



## Starters

Tuna tartare with watermelon Thai basil flat leaf coriander sesame seed chili shallot lime dressing	98
Crispy squid with chili jam ginger flower lemongrass	98
“Buntut goreng” fried oxtail with sambal hijau and emping melinjo	98
Bubur Manado with sambal tomat ikan teri and grilled slipper lobster	98

## Mains

Squid ink rice with crispy calamari and coriander aioli and salt fish chili flakes	100
Ayam betutu Gilimanuk served with pelecing kangkung and sambal matah	120
“Bebek goreng Bali” Balinese style crispy duck leg with long bean ferntip lawar sambal matah.	130
Acehnese curry of sea bass with tomato okra belimbing wuluh and coriander	150
“Ikan Pepes” wood grilled with bumbu be pasih shimeji mushroom tomato chili kemangi wrapped in banana leaves	150
“Bu sie itik” slow braised duck curry with pandan cinnamon coconut milk fennel seeds & star anise	160
Karangasem sambal udang with torch ginger flower lemon basil and sambal matah	160
Acehnese prawn curry with potato curry leaf coconut milk and turmeric leaf	170
Beef rendang braised in coconut milk and Sumatran spices	170
“Babi genyol” slow braised pork belly served with “urutan” sausage sambal matah betel leaves and homemade kerupuk	170
Crispy Peranakan whole fish with ginger flower chili tomato and tamarind	200
Salt grilled whole fish with sambal matah lemo and kemangi	200

## Sides

Stir fried Asian greens	60
Green papaya salad with carrot dried shrimp tomato and chili lime dressing	45
“Jagung Bakar” grilled corn with ikan asin butter pork floss chlii flakes and aioli	45
Pelecing kangkung	45
Nasi kuning	20
Traditionally harvest hi grade Balinese rice	15

*All prices are subject to 10% Govt. Tax with 7.5% Service Charge and the prices are in thousand rupiah*

**GLUTENFREE**