

GLUTEN FREE DINNER *menu*

GRAZING

ITALIAN MIXED OLIVES - 40 🌿

TUNA TATAKI - 70 🐟🌿

With ponzu soy dressing, tobiko roe, sesame seeds and yogurt sauce

ROASTED BELLS PEPPERS - 65 🐟🌿

Balsamic vinegar, capers, origano & anchovies bagna cauda sauce

APPETIZER

SOUP OF THE DAY - 85 🌿🥛

JAVA OYSTER - 175 🐚

Fresh oyster served with lemon and shallot vinegar dressing

PARMA HAM & PARMESAN - 195 🐷🥛

Original DOP Italian cured Parma pork ham with confit tomato and shaved parmesan

BURRATA SALAD - 170 🌿🥛

With grilled zucchini, wild rucola and kalamata olives tapenade

AUSTRALIAN BEEF CARPACCIO - 140 🐮🐟🌿🥛

Wild rucola, truffle sauce, parmesan cheese, lumpfish caviar & quail eggs

BEDUGUL GREENS - 95 🌿🥛

A mix of fresh vegetables from Bedugul gardens served with crispy tempeh and feta cheese

GRILLED GREEN ASPARAGUS - 90 🌿🐟🥛

Served with beetroot puree, garlic chips, parmesan, and almonds

PASTA

RISOTTO MILANESE - 160 🌿🐷🥛

Saffron carnaroli italian style risotto with walnut, parmesan sauce & bone marrow sauce

OCTOPUS BOLOGNESE - 150 🐚🥛

Gluten free penne with octopus bolognese and stracciatella cheese

SUN-DRIED TOMATO & PRAWN - 140 🐚🥛

Gluten-free pasta with sun-dried tomato pesto and tiger prawn with basil and ricotta cheese

SPAGHETTI SEAFOOD - 145 🐚🥛

Gluten free pasta with clams, mussel, squid and prawns in wine tomato sauce

RABBIT CACCIATORE - 160 🥛

Gluten free spaghetti with rabbit cacciatore sauce, kalamata olives, pecorino cheese fonduta & wild mushroom

MAIN COURSES

RED SNAPPER ACQUAPAZZA - 210 🐟🌿

Pan-seared red snapper fillet with prawn, confit cherry tomatoes, chickpeas puree and bell pepper

DUCK LEG CONFIT & BLUEBERRY SAUCE - 240 🥛

Served with cauliflower puree, sour red cabbage, and green beans

GARLIC JUMBO TIGER PRAWN, OCTOPUS & CLAMS
CASSEROLE - 290 🐚🥛

Served with Livornese sauce, Potato, Confit tomato and herb crumb

TASMANIAN SALMON STEAK - 280 🐟🥛

Pan seared salmon with butter fennel, green asparagus, beetroot puree and pomelo

OFF THE GRILL

200G BLACK ANGUS BEEF TENDERLOIN - 440 🐮🥛

Served with shiitake mushrooms, capsicum puree, buttered potato, parsley sauce & thyme demi-glace

MOROCCAN LAMB RACK - 320 🥛

Served with eggplant baba ghanoush, mint demi-glace, and smoked cherry tomatoes

BLACK ANGUS RIB-EYE STEAK 1000G - 1,600 🥛

(for 2-3 Persons)

Served with rosemary potatoes, baby beans, broccoli, and red wine sauce

INDONESIAN SIGNATURES

BEEF CHEEK RENDANG - 190 🐮

Slow-cooked beef cheek for 6 hours with original Padang spices, served with steamed rice

PORK BELLY RICA-RICA - 160

Manado style braised pork belly with spicy kemangi basil sauce, served with eggplant balado and steamed rice

SUMBA TUNA SAMBAL MATAH - 1,600 🥛

Grilled tuna steak with Balinese sambal Matah, coconut vegetables (Sayur Urap), and steamed rice

🌿 Vegetarian 🌿 Seeds 🐷 Pork 🐮 Beef 🌿 Nuts 🐚 Mollusc/Shellfish 🐟 Fish 🥛 Dairy

Price are in '000 Indonesian Rupiah (IDR). All prices are in Thousands of Indonesian Rupiah (IDR) and subject to 7% Service Charge and 10% Government Tax