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

 $\label{thm:mixed} \mbox{Mixed Fresh Vegetables from Bedugul Gardens\ served\ with\ Crispy} \ \mbox{Tempe\ and\ Feta\ Cheese}$

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