

Appetizer		Soup		Main Course		Pasta	
Wild Salad (VG, N) House-made black bean hummus, roasted vegetables, wild herbs and nuts IDR 185.000		Sour & Spicy Prawn Bisque (S) Locally sourced prawns in a rich, slow-simmered bisque, balanced with tamarind, chilli, and aromatic herbs IDR 290.000		Babi Rajang (P, N) Slow-cooked pork belly in aromatic Balinese base rajang spice paste IDR 355.000		Arrabbiata (VG, G) House-made tomato sauce with dried chilli and cherry tomatoes IDR 215.000	
Gado-Gado (VG, N) Farm-foraged vegetables with peanut sauce, kaffir lime, tofu and crispy shallots IDR 185.000		Rawon Sapi (N) Surabaya-style slow-braised beef in a fragrant black kluwek broth IDR 335.000		Udang Bakar Parape (S) Chargrilled tiger prawns with a spicy-sweet parape glaze IDR 355.000		Chicken Alfredo (D, G) Free-range chicken with basil and Parmesan IDR 255.000	
Perkedel Jagung (VG, G) Corn fritters with dabu-dabu and sambal ulek IDR 185.000				Rendang Sapi Slow-braised beef brisket in coconut curry with red beans IDR 360.000		Seafood Tagliatelle (D, G, S) Jimbaran seafood with local Parmesan crumble IDR 255.000	
Asinan Betawi (S) Charred pickled cabbage, crisp sprouts and greens with Jimbaran prawns, served with a tangy, spicy Betawi-style peanut sauce IDR 215.000				Ayam Bakar Half-roasted free-range chicken with sambal ulek or sambal matah IDR 360.000		Pork Bolognese (D, G, P) Slow-cooked pork ragù with basil and Parmesan IDR 265.000	
Sate Lilit Ayam Minced free-range chicken skewer with sambal matah and kemangi IDR 225.000						Prawn Aglio e Olio (G, S) Tiger prawns with garlic, chilli and basil IDR 280.000	
Tuna Tataki (F, N) Sesame-crusted yellowfin tuna with chilli miso dressing, wild herbs and pickled jicama IDR 235.000							
Soup				Sandwich & Burger		Dessert	
Jukut Kelor Mesanten (VG) Balinese curried moringa soup with ginger flower, red beans and coconut milk, served in a young coconut IDR 185.000		Nasi Merah or Putih (VG) Choice of white or brown steamed organic rice from Jatiluwih IDR 95.000		All sandwiches are served with hand-cut potato wedges or green salad.		Bubur Injin (VG) Black sticky rice porridge with coconut milk and mango IDR 135.000	
Soto Ayam Spiced clear chicken broth with tomato, celery, leek and crispy shallots IDR 195.000		Kentang Goreng (VG) Hand-cut potato wedges IDR 95.000		Plant-Based Burger (VG, G, N) Plant-based patty with cashew crème, tomato, romaine lettuce and potato brioche IDR 265.000		Biu Metambus (VG) Chargrilled banana with palm sugar and coconut gelato IDR 135.000	
Soup Ikan Sanur (F) Catch-of-the-day fish in a fragrant broth inspired by traditional Balinese recipes IDR 290.000		Terong Balado (VG) Fried eggplant in balado sauce with kemangi IDR 95.000		Spicy Chicken Sandwich (D, G) Spiced chicken breast with burnt chilli mayonnaise and cheese on sourdough IDR 285.000		Dark Chocolate Brownie (V, G) 64% dark chocolate with passion fruit ganache, cashew crème and wild berries IDR 150.000	
		Sawi Rebus (VG) Seasonal greens with sambal cak-cak and fried shallots IDR 95.000		Prawn Roll (D,G,S) Tiger prawns with spicy tartare sauce, wild herbs and jicama pickles in potato brioche IDR 285.000		Coco Affogato (V, G) Coconut gelato with sticky rice sponge and Kintamani espresso IDR 150.000	
		Main Course		Beef Burger (D, G) Potato brioche, fermented chilli aioli, lettuce, tomato, pickled cucumber and cheese IDR 375.000		Es Doger (VG) Seasonal fruit granita with fermented cassava and dulce de leche IDR 150.000	