#### ADDETIZED/CALAD/CTADTED

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



18:00 - 22:00

# **REEF Archipelago**

**2,500** / two persons

More than 5 persons pre-order is required.

## **Beef Satay** 1

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 daqoise, raspberry gel, mixed tropical fruits and berries, strawberry ice cream

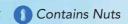
## **MAIN COURSE**

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

Deep fry beer battered fish, mushy peas, xeres vinegar	19
Nasi Goreng Wagyu  Traditional fried rice, egg, prawn crackers, skewer of Australian beef	21
Thai Clams Cooked in green curry, coriander, onions, lemongrass	24

## **GRILL®**

	OKILL*	
	<b>Tell us what you would really like</b> Salad, jasmine rice, vegetables, chips or cassava fries	s
	Baby Red Snapper Grilled barbeque Thai style, papaya and coriander	290
	Kebab Mixed Grill Chicken, prawn and beef with flavors	390
	Devil Baby Chicken	320
	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	465
	Provencal Prawns Marinated with flavors of thyme & garlic	490
	<b>Salmon</b> Tasmanian salmon steak, lemon fennel, garlic coulis	420
	1/2 Spiny Lobster Carlic and white ginger sauce, grilled parmesan corn	450
	Sirloin (300g.) Angus beef, gorgonzola, cheese sauce	390
	Beef Tournedos	420
	U.S Prime tenderloin, béarnaise sauce	44
	Australian Entrecote (500g.)  Angus rib-eye, black terasi sauce, sautéed vegetables	750
	Seafood Sawangan Style (for 2) 1	,900
	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	330
	SWEET	
	Mango-Tango Fresh mango and banana, meringue, chia seeds, mango passion sorbet, sunflower seeds	140
1	Strawberry Melba	160
	Chantilly-mascarpone, banana-coco & strawberry ice cream, guava-strawberry gel, almond soil, chervil	
Δ	Chocolate Cup ()	150
	Hot chocolate cake, salted caramel sauce, caramelized macadamia & peanuts, vanilla ice cream	100
	Pavlova Meringue, and chantilly, banana & strawberry fruit,	160
	Lime sour cream, passion fruit, vanilla ice cream	140
	Bali-Banana Coco-banana, strawberry-guava, vanilla ice cream, caramelized fruit, white brownie, Bali chocolate sauce	160
	Apurva's Tiramisu Flavors of coffee luwak	140
	Es Campur Cincau, sago pearl, condensed milk, nata de coco, selasih	115 ,



young coconut, avocado, jack fruits

