

GRAZING

ITALIAN MIXED OLIVES - 40 🌿

ROASTED GARLIC HUMUS & PITA BREAD - 30 🌿

BASIL PESTO & SMOKED SCAMORSA - 50 🌿

CHEESE ARANCINI

TOMATO & STRACCIATELLA CHEESE BRUSCHETTA - 45 🌿

TUNA TATAKI - 60 🐟

Ponzy Soyu Dressing, Tobiko Roe & Yogurt Sauce

CALVISIUS CAVIAR TRADITION - 1,000 🐟

Buckwheat Blinis, Sourcream, Chives, Quail Eggs

APPETIZER

SOUP OF THE DAY - 75

JAVA OYSTER - 160 🐚

Fresh Oyster served with Lemon and Shallot Vinegar Dressing

SUMMER ZUCCHINI FLOWER - 80 🐟

Stuffed Tempura Battered with Ricotta and Prawns

PROSCIUTTO E MELONE - 190 🐷

Original DOP Italian Cured Parma Pork Ham with Cantaloupe Melon

BURRATA SALAD - 150 🌿

with Grilled Zucchini, Wild Rucola and Kalamata Olive Tapenade

CARPACCIO - 125 🐮

Raw Thinly Slices Australian Beef Tenderloin with Wild Rucola, Truffle Sauce, Parmesan Cheese, Lumpfish Caviar and Quail Eggs

ATLANTIC SCALLOPS - 170 🐚

Fresh USA Scallops with Lobster Mayo, Avocado, Salmon Roe and Dill Oil

GRILLED GREEN ASPARAGUS - 90 🌿

with Beetroot Puree, Garlic Chips, Parmesan and Almond

BEDUGUL GREENS - 75 🌿

Mix of Fresh Vegetables from Bedugul Gardens
served with Crispy Tempe and Feta Cheese

🌿 Vegetarian 🌱 Seeds 🐷 Pork 🐮 Beef 🥜 Nuts 🐚 Mollusc/Shellfish
🐟 Fish 🥛 Dairy

All prices are in Thousands of Indonesian Rupiah (IDR) and
subject to 6% Service Charge and 10% Government Tax

PASTA

Embracing the timeless art of crafting homemade pasta, our culinary journey takes its inspiration from the heart of Italy. Our pasta-making tradition is deeply rooted in the rich culinary heritage of the Italian countryside, where generations of families have passed down their time-honored recipes and techniques.

RISOTTO MILANESE - 160 🍷

Saffron Carnaroli Italian Style Risotto with Walnut, Parmesan Sauce and Bone Marrow Sauce

GRANA PADANO WHELL TAGLIATELLE - 150 🌿

Homemade Spinach Tagliatelle Tossed in Grana Padano Cheese Wheel

SMOKED SALMON TORTELLI - 170 🐟

with Green Asparagus, Chia Seeds, Chive Oil, Citrus Gel and Salmon Caviar

OCTOPUS BOLOGNESE TAGLIOLINI - 140 🐟

Homemade Tagliolini with Octopus Bolognese and Stracciatella Cheese

PESTO TRAPANESE & TIGER PRAWN SPAGHETTI - 140 🐟

Homemade Spaghetti with Sun-dried Tomato Pesto and Tiger Prawn with Basil & Ricotta Cheese

LINGUINE SEAFOOD - 130 🐟

Linguine Pasta with Clams, Mussel, Squid and Prawn in Wine Tomato Sauce

GOURMET PIZZA

SEAFOOD MARINARA - 165 🐟

Tomato Sauce, Mozzarella, Olives, Red Onion, Capers, Anchovies, Basil, Tuna, Prawn, Squid, Clams and Mussels

EGGPLANT PARMIGIANA & STRACCIATELLA - 150 🌿

Tomato Sauce, Baked Eggplant, Mozzarella, Stracciatella Cheese and Basil Pesto

BURRATA - 200 🌿

Tomato Sauce, Basil, Wild Rucola, Cherry Tomato and Fresh Burrata Cheese

PROSCIUTTO, RUCOLA & GRANA - 220 🐖

Tomato Sauce, Mozzarella Cheese, Basil, Italian Parma Ham, Wild rucola & Grana Padano Cheese Shaved

WILD MUSHROOMS, TRUFFLE OIL & STRACCIATELLA - 175 🌿

White Base Pizza with Mix Sauteed Mushrooms, Mozzarella Cheese, Stracciatella Cheese, Truffle Oil and Thyme

🌿 Vegetarian 🌱 Seeds 🐖 Pork 🐄 Beef 🥜 Nuts 🐚 Mollusc/Shellfish
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MAIN COURSE

RED SNAPPER ACQUAPAZZA - 180 🐟

Pan-Seared Red Snapper Fillet with Prawn, Confit Cherry Tomatoes, Chickpeas Puree and Bell Peppers

ROASTED DUCK BREAST - 240

Served with Roasted Corn Puree, Pomelo, Spinach, & Foie Gras Sauce

PRAWN & CLAMS CASSEROLE - 290 🐟

Garlic Jumbo Tiger Prawn and Clams in Livornese Sauce and Crispy Corn Polenta

OFF THE GRILL

200G AUSTRALIAN BEEF TENDERLOIN - 350 🐮

with Shiitake Mushrooms, Butter Potato, Parsley Sauce and Thyme Demi-Glace

PORK CHOP - 180 🐷

with Smashed Sweet Potato, Apple Gel, Sage Powder and Green Beans

BLACK ANGUS RIB-EYE STEAK 1000G - 1,500 🐮

(FOR 2-3 PERSONS)

Rosmarin Potatoes, Baby Beans, Broccoli and Red Wine Sauce

PULPO ALA GALEGA - 200 🐟

Paprika Grilled Octopus with Cannellini Beans, Sun-dried Cherry Tomatoes & Majoran

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INDONESIAN SIGNATURES

BEEF CHEEK RENDANG - 190 🐮

6 Hours Slow-Cooked Beef Cheek with Original Padang Spices
and Steamed Rice

PORK BELLY RICA-RICA - 160 🐷

Manado Style Braised Pork Belly with Spicy Kemangi Basil Sauce
served with Eggplant Balado and Steamed Rice

SUMBA TUNA SAMBAL MATAH - 150 🐟

Grilled Tuna Steak with Balinese Sambal Matah, Coconut
Vegetables (Sayur Urap), and Steamed Rice

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DESSERT

HAZELNUT PARIS BREST - 75
with Saffron Quenelles

BIANCO MANGIARE - 70
Almond Mousse with Valrhona White Chocolate Shards

MOLTEN CHOCOLATE LAVA - 70
Dark Chocolate Cake with Vanilla Gelato

MANGO CHEESECAKE PARFAIT - 70
Cold Cheesecake with Mango Crèmeux

 Vegetarian  Seeds  Pork  Beef  Nuts  Mollusc/Shellfish
 Fish  Dairy

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