

BRUNCH MENU

Food Only: \$468 per adult, \$238 per child (3-12 yrs old) Saturday, Sunday and PH 11am – 3pm (last call at 2:45pm)

\$798 per adult, includes food and two hours free flow beverage package (Champagne Perrier Jouët Grand Brut, Indo Bloody Mary, Mimosa, Sangria, Beer, House Wine)

FREE FLOW

GADO-GADO KAUM Assorted blanched garden vegetables tossed in a white cashew and peanut dressing, served with free-range egg, tempeh and garlic crackers

GOHU TUNA Marinated fresh tuna with coconut oil, lime, chilli and green apple, served with rocket leaves, rice crackers and roasted cashew nuts

BAKSO DAGING SAPI Indonesian style of beef meatball soup with scallion and fried shallot

SATE LILIT Grilled prawn and mackerel fish satay with Balinese style spices, coated with sambal matah

AYAM KAMPUNG BERANTAKAN Pan-fried free-range chicken topped with crispy garlic slivers, fried curry leaves, shredded oyster mushrooms, red chilli and toasted coconut flakes

LUMPIA GORENG

Fried Indonesian-style spring roll stuffed with bamboo shoots, garlic chives and egg served with pickle, sweet and spicy dip

BABI GENYOL Fried braised pork belly in Balinese spices served with a spicy fried shallot and red chilli relish

MAIN COURSE - CHOICE OF ONE (Mains served with steamed white rice)

IKAN BAKAR JIMBARAN Grilled fish fillet Jimbaran-style served with shallot, lemongrass torch ginger, red bird's eye chilli and coconut oil

> BABI GULING Roasted boneless quarter baby pig marinated with Balinese style spices

NASI GORENG SARI LAUT Wok-fried rice with green chili paste and crab meat served with pickled veggies

BEBEK GORENG SAMBAL TEMPOYAK Fried crispy duck, fermented durian chilli sauce, fresh vegetable salad, grated steamed coconut dressing

GURITA BAKAR SAMBAL DABU DABU Grilled Octopus coated with spicy lemongrass, honey glaze, served with sambal dabu dabu

DESSERT

INDONESIAN TRADITIONAL DESSERT PLATTER Chef's daily selection



Prices are in \$HKD 10% service charge applies