



DESSERT

Chocolate & Mango Fondant (GL) (E) (D) (preparation 15 minutes)	125
White chocolate & mango filling, roasted local peanuts crusted fresh strawberry & mango Parisienne, icing sugar dropped & lemon sorbet	
Chocolate Lover Dome (GL) (D) (E)	125
80% Balinese dark chocolate mousse & cake double coated with ganache financier, coffee macaron, brownies crumble & raspberry ginger sorbet	
"LUWAK" Coffee Crème Brûlée (E) (D)	110
Caramelized banana, tamarillo star anise compote, crusted coffee bean vanilla bean ice cream	
Coconut Panna Cotta (D)	110
Fresh young coconut panna cotta with coconut milk passion fruit sauce & raspberry ginger sorbet	
Dadar Gulung (GL) (E) (D)	90
Balinese style grated coconut & palm sugar rolled in "Pandan" crepes ripe jackfruit, palm sugar sauce, coconut pandan ice cream	
Bubur Injin	90
Balinese sticky black glutinous rice, fresh strawberry & mango Parisienne coconut & palm sugar Parfait, mango sorbet	
Tropical Fresh Fruit Platter	90
Sliced tropical fresh fruit with mixed fruit coulis and coconut dip	
Choices of Ice Cream or Sorbet per Scoop	30
Ice Cream: (E) (D)	
Vanilla Bean	
Chocolate	
Matcha (green tea)	
Coconut pandan	
Sorbet:	
Lemon	
Raspberry Ginger	
Strawberry Mint	
Mango	

One starter, one main course and one dessert menu items marked HB will be charged at 50% of the dish
Above description is for Half Board guest's entitlement

All prices are in thousand Indonesian rupiah and subject to 11% government tax and 10% service charge
Should you have any dietary requirement please ask to our service associates

Bean	B	Gluten	GL
Dairy	D	Nuts	N
Egg	E	Pork	P
Garlic	G	Seafood	S
		Vegetarian	V