



THE DINING ROOM

APPETIZER

Foie Gras	375
marinated pâté foie gras, raspberry, apple, brioche	
Warm Wagyu Beetroot Salad	375
coconut smoked wagyu beef, roasted beetroot salads, citrus dressing	
Caprese 🌿	495
mozzarella di bufala d.o.p, lobello tomatoes	
Bintan Gong Gong 🐟	235
gong gong, mixed lettuce, mild spicy sweet and sour, mango salsa	
Apple Gorgonzola Salad 🌿	375
mixed garden lettuce, walnuts, orange citronette	
Sesame Crusted Salmon 🐟	375
seared Scottish salmon, lemon yuzu dressing, wasabi mayonnaise	
Today's Tataki 🐟	375
seared sashimi, lemon yuzu, sesame oil	
Tuna Sambal Matah 🌿 🐟	325
pan seared tuna with yellow gravy and sambal matah, lawar, baby potatoes	
Goat Cheese 🌿	395
goat cheese, raspberry caviar, beet root, mango	
Beef Carpaccio	355
beef tenderloin, parmesan cheese, arugula, aioli	



Spicy



Vegetarian



Seafood

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SOUP

Minestrone 🌿	245
classic vegetable Italian soup, basil pesto	
Soto Medan	165
turmeric broth, shredded chicken, boiled egg, sprout, tomatoes, celery, crispy potato	
Sup Buntut	250
clear oxtail broth, potatoes, carrots, tomatoes, jasmine rice	
Balinese Seafood Bouillabaisse 🐟	315
turmeric broth, mix seafood, ginger torch, shallot, tomatoes	
Pumpkin Soup 🐟	275
pan fried prawns, croutons	
Lobster Bisque 🐟	395
creamy rock lobster soup, sour cream	



SIDE ORDER

Steamed Rice	50
white, brown, yellow	
Mixed Leaf Salad	155
lemon vinaigrette or oregano dressing	
Potato Chips, Truffle Mayonnaise	95
Steamed Garden Vegetables, Extra Virgin Olive Oil	95
Fried Morning Glory, Shrimp Chili Paste, Crispy Garlic 🐟	115
Mashed Potato	155



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MAIN COURSE

Tagliatelle Seafood Marinara 🐟	455
prawns, squid, snapper, mediterranean mussels, cherry tomatoes	
Wild Mushroom Risotto 🌿	425
creamy mushroom risotto, truffle essence	
Handmade “Gnocchi” 🌿	315
lobello tomatoes, thyme, parsley, parmesan cheese	
Chicken Curry with Roti Paratha 🍛	315
chicken curry, crispy layered roti, cucumber raita	
Red Snapper 🐟	395
pan fried, extra virgin olive oil, avocado salsa	
Australian Wagyu Tenderloin 180gr	1.275
grilled tenderloin, creamy potato tart, pinot noir sauce, asparagus	
Kurabuta Pork Belly	350
oriental five spices, pickled red cabbage, egg soy, fried ginger	
Salmon en Papillote 🐟	495
baked salmon, pumpkin puree, julienne vegetables, mushroom sabayon	
Stuffed Chicken Breast	395
chicken breast, mushroom, spinach, brown sauce, mashed artichoke, parmesan & ricotta cheese	
Braised Lamb Shank	650
lamb shank, mashed sweet potato, asparagus, onion, kalamata olive, mint Jus, cherry tomatoes	
Grilled Barramundi 🐟	415
barramundi steak, baby potatoes, snow peas, shitake mushroom, miso lemon butter sauce	
Rib Eye Steak	925
potatoes, asparagus, baby carrot, shallot, thyme, rosemary, red wine sauce	
Asian Tuna Tartare 🐟	375
tuna loin, fried shallots, spring onion, avocado, yuzu dressing	



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PLANT BASED KITCHEN

APPETIZER

Crispy Tofu Tacos	185
crispy tofu, corn tortilla, avocado, sweet corn, capsicum, onion, garlic-coriander lime dressing	
Tofu Satay	145
grilled tofu skewers, vegetable karedok, peanut dressing, green sambal, bitternut crackers	
Tofu Pad Kra Pao 🌶️	185
stir-fried tofu, wild mushroomS, long bean, basil, garlic, chili	



MAIN COURSE

Wild Mushroom Rendang 🌶️	195
wild mushrooms, coconut, turmeric, Sumatran spices, steamed pandan rice, cassava fries	
Vegetable Curry	200
broccoli, cauliflower, tomatoes, tofu, fermented bean, mild spices, cucumber raita, steamed turmeric rice	
Pad Thai Pak	215
rice noodles, golden tofu, bean sprout, roasted peanuts, special tamarind sauce	
Mediterranean Chickpea & Spinach Slider	195
pan seared chickpea-spinach patty, tapenade, lentil bun, caramelized onion, crisp polenta, tomato relish	
Grilled Tempe Sambal Kecombrang	185
coconut cream glazed tempe steak, citrus aromatics, coconut flakes, torch ginger sambal	
Vegetable Burritos	300
seasonal vegetables in tortilla wraps, avocado guacamole, tomato salsa, sour cream	
Khao Pad Sapparod Pak	245
Thai pineapple fried rice, tofu, egg, mixed vegetables, raisins, cashew nuts, curry powder, spring onion	



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INDONESIAN



Ikan Asam Pedas Melayu 🌶️🐟	395
Sumatra spicy sour fish fillet, tamarind, pineapple, chili, ginger flower, steamed jasmine rice	
Rendang Minang 🌶️	350
West Sumatra slow braised beef, fresh herbs yellow rice, green chili, bitternut crackers	
Udang Balado 🌶️🐟	350
West Sumatra wok fried king prawns, chili sauce, sator bean, turmeric rice	
Ayam Gulai 🌶️	295
Sumatra half smoked chicken, chili, potatoes, shallots, turmeric sauce, steamed jasmine rice	
Ayam Bakar Bumbu Bali	285
Bali grilled spring chicken, Balinese spices, vegetable, mango sambal	
Tongseng Kambing 🌶️	275
Central Java lamb, yellow paste, lamb broth, white cabbage, chili, shallots, tomatoes	
Cumi Bakar Colo-Colo 🐟	275
North Sulawesi grilled stuffed squid, yellow paste, colo-colo sauce	
Nasi Goreng Kampoeng 🌶️🐟	250
National Dishes stir fried rice, vegetables, anchovy, egg, chicken satay, sambal paste, prawn cracker, Indonesian pickles	



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ISLAND & ESTATE KITCHEN

SMALL PLATES & STARTERS

Prawn Spring Roll 🐟	165
crispy golden rolls, prawn, vermicelli, aromatic herbs, light-sweet chili dip	
Salt & Pepper Squid 🌿 🐟	185
flash-fried squid, chili, sea salt, curry leaf, lime zest, onion spring, garlic, chili red big	
Ocean Tuna Trilogy 🐟	355
tuna loin, sesame-coated, garlic-mayo, light soy marinated, red caviar, wasabi, lime juice	
Sate Lilit	165
Balinese chicken satay, lemongrass skewer, lime leaf, peanut sauce	
Gai Tod Hat Yai 🌿 🐟	195
Southern Thai fried chicken wings, crispy shallots, garlic, white pepper, coriander leaf, jeaw sauce	
Larb Gai Sub 🌿 🐟	195
minced chicken, roasted rice powder, long bean, cabbage white, mint leaves, lime juice, bitternut crackers	
Sate Campur	275
lamb, fish, and chicken skewers, rice cake, shallots, cucumber, Indonesian pickles, peanut sauce, sambal colo-colo	
Tod Mun Pla 🌿 🐟	185
deep fried Thai fish cakes, red curry, long bean, kaffir lime leaves, cucumber relish	
Naam Tok Moo Yang 🌿 🐟	195
grilled pork, roasted rice powder, cabbage white, long bean, coriander leaf, chili, bitternut crackers	
Perfect For Two	1.500
artisanal cheeses, premium cold cuts, classic accompaniments	



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SOUPS & NOODLES

Mushroom Velouté 🌿	210
wild mushrooms, light cream, earthy velouté, parmigiano crisp	
Laksa Noodle 🌶️ 🐟	245
yellow noodles, prawn, chicken, egg, bean sprout, dried shrimp, coconut prawn broth	
Bakmi Goreng 🌶️ 🐟	245
wok-fried egg noodles, prawn, sambal belacan, Indonesian pickle, bitternut crackers	
Pad Thai Goong 🐟	275
rice noodles, prawn, tofu, bean sprout, spring onion, chili flakes, crushed peanut, special tamarind sauce	
Beef Lamien	245
wonton noodles, sliced Australian striploin, white radish, chili oil, aromatic beef broth	

GARDEN & GRAINS

Gado-Gado 🌿	150
egg, tofu, spinach, bean sprout, carrot, long bean, white cabbage, peanut dressing, bitternut crackers	
Greek Salad 🌿	325
feta cheese, lobello tomatoes, cucumber, kalamata olive, capsicums, oregano & olive oil vinaigrette	
Rujak Buah 🌶️ 🌿	145
seasonal tropical fruits, chili, peanut-palm sugar dressing	
Grilled Prawns Salad 🐟	255
king prawn, young mango & papaya, chili-lime dressing	
Yum Som O Jea Goong 🌶️ 🐟	195
grilled king prawn, pomelo, lime leaf, coriander leaf, Thai herbs, roasted peanuts	
Poke Bowl 🐟	350
Norwegian salmon, avocado, tomatoes, cucumber, sweet corn, carrot, green peas, yellow rice, garlic mayonnaise	
Estate Caesar 🐟	375
pork bacon, smoked chicken, anchovy, parmigiano, estate lettuce, herb crouton	
Super Power	395
quinoa, granola, smoked chicken, avocado, black olive, shallot, oregano dressing	



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ESTATE CLASSICS

Tuna Tartare Sandwich 🐟	355
tuna tartare, black olives, capers, lobello tomatoes, toasted sourdough	
Crispy Fish Tacos 🐟	295
snapper fillet, corn tortilla, avocado, capsicum, sweet corn, onion, garlic-coriander lime dressing	
Classic Fish & Chips 🐟	350
beer-battered snapper fillet, lemon juice hand-cut potato chips, tartar sauce	
Moroccan Salmon 🐟	455
Norwegian salmon steak, ras el hanout, raisin and apricot dry, almond couscous, coriander leaf	
Bento Box - Designed to Share 🐟	425
salmon, prawn and vegetable tempura, chicken teriyaki, fresh coleslaw, ginger & daikon pickle, wasabi paste, steamed Japanese rice, miso soup	
Wagyu Truffle Burger	400
Australian wagyu beef, truffle paste, cheddar, parmigiano potato, corn bun, pickle salad, estate-made tomato compote	
Sanchaya Sandwich	345
smoked chicken, beef pastrami, bacon, fried egg, cheddar, ciabatta bread, capsicum pickle, hand-cut potato chips	



PASTA

Aglio Olio Pasta	215
olive oil, garlic, chili, delicate herbs	
Tomato Pasta	215
slow-simmered tomato sauce, herbs, basil	
Mushroom & Truffle Cream Pasta	295
wild mushrooms, truffle cream, crispy parmigiano	
Carbonara Pasta	215
creamy egg sauce, smoked bacon, parmigiano	
Bolognese Pasta	215
slow-cooked meat ragù, tomato sauce, aromatic herbs	



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ISLAND SIGNATURES

Andaliman Pepper Cured Fish	235
snapper fillet, andaliman pepper, calamansi, torch ginger, sago cracker, coconut gel	
Nasi Goreng Sanchaya 🐟	295
heritage red rice, king prawn, crisp chicken wing, fried egg, sambal matah, bitternut crackers	
Ikan Bakar Bintan 🌶️ 🐟	350
Jimbaran grilled red snapper fillet, asparagus, carrot, morning glory, fried fermented soybean, sambal, steamed jasmine rice	
Salmon Rica-Rica 🌶️ 🐟	455
seared Norwegian salmon, charred vegetables, North Sulawesi spices, turmeric steamed rice	
Tekwan Ikan 🐟	195
Palembang origin, fish dumplings, vermicelli noodles, wild mushrooms, jicama, clear seafood broth	
Cumi-Cumi Masak Hitam 🐟	295
local squid cooked in its ink, coastal herbs, Indonesian spices, turmeric steamed rice	
Soft-Shell Crab Gulai Kuning 🐟	335
soft-shell crab, turmeric coconut gulai, lemongrass herb oil, Indonesian pickle, steamed jasmine rice	
Ayam Panggang Rempah Sumatra	215
grilled Sumatran spice chicken, coconut vegetables, Indonesian pickle, sambal andaliman pepper, steamed jasmine rice	
Dendeng Batokok 🌶️	345
West Sumatran-style beef, slow-cooked and lightly crisped, Minangkabau chili relish, steamed jasmine rice	



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SWEET CONCLUSIONS

Mango & Passion Fruit Pavlova pavlova, tropical fruits, lime-mint compote	195
Salted Caramel Tart salted caramel, frangipane, citrus zest	195
Dark Chocolate Mousse dark chocolate mousse, cinnamon crumble, honey gel	225
Petit Fours Platter selection of berries yogurt mousse dome, green tea chocolate truffle, hazelnut tart, baked blueberry cheesecake, and chocolate-glazed roulade	215
Fine Matured Cheese 3 pieces Estate Selection (30gr) choose from: gorgonzola, camembert, brie, gouda, taleggio, gruyere, goat cheese, manchego, morbier, danish blue, mozzarella, cheddar, parmigiano	625

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