

First

Beet Salad (V, GF)	200
Baked beetroot, crumbled feta cheese, wild rucola, pistachio balsamic reduction <i>Wine suggestion, Wolf Blass Bilyara Sparkling Brut NV, Australia</i>	
Burrata Cheese (V, GF)	225
Marinated heirloom tomatoes, zucchini flower stuffed chevre basil pesto, wild rucola salad & aged balsamic vinegar <i>Wine suggestion, Sunshine Bay Sauvignon Blanc 2022, Marlborough - New Zealand</i>	
Soft Shell Crab Salad	220
Chili lime, garlic aioli, watercress & pomelo, mint, coriander <i>Wine suggestion, Chateau de L'escarelle Palm Rose, 2022 - France</i>	
Caesar Salad 🐷	215
Baby cos, pork pancetta, coddled egg, anchovy dressing, grana padano & crouton	
with chicken	250
with prawn	270
<i>Wine suggestion, Grant Burge Benchmark Pinot Grigio 2021, South Australia</i>	
Tuna & Salmon Sashimi (GF)	285
Pickled ginger, daikon oroshi, traditional condiments <i>Wine suggestion, Sunshine Bay Sauvignon Blanc 2022, Marlborough - New Zealand</i>	
Pan-seared Foie Gras	290
Apple & cranberries condiments, brioche & raspberry coulis, sauternes jelly <i>Wine suggestion, Louis Latour Chablis, 2022 - Burgundy</i>	

Liquids

Soto Ayam (GF)	165
Turmeric infused chicken broth, shredded chicken, glass noodles, diced vegetable <i>Wine suggestion, Sunshine Bay Sauvignon Blanc 2022, Marlborough - New Zealand</i>	
Creamy Mushroom Soup (V)	180
Garlic crouton, sour cream & chives <i>Wine suggestion, Gato Negro Pinot Noir, 2021 - Chile</i>	
Lobster Bisque	210
Crab meat & prawns, crab puff, sour cream <i>Wine suggestion, Hunter's Chardonnay 2022, Marlborough New Zealand</i>	
Potato & Leek Soup	200
Avruga, basil oil, pesto crouton, grana padano crisp <i>Wine suggestion, Tabali Vetas Blancas Chardonnay, 2017 - Chile</i>	

 V : Vegetarian
  VG : Vegan
 GF: Gluten free
 🐷: pork /contains pork
 moderate spicy
  spicy
   extra spicy

All prices are subject to 11% government tax and 10% service charge. Prices are in thousands of rupiah.

Pasta

Spaghetti Carbonara 🐷	285
Pork bacon, mushroom, egg, cream sauce, parmesan	
Wine suggestion, Tommasi Le Rosse Pinot Grigio 2021, Italia	
<i>(Gluten free pasta is available, please ask your server)</i>	<i>additional 40</i>
Wild Mushroom Risotto (V, GF)	285
Wilted spinach, porcini, parmesan & pistachio	
Wine suggestion, Domain Chandon Brut NV, Australia	
Linguini Al Gamberi	365
Tiger prawns, aglio olio & white wine sauce, chilli flakes	
Wine suggestion, Wairau River Pinot Gris, 2022 - Marlborough, New Zealand	
Spaghetti & Crab	375
Soft shell crab, chili, parsley & Olive	
Wine suggestion, Cloudy Bay Sauvignon Blanc 2022, Marlborough NZ	

Asian

"Megibung" Balinese Seafood Platter (for 2 - 4 guests) 🌶️🌶️	2,150
Balinese rock lobster, prawns, fish of the day, squids, clams, minced satay, steamed rice, seafood soup. Selection of homemade sambals.	
Wine suggestion, Obikwa Sauvignon Blanc 2022 - South Africa	
Vegetables Curry (V, GF) 🌶️	215
Steamed rice & traditional condiments	
Wine suggestion, Dark Horse Sauvignon Blanc, 2021 - California	
Nasi Goreng Babi 🐷	260
Pork bacon fried rice, lap chiong sausages & condiments	
Wine suggestion, Hugel Riesling Classic, Alsace - France 2021	
Bebek Goreng 🌶️🌶️	320
Half Balinese crispy duck in turmeric spices, long beans coconut salad, steamed rice & soup	
Wine suggestion, De Bortoli The Estate Vineyard Pinot Noir 2019, Australia	
Chicken & Prawn XO Sauce 🌶️	310
Garlic rice, peanut crackers, pok choy, fried shallots	
Wine suggestion, MoUToN Cadet Baron Philippe De Rothschild Rouge 2021, Bordeaux - France	
Rendang Sapi 🌶️🌶️	330
Braised beef in Sumatera rendang spices, spinach & beansprout, steamed rice, emping crackers	
Wine suggestion, Luis Felipe Edwards Merlot 2022, Chile	
Sambal Udang (GF) 🌶️🌶️	335
Kalimantan Jumbo prawns, potatoes, carrots, chilli lime sauce, kemangi & pickles	
Wine suggestion, Grant Burge Benchmark Pinot Grigio 2021, South Australia	

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Seafood, Poultry & Meat

Chicken Cordon Bleu	300
Breaded chicken, Emmenthal cheese, mushroom duxelles, steamed potato, mustard sauce <i>Wine suggestion, Finca Las Moras Barrel Select Chardonnay, 2023 – Argentina</i>	
Bacon & Mushroom Stuffed Chicken Ballotine	310
Sriracha sauce, stir-fried soba, carrot, crispy chicken skin, sage cream sauce <i>Wine suggestion, Sunshine Bay Sauvignon Blanc 2022, Marlborough - New Zealand</i>	
Fried Pork Chops 🐷	375
Colcannon mashed potatoes, char grilled broccoli, bacon & bearnaise sauce <i>Wine suggestion, Kim Crawford Pinot Noir, 2020 New Zealand</i>	
Seafood Paella (GF) 🐷	460
Saffron scented rice with tiger prawn, scallops, clams & chorizo <i>Wine suggestion, Cloudy Bay Sauvignon Blanc, 2022 - New Zealand</i>	
Oven Baked Atlantic Salmon	435
Tagliatelle, tomato, coconut lemongrass sauce <i>Wine suggestion, Freemark Abbey Chardonnay 2019, Napa Valley USA</i>	
Barbequed Pork Baby Ribs 🐷	490
French fries & caramelized king oyster mushroom <i>Wine suggestion, Antigal Uno Malbec 2019, Mendoza – Argentina</i>	
Slow Cooked Lamb Shank in Gravy	710
Sweet potato & couscous, chickpeas, yoghurt <i>Wine suggestion, Boschendal Pinotage, 2021 - South Africa</i>	
220gr "200days Stockyard" Beef Striploin	900
French fries, creamed spinach, salad, red wine sauce <i>Wine suggestion, Elderton Cabernet Sauvignon 2021, Barossa – Australia</i>	
220gr "Stockyard" Beef Tenderloin (GF)	980
Truffle pomme puree, cream spinach, salad, red wine sauce <i>Wine suggestion, Baron Philippe De Rothschild Escudo Rojo Gran Reserva 2020, Chile</i>	
220gr "Stockyard" Wagyu Sirloin Mb-5	1,150
French fries, asparagus, salad, pepper corn sauce <i>Wine suggestion, Pepperjack Satram Barossa Shiraz 2017, South Australia</i>	
Grilled Lobster	1,350
Potato galette, carrot, broccoli, edamame & hollandaise sauce <i>Wine suggestion, Freemark Abbey Chardonnay, 2019 - Napa Valley USA</i>	
500gr Angus OP Ribs (GF)	1,250
Truffle pomme puree, creamed spinach, salad, red wine sauce <i>Wine suggestion, Clos De Los Siete By Michel Rolland 2013, Mendoza – Argentina</i>	

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