

STARTER

Beetroot Carpaccio 85k

Thin sliced beetroot served with jicama, beetroot hummus , fresh lettuce and truffle oil.

Gazpacho 85k

Small cold soup made with paprika, cucumber, apple, fresh coriander, fresh basil, garlic, shallot and olive oil.

Marron Grilled Prawn 95k

Tiger prawn with cucumber, cherry tomato, fresh strawberry, shallot, beetroot sauce and homemade yogurt. Served in roasted capsicum.

Thai Papaya Salad 75k

Shredded fresh young papaya, cherry tomatoes, coriander leaves, peanuts, fresh chili and tamarin palm sugar.

SALAD

Lombok Garden Salad 95k

Mixed tossed lettuce, paprika, cucumber, cherry tomato, apple, orange, caramelized walnut, homemade balsmic vinaigrette and thyme crusted.

Black Pepper Tuna Salad 95k

Pan seared tuna steak on caramelized watermelon, mix tossed lettuce. Served with ginger honey dressing and fruit vegetables.

Caesar Salad 95k

Mixed of baby romaine, cherry tomato, praline, anchovies, crispy bacon, grilled prawn, soft egg served with classic Caesar dressing and croutons. Choose between classic, with prawn or chicken.

Almond Chicken Herb 95k

Slow roasted herb chicken with crispy almond, mandarin orange, dice mixed fruit, mixed lettuce, mix sesame, apple, baby radish, feta cheese served with honey mustard dressing.

WESTERN

Chicken Burger 95k

Homemade fresh farm grain bun, chicken breast, crispy bacon, sautéed kangkung “water spinach”, in special chef’s sauce served with sweet potato chips.

Grilled Vegetable Sandwich 95k

Lombok multigrain bread, grilled zucchini, carrot, eggplant, paprika, onion, fresh herb, basil pesto and mix salad.

Char Grill Tofu Wrap 95k

Grilled tofu with fresh lettuce, red chili, shallot, peanut sauce, wrapped in a soft flour tortilla. Coming with small mix salad.

Vegetable Lentil 90k

Mixed of organic lentils, dice potato, carrot, tomato peeled, onion, spinach, kale served with herbed bread.

Truffle Cheese Gnocchi 110k

Freshly homemade potato gnocchi with cheese fondue sauce, scallion, crispy bacon, truffle oil.

Gnocchi Sorrentina 100k

Freshly homemade potato gnocchi with pomodoro sauce, cherry tomato, melted mozzarella, parmesan cheese and basil.

Grilled Chicken Breast 130k

Half chicken breast served on a paprika puree. Coming with sauted vegetable and young jack fruit emulsion.

Chicken Cordon Bleu 120k

Deep fried chicken breast rolled with sliced ham and mozzarella cheese in a cream sauce, served with boiled vegetable and mashed potatoes.

Salmon Avocado 185k

Salmon fish fillet, pak choi, grilled vegetables, fragrant Lombok rice and basil avocado cream.

Pan Seared Butter Fish 165k

Butter fish fillet with crusted coriander pepper corn on a bed of mashed purple potato and mix sauted vegetable. Served with black grape fruit reduction and fresh vegetable salsa.

Crusted Sesame Tuna 160k

Pan seared tuna on black sesame with glazed baby carrot, comfit shallot, fondant potato, strawberry caviar, spinach puree served with black pepper veloute.

Crusted Lamb Rack 190k

Grilled and roasted australian rack of lamb served with crusted herb, gnocchi sorrentina, grilled vegetable, cranberry coulis and homemade lamb juice.

Jerk Pork Ribs 160k

Very slow cooked pork spare rib in asian flavour. Served on purple potato fondant and aromatic grilled vegetable.

ASIAN

Nasi Goreng 105k

A traditional fried rice with dried anchovies, mixed seafood, jicama, crackers, cuddle egg served with dabu-dabu sauce. Choose your own fried rice "veggie, chicken or seafood".

Fresh Homemade Noodles 95k

Homemade egg noodles topped with your choice of "chicken, prawn or veggie" served with jicama, corn fritters and crackers.

Chicken and Mushroom Rice 95k

Boiled white rice with dice chicken black pepper sauce, mushroom, bell pepper, onion, mixed sesame, dried anchovies and cuddle egg.

Our Special Rice 95k

Steamed pilaf rice with teriyaki salmon, mixed sesame, jicama, caisin served with cuddle egg.

Tahu Semur 95k

Slow cooked Lombok tofu in local spices with jackfruit, bean sprouts, corn fritter, grated coconut and crackers.

Indonesian Spiced Curry 110k

A traditional Indonesian spiced curry. Choose your own curry "chicken, seafood or veggie" served with jicama, corn fritters, white rice and crackers.

Pumpkin Chickpea Curry 95k

Our chef special curry made with golden pumpkin, chickpeas, onion, broccoli, paprika and asian herbs. Served with flavoured lombok rice.

Tom Yam Talay 120k

Hot and sour asian soup with prawns, calamari, tuna, mushrooms, red chili, cherry tomatoes, fresh coriander and kaffir lime leaves.

PIZZA

Margherita 85k

Mozzarella, tomato and basil.

Vegetarian 90k

Mozzarella, tomato, zucchini, eggplant, mushroom, mix peppers, sweet corns and onions.

Hawaiian 95k

Mozzarella, tomato, pineapples and ham.

Diavola 95k

Mozzarella, tomato, spicy salami and chili.

Carbonara 95k

Mozzarella, bacon, fresh mushroom, white sauce and parsley.

Napoli **95k**
Mozzarella, tomato, anchovies, oregano and cappers.

Chicken Teriyaki **95k**
Tomato, onion, mushroom, furikake, basil, herbed chicken, olives, zucchini.

SNACK

Bacon Cheese Fries **90k**
French fries mixed with crispy bacon, dry parsley and black olive in fondue sauce.

Bao Bun Coco **80k**
Home made fresh farm bun spread with hoisin sauce, glazed onion, bell pepper, sprinkle peanut, white sesame, mixed lettuce. Served with tamarind dip. Choose your own "prawn or chicken".

Creamy Mushroom **75k**
Bruschetta bread topped with mushrooms in cheese cream fondue.

Vietnamese Spring Roll **70k**
Prawn, vermicelli, carrot, leek and coriander hand rolled in soft pastry sheet. Served with sweet chili sauce.

Lombok Sate Lit **70k**
Skewed grilled mince fish fillet in yellow spice. Served with purple potato chips.

Grilled Flat Bread **65k**
Topped with hummus, babaganoush and rocket lettuce.

DESSERT

Cuban Banana **55k**
Glazed banana in a brown sugar, crumble, sagu pearl, grilled pineapples served with vanilla ice cream.

Chocolate Cheesecake **65k**
Sponge dark chocolate topped cream cheese. With lemon cream.

Lava Cake **85k**
With fresh fruit cutney and vanilla ice cream.

Lombok Black Rice Pudding **60k**
Black rice porridge with cinnamon, palm sugar and coconut milk.

Avocado Chocolate Mousse **75k**
Coming with sliced kiwi and orange segment.