

	LIVE COOKING WITH PROFESINAL CHEF, PLEASE ORDER ONE DAY IN ADVANCE	
INTERNATIONAL MENU I		
STARTER	Feta Melon Salad	Rp. 45,000
	Water melon, salad leaf & feta cheese tossed with Italian dressing	
SOUP	Pumpkin Soup	Rp. 40,000
	Creamy pumpkin puree with roasted pumpkin seed and feta cheese	
MAIN COURSE	Chicken Rosemary	Rp. 75,000
	Pan seared chicken breast with garlic, thyme and rosemary sauce	
	Served with French Fries or Rice and green vegetables	
DESSERT	Chocolate Delight	Rp. 35,000
INTERNATIONAL MENU II		
STARTER	Garden Salad	Rp. 45,000
	Mix salad leave, cucumber, carrot with Vinaigrette or Thousand Island	
SOUP	Creamy Chicken Soup	Rp. 50,000
MAIN COURSE	Fish Steak	Rp. 87,000
	With Lemon thyme butter, sauteed vegetable and steam rice	
DESSERT	Black Forest	Rp. 45,000
INDONESIA MENU I		

STARTER	Bakso Goreng	Rp. 45,000
	Deepfry chicken dumpling on green leaves with peanut sauce	
	and sweet soy	
SOUP	Soto Ayam	Rp. 70,000
	Chicken soup with vegetables, egg and tomato	
MAIN COURSE	Iga Babi Bakar	Rp. 75,000
	Grilled Pork Speraribs marinate with balinese spices served with rice	
	and vegetable	
DESSERT	Kue Lumpur	Rp. 45,000
	Indonesian pancake with coconut milk - pandan sauce	
	And cinamon sugar	
INDONESIA MENU II		
STARTER	Gado - gado	Rp. 45,000
	Blanched mix vegetables, bean cake, bean curd with peanut sauce	
SOUP	Bakso Ayam	Rp. 55,000
	Chicken dumpling with egg noodle in broth	
MAIN COURSE	Steak lulur babi	Rp. 105.000
	BEEF fillet steak with sweet balinese spiced with	
	Blanched green vegetable and rice	
DESSERT	Dadar gulung	Rp. 45,000
	Crepes rolled with coconut jam and palm sugar coulis	

DRINKS	Coca Cola, Diet Coke, Tonic, Sprite, Green Sands,	Rp. 25,000
	Water bottle 1.5L	Rp, 20,000
	BINTANG BEER small	Rp. 40,000
	Local wines:	
	Red cabernet merlot	Rp. 350,000
	White chardonney	Rp. 350,000