

EXQUISITE DINNER

BALINESE MENU

Amuse Bouche

rujak muntis, pomelo salad and salad vinaigrette

APPETISER

Lawar Paku

fern tip salad with grilled tiger prawn, sambal kecombrang foam, lime leaf-corn fritters

SOUP

Sup Balung

Balinese grilled oxtail soup with Balinese 'base rajang' seasoning, melinjo bean crackers

MAIN COURSE

Nasi Payangan

Balinese stewed duck in banana leaf, grilled salmon 'brengek' with Balinese clengis, ayam suwir pelalah, long green bean 'kalasan', sate lilit lalah, spiced grated coconut, sambal matah with ginger torch flower, peanut crackers

DESSERT

Bubur Sumsum

rice flour porridge with coconut milk, palm sugar, jackfruit and coconut jelly

EXQUISITE DINNER

BALINESE - VEGAN MENU

Amuse Bouche

rujak muntis, pomelo salad and salad vinaigrette

APPETISER

Lawar Paku

fern tip salad with tofu 'tum' clengis, sambal kecombrang foam, lime leaf-corn fritters

SOUP

Jukut Ares

Balinese banana trunk soup with Balinese 'base rajang' seasoning, melinjo bean crackers

MAIN COURSE

Nasi Payangan

Balinese stewed tempeh in banana leaf, grilled garden eggplant 'brengek', crispy fried chickpeas pelalah, long green bean kalasan, cauliflower satay, spiced grated coconut, sambal matah with ginger torch flower, peanut crackers

DESSERT

Bubur Sumsum

rice flour porridge with coconut milk, palm sugar, jackfruit and coconut jelly

EXQUISITE DINNER

ASIAN MENU

Amuse Bouche

grilled cuttlefish in tom yum sauce

APPETISER

Thai Style Prawn Salad

pomelo, green mango, toasted peanut, iceberg lettuce, lime coriander vinaigrette

SOUP

Laksa

charred-vermicelli, scallop, free range egg confit, green bok choy

MAIN COURSE

Marbled Beef Rib Eye 'Miso-Satay'

toasted barley and brown rice, gochu-chilli glazed tofu, wok-fried baby beans, papadum, cucumber pickles

DESSERT

Es Campur Gâteau

coco pandan, framboise, fried sweet fermented cassava, jackfruit jelly, sweet fermented black glutinous rice, served with Indonesian 'es puter' ice cream

EXQUISITE DINNER

ASIAN - VEGAN MENU



Amuse Bouche

grilled tempeh in miso paste

APPETISER

Thai Style Green Mango Salad

fried tofu spring rolls, pomelo, toasted peanut, iceberg lettuce, lime coriander vinaigrette

SOUP

Thai Green Curry

charred soya bean cake, soy glazed baby eggplant, green bok choy

MAIN COURSE

Cauliflower Miso-Satay

toasted barley and brown rice, gochu-chilli glazed tofu, wok-fried baby beans papadum, red pepper coulis, cucumber pickles

DESSERT

Es Campur Gâteau

coco pandan, framboise, fried tape cassava, jackfruit jelly, sweet fermented black glutinous rice, served with coconut sorbet

 Contains Egg  Contains Peanuts  Contains Soybeans  Contains Milk

 Spicy  Contains Tree Nuts  Contains Gluten  Contains Sesame Seeds

EXQUISITE DINNER

INTERNATIONAL MENU



Amuse Bouche

garden tomato salad, kemangi vinaigrette

APPETISER

Baby Spinach Salad

with almond crusted chicken roulade,
aged blue cheese, soaked raisin, sherry vinaigrette

SOUP

Cream of Mushroom

whipped lemon thyme cream,
duxelles, brioche toast

MAIN COURSE

Grilled Premium Marbled Beef Rib Eye (280gr)

herbs butter, potato lasagne in Parmesan cheese cream,
oven dried cherry tomato charred zucchini
with chimichurri, red wine jus

DESSERT

70% Dark Chocolate Fondant

vanilla ice cream, raspberry coulis, cocoa nibs snaps

EXQUISITE DINNER

INTERNATIONAL - VEGAN MENU



Amuse Bouche

garden tomato salad, kemangi vinaigrette

APPETISER

Baby Spinach Salad

with mushroom croquettes, vegan cheddar cheese,
soaked raisin, sherry vinaigrette

SOUP

Creamy Butternut Squash

whipped curried cashew nut cream,
toast popped chickpea

MAIN COURSE

Zucchini Steak

charred-cauliflower in coconut yoghurt,
oven dried cherry tomato, toasted barley and
red quinoa rice with red pepper coulis, chimichurri

DESSERT

Mango Chia Pudding

mango gel, mango sorbet, dry coconut,
kiwi jelly, lime blanket



Vegetarian



Contains Tree Nuts



Contains Gluten