

ENTREE

- CORBEILLE DE PAIN** **V** **55**
6 pieces of warm bread (2 sourdough slices, 2 multigrain rolls, 2 mini-baguettes) served w butter
- CARPACCIO DE PIEUVRE** **GF** **S** **115**
local rock octopus, poached then shaved. Finished w olive oil, pomelo cheeks, watercress & pink peppercorns
- TARTARE DE BOEUF** **GF** **155**
grass fed beef tenderloin prepared & tossed w traditional tartare condiments, olive oil, poached egg yolk & crostini
- ESCARGOT** **95**
7 pan seared snails w garlic cream & a sautéed king oyster mushroom, lemon zest & croutons of sourdough.
- OS A MOELLE** **125**
roasted on the bone. Served w a snow pea sprout salad, crostini & grated parmesan
- ST JACQUES** **GF** **165**
three pan seared Canadian sea scallops w pistachio, fennel & orange
- BETTERAVE ET CHEVRE** **V** **85**
whipped white honeyed goats cheese w heirloom beetroot radish, wafers & baby herbs
- BURATTA** **V** **115**
fresh cows milk buratta, artichoke, marinated zucchini, young leaves, olive oil & balsamic glaze



V VEGETARIAN
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GF GLUTEN FREE

V VEGAN
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S VIP SIGNATURE

Prices are in 000' Rupiah and subject to 10% Government tax and 7% service charge

TAPAS PLATES

MIXED OLIVES 	85
Kalamata & Sicilian variety, warmed & marinated	
ROASTED MIXED NUTS 	65
local roasted nuts, tossed in a house blended spice mixture	
HOUSE PICKLES 	55
assortment of pickled organic vegetables & seeds	
FALAFEL 	75
flash fried chickpea falafel, garlic sauce, mint & coriander	
ROQUEFORT PAPILLION NOIR & LAVOSH 	95
imported French blue cheese, homemade lavosh cracker & sultana jam	
ROSEMARY FRENCH FRIES 	65
shoe-string fries topped w fresh rosemary, sea salt & black pepper, served w aioli	
WHITE BAIT 	75
locally caught white bait ,infused in olive oil, garlic, chili, fresh herbs, served w sourdough	
CHAR-GRILLED SQUID 	95
char-grilled local caught squid w mint, garlic sauce, chili & black pepper	
CHICKEN PÂTÉ	85
organic chicken liver pâté, w sourdough & red wine glaze	
DIPS AND BREAD 	85
homemade hummus, baba ganoush & olive tapenade served w crisp breads.	
FISH RILLETTES	95
fresh herbs, spring onion, shallot, mustard, sour cream, tomato, capsicum, pink peppercorn, toasted sourdough & micro herbs salad	
ARANCINI 	80
breaded risotto croquettes w green pea, mushroom, bocconcini, tomato & parmesan sauce.	
PANZEROTTI	95
spicy pork & cheese filled fried pastry w parmesan, pepper & lemon	

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MAINS

BAVETTE AU BLEU, FRITES MAISON **GF** **265**

“bavette” cut of grade 3 Angus beef served w blue cheese sauce, grilled artichoke-zucchini salad & rosemary-parmesan hand-cut fries

COQ AU VIN **S** **215**

free range chicken, slow cooked in red wine sauce, bacon & roast mushroom served w creamy mashed potato

CUISSE DE CANARD CONFITE **GF** **235**

12hr duck leg confit, served w potato gratin, sautéed mixed mushrooms, baby carrot, shallot & black pepper sauce

CREVETTES GRILLEES **GF** **415**

15 butterfly cut prawns topped with a spicy butter, on a bed of organic greens, citrus & fresh herbs

HOMARD THERMIDOR **GF** **415**

half bamboo lobster (250gr), poached then stuffed “a la Thermidor” on a bed of potato Lyonnaise finished w Hennessy Cognac

ROTI DE PORC AUX EPICES **GF** **225**

daily roasted and rolled pork belly, stuffed w sobrasada. served w cauliflower puree, baby spinach & red wine jus

STEAK DE THON **GF** **225**

seared yellowfin tuna , soft quail egg, potato, shaved beans, tomato, Kalamata olive, shallot & citrus.

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PASTA

TORTELLONI CON RICOTTA **V** **185**

soft-centred egg yolk tortelloni & burnt butter, cashew, ricotta tortelloni, served w sautéed pumpkin, dried orange-sage butter sauce & rucola

RISOTTO AI FUNGHI **V** **205**

assorted mushrooms, parmesan cheese & truffle oil, topped w balsamic seared king oyster mushroom, button mushroom, shimeji mushroom & micro basil

SPAGHETTI ALLA CARBONARA **195**

an authentic carbonara w sautéed speck & pancetta, cream, parmesan & egg yolk tossed w house-spaghetti

PAPPARDELLE E GAMBERONI **265**

locally sourced King prawns, cray sauce, mint, fresh herbs, tomato, almond & rucola pesto

BUCATINI CON ANATRA **265**

tossed w porcini & milk braised free range duck, mascarpone, snap peas & parmesan

SPAGHETTI ALLO SCOGLIO **S** **275**

sautéed local fresh seafood of prawns, octopus, calamari & mussels w a light olive oil, garlic, chili & tomato sauce. Finished w fresh herbs & black pepper

FETTUCCINI AL RAGU DI MANZO **235**

slow cooked traditional beef sauce, simmered w fresh tomato, basil & olive oil. Finished w herbs & parmesan

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WOOD FIRED PIZZETTA

5 FORMAGGI **V**

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cream base, mozzarella, Emmental, Grana Padano, goat cheese & gorgonzola

SALMONE **VR**

135

salsa rosa base, mozzarella, house-smoked salmon
roast cauliflower, red onion, shredded zucchini,
dill pesto, parmesan, caper, preserved lemon,
finished w stracciatella, dill, watercress & olive oil

SALSICCIA DI POLLO **VR**

115

tomato base, mozzarella, house-chicken sausage,
confit celery, caramelized onion, oregano, roasted
paprika, finished w chili flakes & celery leaves

REGINA **VR**

115

tomato base, mozzarella, chiffonade ham, sliced
button mushroom, Kalamata olive, oregano,
finished w parmesan & cracked black pepper

CARBONARA

115

cream & egg base, mozzarella, minced bacon,
shaved white onion, finished w sour cream

CHORIZO PICCANTE **S VR**

135

tomato base, mozzarella, crispy chorizo piccante,
gorgonzola, red onion

RUCOLA E STRACCIATELLA **V**

115

tomato base, mozzarella, basil, shaved rucola & parmesan,
finished w fresh cherry tomato salsa & stracciatella


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SIDE DISHES




CREAMY POTATO  **55**
extra virgin olive oil whipped & pureed potato

MIXED LEAVES  **55**
mixed variety picked & torn organic leaves
w chardonnay vinaigrette

POLENTA CHIPS **85**
golden fried polenta, topped w lemon zest & fresh herbs.
Served w tomato & parmesan aioli

ROAST VEGETABLES  **65**
locally sourced roast vegetables,
w olive oil, fresh herbs & citrus

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