

Bistrot

LUNCH

VOL., XII-NO. 6818

SEMINYAK, FRIDAY, JULY 10, 1958

Meat & Poultry

Fillet Mignon au Poivre Vert (200g) Australian Tenderloin / Potato Gratin / Green Asparagus / Green Peppercorn Sauce	210
Entrecôte Béarnaise (200g/300g) Australian Rib Eye / Homemade Fries / Bearnaise Sauce / Mixed Salad	190/280
Tartare de Boeuf Raw Chooped Tenderloin / French Condiments / Homemade Fries / Mixed salad	135
Chicken Milanaise Crumbed Chicken Breast / Rocket & Parmesan topping	120
Sticky Pork Ribs Red Cabbage & Tarragon Slaw / Mash Potato	130
Crying Tiger <i>Bistrot Style</i> Australian Grilled Rib Eye / Coriander Nam Prik / Jasmine Rice	160
Thai Red Curry <i>Bistrot Style</i> Australian Grilled Rib Eye / Thai Red Curry / Jasmine Rice	160
Thai Green Curry <i>Bistrot Style</i> Grilled Chicken Brest/ Thai Green Curry / Jasmine Rice	140



Asian

Nasi Goreng Stir-Fried Rice / Chicken / Bok Choy / Carrot / Fried Egg / Satay	95
Singapore Laksa Seafood Curry / Coconut Cream / Glass Noodles / Bean Sprout/ Coriander	135
Pad Thai Prawns / Thai Noodles / Peanuts / Tamarind Sauce / Chili Flakes	115

Seafood

Bouillabaisse Seafood Soup / Tomato / Cognac / Fennel / Onion / Parmesan / Rouille / Croutons	165
Squid Ink Linguini Calamari / White Wine / Prasley	125
Fritto Misto Fried Calamari / Snapper / Prawns / Mixed Salad / Tartare Sauce	145
Black Sole "Meunière" Lemon Brown Butter/ Streamed Potatoes/Mixed Salad	140



Dessert

Vanilla Bean Crème Brûlée	55
Warm Chocolate Fondant Served with Vanilla Bean Gelato / Rich Salted Caramel Sauce	65
Traditional Apple Tarte Tartin Served with Speculos Gelato	55
Chocolate Mousse Pots Shortbread Fingers	65
Lemon Tarte served with Ginger-Lemon Coulis	60
Dame Blanche Two Scoops of Vanilla Gelato / Hot Chocolate Sauce /Almond / Whipped Cream	60
Ile Flotante Egg Meringue / Vanilla Custard Caramel	60
Gelato by Maria & Carlo Lentini Vanilla / Hazelnut / Speculaas / Valrhona Chocolate	30/scoop
Sorbet by Maria & Carlo Lentini Lemongrass / Lime / Coconut	30/scoop
Selection of Cheese	140
Coffee Illy – 100 % Arabica	
Ristretto Ristretto is a Very "Short" Shot Of Espresso	25
Espresso	25
Double Espresso Two Shots of Espresso	35
Macchiato Espresso Topped with Foamed Milk	30
Long Black Double Shot of Espresso with Hot Water	30
Americano Hot Water Poured over Espresso Shot	30
Cappuccino Espresso / Hot Milk / Topped with Foamed Milk	35
Café Latté Espresso / Hot Milk	35
Add your flavours with our selected syrups	15
Amaretto / Butterscotch /Almond / Caramel / Vanilla / Hazelnut / Rum / White Chocolate	

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DINING

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Starters

Tuna Tartar Guacamole/ Wasabi / Soy & Mirrin dressing / Crostini / Wakame Seaweed Salad	95
Beef Carpaccio Tenderloin / Enokitaki / Rucola / Lemon Basil / Parmesan	80
Caprese Tomato / Mozzarella / Basil / Olive Oil	95
Foie Gras Terrine Onion Marmalde / Toasted Brioche	120
Scallops Carpaccio Olive Oil / Lime juice / Pink Pepper Corriander	90
Lobster Bisque & its Ravioli Lobster Ravioli / Tarragon Cream	115
Gazpacho Cold Tomato soup / Cucumber / Red Onion Red Bell Pepper / Olive Oil	60



Salads

Roasted Beetroot Pumpkin Salad Beetroot / Pumpkin / Spinach / Grilled Polenta with Feta	85
Sesame Tofu Salad Green Beans / Avocado / Spring Onions / Chili / Soy Dressing	75
Chicken Caesar Salad Chicken / Soft Poached Egg / Anchovies / Freshly shaved Parmesan	95
Grilled Meditteranean Vegetables Eggpalnt / Zuechini / Paprika / Feta Olive Oil	85
Niçoise Salad Rare seared Tuna / Tomato / Green Beans Egg Quail / Mixed Salad	115
Marinated Corriander Beef Salad Fresh Corriander / Roasted Pepper / Shaved Fennel / Mixed Salad	115
Garlic Prawns & Chorizo Sauteed Garlic Prawns / Chorizo / Mixed Salad	110

Meat & Poultry

Fillet Mignon au Poivre Vert (200g) Australian Tenderloin / Potato Gratin / Green Asparagus / Green Peppercorn Sauce	210
Entrecote Bearnaise (200g/300g) Australian Rib Eye / Homemade Fries / Bearnaise Sauce / Mixed Salad	190/280
Bistrot Burger (180g Austalian Beef) Topped with Bacon / Cheese / Onion Rings / Homemade Fries /	130
Tartare de Boeuf Raw Chooped Tenderloin / French Condiments / Homemade Fries / Mixed salad	135
Farm Raised Chicken Breast Stuffed with Spinach / Confit Garlic Mousse / Mash Potato / Braised Carrots / Madiera sauce	120
Roasted Rosmary Half Chicken Crushed Potato / Green Beans Salad / Roasted Onion	140
New Zealand Lamb Rump Herb Custed Lamb / Mash Potato / Baby Vegetables / Rosemary Jus	190
Sticky Pork Ribs Red Cabbage & Tarragon Slaw / Mash Potato	130
Crying Tiger Bistrot Style Australian Grilled Rib Eye / Coriander Nam Prik / Jasmine Rice	160
Thai Red Curry Bistrot Style Australian Grilled Rib Eye / Thai Red Curry / Jasmine Rice	160
Thai Green Curry Bistrot Style Grilled Chicken Brest/ Thai Green Curry / Jasmine Rice	140

Seafood

Bouillabaisse Seafood Soup / Tomato / Cognac / Fennel / Onion / Parmesan / Rouille / Croutons	165
Rare Sesame Crusted Tuna Steak New Potato / Green beans / Tomato / Egg Olive / Mustard Dressing	145
Squid-ink Linguini Calamari / White Wine / Prasley	125
Fritto Misto Fried Calamari / Snapper / Prawns / Mixed Salad / Tartare Sauce	145
Black Sole "Meunière" Lemon Brown Butter / Streamed Potatoes / Mixed Salad	140
Spiced Baked Snapper Black Olives Risotto / Oceanic Herb Broth	140

Asian

Nasi Goreng Stir-Fried Rice / Chicken / Bok Choy / Carrot / Fried Egg / Satay	95
Singapore Laksa Seafood Curry / Coconut Cream / Glass Noodles / Bean Sprout/ Coriander	135
Pad Thai Prawns / Thai Noodles / Peanuts / Tamarind Sauce / Chili Flakes	115



Vegetarian

Summer Vegetables Risotto Petit Pois & Parmesan	95
Feta & Onion Polenta Cake Rich Tomatoes Fondue / Rocket / Balsamique Reduction	85
Vege Nasi Goreng Stir-Fried Rice / Bok Choy / Tempe Carrot / Fried Egg / Satay / Tofu	85
Vege Singapore Laksa Curry / Coconut Cream / Tofu Glass Noodles / Bean Sprout / Coriander	110
Vege Pad Thai Thai Noodles / Tamarind Sauce / Fried Tofu / Peanuts / Chili Flakes	105

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DESSERTS, COFFEES & TEAS

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Dessert		Ice Frappé	55	Tea	40 / Teapot
Vanilla Bean Crème Brûlée	55	Cappuccino Ice Frappé A Shot of Espresso / Fresh Milk Blended with Ice / Topped with Whipped Cream		Green Moroccan Mint / Vanilla / Cardamom / Lemongrass / Pure Ginger / Golden Leaf / Jasmine / Cinnamon Orange Spices	
Warm Chocolate Fondant Served with Vanilla Bean Gelato / Rich Salted Caramel Sauce	65	Matcha Green Tea Frappé Matcha Green Tea / Fresh Milk Blended with Ice / Topped with Whipped Cream		Black Earl Grey / Cinnamon/ Original Chai	
Traditional Apple Tarte Tartin Served with Speculos Gelato	55	Almond Frappé A Shot of Espresso / Almond Syrup / Fresh Milk Blended with Ice / Topped with Whipped Cream		Herbal Chamomile / Herbal Energizer / Fruit Paradise / Fresh Mint	
Chocolate Mousse Pots Shortbread Fingers	65			Ayurvedic Kapha	
Lemon Tarte served with Ginger-Lemon Coulis	60			Liqueur Coffee	120
Dame Blanche Two Scoops of Vanilla Gelato / Hot Chocolate Sauce / Almond / Whipped Cream	60			Irish Coffee Coffee / Irish Whiskey / Topped with Whipped Cream	
Ile Flotante Egg Meringue / Vanilla Custard Caramel	60			French Coffee Coffee / Cognac / Topped with Whipped Cream	
Gelato by Maria & Carlo Lentini Vanilla / Hazelnut / Speculaas / Valrhona Chocolate	30/scoop			Italian Coffee Coffee / Amaretto / Topped with Whipped Cream	
Sorbet by Maria & Carlo Lentini Lemongrass / Lime / Coconut	30/scoop	Chocolate Frappé Chocolate Sauce / Fresh Milk blended with Ice / Topped with Whipped Cream			
Selection of Cheese	140	Caramel Frappé A Shot of Espresso / Caramel Syrup / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Coffee Illy – 100 % Arabica		Vanilla Frappé French Vanilla Syrup / Fresh Milk blended with Ice/ Topped with Whipped Cream			
Ristretto Ristretto is a Very "Short" Shot Of Espresso	25	Hazelnut Frappé A Shot of Espresso / Caramel Syrup / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Espresso	25	Rum Frappé A Shot of Espresso / Rum Syrup / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Double Espresso Two Shots of Espresso	35	Peach Frappé Peach Purée / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Macchiato Espresso Topped with Foamed Milk	30	Mango Frappé Mango Purée / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Long Black Double Shot of Espresso with Hot Water	30	White Chocolate Frappé White Chocolate Sauce / Fresh Milk Blended with Ice / Topped with Whipped Cream			
Americano Hot Water Poured over Espresso Shot	30	Strawberry Frappé Strawberry Purée / Fresh Milk blended with Ice / Topped with Whipped Cream			
Cappuccino Espresso / Hot Milk / Topped with Foamed Milk	35				
Café Latté Espresso / Hot Milk	35				
Add your flavours with our selected syrups	15				
Amaretto / Butterscotch / Almond / Caramel / Vanilla / Hazelnut / Rum / White Chocolate					

PRICES IN '000 RP / SUBJECT TO 10% TAX & 6% SERVICE CHARGE.