



STEAK DINNER NIGHT MENU

APPETIZER

Five Green Salad (v)(gf) **105K**
Apple/baby spinach/celery/arugula/capsicum/
goat cheese/chef dressing/walnut/olive

Sakala Caesar Salad **105K**
Shaved parmesan/anchovy/poached egg/
grill chicken/crispy bacon and crouton

Tuna Mustard **115K**
Seared tuna loin/honey mustard/lime/
green mango/baby green

Crispy Prawn **125K**
Deep fried breaded prawn in coconut/
baby spinach/apple/celery/lime/coconut oil

Cured Salmon Avocado **125K**
Atlantic salmon/misso/soyu/avocado/caviar/
shaved grana pandano/olive powder

SOUP

Truffle Mushroom Soup (v)(gf) **115K**
Wild selection mushroom/scanted with white
truffle oil/ fresh parsley/brioche crouton

Carrot-Pumpkin Soup (v)(gf) **105K**
Fine blended organic carrot/Kintamani
pumpkin /herb oil/garlic crouton

Lobster Bisque **150K**
Creamy lobster bisque/crunchy garlic bread/chive

Oxtail Soup **145K**
Indonesian classic beef oxtail soup/carrot/
potato/tomato/leek/fried shallots

(v) Vegetarian (gf) Gluten Free

All Prices are in thousands of rupiah and are subject to a government tax and service charge of 21%

MAIN COURSE

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| Scallops Mango Miso Seared Japanese scallops/honey/mango/ miso/yuzu/chilli pickle/ mint | 180K |
| Black Cod Pan grill or steam cod/supreme soy sauce/ asparagus/mini salad | 220K |
| Tuna De Salsa (gf) Char-grilled tuna/roasted paprika/roasted baby potatoes/chilli salsa | 180K |
| Whole Fish Baramundi/sweet & sour sauce/pineapple/ steam rice/cress | 160K |
| Duck Confit 6 hours confit duck leg/cheese mash potato/ shaved vegetable/curry jus | 180K |
| Ayam Bakar Balinese style bbq chicken/mixes vegetable/ steam rice/chilli and tomato paste/soy sauce | 150K |
| Braised Short Ribs 8 hours braised boneless short ribs/potato pure/ baby carrot/green apple/assorted fresh leaf/ herb oil/gravy | 220K |
| Lamb Shank Braised lamb shank/basic spices/lemongrass/ kaffir lime leaf/coconut | 250K |

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THE STEAK

(All grain fed Australian Angus beef aged 28 days)

Cooked to your liking on our flame grill & choice of sauces

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| 200 g | Tenderloin | 260K |
| 200 g | Rib Eye | 250K |
| 200 g | Cube Roll | 260K |
| 200 g | Strip Loin | 225K |
| 200 g | Lamb Chop | 195K |
| 200 g | BBQ Pork Ribs | 250K |
| 200 g | Red Snapper Fillet | 260K |
| 200 g | Salmon Fillet | 260K |
| 200 g | Tuna Loin | 260K |
| 200 g | King's Prawn | 260K |

Sauce:

Creamy mushroom sauce/ Pepper corn sauce/ Red wine jus
Garlic butter/ Lemon butter/ Garlic herb butter/ Mint sauce
Orange sauce/ Blue cheese cream sauce/ Smoky BBQ sauce
Balinese curry sauce

Side Dishes

45K

Truffle mashed potato
Sautéed mixed vegetables
Cauliflower au gratin
Mushroom risotto
Sweet potato gnocchi
Sakala tortellini
Steamed jasmine rice
Creamed spinach
Spicy wedges
Butter grilled potato

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Kids Menu

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| Hot Dog Served with tomato sauce and french fries | 40K |
| Mini Cheese Burger Served with tomato sauce and french fries | 40K |
| Captain Fish & Chips Served with mayonnaise dip | 40K |
| Chicken Nuggets Served with tomato sauce and french fries | 40K |
| Macaroni Cheese (v) Creamy baked macaroni/season vegetable/ cheese/parsley | 40K |
| Spaghetti Meatballs Tossed in homemade tomato sauce served with cheese on top | 40K |
| Nasi Goreng (Non-Spicy) Fried rice with chicken and fried egg | 40K |
| Ice Cream Vanilla/strawberry/chocolate (per scoop) | 25K |
| Banana Split With two scoops of vanilla ice cream & chocolate sauce | 40K |
| Chocolate Brownie With vanilla ice cream | 40K |
| Fruit Salad Made with seasonal tropical fruits (additional ice cream +15K) | 40K |

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DESSERT

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| Bounty Guanaja chocolate bar/coconut cream filling/ sorbet/biscuit joconde crunchy hazelnut/banana paste | 88K |
| Caramélia Cheesecake/caramel/chocolate crèmeux/ caracas dacquoise/raspberry sorbet | 88K |
| Coconut Panna Cotta Pureed coconut jelly/vanilla/guava/tamarin/ granola/mint | 88K |
| Tiramisu Mascarpone mousse/coffee/jelly/ espresso ice cream | 88K |
| Bread Butter Pudding Warm brioche pudding/raisin/cinnamon/ vanilla/ice cream | 88K |
| Creme Brulee Arabica coffee cream/brown sugar/ biscotti cookies | 88K |
| Harmony - Your Choice of Three Flavors Sorbets: coconut/mango/snake fruit/ kiwi/raspberry/soursop Ice cream: Banana/Balinese vanilla/ Valhrona chocolate Served with almond financier and macaroon | 65K |

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