

LUNCH - 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

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

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

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

LUNCH - 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

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

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

LUNCH - SOUP AND SALADS

ZUCCHINI-APPLE-FENNEL SOUP (V, GF, DB) | 85

Creamy soup with fennel-apple salad, zucchini flower and salted zucchini roll filled with mascarpone

Suggested wines: Sparkling

TROPICAL SALAD (V, GF) | 95

A combination of tropical fruit and vegetables mixed with mint, basil and coriander, served with crispy coconut wafer, caramelised chili-coconut sauce and Indian-spiced chutney

Suggested wines: Rosé / Viognier

CONFIT TUNA SALAD (GF) | 130

Roasted bell peppers, blossomed capers, marinated cherry tomatoes and grilled radicchio on sliced, marinated tuna with a salad of rucola, mint, basil and radish in a chili-tomato dressing and croutons

Suggested wines: Riesling / Pinot noir

LUNCH - PASTA

NAPOLI FETTUCCINI (V) | 65

Classic tomato Napoli sauce simmered slowly for sweetness then tossed into fettuccini with fresh Parmesan cheese, served with toasted house bread

Suggested wine: Pinot noir

RATATOUILLE FETTUCCINI (V) | 85

Mixed vegetables sautéed with garlic and thyme then stirred into Napoli sauce on a bed of olive oil-coated fettuccini, served with toasted house bread

Suggested wine: Cabernet sauvignon

OPEN MUSHROOM RAVIOLI (V) | 110

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

Suggested wines: Pinot noir / Chardonnay

TAGLIATELLE WITH DUCK LEG RAGU | 110

Fresh house-made herbed tagliatelle combined with rosemary-flavoured duck leg topped with shredded Parmesan cheese

Suggested wine: Malbec

LUNCH - 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

SWEET FLAVOURS OF INDONESIA | 80

Tasting plate of steamed sweet-corn custard with burnt caramel, tamarillo crème with mango curd, glazed banana in pandan crêpe and lime sorbet

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