

## DINNER - ENTRÉES

### **VEGETABLE TERRINE (V, GF, DB) | 95**

Terrine of mixed vegetables, nuts and seeds with pickled daikon, micro herbs salad in a vegetable emulsion

*Suggested wines:* Sparkling / Rosé

### **OPEN MUSHROOM RAVIOLI (V) | 95**

Open ravioli of sautéed forest mushrooms seasoned with white wine and herbs served with a purée of goat's milk cheese and green peas

*Suggested wines:* Pinot noir / Chardonnay

### **GORGONZOLA-APPLE BRÛLÉE WITH RUCOLA SALAD (V) | 100**

Poached apple filled with Gorgonzola crème brûlée served with a salad of rucola, pickled fennel, orange, candied pecan nuts and balsamic glaze

*Suggested wines:* Sauvignon blanc / Pinot gris

### **WALNUT-CRUSTED GOAT CHEESE (V) | 110**

A circle of pickled baby beetroot, walnut-crusted goat cheese ball melted inside, orange wedges, watercress leaves, red onion, red radish, balsamic reduction and watercress sauce

*Suggested wines:* Sauvignon blanc / Viognier

### **CHILLED CRAB | 155**

Buttermilk and sweet corn panna cotta with chilled crab cannelloni, lemon zest, crème fraîche, fresh crab claws and a jagung coulis

*Suggested wines:* Chardonnay / Viognier

### **BABY CALAMARI (GF) | 120**

Grilled baby calamari filled with tomato risotto served with sun-dried tomatoes, black olives and watercress

*Suggested wines:* Syrah / Riesling

### **KING PRAWN WITH GAZPACHO (GF, DB) | 160**

Poached king prawn with yuzu dressing, organic tomato and buffalo mozzarella served with citrus-flavored beetroot, braised carrot and spiced gazpacho

*Suggested wines:* Pinot gris / Rosé

### **SUCKLING PIG TORTELLINI | 120**

House-made tortellini filled with suckling pig, served with braised leek, asparagus and spicy Balinese bumbu, watercress purée, crispy prosciutto and pearl onion

*Suggested wines:* Rosé / Primitivo

### **SOY-BRAISED WAGYU | 140**

Australian wagyu beef braised with orange-infused soy sauce till moist and tender then slightly caramelised, served with creamed fennel and roasted button mushrooms

*Suggested wines:* Shiraz / Malbec

### **SEARED FOIE GRAS | 175**

Seared foie gras on top of poached green apple stuffed with brandy-maple bread pudding and served with crisp prosciutto, creamy bacon sauce and red wine jus

*Suggested wines:* Malbec / Bordeaux / Sparkling

### **LAMB AND RICOTTA RAVIOLO | 145**

House-made raviolo with ricotta and wild garlic served on lamb ragù, Parmesan, thyme and truffle oil

*Suggested wines:* Malbec / Syrah

## DINNER - MAINS

### **WILD MUSHROOMS AND POLENTA (V, GF, DB) | 140**

Combination of crispy corn and soft cheese polenta served with forest mushrooms, caper and tomato relish, fresh pea purée and vegetable tempura

*Suggested wines:* Pinot gris / Chardonnay

### **WELLINGTON OF SALT BAKED POTATO AND VEGETABLES (V) | 160**

Layers of potato and vegetables, truffle Brie, spinach and duxelle mushroom served with organic greens, sautéed hazelnuts and cheese fondue sauce

*Suggested wines:* Cabernet sauvignon / Merlot

### **CRUSTED ZUCCHINI BLOSSOMS (V, GF) | 125**

Zucchini blossoms filled with Indian nut-spiced cauliflower, served with confit tomato, Indian curry cream, cashew hummus, spiced pumpkin and watercress

*Suggested wines:* Viognier / Syrah

### **PAN-SEARED BARRAMUNDI (GF, DB) | 175**

Pan-seared barramundi served with spinach, mushroom, whipped mint-potato purée, Parmesan aioli and chilli oil, topped with Parmesan wafer

*Suggested wines:* Sauvignon blanc / Pinot gris

### **GRILLED SALMON | 220**

Grilled marinated salmon served with local prawn tortellini, dill and fennel purée, confit cherry tomato, edamame and white wine sauce

*Suggested wines:* Chardonnay

### **SLOW-COOKED SPRING CHICKEN (GF) | 150**

Slow-cooked chicken served with red wine and fruit reduction, shredded bean-asparagus salad and rosemary potatoes

*Suggested wines:* Pinot noir / Primitivo

### **BALINESE SPICED DUCK LEG | 150**

Slow-roasted duck leg seasoned with Balinese spice paste served with yellow vegetable curry, cashew nuts, cardamom-infused steamed rice and fresh herbs

*Suggested wines:* Rosé / Shiraz / Zinfandel

### **DUCK VARIATION | 195**

Pan-seared duck breast and baked duck leg served with red wine cherries, crispy almonds, farm-picked watercress, sautéed bok choy and potato soufflé

*Suggested wines:* Pinot noir / Sangiovese / Syrah

### **LAMB DUO | 295**

Herb-crusted lamb rack and lamb shank ballotine served with olive and Parmesan zucchini roll, organic tomato compote, rosemary olives, fresh goat's cheese and lamb jus

*Suggested wines:* Malbec / Blend

### **LAVENDER-INFUSED BEEF (GF, DB) | 290**

Air-dried aged beef tenderloin served with grilled pearl onions, caramelised forest mushrooms, confit potato, rosemary and lavender glaze

*Suggested wines:* Syrah / Malbec / Blend

## DINNER - DESSERTS

### **TARTE TATIN | 85**

Upside-down tart with caramelized pears served with your choice of Roquefort cheese or vanilla ice cream

### **STEAMED GINGER AND JACKFRUIT PUDDING | 70**

Ginger and jackfruit pudding served with vanilla-scented honeycomb, tropical salsa, mango curd and crème Chantilly

### **TAMARILLO AND LEMON TART | 80**

Tamarillo and lemon tart served with vanilla gelato, whipped ricotta and forest honey

### **CHOCOLATE CHEESECAKE (GF, DB) | 80**

Chocolate cheesecake served with mango purée, fresh strawberry, candied cashew, crème Chantilly and mango sorbet

### **OPERA MOUSSE (GF) | 85**

Vanilla, coffee and chocolate mousse layered on joconde biscuit served with salty caramel sauce, crushed pistachio nuts and vanilla gelato

### **CINNAMON CRÈME BRÛLÉE | 80**

Oven-baked, cinnamon-flavoured crème brûlée served with soft, lime butter-stewed apples and finished with crisp vanilla tuiles

### **CHOCOLATE-ESPRESSO LAVA CAKE | 85**

Rich chocolate-espresso lava cake served with a light Cointreau cream mousse and vanilla gelato

### **COFFEE / TEA GOURMAND | 95**

A medley of three desserts:

Cinnamon crème brûlée, chocolate cheesecake, tamarillo and lemon tart served with assorted garnishes and your choice of tea or coffee

### **SORBET DUO (GF, DB) | 60**

A duo of daily sorbets served with a fine caramel nest, fresh-cut strawberries and mint

### **CHEESE**

We serve beautiful premium cheeses. Please ask your waiter for today's selection.

### **Your choice of cheese (V) 30g/cheese | 50**

served with assorted breads, sliced fruit, celery and grape chutney

### **Platter of four cheeses (V) 120g | 200**

served with assorted breads, sliced fruit, celery and grape chutney

V = Vegetarian   GF = gluten free   DB = diabetic friendly