



## Create your own culinary journey

*Tell us what you would really like*

**2 COURSES per person** (*Starter or Main course & Dessert*) **750**

**3 COURSES per person** (*Starter, Main course & Dessert*) **950**

### HARVEST (Starter)

#### **Tomato & Burrata**

*Cannolo of creamy burrata and tomato jelly, Indonesian pesto, garden Bedugul tomatoes, ice Avruga cream*

#### **Cold Cumin Carrot Soup**

*Baby carrot purée infused with yuzu flavour, grilled leek, corn and rice crackers*

### SHELL & FISH (Starter)



#### **Blue Crab**

*Lump meat with macédoine of jicama, cucumber, Granny Smith, ginger torch, chervil and chili, green apple jelly, Sturia French caviar*



#### **Smoked Salmon**

*Tasmanian trout covered with Indonesian basil and celery chlorophyll jelly, cauliflower purée, beans, radish, cress*

#### **Koral Carpaccio**

**add 150**

*Barramundi marinated with gold Balinese flavors, fennel ginger mousse and cucamelon, sea urchin caviar*

#### **Cosmo Seafood Salad**

*Balinese spicy long beans, marinated prawn, clams and squid with wild ginger flavour, Avruga and peanut finger crackers*

#### **Lobster Salad**

**add 350**

*Poached spiny lobster with kafir lemon and Bali vanilla dressing, Parisienne of seasonal fruit, citrus coulis, baby romaine lettuce and cress*

### LAND (Starter)



#### **Foie Gras**

**add 250**

*Seared "Rougié" duck liver, spicy Balinese catimini and sea grapes, rosella apple confit in fragrant flavour broth, crispy ginger bread*

***Some of items is subject for additional charge***

*All prices are quoted in '000 Indonesia Rupiah  
and are subject to 10% service charge and prevailing 11% government tax*



## HOOK (Main Course)

### **Green Bird Tongues**

*Al dente orzo pasta cooked with green curry, jicama, Thai and Indonesian basil, smoked salmon, garlic purée, Parmigiano Reggiano cheese*

### **Red Snapper**

*Slow poached white fish with lime and tomato marmalade, broth infused in Balinese herbs, glazed vegetables, celery marshmallow*

### **Yellowfin Tuna**

*“À la minute” seared tuna, Cilembu sweet potato, mango salsa, roasted pumpkin, lime purée, shimeji mushrooms, butterfly sorrel*

### **Rouget**

**add 150**

*Baked red mullet with polenta crumbs, flower zucchini stuffed with lemongrass and coriander, Kalamata olives*

### **Sole**

**add 150**

*Slow cooking local fillet covered with Viennoise, meunière capers sauce, cylinder of potato braised with morels*

### **Prawn & Lime**

*Stuffed minced prawn with spicy tomato, dabu-dabu salsa, gnocchi and Parmigiano Reggiano cheese*

### **Thai Lobster**

**add 550**

*Slow poached spiny lobster cooked in red curry sauce and black agnolotti, cassava and vegetables*

### **Squid Risotto**

*Al dente creamy “Arborio” risotto, crispy chicken and onsen egg and black garlic, rengginang rice crackers, Parmigiano Reggiano cheese*

## LAND (Main Course)

### **Poori Chicken**

*Pani poori chicken wings stuffed with sweet red chili, cauliflower cream, shimeji mushrooms*

### **Beef “Rossini”**

**add 350**

*Wagyu tenderloin marbling 9+, “Rougié” foie gras, truffle beef sauce, suprême chicken velouté brioche, braised shallot*

## SWEET (Dessert)

### **Tangerine Tartlet**

*Walnut dacquoise, exotic crèmeux, citrus mousse, tangerine sorbet*

### **Mango Yuzu**

*Panko cake, mango mousse and pudding, mandarin gel, white chocolate, mango passion sorbet*

### **Banoffee Valrhôna**

*Caramelized banana and coffee mousse, praline, Bali dark chocolate whipped ganache*

### **Pandan Profiteroles**

*Craquelin choux stuffed with coconut ice cream, pandan and yuzu flavour*

### **Bedugul Strawberry Crème Brûlée**

*Sablé, vanilla cream, strawberry mousse, strawberry guava ice cream, caramelized Munti gunung walnut*

***Some of items is subject for additional charge***

*All prices are quoted in '000 Indonesia Rupiah  
and are subject to 10% service charge and prevailing 11% government tax*