

SHARING

Steamed Edamame Wok Seared with Black Truffle Aioli	75
Crispy Breaded Squid Togarashi Chilli - Furikake - Kewpie Mayo - Bonito Flakes	135
Light Tempura Oysters (6 Pcs) Dry & Smoked Bonito Broth - Tartare Sauce - Shaved Bonito Flakes	140
Korean Fried Chicken Double Crispy Chicken - Gochujang Chilli - Roast Garlic	120
Fries Ketchup and Aioli Dip	75
Japanese Pork and Prawn Gyoza Black Vinegar Dipping Sauce	95
[V] Crispy Tofu Wontons Wild Mushrooms - Cabbage - Ginger - Garlic and Soy Dip	70
Spicy Tuna or Salmon Mini Taco (3 Pcs) Sushi Rice - Spicy Mayo - Sesame - Crispy Tempura Nori	140
Charcuterie Board Selection of Imported and Local Charcuterie & Cheese Served with House Bread - Truffle Honey and Olives	320

GOURMET BURGERS & SANDWICHES

Wagyu Smashed Burger House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Bacon Crispy Onion Ring - Fries	170
Double Wagyu Smashed Burger 2 House-Ground Wagyu Beef - Secret Sauce - Pickles - American Cheddar Cheese - Fries	185
Spicy Crispy Chicken Burger Crispy Chicken Thigh - Chipotle Mayo - Pickles - Fresh Iceberg Lettuce - Fries	140
The Cuban “Triple Hog” Pressed Sandwich Smoked Pork Shoulder - Honey Roasted Ham - Pork Bacon - Garlic Mayo - Pickled Jalapeño Gherkins - Smoked Swiss Cheese - Mustard	185
Grilled Steak Sandwich Sliced Grilled Angus Tenderloin - Portobello Mushrooms - Swiss Cheese - Horseradish Mayo Grilled Onions - Arugula	195
Gourmet Deli Panuozzo Smoked Ham - Mortadella - Chorizo - Salami - Swiss Cheese - Pickles - Tomato - Honey Mustard - Mayo	195
[V] Crispy Marinated Portobello Mushroom Burger Grilled Zucchini - Red Onion - Baby Romaine - Provolone - Heirloom Tomato - Pesto Mayo Fries	110
Lobster Brioche Roll (2 Pcs) Butter Poached Bamboo Lobster - Spiced Mary Rose Dressing - Tobiko - Shredded Lettuce	140
Crispy Snapper in Seaweed Ciabatta Tartar Sauce - Lemongrass - Lemon Basil - Fresh Tomato - Red Onion - Baby Romaine	165
Spanish Jamon & Straciatella Panuozzo Basil Pesto - Lemon Zest	200
Add Extra: Fries 35 American Cheddar Cheese 20 Swiss Cheese 20 Pork Bacon (2 slices) 35 Fried Egg 20	

Kaluga Caviar Served On Ice (30 gr)

Classic Condiments - Vodka Creme Fraiche - Seaweed Croutes

1800

SALADS

Truffled Caesar Salad Baby Romaine - Medium Boiled Egg - Parmesan - Crispy Chicken Skin - Anchovies Sourdough Crisp - Crispy Bacon - Caesar Dressing Infused with Black Truffles Choose From: Beef or Pork Bacon	140
Green Leaf Salad Avocado - Broccoli - Cucumber - Edamame - Cherry Tomato - Pickle Red Onion - French Dressing	100
Burrata Con “Panzanella” Pine Nuts - San Daniele Parma Ham - Heritage Tomato Variety Italian Basil - Vintage Balsamic - Sourdough Croutons	180
[V] Quinoa & Balinese Fruits Selection of Home-Grown Vegetables & Fruits - Marinated Quinoa - Roasted Garlic Aromatic Ginger & Candlenut Vinaigrette	120
Add Extra: Chicken 35 Prawn 75 Parma Ham 75 Tempeh 35 Tuna 95 Salmon Sashimi 125	

RAW

Lombok Oysters (6 Pcs) Served with a Classic French Vinaigrette & Lemon or Japanese Soy & Citrus Vinaigrette	195
Wagyu Beef Tartare (2 Pcs) Toasted Sourdough Croute - Shallot & Truffle Dressing - Crispy Garlic - Truffle Aioli - Fresh Winter Truffle	180
Wild Caught Fish of The Day Carpaccio Ginger Soy Glaze - Shallots - Chives - Baby Herbs and Flowers - Seaweed Bread Croutes	140
Wagyu Beef Carpaccio Truffle Ponzu - Fresh Herbs - Shimeji Mushrooms - Sourdough Crackers	190
Tuna Tarts Ginger & Soy Dressing - Cream Fraiche - Salmon Roe	180

SUSHI & SASHIMI

Salmon Aburi Roll Crispy Tempura Prawn - Avocado - Tempura Bits - Sesame - Wasabi Mayo - Teriyaki Glaze	200
Wagyu Beef Roll Wild Mushrooms - Chives - Crispy Potato - Crunchy Garlic - Truffle Mayo - Shaved Black Truffle	195
Spicy Tuna Roll Baby Cucumber - Avocado - Sriracha Mayo - Micro Coriander	165
[V] Chili Glazed Tofu Roll Rucola - Baby Asparagus - Chives - Marinated Tofu - Crunchy Tempeh - Vegan Wasabi Mayo	135
Salmon & Crunchy Skin Roll Avocado - Baby Cucumber - Tempura Bits - Salmon Egg	160
Unagi Roll (6 Pcs) Baby Cucumber - Pickled Daikon - Avocado - Tempura Bits - Black Tobiko	195
Grilled Prawn & Crab Roll (6 Pcs) Crab Salad - Tobiko - Avocado - Cucumber - Spicy Mayo	160
Grilled Lobster Roll (6 Pcs) Crab Salad - Avocado - Tempura Bits - Wasabi Mayo - Tobiko	195
Salmon & Ikura Gunkan (3 Pcs) Lemon Creme Fraiche - Chives - Gold Leaf	195

NIGIRI

Choose Your Servings	4	8	12
Tuna	35	70	105
Salmon	55	110	165
Wild White Fish of The Day	35	70	105
Prawn	55	110	165
Choose Your Servings	6	12	24
Tuna	95	190	285
Salmon	125	250	375
Wild White Fish of The Day	95	190	285

SASHIMI

Choose Your Servings	6	12	24
Tuna	95	190	285
Salmon	125	250	375
Wild White Fish of The Day	95	190	285

TAMAKI CONE (2 pcs)

Salmon or Tuna Tartar Cucumber - Avocado - Shiso - Sesame - Chives	160
Spicy Tuna Sriracha - Kewpie Mayo - Sesame - Shiso - Cucumber - Avocado	160
Teriyaki Marinated Tofu Shiso - Avocado - Cucumber - Pickled Daikon	120
Unagi Cucumber - Shiso - Avocado - Sesame - Unagi Glaze - Tobiko	195

PIZZA

[V] Strega Confit Garlic Purée - Parmesan - Parsley & Mozzarella	125	The Greek Pizza Spiced Ground Lamb - Bell Peppers - Wood Fired Red Onion - Feta Cheese - Tzatziki and Garden Mint	175
[V] Margherita Fresh Mozzarella - Cherry Tomatoes - Basil - Napolitana Sauce	125	[V] Veggie Lover Pizza Napolitana Sauce - Shaved Zucchini - Roasted Eggplant - Rucola - Smoked Goat Cheese Red Onion - Cherry Tomatoes - Basil Oil - Sumbawa Honey	140
[V] Funghi Wild Mushroom - Sweet Garlic - Truffle Mascarpone - Arugula and Fresh Winter Truffles Shaves	300	Grilled Prawn & Bacon Pizza Straciatella - Grilled Tiger Prawn - Beef or Pork Bacon - Chives	230
Prosciutto Napolitana Sauce - Straciatella - Wild Arugula - Basil and Finished with Shaved Parma Ham	230	Mortadella Di Bologna & Straciatella Mascarpone - Pistachio - Basil Oil - Parmesan	210
Double Pepperoni Inferno Wild Mushroom - Mozzarella - Cherry Tomatoes - Chili Flakes - Fresh Mint - Napolitana Sauce and Bocconcini	180		

COMFORT FOOD

Beachfront “Fish n Chips” Beer Battered Barramundi - French Fries - Peas and Mint with Fresh Tartar Sauce and Lemon on the Side	180	Steak & Egg Fried Rice Braised Wagyu Short Rib - Garden Vegetables - Sunny Side Up Egg	175
[V] Pomodoro Pasta Spaghetti - Smoked Sugo - Capers - Fresh Mozzarella Add Extra: Italian Sausage 75 Prawns 75 Smoked Chicken 35	120	Biang Biang Noodles Hand Pulled Noodles Seasoned with Chilli - Garlic and Sichuan Pepper Add Extra: Shrimps 60 Pork 60 Beef 60	110
Crab Fried Rice Tempura Soft Shell Crab - Crab Lump - Egg - Garden Vegetables Crunchy Garlic	180	Steak Frites 300 gr Australian Stockyard Black Angus MB5 Served with French Fries and Our Signature Black Pepper & Brandy Sauce	750

DESSERTS

Valrhona Chocolate Textures Chocolate Ganache - Chocolate Soil - Caramelized Cocoa Nibs - Milk Gelato	120	Fruit Platter Sliced Local Seasonal Fresh Fruits	90
Crème Brûlée Flores Vanilla - Bedugul Strawberry - Kafir Lime - Yogurt Sorbet	90	Cheese Platter 3 A.O.C French Cheese - Caramelized Walnut - Lavosh Crackers - Local Fruit - Truffle Honey	270
Coconut Textures Coconut Panna Cotta - Passion Fruit Espuma - Milk Chocolate Ganache - Passion Fruit Gel Peanut Tuile - Coconut Sorbet	90		