



18:00 - 22:00

APPETIZER/ SALAD/ STARTER

Garden Salad	120
<i>Selection of green salad, lime dressing, edible flower</i>	
Mexican Corn Tortillas	145
<i>Served with guacamole, salsa tomato, sour cream</i>	
Calamari Fritti	190
<i>Served with tartar sauce</i>	
Beef Satay	210
<i>Served with sweet peanut sauce</i>	
Detox	175
<i>Quinoa, grilled pumpkin, carrot, radish, pomelo, edamame, Cosmo salad, ginger lemon dressing, sesame seeds</i>	
Burrata	200
<i>Grilled cherry tomato, basil pesto, lettuce, olive oil</i>	
Horiatiki	190
<i>Cherry tomato, oregano, feta cheese, cucumber, black olives</i>	
Wagyu Beef Carpaccio	245
<i>Tenderloin, pesto, pepper cream, crispy garden, parmesan</i>	
Bali Caesar	210
<i>Grilled chicken or shrimp, romaine lettuce, croutons, parmesan, anchovy sauce</i>	
Reef Carpaccio	215
<i>Red snapper, burrata cheese, avruga, avocado, wasabi aioli, pine nut crumble, garden cress</i>	
Gravlax Salmon	275
<i>Flavors of ginger and beetroot, capers, pomegranate, cress</i>	
Crab Velouté	245
<i>Cold butternut gazpacho, crab sambal matah, black olives</i>	
Ahi Bowl	245
<i>Tuna, avruga, Japanese rice, avocado, edamame, spring onions, soy, wasabi, kombu salt, lemon olive oil</i>	
Red Seafood Platter (for 2)	1,500
<i>Lobster, king and river prawns, mud and sea crabs, Gravlax salmon, served with mayonnaise and sambals</i>	

MAIN COURSE

Hawaiian Chicken	205
<i>Grilled chicken teriyaki, pineapple, bell pepper, carrot, cucumber, onion, edamame, Japanese rice</i>	
Pasta Gluten Free	210
<i>Grilled eggplant, zucchini and capsicum, feta, cherry tomato and basil</i>	
Wagyu Burger	245
<i>Cheese bun and grill beef, tomato, cheddar cheese, coleslaw</i>	

Fish & Chips	195
<i>Deep fry beer battered fish, mushy peas, xeres vinegar</i>	
Nasi Goreng Wagyu	215
<i>Traditional fried rice, egg, prawn crackers, skewer of Australian beef</i>	
Thai Clams	245
<i>Cooked in green curry, coriander, onions, lemongrass</i>	

REEF Archipelago

2,500 / two persons

More than 5 persons pre-order is required.

Beef Satay

Served with sweet peanut sauce

Lawar

Balinese spicy long beans, marinated prawn, squid and clams with garlic and wild ginger flavor, avruga caviar and peanut finger crackers

Seafood Sawangan Style

Lobster, king and river prawns, mud & sea crabs, clams, squid satay, baby snapper, served with Indonesian sambals, steamed rice & vegetables

Fruit Tartlet

Chantilly cream, almond daquoise, raspberry gel, mixed tropical fruits and berries, strawberry ice cream

GRILL

Tell us what you would really like

Salad, jasmine rice, vegetables, chips or cassava fries

Baby Red Snapper

Grilled barbeque Thai style, papaya and coriander

Kebab Mixed Grill

Chicken, prawn and beef with flavors

Devil Baby Chicken

Marinated with mustard and white wine shallots sauce

Seafood Cocotte

Braised sliced lobster, red snapper, prawn and clams with Bali flavors, chayote and local eggplants

Provencal Prawns

Marinated with flavors of thyme & garlic

Salmon

Tasmanian salmon steak, lemon fennel, garlic coulis

1/2 Spiny Lobster

Garlic and white ginger sauce, grilled parmesan corn

Sirloin (300g.)

Angus beef, gorgonzola, cheese sauce

Beef Tournedos

U.S Prime tenderloin, béarnaise sauce

Australian Entrecote (500g.)

Angus rib-eye, black terasi sauce, sautéed vegetables

Seafood Sawangan Style (for 2)

Lobster, king and river prawns, mud & sea crabs, clams, squid satay, baby snapper, served with Indonesian sambals, steamed rice & vegetables

Fish Skewer

Barramundi, king mushroom, soya ponzu sauce

SWEET

Mango-Tango

Fresh mango and banana, meringue, chia seeds, mango passion sorbet, sunflower seeds

Strawberry Melba

Chantilly-mascarpone, banana-coco & strawberry ice cream, guava-strawberry gel, almond soil, chervil

Chocolate Cup

Hot chocolate cake, salted caramel sauce, caramelized macadamia & peanuts, vanilla ice cream

Pavlova

Meringue, and chantilly, banana & strawberry fruit, Lime sour cream, passion fruit, vanilla ice cream

Bali-Banana

Coco-banana, strawberry-guava, vanilla ice cream, caramelized fruit, white brownie, Bali chocolate sauce

Apurva's Tiramisu

Flavors of coffee luwak

Es Campur

Cincau, sago pearl, condensed milk, nata de coco, selasih, young coconut, avocado, jack fruits



The Apurva signature dish. All prices are quoted in '000 Indonesia Rupiah and are subject to 10% service charge and prevailing 11% government tax



Contains Nuts



Vegetarian



Gluten Free



Spicy