



Raw bar

Oyster with red nahm jihm fresh coriander and deep fried shallots	28/pc
Tuna betel leaves with lemongrass green tomato sambal matah and Balinese bumbu	22/pc
Sashimi of salmon with pickled radish, edamame, organic flowers, enoki and yuzu dressing	158
Tuna tataki with avocado mousse daikon green chili Tobiko roe and ruby grapefruit Ponzu dressing	148
Scallop ceviche with wasabi, lime, ginger flower, shredded coconut, shallot and mint	188
Fish nachos with taro chips Asian Chimichurri smoked chili avocado mousse and lime	168
Flame torched Black Angus beef with miso eggplant, truffle oil, coriander and sesame dressing	168
Nha trang fish carpaccio with lime, mint and crushed peanuts served with rice paper, young star fruit, butter lettuce and hoisin sesame dipping sauce	148
Sashimi of Yellow tail, Amberjack, salmon served with pickled cucumbers and Ponzu	188
Beef tartar with sambal ulek, mustard seeds, shallots, homemade cassava chips and ikan asin	158
Vegetarian rice paper rolls with peanuts, green papaya, green mango, sesame seeds, carrots, basil, mint and nahm jim dressing	138

Starters & Salads

Fresh salmon and avocado salad on a bed of lettuce, cucumber, sweet corn, sesame, wakame and wofu	138
Soft shell crab rujak salad with rose apple, mint, peanuts, sesame and tamarind chili sauce	138
Grilled beef salad with cherry tomatoes, mint, thai basil, cucumber, peanuts and hot 'n' sour	118
Chicken & Pomelo Salad with lime leaf, banana blossom, cucumber and Vietnamese mint	118
Peking duck & shrimp salad with carrot, green mango, coriander and nuoc cham dressing	148
Crispy saltbush lamb ribs with ginger, coriander, lemon segments and pomegranate sauce	158
Crispy "School of Prawns" with fried garlic, chili salt, iceberg lettuce & lime	188
Soy glazed 48 hours Glazed pork belly served with kimchi slaw green apple Shiso leaf and mint	148
Charred grilled "Ayam taliwang" stuffed chicken wing with minced prawn and simmered in a Lombok sauce	138
Chili miso Black cod with palm heart, pickle cucumber and Sichuan chili oil	168

Fish

Malaysian fish curry of snapper with tomato, okra, tamarind, fish curry powder and coconut milk	178
Crispy whole snapper with three-flavor sauce, wild ginger, turmeric, pineapple, chili and tamarind	228
Salt crusted whole barramundi filled with lemongrass, Pandan leaf and lemon basil with nahm jim	238
Malaysian Kandar Curry prawn with okra, fenugreek, coconut, curry leaves and yoghurt	220
Jimbaran Grilled Snapper Fish with stir fried water spinach and Balinese sambal	238
Hanoi steamed fillet of Barramundi with miso, lime, chili, green shallot and sesame seed	178
Pad thai with prawns, rice noodles, tofu, dried shrimp, garlic, chives, bean sprouts and peanuts	168

Poultry

Thai style Red Curry of Peking Duck with lychee, baby corn, peas, eggplant and thai basil	198
"Ayam Merah" slow cooked chicken in tomato cumin green cardamom fresh coriander coconut milk and fried shallot	178
Stir fry chicken breast with chili jam, long bean, baby corn, galangal, chili and Thai basil	178
Thai style wood roasted chicken marinated in garlic, coriander root and black pepper	178

Meat

Slow braised short rib beef with Indonesian Rendang spices	238
Malaysian style "Rogan Josh" lamb shank simmered in tomato, cinnamon, garam masala, cloves and fresh chopped coriander	228
Minced lamb "keema" with green peas, Garam masala, cumin, tomato, and fried chat potato	198
"Babi guling" suckling pig served with sambal kechap, sambal matah and sambal bajak	288
"Dengdeng balado" caramelized short rib beef with pounded chili, kaffir lime and lemon basil	198
Bbq pork ribs marinated in homemade Balinese sauce with sambal kecap manis and sambal bajak	228
Lemongrass Rib eye steak with Rice paper, nahm jim jaew, sesame sweet chili and peanut sauce	288
"Nasi pecel" 48 hours short rib beef served with yellow rice, Javanese salad and peanut sauce	198

Sides

"Nasi goreng ayam", fried rice with chicken, egg, green peas, garlic, ginger and shallots	88
"Thai som tum", green papaya salad	68
Stir Fried Okra with fenugreek green chilies tomato and cumin	68
Sautéed green beans with sambal ulek	68
Stir fry vegetables	68
Rice	30

** Vegetarian menu on request **