



BRUNCH MENU

\$468 per person (food only)

Saturday, Sunday and PH 11am – 3pm (last call at 2:45pm)

Add \$298 for 2 hours free flow beverage package

(Champagne Perrier Jouët Grand Brut, Indo Bloody Mary, Mimosa, Sangria, Beer, House Wine)

FREE FLOW

GADO-GADO KAUM

Assorted blanched garden vegetables tossed in a white cashew and peanut dressing, served with free-range egg, tempeh and garlic crackers

GOHU TUNA

Marinated fresh tuna with coconut oil, lime, chilli and green apple, served with rocket leaves, rice crackers and roasted cashew nuts

BAKSO DAGING SAPI

Indonesian style of beef meatball soup with scallion and fried shallot

SATE LILIT

Grilled prawn and mackerel fish satay with Balinese style spices, coated with sambal matah

AYAM KAMPUNG BERANTAKAN

Pan-fried free-range chicken topped with crispy garlic slivers, fried curry leaves, shredded oyster mushrooms, red chilli and toasted coconut flakes

LUMPIA GORENG

Fried Indonesian-style spring roll stuffed with bamboo shoots, garlic chives and egg served with pickle, sweet and spicy dip

BABI GENYOL

Fried braised pork belly in Balinese spices served with a spicy fried shallot and red chilli relish

MAIN COURSE - CHOICE OF ONE

(Mains served with steamed white rice)

IKAN BAKAR JIMBARAN

Grilled fish fillet Jimbaran-style served with shallot, lemongrass torch ginger, red bird's eye chilli and coconut oil

BABI GULING

Roasted boneless quarter baby pig marinated with Balinese style spices

NASI GORENG SARI LAUT

Wok-fried rice with green chili paste and crab meat served with pickled veggies

BEBEK GORENG SAMBAL TEMPOYAK

Fried crispy duck, fermented durian chilli sauce, fresh vegetable salad, grated steamed coconut dressing

GURITA BAKAR SAMBAL DABU DABU

Grilled Octopus coated with spicy lemongrass, honey glaze, served with sambal dabu dabu

DESSERT

INDONESIAN TRADITIONAL DESSERT PLATTER

Chef's daily selection

Prices are in \$HKD

10% service charge applies



SCAN ME!