

BISTRO MENU

3 COURSE SPECIAL

295 K++

Available from 12 pm - 10.30 pm

FRESHLY BAKED BREADS

APPETIZER

Choice of:

SOFT POACHED BLUE SWIMMER CRAB

Seasonal Avocado, Spanish Chili and Crispy Bread

CRISPY FRIED ITALIAN EGG

Smoked Bacon and Frisee Salad with Red Wine Vinaigrette

TEMPURA AUBERGINE

Japanese Dressing and Bonito Flakes

MAIN COURSE

Choice of:

CHAR GRILLED GRAIN FED SCOTCH BEEF FILLET

*Field Mushroom, Onion Rings and Confit Tomato
with Mozaic Pepper Sauce*

SLOW ROASTED PORK CHOP

Cardamom and Apple Preserve, Mustard Jus

CATCH OF THE DAY

Salted Lemon and Pumpkin Puree, Curry Leaf Butter

CRISPY JAPANESE TOFU

Curry Leaf Oil, Creamy Risotto and Shaved Parmesan

SIDE DISH

Choice of 2 Sides to accompany your main course

MOZAIC POTATO PURÉE

SEASONAL SALAD

with Mustard

DESSERT

GINGER FLOWER GELATO

*'Bedugul' Strawberries with Kaffir Lime Leaf
Black Rice Tuille*