

East *meets* West Set Four Course Menu

27th December 2024

This four-course menu draws inspiration from the abundance of sustainable, fresh produce sourced from Bali and the wider Indonesian archipelago, accompanied by classic festive elements and flavors, where East meets West. Balinese Legong Dance 8 p.m. – 9 p.m.

Welcome Amuse Bouche of the Chef

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Peruvian Seafood Ceviche



scallop, sea bream, salmon, tuna, octopus, pico de gallo, tropical fruits, citrus dressing

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Hand-crafted Giant Raviolo

stuffed with ricotta and spinach, soft egg yolk, brown butter emulsion, Winter Black Truffle

☺☺

Udang Panggang, Bumbu Merah, Sambal Matah Sereh, Nasi Putih   grilled
jumbo tiger prawns, Indonesian marinade, Lemongrass sambal, steamed rice

or

Kerla Style Masala Wagyu Beef Short Ribs   slow
cooked ribs in Indian spices, curry leaf gravy serve
with Kuzhi Paniyaram

☺☺

Palate Cleanser

Citrus, Champagne granite, lemon sorbet

☺☺

Hainan Sago Soup

tapioca pearls, coconut cream, mango and Bali
Vanilla ice cream

☺☺

Pralines 
☺☺

Coffee or Tea

1,100K per person

Please let us know if you have any allergies.

 Contain Nuts | 
Shellfish | Pork | Local



Gluten Free |



Lactose Free |



Vegetarian |



Vegan |



All fruit, vegetable, and protein is locally sourced, unless specified otherwise on the menu items.

Prices are Charged in Thousands of Indonesian Rupiah and Subject to 11%
Government Tax and 10% Service Charge