

DINNER - ENTRÉES

ASPARAGUS-POTATO SOUP (V) | 90

Warm asparagus soup with potato-asparagus mousse and house-made charcoal bread
(VE, GF) *option:* without charcoal bread

Suggested wines: Sparkling / Sauvignon blanc

WALDORF SALAD (V, GF) | 110

Classic salad of green apple, celery, walnut with mustard mayonnaise, grape, baby rucola, julienne carrot, red radish and lemon dressing

Suggested wines: Pinot gris / Sauvignon blanc

ZUCCHINI TARTAN (V) | 110

Zucchini ribbon filled with red braised vegetable, lemon, thyme-scented ricotta, served with caper dust, black olive, pine nut, crushed walnut, tea-soaked raisin, beetroot lavash cracker, basil and Pecorino fondue

Suggested wines: Viognier / Chardonnay

CHEVRE-BEETROOT BRÛLÉE | 135

Roasted beetroot filled with creamy chèvre, finished with burnt caramel and served with golden pecan-chive polenta, roasted beetroot purée and crisp prosciutto
(V) *Option:* without prosciutto

Suggested wines: Riesling / Sauvignon blanc

TUNA CARPACCIO | 120

Thinly sliced tuna served with caper, olive salsa, smoked quail egg, fennel, radish, mixed leaves, balsamico dressing, black olive dust and brioche

Suggested wines: Chardonnay / Rosé

BABY CALAMARI (GF) | 135

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

Suggested wines: Pinot noir / Riesling

PRAWN LAKSA | 135

Seared king prawn in a rich coconut laksa sauce served on a bed of stir-fried mixed vegetable, a turmeric-coconut crêpe and peanut cracker

Suggested wines: Viognier / Sauvignon blanc

SUCKLING PIG TORTELLINI | 130

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: Chardonnay / Tempranillo

SOY-BRAISED WAGYU | 145

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

Suggested wines: Syrah / 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: Cabernet Sauvignon / Syrah

MAINS

BAKED VEGETABLE PARCEL (V) | 145

Forest mushroom and potato wrapped in a filo pastry parcel, spinach soufflé, green salad, sundried tomato, fondue sauce and truffle oil

Suggested wines: Chardonnay / Pinot noir

SPINACH RAVIOLI (V) | 135

House-made ricotta and spinach ravioli served on tomato cream sauce, rucola, micro herb salad and olive bruschetta

Suggested wines: Pinot gris / Pinot noir

CRUSTED ZUCCHINI BLOSSOM (VE, GF) | 140

Crisp zucchini blossom filled with Indian nut-spiced cauliflower, served with tomato confit, Indian curry cream, cashew hummus, spiced pumpkin and watercress

Suggested wines: Pinot noir / Rosé

THAI-INSPIRED BARRAMUNDI (GF, DB) | 195

Pan-seared barramundi served with red-spiced butter sauce, shaved cuttlefish and herb salad, lontong (pressed rice), baby corn, braised carrot and toasted black sesame seed

Suggested wines: Chardonnay / Riesling

SEARED SALMON | 230

Miso-marinated seared salmon with wasabi mashed potato, crispy seaweed and young papaya-calamari salad

Suggested wines: Chardonnay / Pinot gris

SPRING CHICKEN ROULADE | 165

Roulade of spring chicken with grilled vegetable mille-feuille, leek fondue, quail egg and green pepper sauce

Suggested wines: Pinot noir / Chardonnay

BALINESE SPICED DUCK LEG | 190

Slow-roasted duck leg with Balinese spice paste served with vegetable-cashew nut yellow curry, cardamom rice and duck sauce

Suggested wines: Syrah / Malbec

TWICE-COOKED DUCK BREAST | 240

bridges' twice-cooked duck breast, lightly dressed with five-spiced soy sauce served with fried jicama dumpling, sautéed snow-pea, baby corn and carrot, pickled shiitake mushroom and cardamom rice

Suggested wines: Rosé / Pinot noir

LAMB DUO | 330

Mint crusted lamb rack, roulade of lamb loin filled with spinach and mushroom duxelles, polenta cake, baby vegetable and lamb jus

Suggested wines: Tempranillo / Malbec

CRUSTED TENDERLOIN | 345

Parmesan and sage-crusted beef tenderloin, wild mushroom polenta, edamame, green pea, roasted baby carrot, shallot confit and red wine jus

Suggested wines: Malbec / Cabernet Sauvignon

DESSERTS

CHILLED SAMBUCA-POACHED PEAR | 85

Served with tropical salad, peppermint-marshmallow, mango-coconut nectar, coconut sorbet and spiced walnut

PASSION FRUIT SEMIFREDDO | 85

With lemon pound cake, almond meringue, biscuit crumble, spiced passion fruit sauce and coconut sorbet

TAMARILLO AND LEMON TART | 85

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

CHOCOLATE GÂTEAU | 85

Chocolate mousse cake, orange-custard filo pastry served with raspberry coulis, mint tea tuile and balsamic-infused raspberry sorbet

OPERA MOUSSE (GF) | 85

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

CINNAMON CRÈME BRÛLÉE | 85

Oven-baked, cinnamon-flavoured crème brûlée served with soft lime butter-stewed apple and crisp vanilla tuile

CHOCOLATE-ESPRESSO LAVA CAKE | 85

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

SWEET FLAVOUR OF INDONESIA | 85

Tasting plate of cinnamon coconut custard with tropical salak fruit | ginger-infused banana and cashew nut fritter | sago pearl and unti sauce served with passion fruit sorbet

COFFEE / TEA GOURMAND | 95

A medley of Cinnamon crème brûlée, Chocolate gâteau, Tamarillo and lemon tart served with your choice of tea or coffee

SORBET DUO (GF) | 60

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

CHEESES

We serve imported premium cheese. Please ask your waiter for today's selection

Your choice of cheese 30g/cheese | 60

Served with assorted bread, sliced apple, celery and grape chutney

Platter of four cheeses 120g | 220

Served with assorted bread, sliced apple, celery and grape chutney