

# 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 (Strarter)



### 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



# **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

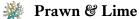
"À la minute" seared tuna, Cilembu sweet potato, mango salsa, roasted pumpkin, lime purée, shimeji mushrooms, butterfly sorrel

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



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

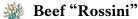
### **Squid Risotto**

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



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 crémeux, 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

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