

temptation

PAN SEARED FOIEGRASS (D)(N) dark cherry sauce, garlic toast, brown sugar-apple chutney pineapple-cabbage roll, mango glaze, roasted nuts, chives	325
PRAWN SMOKED SALMON (D) watercress, avocado, capers-raisin puree, crispy black olive, coriander, red radish black caviar, fresh dill, horseradish cream, fennel-sour dressing	245
STEAMED MUSHROOM DUMPLING (V) chinese style mushroom dumplings, rendang sauce, coriander, apple chutney, chopped nuts	155
YELLOW FIN TUNA CRAB TOWER (gf) cauliflower puree, cucumber, lettuce greens, beet root carpaccio avocado, coriander, black caviar, mango glaze	165
HERBS BUTTER SCALLOP (D) cauliflower puree, pomelo, avocado, raspberry reduction, black caviar green chili, crispy chicken skin, red radish, coriander	275
SOFT SHELL CRAB ROLLS (VA) (gf) pomelo, young mango, cucumber, ice berg lettuce, coriander, capers remoulade avocado, tamarind glaze, crispy black olive, fresh basil	155
BEETROOT MUSHROOM EGGPLANT ROULADE (Veg) grilled zucchini, asparagus, couscous, baby greens, cauliflower mashed, avocado	135
CAESAR SALAD baby cos, caesar dressing, parmesan cheese, crispy beef bacon, garlic-crouton	105
with chicken	160
with grilled prawns	210

liquid

ROASTED COCONUT PUMPKIN (veg) garlic bread, black truffle mushroom, roasted coconut foam, chives	125
MUSHROOM (D) crème mushroom soup, truffle, handpicked crab & smoked salmon parcel, caviar	175
LEMONGRASS SEAFOOD BROTH prawn, mussels, tuna, mushroom, coriander, lemongrass, galangal kafir lime broth	195
SOTO BETUTU UBUD (VA) turmeric ginger broth, shredded chicken, cabbage, vermicelli fried garlic-shallots, beans sprouts, coconut milk	110

pleasurable

TANDORI GLAZED TASMANIAN SALMON (D) kailan-mustard-fennel cream sauce, spinach-mushroom roulade brown sugar-pumpkin puree, crab tortellini	385
CHARGRILLED BEEF TENDERLOIN (GF)(D) truffle mashed potatoes, veggie lentils, carrot puree tomato cherry confit, pomegranate gravy	525
PAN SEARED SCALLOP (D) (GF) mushroom-foie gras tortellini, pumpkin mashed, hummus avocado-black olive relish, watercress-fennel cream sauce	385
MB5 AUSTRALIAN SIRLOIN mustard mashed potatoes, red bean vegie ragout, raspberry jam sweet corn puree, cranberries glaze	510
RED SNAPPER FILLET basil-pumpkin couscous, crispy corn fritter coriander saffron-lemongrass-coconut cream sauce	290
BEEF FOIEGRASS (D)(GF) char-grilled beef tenderloin, pan seared foie gras, confit tomato cherry asparagus, forest mushroom sauce, leek-cabbage	570
ROASTED CHICKEN BREAST fennel-leek-mushroom cream sauce, foie gras lentils ragout sweet corn puree	265
🍷 WAGYU TWO WAYS braised short rib, rosemary gravy, grilled sirloin-garlic herb butter, tempura prawn soy beans puree, carrot puree, prawn air	515

archipelago's favorites

BE SAMPI BASE BALI	310
braised beef with balinese spice, wok fried baby bok choy mushroom, turmeric-coconut rice	
AYAM PANGGANG	190
grilled free range spring chicken, coconut turmeric long bean, sambal matah, grilled rice	
UBUD SATAY	210
grilled skewers of chicken, beef, fish served with steamed rice, sayur kalasan, sambal, peanut sauce	
NASI GORENG	175
samaya fried rice, crispy chicken, trio of satay, fried egg, sambal, peanut sauce, shrimp crackers	
MIE GORENG	165
samaya fried noodle, crispy prawn, fried egg, pickle vegetable, shrimp crackers	
IKAN GORENG GARING	210
crispy water fish, bean-fern leaf salad, nasi "uduk" coconut rice, sambals	
 BEBEK SAMAYA	205
crispy fried duck, jukut urab, snake skin-fruit pickle, sambals, steamed rice	
IKAN BAKAR NELAYAN	220
grilled marinated baby snapper, deep fried eels, galangal-shallots rice, bok choy	
NIKITA CHILI PRAWN	285
wok fried tiger prawn, garden vegetable, oyster sauce, steamed rice	
CURRY	
selection Indonesian curry, served with steamed rice, crackers	
CHOICE OF	
tiger prawn	285
chicken	190
veggie	165

enhance

creamed potato , truffle oil	55
baby beans herbs butter	55
green leaves , cherry tomatoes, cucumber, ginger lime dressing	55
wok fried eggplant , garlic oyster sauce	55

tasting menu

6 courses IDR 825

4 courses IDR 725

amuse bouche



yellow fin tuna-crab tower

cauliflower puree, cucumber, lettuce greens, beet root carpaccio, avocado, coriander, black caviar, mango glaze



pan seared duck foie gras

dark cherry sauce, garlic toast, brown sugar-apple chutne, pineapple-cabbage roll, mango glaze, roasted nuts, chives



crème truffle mushroom

crème truffle mushroom soup, black truffle, parmesan foam



cleanser

sorbet



wagyu 2 ways

braised short rib, rosemary gravy, tempura prawn, soy beans puree
sirloin garlic herb butter, carrot pure, prawn air

or

char grilled beef tenderloin

truffle mashed potatoes, veggie lentils, carrot puree
confit tomato cherry, pomegranate gravy



cheese platter

camembert, cheddar, fetta, fresh grape, cranberries jam, crackers



dessert

chocolate two ways

cake & pliable, vanilla ice cream, coin tuile