

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

Homemade Foie Gras Terrine

Remy Martin VSOP, apple textures, kumquat, brioche

Cocktail Pairing | **Salacca forest** . *Salacca ning spirit, rose cordial, citrus, champaca tincture*

Wine Pairing | **Duval – Leroy** . *Brut Reserve, NV, Champagne - France*

Indian Ocean Lobster Bisque

Coconut milk, kaffir leaves & lemongrass infusion, lobster tail salad, fresh herbs

Cocktail Pairing | **Truffle On The Rock**. *Truffle washed bourbon, yuzu, albumen, agave nectar, citrus lime*

Wine Pairing | **Louis Latour Ardèche** . *Chardonnay, 2019 Vin de Pays, France*

Pan Seared Barramundi

Fregula sarda, fennel, Beurre Blanc, spring onion oil

or

Middle Eastern Spiced Slow Cooked Lamb

Harissa, coriander gremolata, lemon gel, pomme paolo

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

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

Wine Pairing | **Mouton Cadet Bordeaux Blanc** . *Sauvignon blanc, semillion, muscadelle, 2021, Bordeaux – France*

Mouton Cadet Bordeaux Rouge . *Merlot, Cabernet Sauvignon 2019, Bordeaux – France*

Pistachio Baklava

Phyllo pastry, rose water cream, caramelized pistachio and ice cream

Cocktail Pairing | **The Heart of Strawberry**. *East Indies Pomelo Xrated liqueur, oak smoke, ederflower tonic*

Wine Pairing | **Balbi Soprani Moscato d'Asti** . *Moscato, 2021, Piemonte - Italy*



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.


RAW

Tabbouleh 	100
Parsley, bulgur, tomato, lemon dressing	
Mackerel Ceviche  	125
Leche de tigre, passion fruit, chili, lime and ginger	
Tuna Tartar   	175
Fermented citrus dressing, crispy garlic	
Jimbaran Oysters   3pcs / 6pcs	100/200
Raspberry mignonette, lemon wedges	









SMALL PLATES

Uri's Focaccia  	65
Sea salt, rosemary & sundried tomato, garlic butter	
Falafel  	110
Tzatziki yoghurt dip	
Crunchy Cauliflower  	110
Tahini dressing, Middle Eastern spices	
Salt Baked Beets   	135
Pistachio dukkah, raspberry vinaigrette, bocconcini cheese	
Organic Heirloom Tomatoes & Marinated Feta 	150
Basil pesto, tomato gel	
Salmon & Gindara Mosaic  	190
Dill vinaigrette, salmon roe	
Foie Gras Terrine     	290
Remy Martin VSOP, apple textures, kumquat, brioche	

DIPS

Classic Chickpea Hummus   	75
Lemon Lebneh   	100
Pistachio, parsley, sumac	
Sundried Tomato  	125
Pine nuts, parmesan, Italian basil	

FLATBREADS





Basil Pesto   	160
Semi dried tomato, feta crumbles, rocket leaves	
Lamacun   	200
Minced lamb, vegetables, Arabic spices mix	
Truffle  	230
Wild mushrooms, black truffle essence, mascarpone, watercress	







Alcohol Celery Crustaceans Egg Fish Gluten Lactose Molluscs Mustard Nuts Peanuts Soy Sesame Vegan

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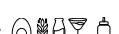
SEAFOOD

Fritto Misto 	230
Assorted seafood and vegetables, tartar & sauce Rouille	
Pan Seared Barramundi 	240
Fregula sarda, fennel	
Grilled Red Snapper Fillet 	250
Preserved lemon, coriander gremolata	
Sambuca Prawns 	280
Marinated tiger prawns, sambuca flambée	

MEAT

Chicken Ballotine 	250
Mushroom duxelles, Beurre Blanc, burnt leek	
Slow Cooked Beef Short Ribs 	330
Truffle mash potato, glazed carrots, pickled onions	
Braised Lamb Shank 	350
Middle Eastern spices, harissa, lemon gel	
Double Wagyu Striploin "Tagliata" MB 8/9 	1.500
Grana Padano shaving, Vine tomatoes, rocket leaves, rosemary tossed potatoes	

PASTA

Pomodoro 	160
Tomato sugo, Vine tomatoes	
Truffle Pasta 	190
Penne rigate, creamy white wine sauce, crispy oyster mushrooms	
Holy Vongole 	230
Local clams, sundried tomato, white wine, linguine pasta	
Home Cooked Porcini Mushroom Risotto	250
Parmesan crisps, Vine tomatoes	

















SIDES

Garlic Spinach 	65
Peppered Eggplant Confit & Mediterranean Mole 	65
Steamed Basmati Rice 	65
Glazed Young Carrots & Green Pea Mash 	65
Rosemary Tossed Baby Potatoes 	65
Fregula Sarda Pasta 	90
Grilled Asparagus - Parmesan Crust 	90
Truffle Mash Potato 	90

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  Crustaceans
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  Soy
  Sesame
  Vegan

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S W E E T

Passion Fruit Soufflé  	120
Edible gold	
Vegan Chocolate Mousse  	130
Avocado, cocoa powder, coconut milk, raisin & dates	
Chocolate Ganache Tart   	150
Whipped vanilla cream, almond tuille	
Berry Frollino   	150
Cream cheese frosting, Bedugul berries	
Pistachio Baklava   	190
Phyllo pastry, rose water cream, caramelized pistachio & ice cream	
Homemade Ice Cream  	45/scoop
French chocolate, Bourbon vanilla, Bali coffee, & dark chocolate	
Homemade Sorbet 	45/scoop
Mango, strawberry, coconut	

C H E E S E

Formaggi Board 	250
Cumin cheese, gorgonzola, parmesan, brie, crackers, nuts, dry fruits	



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SIGNATURE

San Tong Dry gin, Bianco vermouth, sake, dry vermouth, lemon zest	180
Mean While in Bali Light rum, coconut liqueur, fresh pineapple juice, pandan syrup, lime juice	180
Senja Reposado Tequila Parmesan, aperol, agave nectar, sparkling wine	200
Parmigiano Bourbon, cynar, 1757 rosso, campari bitter, parmesan perfume - 3 month bourbon cask matured	200

WINE

Sparkling and Champagne	Glass / Bottle
Domaine Ste. Michelle, Chardonay, Pinot noir, NV, Washington – United States	250 / 1.000
Duval-Leroy, Brut Reserve, NV, Champagne	550 / 2.600
White	
Mouton Cadet Bordeaux Blanc, 2021, Bordeaux – France	200 / 900
Villa Maria, sauvignon blanc 2021, Marlborough – New Zealand	220 / 1.000
Louis Latour Ardèche, Chardonay, 2019, Vin de Pays – France	250 / 1.200
Penfold Koonunga Hills, Chardonay, 2021, South Australia – Australia	250 / 1.200
Rose	
Isola Rose, Malvasia Nera, Alphonse Lavallee 2018, Singaraja – Bali	150 / 650
Mouton Cadet Bordeaux Rose, 2021, Bordeaux – France	200 / 1.200
Sacha Lichine, Single Blend Rose, Grenache, 2018, Bordeaux – France	220 / 1.200
Red	
Mouton Cadet Bordeaux Rouge, 2019, Bordeaux – France	200 / 900
Chateau Saint Romans, Bordeaux Blends, 2019, Bordeaux – France	220 / 1.000
Villa Maria Private Bin, Pinot noir, 2018, Marlborough – New Zealand	250 / 1.200
Penfold Koonunga Hills, Shiraz, 2020, South Australia – Australia	250 / 1.200

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Our wide ranging wine list is available upon request. Please ask our team for assistance and suggestions