## GLUTEN FREE

## LUNCH menu

## STARTERS \& SALADS

SOUP OF THE DAY - 65

JAVA OYSTER - 160
Fresh Oyster served with Lemon and Shallot Vinegar Dressing

YELLOW FIN TUNA TARTARE - 100
Lumpfish Caviar, Tomatoes, Ponzu Soyu Dressing and Mango

## CHICKEN \& KALE SALAD - 75

Grilled Free Range Chicken with Fresh Kale, Quail Eggs, Red Grapes, Parmesan Shaved Cheese, Pumpkin Seeds and Anchovies Dressing

BEDUGUL GREENS - 75
Mixed Fresh Vegetables from Bedugul Gardens served with Crispy
Tempe and Feta Cheese

BURRATA SALAD - 145
with Grilled Zucchini, Wild Rucola \& Kalamata Olives Tapenade
ASSORTED SUSHI \& SASHIMI - 170
Artfully Arranged Maki Rolls and Nigiri. Yellowfin Tuna, Red Snapper and Prawn served with Wasabi, Pickled Ginger and Soy Sauce

SASHIMI MORIAWASE - 180
Assorted Classic Japanese Fresh Raw Yellowfin Tuna, White Snapper, Tiger Prawn \& USA Scallops

## PASTA

CLASSIC PASTA RECIPE - 100 ,
Our Gluten Free Homemade Pasta is Made Fresh Daily with Finest Ingredients

Gluten Free Homemade Pasta Choices:
Penne or Spaghetti
Classic Sauce Choices:
Carbonara - Bolognese - Tomato

BOSCAIOLA - 115
Gluten free Pasta with Slow Cooked Beef Chik Ragu, Wild
Mushrooms, and Parmesan Cheese

SPAGHETTI SEAFOOD - 125
Gluten free Pasta with Clams, Mussel, Squid and Prawn in Wine
Tomato Sauce

## MAIN COURSES

SQUID-INK NASI GORENG - 90
Squid-ink Fried Rice with Salt and Pepper Calamari

SATE AYAM - 110
Free Range Chicken Satay served with Steamed Vegetables Coconut Salad (Sayur Urap) and Rice Cake

SUMBA TUNA SAMBAL MATAH - 150
Grilled Tuna Steak with Balinese Sambal Matah Coconut
Vegetables (Sayur Urap) and Steamed Rice
FARM ROASTED CHICKEN - 130
Free Range Roasted Half Chicken with Baked Roasted Potato and Thyme Sauce

PAN-SEARED RED SNAPPER - 150
Pan-Seared Red Snapper with Eggplant Babaganoush, Red Grilled Capsicum, Confit Cherry Tomato and Kalamata Olive Sauce

TIGER PRAWN CATALANA - 250
Baked Jumbo Tiger Prawn with Tomato Orange Concasse'

AUSTRALIAN BEEF MEDALLION - 290
Grilled Australian Tenderloin served with Butter Potatoes, Beetroot Puree, Spinach \& Red Wine Sauce

