

# DEGUSTATION

Experience a tantalising five-course tasting menu of western dishes paired with a selection of fine wines or signature cocktails, thoughtfully chosen to elevate each course with their unique flavour notes.

## PRICES

Cocktail Pairing 1.500 per person  
Wine Pairing 1.900 per person

### Tuna Tartar

Avocado mosaic, Fermented citrus dressing

Cocktail Pairing | **Salacca forest** . *Salacca Ning Spirit, Rose cordial, citrus, Champaca Tincture*

Wine Pairing | **Domain Schlumberger** . *Pinot Blanc, Les Princes Abbes, Alsace, France*

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### Crunchy Cauliflower

Tahini, truffled cauliflower puree, middle eastern spices

Cocktail Pairing | **Truffle On The Rock**. *Truffle Washed Bourbon, Yuzu, Albumen, Agave nectar, Citrus lime*

Wine Pairing | **Oakridge Over The Shoulder** . *Chardonnay, Yarra Valley, Australia*

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### Slow cooked Wagyu Beef Short Ribs Croquettes

Truffle mashed potatoes, port wine jus, bunt leek

Cocktail Pairing | **Kala** . *Cinotto cordial, pomelo juice, Amaretto disaronno, Svaa port, sparkling wine*

Wine Pairing | **Wolf Blass Yellow Label** . *Syrah, South Australia*

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### Pan Seared Barramundi

Fregula sarda, fennel, lobster bisque, spring onion oil

or

### Middle Eastern Spiced Slow Cooked Lamb

Harissa, coriander gremolata, lemon gel, pomme paolo, asparagus

Cocktail Pairing | **Parmigiano (Gentlemen)** . *Bourbon, 1757 rosso vermouth, Campari bitter, dark cherries liqueur, cynar, parmesan tuile*

**Santong (Ladies)** . *Dry martini, grappa, bianco mancino, sake, with matured in bamboo*

Wine Pairing | **Amadio** . *Chardonnay, Adelaide Hills, Australia*

**Le Seuil De Mazeyres, Pamerol** . *Bordeaux, France*

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### Yoghurt Semifreddo

Blueberries, yoghurt mousse, lime curd, berry nage

Cocktail Pairing | **Don't Waste My Love** . *Bourbon, red velvet liqueur, strawberry shrub, Ascaro sparkling, oak smoke, parmesan blossom*

Wine Pairing | **Sababay, Maschetti Port style**. *Shiraz, Alphonse Laval, Bali, indonesia*



Alcohol



Celery



Crustaceans



Egg



Fish



Gluten



Lactose



Molluscs



Mustard



Nuts



Peanuts



Soy



Sesame



Vegan

Prices are in thousand Rupiah and subject to 21% tax and service charge.

## SMALL PLATES

- Tabbouleh . Parsley, bulgur, tomato, lemon dressing 🌿 100  
 Falafel . Tzatziki yoghurt dip 🌿🌿🌿🌿 110  
 Crunchy Cauliflower . Tahini dressing, middle eastern spice mix 🌿🌿 110  
 Smoked Mackerel Rillettes . Sourdough 🐟🌿 125  
 Bocconcini Mozzarella Cheese. Heirloom tomato, basil pesto 🌿 135  
 Vegetable Salad . Kalamata olives, marinated feta cheese 🌿 145  
 Tuna Tartar. Fermented citrus dressing 🐟🌿 155

## FLATBREADS

- Pesto Flatbread . Semi dried tomato, feta cheese, rocket 🌿🌿🌿🌿 150  
 Lamacun . Minced lamb, vegetables, spices 🍷🌿🌿 190

## DIPS

- Classic Chickpea Hummus 🌿🌿🌿 75  
 Lentil Crème . Tahini, sumac 🌿🌿🌿 75  
 Lemon Lebneh . Pistachio, parsley 🌿🌿🌿 100  
 Baba Ghanoush . Smoked eggplants, pomegranate 🌿🌿 100

## SEAFOOD

- Local Clams . Sundried tomato, white wine, linguine pasta 🍷🌿🌿🌿🌿 220  
 Grilled Branzino Fish Fillet . Preserved lemon, coriander gremolata 🐟 230  
 Pan Seared Barramundi . Fregula sarda, fennel 🐟🌿🌿🌿 240  
 Steamed Local Mussels . Tangy tomato sauce with basil, garlic & chii baguette 🍷🌿🌿🌿 250  
 Grilled Octopus . Peperonata 🍷🌿🌿🌿 260  
 Sambuca Prawns . Marinated tiger prawns, sambucca flambée 🍷🌿 280

## MEAT

- Chicken Ballotine . Mushroom duxelles, beurre blanc, burnt leek 🌿🌿 230  
 Slow Cooked Beef Short Ribs . Truffle mash potato, roasted carrots 🍷 300  
 Braised Lamb Shank . Middle eastern spices, harissa, lemon gel 🌿🌿 325  
 Black Angus Tomahawk "Tagliata" . Parmesan, vine tomato, rocket leaves, crushed rosemary potatoes 🌿 3.500

## SIDES

- |                                     |    |                             |    |
|-------------------------------------|----|-----------------------------|----|
| Burnt leek with mushroom duxelles 🌿 | 65 | Steamed jasmine rice 🌿      | 40 |
| Glazed young carrot                 | 65 | Truffle mash potato 🌿       | 90 |
| Peperonata 🌿                        | 90 | Crushed rosemary potatoes 🌿 | 90 |
| Roasted Vine Tomatoes 🌿             | 90 | Fregula sarda pasta 🌿       | 90 |

## SWEET END

- Chocolate Ganache Tart . Whipped vanilla cream, almond tuille 🌿🌿🌿🌿 120  
 Berry Frollino . Cream cheese frosting, Bedugul berries 🌿🌿🌿🌿 130  
 Mille Feuille . Mango crèmeux, diplomat cream, coconut sorbet 🌿🌿🌿🌿 140  
 Baba au rum . Cinnamon curd, orange gel, orange sorbet, mascarpone Chantilly whip 🌿🌿🌿🌿 150  
 Homemade Ice Cream . Chocolate, vanilla, choco chips, coffee 🌿🌿 45/scoop  
 Homemade Sorbet . Mango, strawberry, coconut 🌿 45/scoop



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## SIGNATURE

<b>San Tong</b>	180
Saba grappa, mancino bianco vermouth, dry gin, dry vermouth, sake, lemon bitter	
<b>Mean While in Bali</b>	180
Light rum, malibu, banana liqueur, pineapple juice, pandan syrup, lime juice	
<b>Senja</b>	200
Reposado jose quervo coconut washed, gold, aperol, agave nectar, sparkling wine	
<b>Parmigiano</b>	200
Bourbon washed parmesan cheese, 1757 rosso, campari bitter, parmesan perfume	

## NOCKTAILS

<b>Basil Punch</b>	100
Pomegranate juice, basil leaf, blood orange syrup, lime juice, ginger ale	
<b>Island Squash</b>	100
Lychee syrup, kiwi syrup, peach pure, yuzu, soda water	
<b>Nojito</b>	100
Mint, lime juice, yuzu, simple syrup, soda water	

## NON-ALCOHOLIC

<b>Mineral Water</b>	
Aqua Reflection Natural/Sparkling 330m	50
Aqua Reflection Natural/Sparkling 750m	90
<b>Soft Drinks</b>	
Coca cola, coke zero, diet coke, sprite	55
Ginger ale, tonic water, soda water	

## ALILA CAVA 1.000

Alila Cava has been created with an exclusive blend of three native white grape varieties – Xarel. Lo, Macabeo and Parellada – that have been handpick specially from Josep Masachs' best vineyards. The Cava is processed using the traditional method of fermenting every bottle individually, similar to champagne, and is then aged in the cellar for 15 months. This results in very fine bubbles and complex aromas of premium quality

## WINE & BEER

### Wines

Pascal Jolivet Attitude, Sauvignon Blanc 2018, Val de Loire – France	200
Amadia, Chardonnay 2015, Adelaide Hills - Australia	200
Chateau Los Boldos, Cabernet Sauvignon 2018, Colchagua Valley – Chile	200
Banrock Station, Shiraz 2020, Southe Eastern - Australia	200

### Beers

Bintang, Singaraja, Prost	70
Kencur Alila Root Beer (0% ABV)	90
Ginger Alila Root Beer (0% ABV)	90
Kura Kura Lager	120
Kura Kura Island Ale	120
Juho Hard Seltzer Lemon	120
Juho Hard Seltzer Apple	120
Juho Hard Seltzer Peach	120

## COFFEE AND TEA

### Coffees

Espresso	70
Long black	70
Americano	70
Cappuccino	70
Latte, piccolo	70
Macchiato	70

### Artisanal Brew Me Tea

Assam Breakfast	55
Earl Grey	55
Jade Sword	55
Yellow Gold	55
Whole Peppermint Leaf	55
Whole Chamomile	55
Blackcurrant & Hibiscus	55
Lemongrass & Ginger	55