

## STARTER

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| <b>Peruvian White Fish Ceviche</b><br><i>Passion fruit sauce, grilled pineapple, avocado, black ink crackers, pickle chili</i>  | <b>180</b> |
| <b>Grilled Spiced Wild Mushroom</b><br><i>Mixed wild mushroom, coconut spice, wrapped in banana leaves, fried shallot, spicy mayo</i>   | <b>160</b> |
| <b>Trio Tartare</b><br><i>Tuna, avocado, ginger soy sesame sauce, black ink crackers, tasmanian salmon, cucumber, tzatziki, lavos mahi mahi, mango, green leaf salad, coriander</i> | <b>230</b> |
| <b>Housed Cured Salmon Gravlax</b><br><i>Cured salmon, dill cream, capers, garlic baguette</i>  | <b>165</b> |
| <b>Mushroom &amp; Vegetable Dumpling</b><br><i>Wild mushroom, grill corn, fried shallot, fragrant soy sauce &amp; sesame seed</i>   | <b>195</b> |
| <b>Tiger Prawn Lemon Butter</b><br><i>Creamy lemon butter, chili flakes, grilled garlic baguette</i>  | <b>190</b> |
| <b>Sesame Crusted Yellow Fin Tuna Tataki</b><br><i>Tomato salsa, ginger soy dressing, green leaf</i>  | <b>190</b> |
| <b>Burrata &amp; Grilled Heirloom Tomato</b><br><i>Heirloom tomato, extra virgin olive oil, fresh mozzarella cheese, balsamic reduction, fresh basil leaf, garlic baguette</i>      | <b>195</b> |
| <b>Spicy Yellowfin Tuna Crispy Sushi</b><br><i>Yellowfin tuna with crispy sushi rice, sriracha mayo and sesame</i>  | <b>175</b> |
| <b>Seafood Bruschetta</b><br><i>Yellowfin tuna, smoked salmon, tiger prawn, butter brioche bread, creamy Stracciatella</i>  | <b>175</b> |

## SALAD

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| <b>Lobster Caesar Salad</b><br><i>Romaine lettuce, cherry tomato, anchovy, caesar dressing, parmesan chips</i>       | <b>315</b> |
| <b>Nicoise Salad</b><br><i>Mixed green salad, tomato, green bean, tuna, anchovy, egg</i>                             | <b>220</b> |
| <b>Prawn Avocado Salad</b><br><i>Mixed lettuce, avocado, mango, sesame crumble, crispy shallot, cherry tomato</i>    | <b>205</b> |
| <b>Healthy Salad</b><br><i>Capsicum, zucchini, wild mushroom, onion, black bean, balsamic olive oil, feta cheese</i> | <b>180</b> |

## PASTA

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| <b>Tagliatelle Frutty de Mare</b><br><i>Prawn, squid, barramundi, banyuwangi scallop, crustacean crème sauce</i>                               | <b>390</b> |
| <b>Crab Curry Gnocchi</b><br><i>Curry butter sauce, creamy parmesan</i>  | <b>290</b> |
| <b>Prawn Aglio Olio</b><br><i>Spaghetti, prawn, olive oil, crispy garlic, red chili, parmesan parmigiano</i>                                   | <b>245</b> |
| <b>Mixed Seafood Pasta</b><br><i>Linguini, prawn, squid, Banyuwangi scallop, tomato cherry, tomato &amp; bisque sauce, parmesan parmigiano</i> | <b>330</b> |
| <b>Meat Lover Carbonara Pasta</b><br><i>Bacon, rib eye, chorizo, creamy parmesan, grilled brioche</i>  | <b>375</b> |
| <b>Crab Lasagna</b><br><i>Crabmeat &amp; prawn, creamy crustacean sauce, mozzarella</i>  | <b>290</b> |
| <b>Lobster &amp; Tortellini</b><br><i>Slipper lobster tortellini, cauliflower, aromatic crustacean bisque, chili oil</i>                       | <b>275</b> |

## MAIN COURSE

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| <b>Catch of The Day</b><br><i>Grill baby fennel, Asian salsa, beurre blanc and basil vinaigrette</i>  | <b>290</b> |
| <b>Pan Seared Tasmanian Salmon Fillet</b><br><i>Grill baby romaine, garlic yogurt, curry oil, parmesan cream</i>                            | <b>340</b> |
| <b>Mixed Seafood Bouillabaisse</b><br><i>Fish, prawn, slipper lobster, squid, clam, baguette and rouille</i>                                | <b>350</b> |
| <b>Wild Lobster Thermidor 500gr</b><br><i>Wild mushroom and spaghetti, mozzarella and parmesan</i>  | <b>950</b> |
| <b>Seafood Fried Rice</b><br><i>Slipper lobster, prawn, baby squid, stir fried vegetables, black ink crackers, Indonesian sambal balado</i> | <b>250</b> |
| <b>Jimbaran Whole Fish</b><br><i>Balinese plecing, garlic butter rice, sambal matah and sambal merah</i>                                    | <b>450</b> |
| <b>Fillet Mignon</b><br><i>Grilled asparagus, sauteed mushroom, creamy mushroom sauce</i>   | <b>480</b> |
| <b>BBQ Glazed Pork Ribs</b><br><i>Soy glazed pork rib, house pickle, spice soy</i>  | <b>350</b> |

## FROM THE GRILL

Served with sambal matah, dabu-dabu, beurre blanc and our signature salt trio: "himalayan salt, charcoal black salt, lemon salt"

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| <b>Grill Marinated King Prawn per 200 gr</b>  | <b>295</b>   |
| <b>Grilled Octopus per 200 gr</b>   | <b>190</b>   |
| <b>Marinated Squid Grill per 200 gr</b>   | <b>220</b>   |
| <b>Tuna Fillet per 200 gr</b>   | <b>350</b>   |
| <b>Indian Slipper Lobster per 350g</b>  | <b>1.200</b> |
| <b>Mixed Seafood Platter</b><br><i>Featuring a delectable selection of Indian slipper lobster, squid, king prawns, octopus, yellowfin tuna, Banyuwangi scallops, served with our trio of sauces and one side dish</i> | <b>1.750</b> |

## SIDE DISHES (75)

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| <b>Homemade French Fries</b>        |  |
| <b>Crushed Baby Potato</b>          |  |
| <b>Green Salad</b>                  |  |
| <b>Grilled Baby Vegetables</b>      |  |
| <b>Broccoli And Edamame</b>         |  |
| <b>Sauteed Mix Mushroom</b>         |  |
| <b>Mixed Fries Sweet Chili Mayo</b> |  |

## SWEET ENDINGS

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| <b>Cheese Cake</b><br><i>Mixed berry gel, fresh strawberry, lemon lime cream</i>                                  | <b>120</b> |
| <b>Chocolate Lava</b><br><i>Crème chantilly, passion fruit sorbet</i>   | <b>130</b> |
| <b>Dark Chocolate Dom</b><br><i>Peanut butter mousse, caramelized almond, pistachio crumble, warm choco sauce</i> | <b>120</b> |
| <b>Sensation Colada</b><br><i>Coconut ganache, fresh pineapple, pina colada, coconut sable, coconut sorbet</i>    | <b>110</b> |
| <b>Coconut Pandan Creme Brule</b><br><i>Passion fruit sauce, coconut sorbet, exotic fruit</i>                     | <b>120</b> |
| <b>Ice Cream &amp; Sorbet</b>   | <b>55</b>  |