

Soft drinks

Equil 760ml/ Balian sparkling 750ml	50/55
Balian mineral/sparkling 330 ml	25/30
Coca, Sprite, Tonic, Soda,	25
Lemon squash, Orange squash	35

Fresh juice

Tropical crush : apple, pineapple, ginger	50
Bali touch : pineapple, orange and strawberries	50

Coffee & Tea

Long black	25	English breakfast tea	30
Espresso	25	Peppermint tea	30
Double espresso	50	Ginger & lemongrass tea	30
Cappuccino	35	Parisian vanilla tea	30
Irish coffee	99	Jasmine tea	30
Flat white	30		
Macchiato	30		

Beer

Bintang	40
San Miguel/Light	45

Price in "000"IDR

All prices are subjected +11% of government tax

No split bill

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Cocktails

Fresh pina colada Bacardi, malibu, home made coconut cream, fresh pineapple	130
Green pearl fragrance Midori, vodka, lime juice, fresh pineapple juice	130
Pearl sensation Tequila, triple sec, passion fruit & ice blended topped with passion jelly	130
Whisky passion sour Red label whisky, passion fruit, lime, white egg, passion puree	130
Caipirinha Bacardi, triple sec, lime and brown sugar	120
Mojito classic, strawberry Bacardi, fresh mint, lime juice and white sugar (strawberry)	120
Daiquiri Bacardi, triple sec, lime juice and lime fresh	120
Strawberry daiquiri Bacardi, triple sec, lime juice & fresh strawberry	120
Margarita Tequila, triple sec, lime juice and lime fresh	120
Frozen tequila sunrise Tequila, orange juice and ice blended topped with grenadine	120
Berry collins Gordon Gin, Raspberry, strawberry, lime juice, soda water	120
Absolut prickly pearl Pear vodka, triple sec, blue curaçao, pineapple juice	120
Dawa Vodka, honey, strawberry, sugar, lime juice	120

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Spirits Cognac

Martel VSOP

140

A balanced cognac, marked by anoaky taste. It's time spent age in gin a barrelling fuses it with complex aromas along with notes of caramelized dried fruits and prunes. This one adds a number of rich qualities to a cocktail.

CAMUS VSOP elegance

140

Cognac Camus VSOP Elegance is a blend of eaux-de-vie from different area of cognac region.

On the nose: round notes of fruits, some almond aromas.

On the palate: fresh, light wood and a rather smooth finish.

St Remy Napoleon VSOP French brandy

90

The taste of small, freshly picked red berries, while bringing out the sweet vanilla flavor of oak. It's a rounded, balanced spirit that is easy to drink. With its light and subtle nose, St-Remy VSOP is excellent served as an aperitif.

Calvados

Coquerel

160

This "imprisoned" apple is part of the prestigious signature range.

The bottle is attached to the apple tree while in flower so the fruit develops inside

The bottle. Year of maceration gently blend the flavors of the apple and the spirit.

The result is an aroma that full of apple cider and baked apple notes which carry

Through intensely on the palate.

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Whiskey

JW Red Label	85
Chivas Regal 12 yo	110
Teacher's	85
Macallan 12 yo	150
Jack Daniel's	99
Jim Beam	85

Rum

Bacardi Light	85
Brugal blanco	90

Tequila

Jose Cuervo Resposado	85
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Vodka

Absolute (Original, Vanilla, Pear)	90
Grey Goose Original	150

Gin

Gordon's London Dry Gin	85
Bombay Sapphire	100

Liquors

Bayley's	95
Kailua	95
Cointreau	95
Amaretto Dissarono	95
Benedictine DOM	95
Midori	95
Galliano	95
Peppermint Liqueur	90
Malibu	90

Martini

Martini Bianco, Rosso, Extra Dry	80
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Aperitifs

Ricard	95
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ENTREES STARTERS

Carpaccio de thon sashimi, sauce d' agrumes et gel de mangue Tuna sashimi carpaccio, citrus sauce and mango jelly	110
Bisque de langouste Lobster bisque (soupe)	130
Velouté d'asperge, quenelle de Roquefort en mousse Asparagus soup with blue cheese Roquefort mousse	100
Bouchée de St Jacques poêlée au jambon de Parme mousse d' asperge et sauce passion vinaigre balsamic Grilled scallop wrapped in parma ham with asparagus mousse and passion balsamic vinegar dressing	135
Ravioles maison au caviar d' aubergines et sauce chèvre thym Home made ravioli stuffed with eggplant caviar, goat cheese and thym sauce	100
Terrine de Foie Gras accompagnée d' un chutney de jackfruit, vin rouge Chilled duck Foie Gras terrine with red wine & jackfruit chutney	190
Carpaccio de boeuf aux copeaux de Foie Gras, jackfruit chutney et pain d' épices Beef carpaccio with shaved Foie Gras, jackfruit chutney, crispy gingerbread	135
Assiette découverte Tasting starter (lobster soup, meli melo salad, tuna tartare, eggplant ravioli)	135

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PLATS
MAIN COURSES

Fillet de boeuf, purée de pomme de terre huile de truffe, citrouille rôtie, champignon, bacon, sauce aux cèpes	325
Beef tenderloin, mash potato truffle oil, roasted pumpkin, mushroom, bacon	
Cuisse de canard confit, pomme grenailles sautées, chou braisé, sauce moutarde	230
Crispy duck leg confit, roasted potatoes, braised Chinese cabbage, mustard sauce	
Mille-Feuilles de jarret d' agneau à la moutarde et aubergines aillées avec son gratin de pomme de terre	240
Boneless lamb shank (mille-feuille) with mustard and garlic eggplant served with potato gratin	
Coq au Vin	240
Chicken coq au vin (marinated with cognac & red wine, bacon, mushrooms)	
Carré d' agneau polenta panée, navet glacé, réduction au romarin	295
Lamb rack, crispy polenta, glazed turnip, rosemary reduction	
Boeuf braisé au vin rouge, légumes de saison et tortellinis au grana panado	280
Braised beef with red wine sauce, seasonal vegetables and parmesan tortellinis	

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Barramundi, croûte de pain, caviar d' aubergines, tapenade de tomates séchées, poudre d' olive	220
Barramundi with crispy crust, dried tomato tapenade and eggplant caviar	
Raviole de langouste accompagnée d'une purée de chou-fleur à la truffe, émulsion de langouste et citronnelle	280
Tender Timor lobster tail ravioli, cauliflower and truffle puree, bisque emulsion	
Saumon confit Meli Melo pois gourmand, fenouil, fèves risotto au champignon gel Kaffir	250
Confit salmon, fennel, snow peas meli melo, mushroom risotto kaffir gel (15 minutes)	
Fillet de baramudi poêlé, poivron confit, panisse, quinoa, pesto	220
Pan seared baramundi, capsicum confit, panisse, black quinoa, pesto	

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DESSERTS

Coulant d épices au romarin crème pâtissière Soft gingerbread and it's rosemary flavor (15 minutes)	100
Crème brûlée aux trois saveurs Three flavors creme brûlée	80
Mille-Feuille traditionnel, crème mousseline à la vanille, caramel beurre sale, glace nougatine Mille-Feuille, vanilla custard cream filling, butter salt caramel sauce, nougatine ice cream	110
Sphère au chocolat, sorbet framboise, sauce caramel et émulsion de chocolat blanc Chocolate sphere, raspberry sorbet, caramel sauce, white chocolate emulsion	110
Trilogie du chef, fondant au chocolat Chef trilogy chocolate moelleux (15 minutes)	110
Profiteroles maison Home made chocolate profiteroles	100
Tarte au citron, meringue italienne, agrumes, amande et sorbet passion Lemon tart, Italian meringue, citrus fruits, passion sorbet, almond	110
Café gourmand Gourmet coffee	70
Assiette gourmande Tasting dessert (chocolat mousse, iced nougat, creme brûlée, chocolat fondant)	130

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