

## The Balinese

### Appetizers

<b>Tempe salad</b>	<b>185</b>
Baby green salad, fried bean cured, shallots, pomegranate dressing	
<b>Tongkol lan remis panggang</b>	<b>225</b>
Seared tuna, scallops, sambal matah	
<b>Soto ayam</b>	<b>185</b>
Glass noodles, chicken, egg	

### Main courses

<b>Nasi goreng</b>	<b>375</b>
Stir-fried rice, jumbo prawn, wagyu beef satay	
<b>Mie goreng</b>	<b>295</b>
Stir-fried egg noodles, chicken, vegetables	
<b>Udang bumbu be pasih</b>	<b>355</b>
Tiger prawns, chili, ginger, stir fried morning glory	
<b>Satay Campur</b>	<b>315</b>
Grilled beef, prawn, and chicken skewers, peanut sauce	
<b>Ayam kalasan</b>	<b>345</b>
Chicken curry, coconut milk, jasmine rice	
<b>Ikan bakar</b>	<b>365</b>
Grilled red snapper, steamed rice, chili sambal, sambal matah	
<b>Ikan gourami (for sharing)</b>	<b>480</b>
Whole steamed gourami fish, garlic, ginger, sesame, coriander, jasmine rice	

### Side dishes

<b>Balado terong ungu</b>	<b>90</b>
Fried eggplant in chili, tomato, garlic sauce	
<b>Broccoli and kailan</b>	<b>90</b>
Stir fried broccoli and kailan, garlic, oyster sauce	
<b>Jagung bakar</b>	<b>90</b>
Sweetcorn, chili butter	

## The Italian

### Antipasti

<b>Burrata, pomodori, aceto balsamico</b> Burrata cheese, tomato, aged balsamic	275
<b>Carpaccio di manzo, parmigiano, salsa la tartufo</b> Beef carpaccio, Parmesan, truffle sauce	265
<b>Calamari</b> Fried calamari, lemon dip	190
<b>Insalata di tonno</b> Seared tuna, quail eggs, olives, potato caper berries	255

### Primi piatti

<b>Spaghetti pomodoro e basilico</b> Spaghetti, tomato sauce and basil	250
<b>Linguine con ragú di mare</b> Linguine pasta, seafood ragú	310
<b>Penne al pesto e burrata</b> Penne pasta, basil pesto, burrata cheese	285
<b>Lasagna</b> Bolognese sauce, béchamel, Parmesan cheese	290

### Secondi piatti

<b>Tonno pinna gialla, patate, carciofi</b> Yellow Fin tuna, puttanesca sauce, baby potato, artichoke	400
<b>Spigola, purea di sedano rapa, spinaci</b> Barramundi, celeriac purée, spinach	420
<b>Tagliata di manzo, rucola, parmigiano, aceto balsamico</b> Black Angus beef sirloin, rocket, Parmesan, aged balsamic	480
<b>Filetto di manzo, terrina di patate e pancetta, funghi</b> Black Angus beef tenderloin, potato and bacon terrine, mushroom	495

### Contorni

<b>Spinaci saltati</b> Sautéed spinach	90
<b>Asparagi alla griglia</b> Grilled asparagus	90
<b>Patate al forno</b> Oven roasted potato	90

## Dolci

<b>Tiramisú</b>	<b>145</b>
Mascarpone, ladyfinger biscuit, coffee	
<b>Tartelletta limone e fragole</b>	<b>145</b>
Lemon tart, strawberries	
<b>Tortino tiepido al cioccolato e cocco</b>	<b>145</b>
Warm chocolate and coconut cake, coconut ice cream	
<b>Pisang Goreng</b>	<b>145</b>
Banana fritter, pineapple compote, lemongrass sorbet	
<b>Gelati e Sorbetti</b>	<b>145</b>
Vanilla, Chocolate, Lemon, Strawberry	
<b>Tagliata di frutta fresca</b>	<b>145</b>
Sliced fruit plate	

## After dinner beverages

Bulgari pure arabica selection of coffees	<b>75</b>
Organic loose teas, herbal infusions	<b>70</b>
Graham's Fine Tawny Port (100 ml)	<b>195</b>
Amaretto Disaronno	<b>175</b>
Baileys Irish Cream	<b>175</b>
Sambuca	<b>165</b>
Alexander Amarone Grappa	<b>255</b>

<b>Kopitini</b>	<b>225</b>
Absolute vodka, vanilla syrup, coffee	