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Lights Bites

Avocado and Feta Cheese

Cereal sourdough, mashed avocado and crumbs of feta cheese. **85'000**

Crispy Corn Galette With Avocado

Poached eggs and fresh Zucchini Herb Sauce. **95'000**

Avocado and Poached Eggs

Cereal sourdough, sliced avocado, 2 eggs and greens. **72'000**

Eggs Trio***

Cooked "à la coque" with foie gras, truffle and plain with toasted breadsticks. **99'000**

Eggs Duo***

Cooked "à la coque" truffle and plain, served on potato mash and whipped & toasted breadsticks. **110'000**

Roasted veggies

Avocado, pumpkin, carrot, broccoli, sweet potato with Feta/coconut dip. **97'000**

Glazed carrots

Honey glazed baby carrots with feta and coconut smooth cream. **73'000**

Vegan Bowl

Perfect vegan bowl, with cauliflower and roasted veggies. **150'000**

Caribbean Chayotte Gratin with Bacon

Perfectly seasoned typical French Caribbean vegetable dish. **130'000**

Craft your eggs

3 eggs your choice
Omelete, Fried egg or Scrambled

Plain **42'000**

Cheese **59'000**

Mushrooms **56'000**

Served with bread and butter

Ceviche

Fish cooked in lime juice,spices with mango "brunoise". **70'000**

Foie Gras

Our famous home-made french foie gras with caramelised onions and toast. **297'000**

Oysters

6 Fresh Oysters served with all the necessary condiments. **160'000**

Thai style rice noodles

Cold and refreshing, featuring shrimp and sweet and sour sauce. **163'000**

Aglio and shrimps linguine

Classic pasta in garlic and buttery sauce with sautéed shrimps. **165'000**

Burger Club Bali***

Timeless cheese burger,australian 140g beef patty and caramelised onions with french fries. **141'000**

Risotto and truffle cream

Simple and flavorful risotto,soft, silky and rich. **170'000**

Club Sandwich "The Matt"

A perfect Club Sandwich with all of its tradition. **110'000**

Beef Tartare

Hand-cut tender beef meat,seasoned the classic way and french fries. **235'000**

Set Menus

Breakfast set menu 1

Avocado&Feta cheese toast
Glazed carrots
Choice of two eggs
orange juice and coffee
155'000

Breakfast set menu 2

Avocado&Feta cheese toast
Choice of two eggs
Roasted vegetables
orange juice and coffee
150'000

Lunch set menu

2 dish **290'000**
3 dish **350'000**

A Table ! Starters

Ceviche

Red Snapper "ceviche" with mango and lime. Perfectly seasoned. **95'000**

Cassolette

Organic eggs cooked in a Cassolette in creamy gravy sauce and Foie gras served with perfect Sourdough bread. **220'000**

Lobster Tartare

"Slipper lobster" Tartare, sesame and spicy mayonnaise. **286'000**

The Carrots**

Grated, seasoned with our curry blend , raisins and lemony crunchy pistachios. **85'000**

Chicken Momos

A Nepali recepe with a Balinese fusion twist Bumbu, young coconut and tomato sambal. **100'000**

Salmon Beetroot

Revisited gravlax Salmon with its lemony chive whipped cream. **135'000**

Sides

Buttery mashed potatoes, truffle : **70'000**

French fries: **60'000**

Sautéed baby carrots,cauliflower and green beans : **55'000**

Coconut rice : **41'000**

Grilled Asparagus : **95'000**

Bread and butter basket Extra : **35'000**

KID'S MENU

Fish & Chips

Battered fish sticks, fried with french fries and tartare sauce. **90'000**

Grilled chicken and pumpkin purée
Juicy chicken breast, charcoaled grilled with soft mashed pumkin.
80'000

Pasta and tomato sauce
Home-made fresh tomato sauce, basil and olive oil. **60'000**

A Table ! Mains

Pork Ribs

Sous-vide pork ribs marinated with traditional balinese spices and herbs - truffled mash potatoes. **350'000**

Lobster Thermidor

Whole lobster for 2 people, topped with a rich creamy and cheesy French brandy sauce with baby corn and carrots. **Market Price depending on the weight (1.6M to 3.8M on average)**

Cauliflower Steak**

An Indian revisited recepe, Flavorful, wood-fired roasted and served with cauliflower cream and truffle oil. **99'000**

Mahi-Mahi

Mahi-Mahi enhanced with a fresh herbs and lime caribbean sauce, served with sautéed zucchinis **209'000**

Grilled Barramundi watercress

Grilled baramundi, Crispy Fish Skin, Wood Fired Asparagus, Watercress Sauce. **245'000**

Duck Parmentier

Parmentier , charcoal grilled and "mijoté" in fusion rendang sauce served with potato truffle. **401'000**

Duck Confit leg

The Duck leg, charcoal grilled and "mijoté" for 16hours served in fusion rendang sauce and coconut rice. **358'000**

Vegetables Plate**

Seasonal roasted vegetables salad with olive oil and balsamic dressing. **121'000**

King Prawn & Salmon

Giant prawn rolled under an orange deep glazed jus served with sautéed spinach. **390'000**

Wagyu Beef

Filet, traditional pan seared in rich fragrant butter with traditional Gratin Dauphinoise, Shitake brown and white. Served with gree peppercorn sauce and red wine Sauce. **375'000**

Duck Magret "French Touch"

Traditional Duck Magret, with traditional Gratin Dauphinoise. **300'000**

*Prices are in ruphias and are subject to 10% of government tax and 6% service charge



Les desserts

Profiteroles

Puffy and buttery "choux" with a choice of chocolate, vanilla, or pistachio gelato. Hot dark chocolate sauce on top. **120'000**

Watermelon Compressed**

Air compressed Watermelon. Infuse with a fresh lemony and orange juice. **78'000**

Tiramisu

The classic tiramisu with the Chef's twist. **120'000**

Mousse au Chocolat

Dark chocolate mousse with a heart of pomelo marmalade. **97'000**

Tarte tatin (35min preparation)

Traditional Tarte Tatin perfectly caramelized. **110'000**

Ile Flottante (35min preparation)

A soft meringue floating on crème anglaise (a vanilla custard) with a twist. **120'000**

SMOOTHIES - 60'000

Banana Strawberry Smoothie

Strawberry / Banana / Fresh Milk / Yogurt / Honey

Mixberry Smoothie

Mixberry / Freshmilk / Yogurt / Honey

Mango Tango

Mango / Orange Juice / Fresh Milk / Yogurt / Honey

JUICES

Cold pressed orange	35'000
Watermelon	35'000
Passion fruit	45'000
Pineapple	40'000
Coconut	50'000

Mocktails

80'000

Pink Lady

Lychee / Grenadine / Bitter / Lime Juice

Virgin Coconut Mojito

Lime Juice / Vanilla Syrup / Mint / Coconut Flake / Soda Water

Apaixao

Passion Fruit / Lime Juice / Candied Chili

COFFEES

Espresso	30'000
Doppio	30'000
Americano	30'000
Latte*	40'000
Cappuccino*	40'000
Flat white*	40'000
Iced americano	35'000
Iced latte*	45'000

SOFTS

Coca-cola, Coca-cola zero, Sprite, Schweppes tonic, Polaris	35'000
Still & Sparkling water	30'000

BEERS

San Miguel	65'000
San Miguel light	65'000
Bintang Crystal	65'000

Classic Cocktails

Negroni

Gin / Campari / Red vermouth - Bitter-sweet with a herbal finish

Old fashioned

Whiskey / Sugar / Angostura bitters / Orange zest - Rich and smooth with a hint of spice

Classic martini

Gin or vodka/dry vermouth/twist or olive

Aperol Spritz

Aperol/sparkling wine/top up soda water

Cosmopolitan

Vodka/Cointreau/cranberry juice/simple syrup

Whiskey sour

Jim beam / Lemon juice / Simple syrup / Egg white

Porn star martini

Vodka/peach liqueur/pineapple juice/passion fruit pure/vanilla syrup

Manhattan

Jim beam/sweet vermouth/agustura bitter

Espresso Martini

Vodka / Espresso coffee / Coffee liqueur - Rich and creamy with a strong coffee kick

Gin&Tonic

Gin / Tonic water - Light and bubbly with a botanical aftertaste

Smoke Oak Negroni

Gin / Campari / Sweet Vermouth

Klarita (Burn Lemon Margarita)

Tequila Reposado / Cointreau / Burn lemon / Lime Juice / Vanilla Syrup

Banana Daiquiri

Spiced Rum / Lemon Juice / Banana Saccharum

Blackberry Basil Soda

Vodka / Blackberry Cordial / Soda Water

Passion Fruit Chilli Caipiroska

Vodka / Passion Fruit Seed / Chilli Syrup / Lime Juice

TCB Gin & Tonic

Gin / Dash Campari / Tonic Water / Rosemary

Cucumber Gin Fizz

Gin / Cucumber Cordial / Soda Water

Queen Jasmine

Jim Beam / Jasmynes Tea / Agave Syrup

Watermelon Splash

Watermelon Clarified / Gin / Passion Fruit Cream / Soda Water

Tomato Marvel

Tomato Clarified / Vodka / Chili Syrup / Basil / Cheese

By the glass

130'000

130'000

140'000

140'000

120'000

140'000

130'000

140'000

130'000

110'000

150'000

150'000

120'000

120'000

130'000

110'000

120'000

130'000

130'000

120'000

Barong



Legong Dancer



Rangda





Red Wine

	Bottle 750ml	By the glass
Tulloch Shiraz Pokolbin Dry Red Shiraz 2023 (Australia)	750'000	160'000
Tulloch Barbera 2023 (Australia)	650'000	150'000
Vinogue Terra Antica 2022 (Australia)	650.000	150.000
Bleasdale Cabernet 2023 (Australia)	650'000	150'000
Ferngerove Majestic Cabernet Sauvignon 2022 (Australia)	650'000	150'000
Ventisquero Roserva Pinot noir 2017 Chile	650'000	
Jim Barry Cabernet 2021 (Australia)	650'000	
Chateau Teyssier 2018 (France)	650'000	
Tommasi Rafael Vapolicella 2020 (Italia)	650'000	
Negroamaro Salento 2020 (Italia)	650.000	
Voyager estate 2010 (Australia)	650'000	
Podere Montapulciano 2021 (Italia)	650'000	
Clos de Los Siete Valle de Uco 2019 (Argentina)	650'000	
Pomerol Alain Moueix 2021 (France)	1'450'000	-
Gigondas Marrenon Syrah Grenache 2023 (France)	1'100'000	-
Frontera C.S 2022 (Chile)	680'000	
JJ Mc Williams Shiraz Carbanet 2023 Australia	700'000	160'000
Monkey Puzzle, Cabernet Sauvignon (Chile)	700'000	
Monkey Puzzle, Merlot (Chile)	700'000	
Maison Castel, Syrah 2021 (France)	850'000	
Tarapaca, Merlot 2021 (Chile)	650'000	150'000
Maison Castel, Cabernet Sauvignon 2022 (France)	850'000	
Bodegas Castano Monastrell 2020 (Spain)	820'000	
Vanicola M. Don Vito Prestige Salento Igp 2021 (Italia)	1'220'000	
Coroa Do Espirito Santo Vinho, Tinto 2017 (Portugal)	720'000	
Finca Las Moras Barrel, Select Malbec 2023 (Argentina)	800'000	
Finca Las Moras Barrel, Malbec 2022 (Argentina)	720'000	
Finca Las Moras, Cabernet Sauvignon 2022 (Argentina)	720'000	
Vega Calida, Monastrell Tinto 2022 (Spain)	880'000	
Vega Calida, Monastrell Tinto 2022 (Spain)	670'000	
Cigarra Gran Passo, Reserva 2020 (Portugal)	810'000	
Fortissimo, Vinho Tinto 2020 (Portugal)	.750'000	
Baby Doll, Pinot Noir 2023 (New Zealand)	880'000	

White Wine

	Bottle 750ml	By the glass
Côtes du Rhône Les Alexandrins 2023 (France)	650'000	160'000
Villa Maria Sauvignon Blanc 2022 (NZ)	650'000	
Guessami 2021 (Spain)	650.000	
Chablis Chardonay 2022	750'000	-
Pascal Jolivet Attitude Sauvignon Blanc 2023	650'000	
Sababay		-
Frontera Chardonnay	650'000	-
Tarapaca Chardonnay 2022 Chile	605'000	
JJ Mc Williams Chardonnay	700'000	
Monkey Puzzle Cardonay 2022 Chile	1'100'000	
Peter Lehman Potrait Riesling 21 2022 / Australia	670'000	
De Bortoli / Sacred Hill Cardonay 2019 / Australia	880'000	-
Baby Doll Sauv Blanc 2024 / New Zealand	950'000	
Fantinel Borgo Tesis Pinot Grigio 2023 / Italy	750'000	
Sensi Collezione Pinot Grigio Delle Venezie Doc 2023 / Italy	750'000	

Rose Wine

Roubine	950'000	
Aix	920'000	190'000
B&G Cotes de provence	961'000	
Amo Potion Love Sparkling 2023 / Australia	850'000	
Maison Castel Rose D'anjou 2021/ France	850'000	

Champagne

	Bottle 750ml	By the glass
Taittinger Brut Reserve	1'800'000	360'000
Henriot Brut Souverain	1'600'000	320'000
Laurent Perrier La Cuvée Brut	1'800'000	
Moët & Chandon Imperial Brut	1'800'000	
Moët & Chandon Imperial Rose	2'200'000	
Veuve Clicquot Brut	1'800'000	
Dom Perignom Millesimé 2008	12'500'000	
Prosecco Riunite Brut	720'000	
Amo Potion Love Sparkling	755'000	



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