



## Small Plates

### Lunch

(Recommended 2-3 plates to share for 2 people as a starter)

<b>Edámame</b> 🍷 <i>Chilli Salt</i>	<b>65</b>
<b>Home Made Lumpia</b> 🍷 <i>Indonesian Spring Rolls, Shitake, Bean Sprouts, Peanut Sauce, Chili Dip</i>	<b>95</b>
<b>Bruschetta Escalivada</b> 🍷 <i>Escalivada sauce, fresh Basil and house Pickled Sardine</i>	<b>95</b>
<b>Healthy Cold Rolls</b> 🍷 <i>Mix Mesclun, Soaked Raisin, Rice paper, Nam Jim Sauce</i>	<b>85</b>
<b>Barramundi Ceviche</b> <i>Citrus, Licorice</i>	<b>115</b>
<b>Duck Pancake Rolls</b> 🍷 <i>Shredded Roast Duck, Cucumber, Hoisin Sauce</i>	<b>120</b>
<b>Traditional Pulpo a Feira</b> <i>Baby Potato, smoked Paprika powder and Olive oil</i>	<b>110</b>
<b>BBQ Pork Ribs</b> 🍷 <i>BBQ Sauce, Watercress</i>	<b>130</b>
<b>Nachos of Sweet Cassava Potato</b> <i>Sour Cream, Avocado puree, Jalapeño and Coriander</i>	<b>110</b>
<b>Fried Squid</b> <i>Tartare sauce, Limo</i>	<b>110</b>
<b>Crab on Toast</b> <i>Coriander Mayonnaise, Sour Dough Bread, Sesame Olive Oil</i>	<b>130</b>
<b>Chicken Satay</b> <i>Pineapple Compote, Peanut Sauce</i>	<b>105</b>
<b>Ashari Clams au Gratin</b> 🍷 <i>Clams crumbed with Parmesan Parsley, Creamy White Wine sauce</i>	<b>100</b>
<b>Fresh Oyster de Java</b> <b>25/pcs</b> <i>Lemon, Sherry Shallot vinegar</i>	

### Dinner

(Recommended 2-3 plates to share for 2 people as a starter)

<b>Edámame</b> 🍷 <i>Chili Salt</i>	<b>65</b>
<b>Home Made Lumpia</b> <i>Indonesian Spring Rolls, Shitake, Bean Sprouts, Peanut Sauce, Chili Dip</i>	<b>95</b>
<b>Grilled Mushrooms</b> 🍷 🍷 <i>Garlic Butter</i>	<b>90</b>
<b>Healthy Cold Rolls</b> <i>Mix Mesclun, Soaked Raisin, Rice paper, Nam Jim Sauce</i>	<b>85</b>
<b>House Pickled Sardines</b> <i>Crispy Rice, Ginger Flower, Beetroot Pickle</i>	<b>85</b>
<b>Duck Pancake Rolls</b> 🍷 <i>Shredded Roast Duck, Cucumber, Hoisin Sauce</i>	<b>120</b>
<b>3 styles of Raw Tuna</b> <i>Choose your favorite : Tuna Tar Tar / Tuna Carpaccio / Candle Nut Tuna</i>	<b>115</b>
<b>BBQ Pork Ribs</b> <i>BBQ Sauce, Watercress</i>	<b>130</b>
<b>Tartar of White Fish</b> <i>Pineapple, Lemon Grass, Kemangi</i>	<b>110</b>
<b>Barramundi Ceviche</b> 🍷 <i>Citrus, Licorice</i>	<b>115</b>
<b>Crispy Prawns</b> <i>Sweet Chili Sauce, Prawn Mayonnaise</i>	<b>110</b>
<b>Fried Squid</b> <i>Tartare sauce, Limo</i>	<b>110</b>
<b>Crab on Toast</b> <i>Coriander Mayonnaise, Sour Dough Bread, Sesame Olive Oil</i>	<b>130</b>
<b>Chicken Satay</b> <i>Pineapple Compote, Peanut Sauce</i>	<b>105</b>
<b>Ashari Clams au Gratin</b> 🍷 <i>Clams crumbed with Parmesan Parsley, Creamy White Wine sauce</i>	<b>100</b>
<b>Smoke Tuna Ceviche</b> 🍷 <i>Raw Tuna, Wood Smoked</i>	<b>135</b>
<b>Fresh Oyster de Java</b> <b>25/pcs</b> <i>Lemon, Sherry Shallot vinegar</i>	

### weekly event

#### Monday

On Mondays our dedicated team will give you an insight into the authentic Indonesian kitchen preparing a 3 course menu that represents some of the most delicious and traditional dishes of the multifaceted Indonesian cuisine.

IDR 300,000++

#### Tuesday & Saturday

BBQ night by the Pool

IDR 420,000++

#### Friday

Dugong Lunch BBQ

BBQ will be serve during lunch