



Chef Adi's Recommendation

Grilled Seafood Experience for Two (C, D, F, H, N) (HB)	990
Jimbaran Style Grilled Baby Lobster (400gr), King Prawn, Baby Squid, Clams Mahi- Mahi Fish Fillet Served with Grilled Seasonal Vegetable, Steamed Rice or Potato Wedges and Sambal Condiment	
Bamboo Lobster Thermidor (Price are per 100 grams) (C, D, E H) (HB)	160
Tossed Lobster Meat in Rich Wine Egg Yolk Cream Sauce with Mushroom Capsicum and Torched Mozzarella, Served With Potato Wedges or Mixed Green Salad	
Bebek Garing (B, G, H, N)	210
Balinese Style Soft and Tender Crispy Fried Duck Leg Served with Steamed Rice Sayur Urap, Melinjo Crackers and Sambal Matah	
Ayam Garing (B, G, H, N)	190
Balinese Style Slow Cooked and Crispy Fried Spring Chicken Served With Steamed Rice, Sayur Urap, Melinjo Crackers and Sambal Matah	
Tumis Tahu & Tempe (B, H, VG)	170
Balinese Style Stir Fried Soy Bean Curd and Seasonal Vegetable Served With Steamed Rice, Melinjo Crackers and Crispy Shallot	

All Fish and Seafood are locally sourced

B	Bean	C	Crustacean	D	Dairy	E	Egg	F	Fish	H	Hallal
L	Lactose	N	Nut	P	Pork	V	Vegetarian	VG	Vegan	GL	Gluten

*Prices are in '000' Indonesian Rupiah and subject to 11% government tax and 10% admin charge.
Should you have any food allergies and/or special dietary requirements, please mention it to our team talents.*