us handle the rest.

STARTERS

Carpaccio of Salmon & Swordfish

Shallot & rice wine dressing, palm hearts, daikon, crispy wonton

or

Slipper Lobster Tempura

Japanese citrus espuma

or

★ **Yellowfin Tuna Taco**

Tomato, red chili, torch ginger

MAINS



Grilled Duroc Pork

Lettuce wraps, rice noodles, chili fish sauce
Thai herbs

or

Thai Green Curry

King prawn, baby eggplant, green beans

or



Caramelized Wagyu Brisket

Steamed buns, rendang sauce, coconut powder

DESSERTS

Dark Chocolate Mousse

Kaffir Lime
Liquid Nitrogen

Tropical Fruit Plates

IDR 420.000



Indicates Signature Dish



Healthy



Contains Pork



Gluten Free



Vegetarian

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