

something to start

seared scallop on citrus potato mash

cucumber salsa, crispy prosciutto di parma and balsamic reduction 155

salmon three ways

gravlax, smoked and creole with avocado, pomegranate and yogurt mint sauce 155

grilled capsicum, zucchini and tomato

in a parmesan basket, basil pesto, garden greens 135

tomato and tofu caprese

black pepper crusted and olive oil 95

grilled herb garlic scented king prawn

saffron risotto cake, edamame coulis and baby carrot 90

egg white omelette

ricotta cheese, parsley, cherry tomatoes, steamed broccoli 90

salads

dressing: thousand island, balsamic vinaigrette, lemon citronette, low fat yogurt, blue cheese, caesar or passion fruit flavored oil

superfoodsrx salad

spinach, orange, pomegranate, smoked salmon and capers 155

greek salad

cucumber, bell pepper, ripe tomato, onion, feta cheese and olives 130

lentil and brown rice salad

130

cobb salad

crisp lettuce with poached turkey, vine ripened tomato, avocado, cheddar cheese 125

pear and walnut salad

butter head, pear, fennel, walnuts, mint, rocket, pumpkins dressing honey grain mustard 125

salad with tuna

cherry tomatoes, tofu, kalamata olives and baby spinach 125

caesar salad

anchovies, chunky croutons, beef bacon and parmesan shavings 115 with garlic prawn skewers 125

or

with grilled marinated chicken breast 125

bon bon salad

chinese chicken and jelly fish salad, mix vegetables, tossed with sesame seed 125

soups

tomato soup

with infused basil 85

chinese chicken corn soup

with sesame oil 85

soto ayam

balinese chicken broth with quail egg 85

pumpkin soup

smoked turkey and basil oil 85

between breads

gluten free bread available

beef or chicken burger

australian beef in sesame bun with white onion, lettuce, tomato, choice of crisp beef bacon and/or cheddar cheese, french fries 165

philly aus steak ciabatta

grain feed australian sirloin beef with onion, bell pepper, Swiss cheese on ciabatta bread served with french fries 165

tuna steak sandwich on focaccia

crispy bacon arugula, tomato and edamame aioli 160

club sandwich

ice berg lettuce, grilled chicken breast, vine ripened tomato, crispy beef bacon, fried egg, french fries, gluten free bread available 150

vegetables burrito

with sautéed cajun vegetables, jalapeno pepper, sour cream, tomato salsa 145

vegetarian club sandwich

toasted whole wheat bread, char grilled zucchini, eggplant, onion, peppers, tomatoes, coleslaw, cheddar cheese and pesto dressing & french fries 120

bread selection

plum tomato ciabatta 40

mozzarella and fennel seeds loaf 40

rosemary focaccia 40

Prices are Net in thousand IDR and inclusive of 21% government tax and service charge



Contains SuperfoodsRx



Vegetarian option



Contains pork



Chef recommendation

allow us to fulfill your needs – please let us know if you have any special dietary requirements, food allergies or food intolerances.

seasonal
tastes

main courses



australian beef tenderloin and lobster medallion

green asparagus, mushroom ragout and red cherry tomato 375

steamed local barramundi fish fillet

on fava bean, saffron potato, cherry tomato and coriander 320

mint crusted lamb rack

honey mustard, roasted pumpkin wedges, asparagus with own jus 320

grilled salmon

over arugula salad 255

healthy grilled tuna steak

with chili cilantro mango salsa and rocket salad 230



pan seared holong tea infused duck

glazed baby vegetables, cherry pan jus 210

two eggs the way you want them

with chicken sausage, beef bacon, grilled tomato, hash brown 70

fish & chips

battered local catch mahi-mahi, tartar sauce, lemon and french fries 180

asian favourites

sichuan chili prawn

mushroom, onion, chili bean sauce 245

cantonese fried chicken

bell pepper, dry chili and cashew nut, steamed organic white rice 210

stir fried chicken

with sugar snap peas and radish 180



nasi goreng ayam

balinese fried rice with chicken, chicken satay and egg 160

phad thai

wok-fried rice noodles in tamarind sauce and your choice of chicken, shrimps or seafood 160

thai vegetables green curry

local vegetables, thai eggplant, ginger, lemongrass, coconut milk and steamed rice 160

wood - fired pizza

pizza romazzino

squid, scallops, tuna, prawns, mozzarella, tomato 135



pizza capricciosa

pepperoni, ham, garlic confit and artichoke 135

tandoori chicken

spiced indian chicken, cocktail onion, coriander masala 135



pizza margherita

fresh basil, oregano, mozzarella and vine ripened tomato 90

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pasta



porcini risotto

edamame and shaved parmesan 210



vegetarian lasagna

oven-baked pasta, mix vegetables, béchamel sauce, parmesan 140

pick your favorite pasta 110

penne, fettuccine, spaghetti, fusilli, with your favorite sauce from beef bolognese, pomodoro, primavera, alfredo, seafood marinara



side orders 45

french fries

silky mashed potatoes

sautéed potatoes with horseradish and thyme

steamed broccoli with almonds

grilled asparagus and pumpkin

steamed white organic rice

sweet endings

chocolate delight

baked chocolate tart, short crust biscuit and candied orange, caramelized banana & passion fruit sorbet 85

caramel bars

caramel mousse, hazelnut crunch jaconde biscuit, caramel sauce and candied hazelnut 85

citrus cheese cake

baked low fat cheese cake sable biscuit, mango coulis crispy wafer and strawberry mint salad 85



bedugul strawberry tasting (gluten free, dairy free)

pavlova meringue, local bedugul strawberry sorbet, strawberry gellée 85

trio crème brûlée

coffee, vanilla and chocolate flavored crème brûlée 85

vanilla panna cotta

vanilla flavored panna cotta with berries consommé ginger snap cookie 85

greek yogurt with mixed berries compote and almond 85

seasonal sliced fruits platter 75

bowl of seasonal mixed berries 75



green tea financier 55

seasonal
tastes

indian favorites

thali vegetarian set 370

salad

mixed baby greens assorted greens, paneer tikka with pickled onion, indian seasoning

soup

tamatar dhaniye ka shorba - thin tomato and cilantro broth

starter

bharwan mushroom- deep fried crisp stuffed champignons

mains

paneer makhani - cottage cheese simmered in tomato cashew nut gravy
subz bahar - selection of vegetables in tomato and onion gravy
dal makhani - black lentils simmered with tomato dry fenugreek and butter
methi makai matar – green pea and corn niblets with fenugreek
safed chawal - steamed basmati rice
raita – churned yoghurt with roasted cumin
indian breads - indian breads cooked in tandoor

dessert

gajar ka halwa with phirni - carrot pudding with churned rice

thali non vegetarian set 410

salad

mixed baby greens assorted greens, chicken tikka with pickled onion, indian seasoning

soup

tamatar dhaniye ka shorba - thin tomato and cilantro broth

starter

mahi sarson tikka - fish fillet marinated in mustard

mains

mutton curry - lamb braised with onion, curd, indian spices
subz bahar - selection of vegetables in tomato and onion gravy
dal makhani - black lentils simmered in tomato, dry fenugreek and butter
methi makai matar – green pea and corn niblets with fenugreek
safed chawal - steamed basmati rice
raita - churned yoghurt with roasted cumin
indian breads - indian breads cooked in tandoor

dessert

gajar ka halwa with phirni - carrot pudding with churned rice

starters

mixed baby greens

with your choice of chicken tikka or paneer tikka with pickled onion, indian seasoning 115

chatpatey aloo

deep fried baby potatoes pressed and tossed in mint and tamarind dressing 110

tikki paapdi chaat

deep fried potato patties with indian crisps, dressing 110

indian spiced lentil crackers 40

pappadam "roasted or fried"

soup

tamatar dhaniye ka shorba

thin tomato and cilantro broth 85

tandoori delights

lamb chops

char grilled new zealand lamb chops 290

jheenga kali mirch

tandoori roasted king prawns marinated in black pepper 260

mahi sarson tikka

fish fillet marinated in mustard 220

murgh tikka

chicken morsels roasted in tandoor 180

bharwan mushroom

deep fried crisp stuffed champignons 160

paneer shashlik

tandoor roasted cottage cheese and peppers 140

hara bhara kabab

potato and fresh spinach kabab 120

tandoori vegetables

clay oven cooked seasonal vegetables 120

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seasonal
tastes

main courses

fish hara masala

fish tossed in onion and tomato, flavored with mint 230

chingari malai curry

prawns braised with tomato, onion, coconut milk 220

mutton curry

lamb braised with onion, curd and indian spices 220

methi palak gosht

lamb cooked in fresh spinach and fenugreek 220

butter chicken

chicken with tomato cashew nut gravy 180

kadhai murgh

chicken cooked with bell peppers, tomatoes, coriander seeds 180

paneer makhani

cottage cheese simmered in tomato cashew nut gravy 160

kadhai paneer

cottage cheese cooked with bell peppers, tomatoes, whole coriander, chili 160

methi makai matar

green peas and corn nibbles with fenugreek 160

subj bahar

assortment of vegetables cooked in tomato and onion gravy 160

achaari aloo

baby potatoes in fresh indian spices cooked in tomato cashew nut gravy 160

aloo gobhi

potato and cauliflower cooked in tomato and onion gravy 160

breads 65 per piece

garlic or butter naan - flaky bread with garlic or butter

laccha or pudina parantha - flaky wheat bread with butter or mint

tandoori or butter roti - plain wheat bread

rice & lentils

biryani

with your choice of chicken or lamb, slowly cooked with basmati rice and churned yoghurt 155

vegetable biryani

vegetable slowly cooked with basmati rice and served with churned yoghurt 125

dal tadka

yellow lentil curry tempered with cumin and chili 120

dal makhani

black lentils simmered with tomato, dry fenugreek and butter 120

jeera pulao - rice tempered with cumin seeds 85

moti pulao - rice tossed with green peas 85

kesari pulao - rice tossed in saffron 85

safed chawal - steamed basmati rice 70

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