

dinner

entrees and soups

cured foie gras

on toasted brioche, paired with confit of black mission figs, micro leaves and balsamic caviar, perfumed with truffle oil

dukkah seared tuna

in rice paper with ricotta cheese fragrant lemon herbs, paired with sesame powder, banana shallot confit and aged apple balsamic

italian parma ham

thinly sliced cured italian ham, with muscovado sugar, caramelized rock melon, paired with goat cheese and tangy raspberry gel

smoked salmon and avocado

avocado and smoked salmon, with shallot cream cheese, balsamic caviar, rosella reduction, paired with coriander crab meat salad

tomato and buffalo mozzarella

vine ripe tomatoes with buffalo mozzarella campana, paired with garden fresh basil and oak aged balsamic vinegar and evoo

pork belly (*berkshire kurobuta*)

caramelized kurobuta pork in oriental five spices, braised with soya egg, paired with warm pickle of red cabbage and aioli toum

today's tataki

chef special pan - seared sashimi with lemon yuzu and sesame oil

vegetable mousaka

baked aubergine, courgette layered with potato, carrot and tomato crumbs,
paired with feta and egg yolk sauce

tofu goulash soup

heartly tomato and tofu soup, with warming flavors of sweet paprika and caraway,
lemon zest and garlic, paired with sour cream and fine herbs

lobster bisque

creamy soup of rock lobster finished with aero champagne,
and freshly cracked pink pepper berries

salads and greens

authentic greek salad

kalamata olives, greek feta cheese, vine ripe tomatoes, cucumber, capsicum,
tossed with extra virgin olive oil, oregano, and red wine vinegar vinaigrette

classic caesar salad *(bacon lardon, anchovy optional)*

romaine lettuce, olive oil, garlic, lemon juice, paired with
coddled egg, croutons and shaved parmigiano reggiano

unagi balsamic

deep fried bbq eel with balsamic and soy reduction with fried fig

wagyu carpaccio

shaved raw beef tenderloin, paired with salad bouquet,
wild roasted mushrooms, truffle dressing and parmigiano reggiano

mains

confit of atlantic salmon fillet

infused with kaffir lime leaf, paired with buttered green asparagus,
sator beans, extra virgin olive oil and rosella emulsion

sea bass fillet

pan fried sea bass fillet with kalamata olives, thai tomato basil salsa,
paired with creamy mashed potato

mediterranean seafood bouillabaisse

stew of lobster, soft shell crab, king prawn, coral cod, snapper fillet,
fragrant saffron broth with fennel, tomatoes, paired with crostini and rouille

handmade tagliatella seafood marinara

homemade tagliatelle pasta, with prawns, squid,
snapper cooked in fresh tomato salsa and soft shell crab

tournedos rossini (*au black onyx angus wagyu*)

grilled beef tenderloin with madeira sauce,
paired with cured foie gras, olive tapenade and truffle caviar

lamb shank (*nz maori lake baby lamb*)

slow braised with garlic, rosemary and tomato, paired with
preserved lemon, crusty sourdough and garlic toum

duck a l'orange

smoked duck breast flamed with grand marnier, orange essence
and butter paired with caramelized red onion and green bean gel

veal saltimbocca

pan fried cooked with fresh sage, gratinated with parma ham,
paired with roasted potato and sautéed kale

steak au poivre (*wagyu beef*)

rib eye steak with black pepper corn crust, flamed with cognac,
dijon mustard and cream, served with french fries and grilled tomato

indonesian regional cuisine

entrees and soups

sate lilit

minced chicken with freshly grated coconut and aromatic balinese spices, wrapped around lemongrass stick, served with peanut sauce

lumpia udang

fried savoury crispy rolls with bamboo shoots, white cabbage, carrot, spring onion and shrimps, paired with soy ginger chilli sauce and acar pickles

soto medan *(soup)*

shredded chicken, boiled egg, bean sprouts, potato crisps, tomato, celery in creamy turmeric chicken broth

sup buntut *(soup)*

clear fragrant oxtail broth with potato, carrot, tomato, served with steamed jasmine rice

mains

ikan asam pedas melayu

spicy and sour fish fillet, cooked with tamarind, ginger flower, chili and pineapple served with steamed jasmine rice

rendang minang

padangnese tender slow-braised beef with coconut cream, tropical fresh herbs, served with fragrant yellow rice, green chili and bitter nut crackers

pepes udang kemangi

steamed roasted spicy marinated prawns, with local basil wrapped in banana leaves, served with steamed jasmine rice

ayam bakar bumbu bali

charcoal grilled spring chicken, with various spicy herbs, served with vegetable urap

nasi goreng kampoeng

village stir fried rice with anchovy, vegetable and sambal paste, paired with prawn crackers, fried egg, chicken satay and acar pickles

sweet

puding srikaya

creamy pandan coconut rice pudding, paired with kinca reduction, harum manis mango sauce and coconut sorbet

side orders

creamy mashed potatoes

steamed white or brown rice

mixed leaf salad with lemon vinaigrette

hand cut potato chips with truffle mayonnaise

steamed garden vegetables with extra virgin olive oil

fried morning glory with shrimp chilli paste and garlic crisp