

## GRAZING

ITALIAN MIXED OLIVES - 40 🌿

ROASTED GARLIC HUMUS & PITA BREAD - 35 🌿🌱

BASIL PESTO & SMOKED SCAMORSA - 60 🌿🌱🥛  
CHEESE ARANCINI

TOMATO & STRACCIATELLA CHEESE BRUSCHETTA - 55 🌿🌱🥛

TUNA TATAKI - 70 🐟🌱

With ponzu soy dressing, tobiko roe, sesame seeds and yogurt sauce

## APPETIZER

SOUP OF THE DAY - 85 🌿🥛

JAVA OYSTER - 175 🍪

Fresh oyster served with lemon and shallot vinegar dressing

SUMMER ZUCCHINI FLOWER - 95 🍪🥛

Stuffed and tempura-battered with ricotta and prawns

PARMA HAM & PARMESAN - 195 🐷🥛

Original DOP Italian cured Parma pork ham with confit tomato & shaved  
Parmesan

BURRATA SALAD - 170 🌿🥛

With grilled zucchini, wild arugula, and kalamata olive tapenade

AUSTRALIAN BEEF CARPACCIO - 140 🐮🐟🌱🥛

Wild arugula, truffle sauce, parmesan cheese, lumpfish caviar, and quail egg

SICILIAN CAPONATA & STRACCIATELLA CHEESE - 160 🌿🌱🥛

Crispy sweet & sour eggplant caponata with almonds & raisin served with  
creamy stracciatella cheese

GRILLED GREEN ASPARAGUS - 90 🌿🌱🥛

Served with beetroot puree, garlic chips, Parmesan, and almonds

BEDUGUL GREENS - 95 🌿🥛

A mix of fresh vegetables from Bedugul gardens served with crispy tempeh and  
feta cheese

🌿 Vegetarian   🌱 Seeds   🐷 Pork   🐮 Beef   🌱 Nuts   🍪 Mollusc/Shellfish  
🐟 Fish   🥛 Dairy

All prices are in Thousands of Indonesian Rupiah (IDR) and  
subject to 7% Service Charge and 10% Government Tax



## PASTA

*Embracing the timeless art of crafting homemade pasta, our culinary journey takes its inspiration from the heart of Italy. Our pasta-making tradition is deeply rooted in the rich culinary heritage of the Italian countryside, where generations of families have passed down their time-honored recipes and techniques.*

### RISOTTO MILANESE - 160

Saffron carnaroli Italian-style risotto with walnuts, parmesan sauce, and bone marrow sauce

### GRANA PADANO WHELL TAGLIATELLE - 150

Homemade spinach tagliatelle tossed in grana padano cheese wheel

### SMOKED SALMON TORTELLI - 180

Green asparagus, chia seeds, chives oil, citrus gel & salmon caviar

### OCTOPUS BOLOGNESE TAGLIOLINI - 150

Homemade tagliolini with octopus bolognese and stracciatella cheese

### PESTO TRAPANESE & TIGER PRAWN SPAGHETTI - 140

Homemade spaghetti with sun-dried tomato pesto and tiger prawn with basil & ricotta cheese

### LINGUINE SEAFOOD - 145

Linguine pasta with clams, squid and prawn in wine tomato sauce

## GOURMET PIZZA

### SEAFOOD MARINARA - 185

Tomato sauce, mozzarella, olives, red onion, capers, anchovies, basil, tuna, prawn, squid, clams and mussels

### EGGPLANT PARMIGIANA & STRACCIATELLA - 170

Tomato sauce, baked eggplant, mozzarella, stracciatella cheese and basil pesto

### BURRATA - 220

Tomato sauce, basil, wild rucola, cherry tomato and fresh burrata cheese

### PROSCIUTTO, RUCOLA & GRANA - 220

Tomato sauce, mozzarella cheese, basil, Italian Parma ham, wild rucola & grana padano cheese shaved

### WILD MUSHROOMS, TRUFFLE OIL & STRACCIATELLA - 175

White base pizza with mix sauteed mushrooms, mozzarella cheese, stracciatella cheese, truffle oil and thyme

 Vegetarian  Seeds  Pork  Beef  Nuts  Mollusc/Shellfish  
 Fish  Dairy

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## INDONESIAN SIGNATURES

### BEEF CHEEK RENDANG - 190 🐮🥜

6 Hours slow-cooked beef cheek with original Padang spices and steamed rice

### PORK BELLY RICA-RICA - 160 🐷

Manado style braised pork belly with spicy kemangi basil sauce served with eggplant balado and steamed rice

### SUMBA TUNA SAMBAL MATAH - 165 🐟🥜

Grilled tuna steak with Balinese sambal matah, coconut vegetables (sayur urap), and steamed rice

## MAIN COURSE

### RED SNAPPER ACQUAPAZZA - 210 🐟🥬

Pan-seared red snapper fillet with prawn, confit cherry tomatoes, chickpeas puree and bell peppers

### DUCK LEG CONFIT & BLUEBERRY SAUCE - 240 🍷

Cauliflower puree, sour red cabbage & green beans

### PRAWN & CLAMS CASSEROLE - 290 🥬🍷

Garlic jumbo tiger prawn and clams in livornese sauce and crispy corn polenta

## OFF THE GRILL

### 200G AUSTRALIAN BEEF TENDERLOIN - 370 🐮🍷

Served with shitake mushrooms, capsicum puree, bone marrow crust, butter potato, parsley sauce & thyme demiglace

### MOROCCAN LAMB RACK - 320 🐷🍷

Eggplant baba ganoush, mint demiglace & smoked cherry tomatoes

### BLACK ANGUS RIB-EYE STEAK 1000G - 1,600 🐮🍷

(FOR 2-3 PERSONS)

Rosmarin potatoes, baby beans, broccoli and red wine sauce

### PULPO A LA GALEGA - 200 🥬🍷

Paprika grilled octopus with cannellini beans, sun-dried cherry tomatoes & majoran

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🐟 Fish   🍷 Dairy

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## DESSERT

VALRONA EQUATORIAL  
CHOCOLATE MOUSSE - 80 🥜🥛  
With hazelnut croquant & orange cremoux

PISTACHIO & STRAWBERRY TIRAMISU - 75 🥜🥛  
Mascarpone cheese mousse, lady finger sponge &  
strawberry with pistachio crumble

MOLTEN CHOCOLATE LAVA - 70 🥛  
Dark chocolate cake with vanilla gelato

MANGO CHEESECAKE PARFAIT - 70 🥛  
Cold cheesecake with mango crèmeux

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