

Appetizer

Peruvian White Fish Ceviche 	150
<i>Passion fruit sauce, grilled pineapple, avocado, black ink crackers, pickle chili</i>	
Trio Tartare 	190
<i>Tuna, avocado, ginger soy sesame sauce, black ink crackers, tasmanian salmon, cucumber, tzatziki, lavos mahi mahi, mango, green leaf salad, coriander</i>	
Housed Cured Salmon Gravlax 	140
<i>Cured salmon, dill cream, capers, garlic baguette</i>	
Hokkaido Scallops and Vongole Clam	275
<i>White wine and coconut broth, pickle fennel</i>	
Baked Scallops	150
<i>Passion fruit gel, coriander, spicy butter, chili flakes</i>	
Sesame Crusted Yellow Fin Tuna Tataki	175
<i>Tomato salsa, ginger soy dressing, green leaf</i>	
Lobster Caesar Salad 	290
<i>Romaine lettuce, cherry tomato, anchovy, caesar dressing, parmesan chips</i>	
Burrata Salad 	160
<i>Heirloom tomato, extra virgin olive oil, fresh mozzarella cheese, balsamic reduction, fresh basil leaf, garlic baguette</i>	
Tender Octopus 	185
<i>Creamy stracciatella, anchovy, confined baby potato, capsicum, garlic baguette</i>	
Lobster & Tortellini  	170
<i>Slipper lobster ravioli, cauliflower, aromatic crustacean bisque, chili oil</i>	
Kabana Prawn Salad	170
<i>Mixed lettuce, avocado, mango, sesame crumble, crispy shallot, cherry tomato, sweet chili sauce</i>	

Sweet Endings

Mixed Berry Semifreddo 	90
<i>Chocolate tuile, caramel sauce, butter crumble, raspberry ice</i>	
Sensation Colada	90
<i>Coconut ganache, fresh pineapple, pinacolada, coconut sable, coconut sorbet</i>	
Chocolate Lava	115
<i>Crème chantilly, passion fruit sorbet</i>	
Cheesecake	100
<i>Mixed berry gel, fresh strawberry, lemon lime cream</i>	
Coconut Pandan Crème Brûlé 	100
<i>Passion fruit sauce, coconut sorbet</i>	
Ice Cream & Sorbet	45/Scoop

Main Course

Fish of The Day 	275
<i>Grill baby fennel, zucchini, beurre blanc and basil vinaigrette</i>	
Pan Seared Tasmanian Salmon Fillet 	285
<i>Grill baby romaine, garlic yogurt, curry oil, parmesan cream</i>	
Seafood Fried Rice	210
<i>Slipper lobster, prawn, baby squid, stir fried vegetables, black ink crackers, Indonesian sambal balado</i>	
Tagliatelle Frutti di Mare 	225
<i>Prawn, squid, barramundi, banyuwangi scallop, crustacean crème sauce</i>	
Crab Lasagna 	275
<i>Crabmeat & prawn, creamy crustacean sauce, mozzarella</i>	
Crab Curry Gnocchi	250
<i>Curry butter sauce, creamy parmesan</i>	
Mixed Seafood Bouillabaisse	290
<i>Fish, prawn, slipper lobster, squid, clam, baguette and rouille</i>	
Gnocchi al pesto 	195
<i>Basil pesto, crispy soy bean crumble, shaved parmesan</i>	
<i>Add chicken 50</i>	
Prawn Aglio Olio	195
<i>Spaghetti, prawn, olive oil, crispy garlic, red chili, parmesan parmigiano</i>	
Wild Lobster Thermidor  	790
<i>wild mushroom and spaghetti, mozzarella and parmesan</i>	
Mixed Seafood Pasta	295
<i>Linguini, prawn, squid, Banyuwangi scallop, tomato cherry, tomato & bisque sauce, parmesan parmigiano</i>	

From The Grill

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

Grill Marinated King Prawn per 200 gr	220
Grilled Octopus per 200 gr	265
Marinated Squid Grill per 200 gr	160
Tuna Fillet per 200 gr	180
Indian Slipper Lobster per 350 gr	290
Grill Wild Lobster 500 gr	900
Mixed Seafood Platter	1.250

Featuring a delectable selection of Wild lobster, indian slipper lobster, squid, king prawns, octopus, yellowfin tuna, Banyuwangi scallops, served with our trio of sauces and one side dish

Side Dishes

Crushed Baby Potato	55
Broccoli And Edamame Salad	55
Sauteed Mix Mushroom	55
Mixed Fries Sweet Chili Mayo	55

All prices are in thousand rupiah and we apply 11% government tax & 10% service charge



(Contains dairy)



(Contain Nut)



(Vegetarian)



(Contains Gluten)



(Contains Pork)