

# *glow dinner*

## *Shared plates*

Green lentil croquettes with watercress and kefir	160
Garden kale and spiced vegetable wraps with tamarind dipping sauce - R	160
Jicama, pine nut, tofu maki rolls with shitakes, cucumber with wasabi tofu dipping sauce - R	160
Spicy raw tuna, soybean and flaxseed tacos, avocado and papaya salsa	160

## *Starters*

Seasonal vegetables soup of the day	160
Burrata cheese with tamarillo, tomatoes, cucumbers and pink pepper corns	220
Salmon tartare with pomegranate dressing, radish, dill, quinoa and cumin-scented yogurt	260
Grilled spiced prawns with orange, radish, carrot and almonds	280
Beef carpaccio with marinated mushrooms, beetroot aioli and red cabbage	300

## *Salads*

Our big raw vegetable salad with dijon mustard and apple cider vinaigrette - R	200
Young coconut and vegetable noodles with tamarind, almond and chili sauce - R	200
Caesar salad with macadamia nut "cheese", avocado and creamy coconut nut dressing - R	200
Garden greens leaves and seeds and avocado salad with ginger miso dressings - R	200
Finely shredded garden kale, parmesan, rye croutons and anchovy lemon vinaigrette	200

## *Grains and pulses*

Butternut pumpkin and macadamia nut pizza with tomato, avocado, mango and basil - R	260
Barley risotto, portobello mushrooms, fern tips, parmesan and parsley	260
Spinach and ricotta cheese ravioli with zucchini, sundried tomatoes and basil sauce	260
Quinoa spaghetti with rabbit ragout, asparagus, basil and pumpkin seed pesto	280
Buckwheat noodles with yellow fin tuna, olive, capers, garlic & chili sauce	280

*R - These selections adhere to the philosophy behind living or raw food diets  
Prices are in 000' Indonesian Rupiah and subjected to government tax and service charge*

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## *Seasonal*

Cauliflower kitchari of okra, mung dahl, chickpeas and mango chili relish	280
Sweet and sour beetroots with leeks, radicchio and goats cheese	280
Roast carrots with cardamom yogurt, urad dahl, nuts and seeds	280
Spiced pumpkin, okra and tomato stew with moringa leaf, jeweled nut and seed grains	240

## *Seafood*

Flaked salmon with cauliflower, pomegranates and quinoa tabbouleh with smoky eggplant puree	280
Mahi mahi in whole-wheat chapatti with tomato and mustard seeds sauce, cucumber yogurt	280
Steamed sea bass in fragrant hot and sour mushroom broth, zucchini and cherry tomatoes	280
Braised black grouper in spicy tomato and lemongrass curry, with green papaya noodles	350

## *Meat*

Grilled chicken with braised green lentils, celery, apple and mint salad	350
Pumpkin seed crusted pork with celery, apricots and pumpkin caponata, radishes and buttermilk	380
Rosemary roast lamb with tomatoes, artichokes, green beans, mint and olive tapenade	400
Seared beef fillet with charred romaine heart, black garlic and bone marrow butter	450

## *Sides*

Steamed broccoli with red chili relish and lemon	140
Wok-fried green asparagus and mushrooms and lemon basil	140
Charred corn with spring onion, miso and coriander	140
Sweet potato and ginger puree, hazelnuts	140
Roast little potatoes, spiced salt and yogurt	140

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## *desserts*

<i>Estate-grown tropical fruit plate - R</i>	<i>120</i>
<i>Trio of tropical fruit sorbets with tropical fruit &amp; star fruit wafers - R</i>	<i>140</i>
<i>Mango Carpaccio with Indonesian vanilla &amp; kaffir lime syrup with mango sorbet - R</i>	<i>150</i>
<i>Local honey flan with vanilla spiced pineapple</i>	<i>150</i>
<i>Mango &amp; passion fruit "cheese cake" with macadamia &amp; coconut crust - R</i>	<i>150</i>
<i>Flourless - dairy less chocolate coconut cake with coconut sorbet</i>	<i>150</i>
<i>Selection of raw cacao treats &amp; truffles - R</i>	<i>150</i>
<i>Artisanal local made cheese selection with preserves , fresh fruits and homemade crackers</i>	<i>200</i>

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