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## SHARING PLATES

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### From the ocean

Fresh Flores oysters preserved lemons, shallot	35/pc
Bonito crudo dry-aged skipjack tuna, lime, citrus ponzu	90
Grilled octopus walnut romesco, pomegranate molasses	140
Grilled moon scallops (10) house sambal, kemangi, kaffir lime	140

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### MAINS

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### From the ocean

Grilled Fish of the day beurre blanc, onion chutney	180 / 220
Grilled squid Reduce bouillabaisse, preserved lemon, chives	185
Flamed fish collar Sambal matah, lemon, tarragon	185
Sumbawa wild prawn pepper rouille, herbs	230
Oven baked whole fish (1kg) sea-salt, lemon, Spanish olive oil	350

### From the land

Half grilled chicken roasted chicken jus	185
New Zealand Lamb hind shank 400 gr Ras-el Hanout, potato puree, prunes	435
Black Angus Strip loin, 350 gr	575
Kilcoy Rib Eye, 300 gr	550
Wagyu Tokusen skirt steak MB-6 400gr	550
Wagyu Miyazaki A5 Skirt Steak 200gr Japan	950
Wagyu Miyazaki A5 Bavette 200gr Japan	1200

### From the land

Yakitori beef Yakitori beef short plate, tare sauce	85/pc
Pizzeta - garlic, parsley, butter	60
Freshly baked breads Bagna - Cauda, olive oil	50
Baba Ghanoush dip smoked eggplant, confit garlic, pita bread	75
Italian Cerignola olives	60
Smoked burrata Ash-baked beetroot, charred blueberries	120
Beef tartare tenderloin, smoked aioli, cured egg yolk	130

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### SIDES

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### Vegetables

Roasted cauliflower saffron aioli, dukkah, brown butter	75
Charcoal-baked eggplant pomegranate, confit garlic, eggplant chutney	65
Grilled local greens preserved lemon dressing, garlic	65
Potato puree waxy potatoes, French butter	50
Pommes frites 3 times cooked hand cut fries, beef fat	55
Aromatized Couscous fresh herbs, almonds, orange blossom	65

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### PASTA

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Cacio e Pepe Pecorino Romano, Parmesan, Lombok black pepper	180
Truffle Tagliateli Porcini porcini mushrooms, truffle, Gran Padano	270

Prawn spaghetti prawn, prawn bisque, fennel	185
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### DESSERT

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Baklava pistachio, honey, almond paste, pistachio gelato	95
Profiteroles choux, homemade banana gelato, whipped cream, chocolate	95

Pavlova meringue, mango curd, passionfruit gelato	85
Pandan Creme Brulee	95
Cheese platter selected by our chef 3 different cheeses, sourdough, chutney	150