

STARTERS & APPETISERS

-  a bowl of spicy edamame coated in white miso, sambal ulek and garlic 50
- NEW** 20g of thinly sliced jamon iberico de recebo (aged 3 years+) with papaya & melon 100
- lightly coated and fried cuttlefish rings marinated in coriander, garlic and lime juice, rouille dip 75
- flash-fried octopus, baby potatoes, chorizo sausage, shallots, rocket leaf, olive oil and lemon juice 110
-  vietnamese raw organic vegetable rice paper rolls & sweet chilli dip 65
- mahi-mahi fishcakes with kaffir lime leaf, snakebean and red curry paste with sweet & sour cucumber, peanut and shallot dip 85
- raw yellowfin tuna tartare with edamame pureé, sesame seeds and nori salad 90
- carpaccio of barham estate beef tenderloin, rocket leaf, shallots, shaved parmesan, capers, dijon & lemon dressing 95
- hot & sour tiger prawn broth with mushrooms, lime, lemongrass, chilli and coriander 95
-  chicken, mushroom and cherry tomato in lemongrass, galangal and coconut milk soup, roasted chilli oil 90
-  chilled raw tomato & cucumber gazpacho with it's own textures 75

SHARING FOR TWO

- NEW** charcuterie platter: jamon iberico de recebo (aged 3years+), salami nostrano, coppa italiana dolce, chorizo cular dulce, olives, caperberries, cornichons, sourdough baguette & dijon mustard 230
-  mezze platter: hummous, tzatziki, baba ganoush, falafel, feta & olive oil dip with Sicilian olives & grilled pitta bread 155

SALADS

- seared barham estate beef tenderloin salad with cucumber, tomato, shallots, coriander, nam prik pao, spicy thai dressing, toasted rice powder 105
-  roasted chicken breast caesar salad, bacon, garlic & thyme croutons, egg, parmesan, silverskin anchovy and garlic & anchovy dressing 95
- seared yellowfin tuna salad with baby potatoes, sun-dried tomatoes, snake beans, onions, soft-boiled egg, silverskin anchovy, french dressing 105
-  raw & steamed indonesian vegetable salad, egg, tofu and soya bean cake with peanut sauce and shrimp crackers 85

FROM THE GRILL

- 28 days dry aged barham estate beef ribeye steak, tomato, rocket and parmesan salad, jenga chips, red wine jus 215
- barramundi fillet served with baby potatoes in butter and dill, olive oil & basil rattatouille & white wine sauce 175
- local specialty of slow-braised chicken leg "betutu" in hot balinese spice, water spinach with garlic, sambal matah, peanuts, coconut rice 130
- mahi-mahi fillet served with slow roast garlic and herb mash, asian beansprout salad, coriander pesto 160
- mixed indonesian satay of chicken, beef and pork, grilled in chilli, tomato, coconut & sweet soya sauce, indonesian fried rice, peanut sauce 150
- NEW** sesame crusted yellowfin tuna steak, spicy glass noodle, vegetable & cashewnut stir-fry, balinese seafood broth 160
- chicken fillet burger marinated in paprika, cumin, lemon & thyme, sambal bajak dressing, french fries, wholegrain mustard and parsley coleslaw salad 145
- barham estate beef burger, home-made pickles, mushroom ketchup, french fries, wholegrain mustard and parsley coleslaw salad 165
- sticky pork spare ribs, tamarind and soy glaze, french fries, organic salad 155
- organic vegetable kebab bedugul vegetables and marinated tempe skewers with indonesian stir-fried rice chili sambal 110

GRILL PLATTERS FOR TWO

- balinese platter: indonesian mixed sate, ikan pepes, tum ayam, urutan, spicy water spinach, indonesian fried rice, selection of sambals, pickles and shrimp crackers 305
- surf & turf platter: beef tenderloin, tiger prawns, sticky pork ribs, cuttlefish sate, cherry tomato & shallot salad, organic vegetable salad, baby potatoes in butter and dill 355
- the pantai platter: mahi mahi, yellow fin tuna steak, tiger prawns, cuttlefish sate, garlic baguette, potato salad, cherry tomato & shallot salad 345

PIZZA

-  design your own: start with a margherita base of tomato sauce and mozzarella cheese and add as many toppings as you wish 115
- toppings: mushrooms, olives, sundried tomatoes, double cheese, spinach, bell peppers, onions, pineapple, honey roast ham, pepperoni, chicken, chorizo, egg, jalapeños, parmesan, rocket salad, bacon 20K per topping

PASTA & NOODLES

-  hand-made spaghetti in a cream, egg yolk & parmesan sauce with mushroom, pancetta & parsley, grated parmesan 145
- NEW** saffron infused hand-made pappardelle, grilled tiger prawns, prawn bisque sauce 225
- slow cooked beef, tomato & oregano ragout, hand-made spaghetti, grated parmesan 135
-  indonesian stir-fried noodles with organic vegetables, chicken fillet, omelette julienne, pickles, shrimp crackers 120
- stir-fried thai style rice noodles with tiger prawns, peanuts, tofu, beansprouts, egg, in a sweet & sour sauce 145

CURRY

- NEW**  ayutthaya's hot red curry of duck with lychees, cherry tomatoes, coconut milk and basil 210
-  thai green curry of chicken, eggplant, basil 145
- west-sumatran sweet curry of beef, coconut milk & cinnamon, fried garlic & shallots 155
-  chinese-indonesian organic vegetable curry with soya, tamarind and garlic sauce 120
- fragrant and mild balinese seafood curry of snapper, cuttlefish and tiger prawn 165
- *all curries served with steamed rice*

DESSERTS

- double chocolate brownie, vanilla gelato and bedugul strawberry compote 75
- banana and caramel cake black rice gelato and palm sugar syrup 65
- kelapa tart coconut & tamarillo bread pudding with coconut gelato 75
- seasonal tropical fruit platter selection of the best seasonal fruit from the island 65
- selection of gelato: vanilla, pistacchio, matcha tea, wild bali chocolate, black rice, strawberry-yogurt, coconut 35 per scoop
- NEW**  bounty baileys, kahlua, coconut cream, susu segar, almond syrup 100
-  chocolate martini vodka, wild bali chocolate, vanilla bean, cream 100