

**Mouthfuls**

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Kale chip, malt vinegar, Balinese sea salt	22k ea
Chargrilled baby corn, sambal merah, coconut & corn crumb	22k ea
Fermented & smoked tomato cracker, whipped tofu, pickled shallot	22k ea
Pomme soufflé, truffled potato, mushroom duxelle	35k ea
Sustainable yellow fin tuna tartlet, curds, spring onion, wood sorrel	35k ea
Smoked eel chawan mushi, coffee honey dashi, pickled shimeji	49k ea
Chilled chicken curry, rice cracker, riata sphere, crispy curry leaf	30k ea
Rabbit rilette, golden raisin puree, cinnamon	28k ea
Chicken liver parfait doughnut, prune paste, elderflower	30k ea
Chicken satay, ginger mayo, crispy quinoa	30k ea
Babi guling empanada, bumbu mayo, red chilli gel	35k ea

**Small**

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Crispy eggplant, yellow curry, coconut yoghurt	70k
Potato gnocchi, gorgonzola cream, porcini, sage butter	90k
Local stracciatella cheese, smoked tomato, house baked focaccia	110k
Dutch smoked eel, potato, white chocolate, apple, cultured dressing, dill	165k
Market fish ceviche, quinoa, labna, spring onion, citrus cells	110k
Local seafood salad, abalone croquette, white eggplant purée	185k
Beef tartare, pickled shallot, cured egg yolk, cavolo nero, beer batter	130k
Smoked duck breast, sweet & sour radicchio, hazelnut creme, jus gras	165k
Kaluga Imperial caviar (30g), rye sourdough blini, smoked chive creme fraiche	1.5 mill

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**Grilled**

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Zucchini terrine, Balinese cashew, local leaves	130k
Grilled King brown mushrooms, garlic custard, confit egg yolk, hazelnut	130k
Farmed barramundi, pomme purée, XO clams, oyster cracker, ice plant	180k
Miso butterfish, shellfish sauce, kale furikake	180k
Roast chicken, bumbu foam, chayote, kemangi oil	160k
Pork loin chop, apple & mustard compote, grilled bouquet garni, whey jus	190k
Lamb shoulder, smoked harissa, sumac yoghurt, turnips	220k
Organic beef short rib, foie gras parfait, textures of onion	220k
400g Stockyard 200 day grain-fed striploin, compound butter	600k

**Garden**

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Green pea pannacotta, preserved lemon, parsley oil	65k
Coal roasted truffled red cabbage, cassava purée	75k
Glazed beetroot, whipped feta, candied hazelnuts	75k
Roast carrots, smoked yoghurt, romesco dressing, quinoa	60k
Butternut pumpkin, sunflower seed purée, burnt maple	65k
Baby cos, buttermilk, shallot, cured egg, kaltbach	55k

**Can't decide?**

**Let our chefs feed you  
530k++ per person**