

**1<sup>st</sup> Night Dinner**

**IDR 400,000 Per Pax**

To Share

Jimbaran Market Ceviche, Marinated Baby Octopus, Pickled Cucumbers, Sichuan Chili Oil

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Grilled Whole Catch of the Day, Citrus Kosho, Olive Oil and Lime Crushed Potatoes, Shallots

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Chocolate, Mango and Pineapple Parfait

**Lunch Menu**

**IDR 200,000 Per Pax**

**To Start**

Tomato Salad, Cherry Tomato, Roasted Tomato Dressing, Tamarillo, Carrots, Cucumber, Feta Cheese

Or

Raw Cucumber and Coconut Soup, Toasted Coconut Shavings, Pomelo, Lime, Sichuan Pepper, Mint, Kemangi

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**Mains**

Fresh Pasta , Hand Pounded Raw Arugula and Cashewnut Pesto, Toasted Sunflower Seeds, Pickles, Raw Vegetables

Or

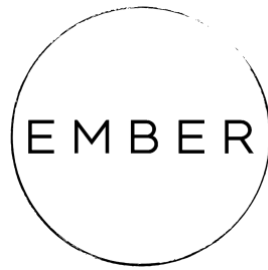
Roasted Cauliflower, Smokey Eggplant, Garlic Brown Butter, Arugula, Lemon

Or

Fragrant Fried Rice, Bumbu Rajang, Chicken, Egg, Lemon Basil

*A large selection of our ingredients and produce are procured fresh from the farms of Bedugul, Kintamani and Plaga in an effort to bring you a true farm-to-table culinary experience*

*All prices are subject to a 5% service charge and 10% government tax*



**2<sup>nd</sup> Night Dinner**

**IDR 300,000 Per Pax**

**Flavours of Indonesia Set Menu**

Balinese Antipasto, Grilled Tempe, Marinated Local Vegetables, Sambal Terasi Salsa,  
Beetroot and Ginger Pesto, Balinese style Pate de Campagne, Emping

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Braised Oxtail Soup, Slow Cooked Ayam Betutu, Lawar Rice , Sambal Dabu  
Marinated Eggs, Local Condiments

Fruit Platter

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