

KONG'S SUGGESTIONS

SWEDISH BROWN BUTTER WAFFLES <i>perfect for sharing</i> -----	150k
Brown butter waffles served with homemade smoked salmon and a dill emulsion. Topped with pickled onions.	
"PIRI PIRI" PRAWNS -----	155k
Farmed tiger prawns from Bali Sustainable cooked in chili and garlic topped with fresh herbs and served with toasted sourdough bread.	
HOKKAIDO SCALLOP CRUDO -----	195k
Raw slices of premium Japanese scallop served with passion fruit cream and jalapeno oil all topped with fried capers and passion fruit caviar.	
STEAK AU POIVRE -----	495k
175gr of pepper crusted Australian obo organic tenderloin served with baby tomatoes, a creamy cauliflower gratin and Cognac infused peppercorn sauce.	

SNACK & STARTERS

LOBSTER SPOON <i>2 pcs / 3 pcs / 6 pcs</i> -----	80K / 120K / 220k
Individual tasting spoons of locally sourced bamboo lobster - poached in butter and topped with homemade lobster emulsion and mushroom truffle duxelle.	
LOBSTER RAVIOLI -----	155k
Homemade ravioli filled with butter poached bamboo lobster, pickled jalapeno and ricotta cheese. Topped with a hazelnut hollandaise and a lobster foam.	
HAND-CUT BEEF TARTARE <i>65gr</i> -----	105k
Imported US beef, hand-cut and accompanied with a fresh tarragon crème. Served with homemade pickled shallots, crispy potato, and dried tarragon.	
HOUSE SMOKED SALMON <i>100gr</i> -----	165k
Tasmanian salmon smoked in-house, served thinly sliced together with a horseradish flavoured cream cheese, herb salad, and sourdough bread croutons.	

SNACK & STARTERS

GREEN ASPARAGUS -----	165k
Local asparagus served with a classic hollandaise , piquillo peppers and crispy garlic all topped with air-dried pancetta and fresh herbs.	
COPPA DI PARMA - IGP (60gr) -----	160k
Thin slices of Premium Italian neck ham.	
CHEESE AND CHARCUTERIE BOARD -----	195k
Our selection of premium local and imported charcuterie and cheese. Served with homemade duck rilette, pickles, and sourdough.	
CHEESE BOARD -----	195k
A selection of imported premium cheese. Served with slices of Swedish hard bread and Sumatran cotton honey.	
MARINATED OLIVES -----	65k
A mix of black and green olives from Cerginola, Italy & Kalamata, Greece, marinated in herbs and citrus infused olive oil.	
SOURDOUGH BREAD -----	55k
Two kinds of sourdough, freshly baked at 07:AM BAKER'S CLUB, and slices of homemade Swedish hard bread. Served with whipped butter.	
SHOESTRING FRIES -----	65k
Homemade shoestring fries tossed in parmesan and black pepper served with a chili and garlic dip.	

CAVIAR SELECTION

RUSSIAN RED CAVIAR 125gr 1.600k

Red Caviar made from Northeast Pacific salmon roe, Served with Swedish brown butter waffles, sour cream and three kinds of onion.

KALUGA IMPERIAL 30gr 2.750k

Sustainable caviar from hybrid sturgeon (*Huso Dauricus* and *Acipenser Schrenckii*) salted with Himalayan salt, served with Swedish brown butter waffles, sour cream and three kinds of onion.

SEAFOOD

SAKOSHI BAY OYSTER per pcs / dozen 65k / 675k

Japanese oyster from Sakoshi Bay. Served raw with tabasco and mignonette.

SAKOSHI BAY OYSTER AU GRATIN 75k

Lightly baked Japanese oyster from Sakoshi Bay encrusted with a hollandaise and Parmesan herb crumble.

CHILLED PRAWNS 150gr 155k

Sustainably sourced prawns boiled with beer, dill and salt. Served chilled with lemon infused aioli.

CLAMS MARINIERE 500gr 155k

Fresh clams cultivated from our saltwater aquarium and cooked in a traditional white wine sauce. Served with a toasted sourdough bread.

SEAFOOD PLATTER (2 persons) 675k

A bountiful selection of locally sourced seafood – 200g of chilled prawns, 500g of clams mariniere, 2 pcs raw Sakoshi Bay oyster and “Piri-piri” prawns. Served with sourdough, condiments, and homemade dips.

SALADS

HOMEMADE SMOKED SALMON ----- 195k

Tasmanian salmon smoked in-house with a mustard baby potato salad. Served with a black pepper infused cream cheese dip and slices of Swedish hard bread.

GRILLED ASPARAGUS SALAD ----- 155k

A garden salad with grilled asparagus served with baked tomato, raw zucchini, and sunflower seeds. Tossed with a light parmesan dressing.

 = VEGETARIAN

BISTRO MAIN

STOCKYARD GOLD RIB EYE 300gr ----- 695k

Charcoal grilled of 200++days grain fed Australian rib eye. Served with a choice of a sauce and a side.

RED WINE BRAISED SHORT RIB ----- 455k

Boneless US short rib braised in red wine for 12 hours. Served with a red wine jus and a side of pommes purée with a variation of onions.

PRIME RIB WAGYU BURGER 150 gr ----- 185k

Toasted brioche buns lathered with a homemade bacon & truffle mayonnaise and topped with caramelized onion and black pepper cheese. Served with shoestring fries and a chili garlic dip.

CHARCOAL GRILLED ORGANIC CHICKEN ----- 195k

Bone out chicken thigh served with roasted onion crème and potatoes cooked in duck fat, roasted garlic jus and fresh watercress.

CRISPY PORK BELLY ----- 255k

Spanish pork belly with crispy skin served with apple onion jam, roasted carrot crème, sauteed kale and apple jus.

BARRAMUNDI EN PAPILOTE ----- 195k


Barramundi steamed in parchment paper with white wine and dill, served with baby carrots, broccoli and potato crisp topped with fresh herbs.

SEAFOOD LINGUINE ----- 235k

House made fresh linguine pasta tossed in a basil scented prawn bisque with clams and semi dried tomato, all topped with tempura prawn.

MUSHROOM RISOTTO ----- 245k

Arborio rice cooked in mushroom bouillon with parmesan cheese and French butter, all topped with sauteed portabello mushroom and crispy oyster mushroom.

 = VEGETARIAN

CLASSIC HAND-CUT BEEF TARTARE ----- 255k

Imported US beef, hand-cut and raw, accompanied with a selection of pickled condiments and Dijon mustard. Served with croutons and homemade shoestring fries spiced with black pepper and parmesan. Well served as a main course.

SIDES

Pommes purée	60k
Garden salad with crudités	65k
Truffle scented cauliflower gratin	65k
Green asparagus topped with shaved parmesan shards and arugula	65k
Green beans with hummus, garlic confit and toasted almond flakes	65k
Homemade shoestring fries with black pepper and parmesan cheese and chili garlic dip	65k

SAUCES

Cognac infused black pepper sauce	55k
Classic red wine jus	55k

DESSERT

All our elements of our desserts are made from scratch in-house using fresh and local ingredients

CRÈME BRÛLÉE

A classic crème brûlée with Balinese vanilla served with homemade raspberry sorbet.

- 85k -

CRÈME CARAMEL

Silky smooth coconut Flan flavoured with Balinese vanilla and a coconut caramel sauce, served with fresh berries and a tangy raspberry tuile

- 90k -

STRAWBERRY AND MERENGUE

Toasted strawberry ice cream laying on top of a strawberry tartare, covered with a Andaliman pepper merengue and fresh mint

- 95k -

CHOCOLATE AND CHOCOLATE

Chocolate ice cream served on a toffee pudding topped with crème anglaise , fresh raspberry and Valrhona chocolate mousse

- 95k -

HOMEMADE ICE CREAM

PER SCOOP

Chocolate or Strawberry ice cream or fresh Raspberry sorbet.

- 35k -

VALRHONA PRALIN

Chocolate shell filled with passion fruit mousse and dipped in hazelnut chocolate.

- 25k -