

Snacks

- Dadinhos** **V GF NF** cheesy tapioca fried cubes with chilli jam 49
- Tostones** **GF NF**  crispy plantain with a tangy avocado sauce 49
- Fried goat cheese bites (3)** **V GF NF** with sweet & sour tamarind sauce 49




Starters

- Sizzling prawns in lemongrass, garlic and chilli olive oil** **DF NF** with sourdough 69
- Flashback tuna tartare** **DF NF** raw local fresh-caught tuna dressed in soy & sesame with avocado 79
- Whole baked local camembert** **V** with honey & sourdough 149

Soups

- Tamarillo gazpacho** **GF NF**  Spanish cold tamarillo & cucumber soup spiked with vinegar and virgin olive oil, topped with fresh cucumber & cherry tomatoes 55
- Veggie laksa** **GF NF**  our vegan take on the Nusantara creamy coconut soup packed with vegetables & rice noodles 55
add organic chicken +30
add grilled prawns +30
- Organic chicken noodle soup** **NF DF** homemade noodles in chicken broth with crispy wontons & bok choy 68

Salads & Bowls

- Feta & avocado salad** **V GF NF** salad of cherry tomatoes, olives, cucumber and avocado on organic leaves with mustard dressing 65
add seared 100g tuna tataki+35
- Southern Thai cold noodles & prawn salad** **GF NF DF** cold rice noodles with a vibrant coconut-based curry, fresh herbs, green mango larb salad, topped with grilled prawns 79
 swap prawns with GMO-free tempeh 69
- Haloumi salad** **V GF** organic lettuce & arugula with roasted pumpkin, sweet potato, beets & tomatoes over a rich onion jam 75
add shredded organic chicken +30
- side Cuban salad** **GF**  avocado & pineapple, moringa, local salad leaves, in a vibrant sauce 40
- side Green Mango larb salad** **GF**  green mango, banana blossom, herbs, starfruit, pomelo & toasted rice with citrus dressing 40

Pasta

- Goat cheese & spinach ravioli** **V GF NF** gluten-free homemade ravioli tossed with toasted butter, blistered tomatoes & lemon basil leaves 89
- Homemade tagliatelle with beef ragu** **NF **** hearty tomato-based grass-fed beef stew sautéed to order with homemade pasta with parmesan cheese on the side (contains shellfish) 105
** **GF** pasta available

Burgers

- served with crispy smashed baby potatoes
- Lion's mane burger** **GF**  marinated lion's mane mushroom "patty" with caramelised onions, vegan aioli, tomato & lettuce on a vegan bun 110
- Aussie beef burger** wagyu beef patty with cheddar, bacon & onion jam, fresh tomato & lettuce 115

prices in '000 rupiah. exclusive of service 6% + tax 10%

NIGHT MENU: STARTERS, SALADS, PASTA, BURGERS

from 4pm

Plant-forward

Ginger & cashew homemade-noodle stir-fry 🌱 seasonal vegetables, GMO-free tempeh, organic mushrooms, cashews, in a sesame ginger sauce 68

Mild dhal red lentil, sweet potato & pumpkin coconut-based curry 🌱 GF NF with roasted tomato and broccoli served with our crispy Persian rice 79

Balinese jackfruit curry 🌱 GF NF creamy coconut curry with stewed green jackfruit, GMO-free tofu & green beans with a side of steamed fragrant rice 79

Slow cooked

Filipino pork adobo GF DF NF locally-grown tenderly braised pork in black rice vinegar, served with wangi steamed rice & an avocado, pineapple & watercress salad 98

Moroccan chicken & lemon tagine GF DF organic chicken in a tangy citrus & olive sauce served with jewelled couscous 98

Hungarian beef stew GF DF NF grass-fed beef slow-cooked paprika goulash with baby potatoes, served with warmed bread 115

Persian-spiced lamb GF DF Organic grass-fed lamb shoulder stewed in rich spices and lentils, with crispy Persian rice and coconut yogurt raita 120

From the grill

Pan roasted chicken breast GF butter roasted organic breast with carrot-dijon puree, chilled green beans, crispy kale & dukkah 98

Lao fresh fish fillet GF DF pan-fried & doused with a sweet & sour tamarind sauce, topped with crispy makrut & peanuts, served with green mango larb salad & organic rice 115
🌱 plant-based option with tempeh 79

Salmon teriyaki NF 150g Tasmanian salmon steak served over white rice with edamame & bok choy 149

Strip loin steak GF 220g Australian grass-fed striploin served medium with nori butter, crispy potatoes, baked stuffed tomato with organic rice, nuts & raisins & side arugula, tomato & feta salad 159

Sides

Small salad arugula, tomato & feta 🌱 GF NF 25

Our famous Persian jamu rice 🌱 GF NF crispy turmeric-infused rice, topped with crispy seeds & nuts 35

Organic white/red rice 🌱 GF NF 20

Sweet potato mash 🌱 GF NF 30

Crispy smashed baby potatoes 🌱 GF NF 38

Cassava wedges 🌱 GF NF 38

Garlicky green veggies 🌱 GF NF with herbs & black lime 35

prices in '000 rupiah. exclusive of service 6% + tax 10%




Chocolate premium bon bons

Caramel	 GF	20
Peanut butter crispy	 GF	20
Praline	 GF	22

Ice cream

home made Chocolate	 GF 	25
home made Mango Sorbet	 GF	25
Vanilla gelato	V GF	25
Peanut & Salted Caramel	V GF	25

After dinner desserts

Decedent Brownie topped with chocolate sauce, vanilla gelato, local strawberries lightly macerated in balsamic vinegar & lemon basil kemangi	V GF NF	65
Italian semifredo frozen cream cheese dessert with mango, passion fruit sauce & ginger cookie crumble	V GF NF	65
Apple, snakefruit & jackfruit crumble with vanilla ice cream	V GF NF	65
Chocolate chia mousse with chocolate nibs & seasonal fruit	 GF Sugar free	55

Check our dessert cabinet for more options