


DUGONG

## Dinner Menu

### SEAFOOD


King Papua Prawns  360  
*Choose your way :  
Thermidor style or Steam Garlic style*


Seafood in Spicy Coconut Soup 240  
*Laksa spices, coconut,  
Lime Pure, Rice*

Asian Style Crab 270  
*Whole Crabs, Tomato,  
Asian Spices, Rice*

Thai Green Fish Curry  225  
*Round Eggplant, Coconut Cream,  
Long Bean, Rice*

Sautéed Barramundi 240  
*Bacon, Broccoli,  
Confit Garlic, Squash*

Today's Catch from  240  
Jimbaran Fish Market  
*Confit lemon, Tomato Compote,  
Potato Cream  
(ask your server what type of fish)*

Marinated Fish in Bamboo  240  
*Marinated Fish in Betutu Paste,  
Served With Rice*


Malam Ashari Clams 210  
*Clams, Creamy White Wine,  
chop Parsley*

### *Sides*

Steamed Bali Organic Red and White Rice 30  
Steam Quinoa and Red Rice 50  
Creamy Mashed Potato 60  
Sautéed Asian Greens with Garlic,  
Ginger, Kecap Manis 50  
Green Salad with House Dressing 50  
Potato Masala 50

### POULTRY

Crispy Mango Chicken  240  
*Young Mango, Sweet Chili,  
Lemongrass, Rice*

Chicken korma  240  
*Mild Indian Curry, Raita,  
Coriander, Rice*

Marinated Chicken in Bamboo  240  
*Marinated Chicken in  
Betutu Paste, Served With Rice*

Roasted Duck Asian Spices 260  
*Asian Spices, Hoisin Sauce,  
Red Capsicum Pure*



### MEAT

Braised Pork Shoulder 260  
*Sweet Purple Potato Mash,  
Grill Asparagus, Bongkot Pure,  
Pork Juice*

Pan Seared Lamb Chop  260  
*Baked Sweet Yellow Potato,  
Baked Carrot, Shimeji Mushroom,  
Caramelized Red Cabbage,  
Lamb Juice*



### VEGETARIAN

Eggplant with Tofu Roll  185  
*Eggplant Puree, Shitake Mushroom,  
Miso Sake Sauce*

Broccoli Edamame   180  
*Roasted Coconut Oil, Cucumber,  
Broccoli, Coconut*

### *Chef's Signature Dinner*

4 course 600  
5 course 700  
6 course 750

 Vegetarian  
 Chef Signature