

# DINNER MENU



## APPETIZER & SOUP

Rp. 000,-

<b>ROCKET AND PEAR SALAD</b> 	
With Toasted Pine Nut, Shaved Parmesan and Balsamic Vinaigrette	80
<b>CAESAR SALAD</b> With Sautéed Garlic Prawn and Parmesan Crisp	80
<b>GREEN PAPAYA AND PRAWN SALAD</b> 	
Poached Prawn, Green Papaya, Long Bean and Tomato with Chili Lime Dressing.	70
<b>EGG PLANT &amp; GOAT CHEESE TERRINE</b> 	
Roasted Eggplant, French Goat Cheese, Basil Oil, Balsamic Reduction, Toasted Pine Nuts, Rucolla and Parmesan Saving	85
<b>GREEK SALAD</b> 	
Crispy Lettuce, Cucumber, Tomato, Olive, Capsicum, Feta Cheese and Onion Ring Tossed in Citrus Oregano Mustard Dressing. Served with Garlic Bread	75
<b>PUMPKIN SOUP</b> 	
with Madras Curry Marinated Prawn and Basil Oil.	70
<b>ROASTED RED CAPSICUM AND TOMATO SOUP</b>  	
With Feta Cheese Stuffed Cherry Tomato and Parmesan Grisini Stick.	70
<b>BEBALUNG IGA</b>	
Australin Beef Short Rib Soup with Caramelized Shallot and Garlic, Spring Onion and Fresh Tomato.	65

## MAIN COURSE

### MEATS




<b>US BEEF STRIPLOIN</b> With Horse Radish ,Mashed Potato, Warm Vegetables, Herbs Butter and Black Pepper Sauce.	215
<b>SLOW COOKED LAMB SHANK</b> On Mashed Potato, Caramelized Shallot, Gremolata, Rosemary Sauce and Mint Oil.	205
<b>DAGING SAMAWA</b>  Sumbawanese Style Braised Beef with Vegetables Grated Coconut Salad and Steam Rice.	100
<b>SAPI LADA HITAM</b> 	
Chinese Style Sliced Tenderloin of Beef Cook in Black Pepper Sauce.	100

 Vegetarian





 Spicy Level

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## SEAFOODS

<b>TWO ISLANDS SEAFOOD</b> Of Norwegian Salmon Fillet, Mahi-Mahi and King Prawn With Herbs Risotto, Tomato Provencal, Sauteed Greens & Lime Capers Butter Sauce.	155
<b>KING PRAWN</b> , With Truffle Oil Risotto, Buttered Beans, Fresh Lettuce, Parmesan Crisp and Coconut Buerre Blanc.	200
<b>GRILLED TUNA PEPPER STEAK</b> With Baby Potato, Spinach, Tomato Confit, Wasabi Aioli and Horse Radish Cream Sauce.	100
<b>IKAN BAKAR SAOS BIMA</b>   Grilled Fish Fillet with Chilli Tomato Salsa, Local Basil and Steam Rice.	90
<b>IKAN SAUCE KEMANGI</b>  Pan Fried Baby Snapper Fillet with Steam Rice, Vegetables Grated Coconut Salad and Local Basil Coconut Sauce.	90

## POULTRY

<b>GREEN PEAS CRUSTED CHICKEN BREAST</b> With Mashed Sweet Potato, Buttered Vegetables, Warm Coconut Basil Sauce and Ginger Red Pepper Coullis.	100
<b>AYAM TALIWANG</b>   Sasaknese Style Marinated Spicy Chicken in Candle Nut, Garlic, Dry Red Chili and Shrimp Paste Sauce Served with local Beberuk Salad and Steamed Rice.	95
<b>BEBEK GORENG SAMBAL IJO</b>  Deef Fried Young Duck with Steam Rice, Sautéed Water Spinach and Green Chilli Sambal.	110
<b>SATE LONTONG</b>  Chicken, Lamb and Beef Skewer with Long Grain Rice Cake, Peanut Sauce and Pickle Cucumber.	105

## PASTAS



<b>SPAGHETTI</b> Sweet Prawn, Olive Oil, Garlic, Homemade Tomato Sauce and Chilli Flake.	90
<b>HOMEMADE TORTELLINI</b>  Spinach Ricotta Cheese Tortellini with Herbs Saffron Cream Sauce and Parmesan	100
<b>BRAISED LAMB LEG AND MUSHROOM RAVIOLI</b> With Mushroom Cream Sauce, Rucolla Leaves and Saved Parmesan.	110

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## RICE, NOODLES & VEGETABLES

<b>NASI GORENG</b>  dengan Sate Ayam dan Telur Mata Sapi Fried Rice with Chicken Skewer Peanut Sauce and Fried Egg.	75
<b>MIE GORENG</b> Prawn & Chicken Fried Noodles with Egg Ribon .	75
<b>CAP CAY GORENG.</b> Wok Fried Mixed Vegetables with Seafood and Steam Rice.	75
<b>CAH KANGKUNG</b>  Wok Fried Water Spinach with Garlic Oyster Sauce .	45

## SIDE DISHES

<b>Nasi Putih</b> ( Steam Rice ) 	15 /	<b>Mashed Potato</b> 	25
<b>Buttered Mixed Vegetables</b> 	35 /	<b>French Fries</b>  ( Kentang Goreng )	25

## DESSERT

<b>MOLTEN CHOCOLATE CAKE</b> with Vanilla Ice Cream and Creme Anglaise. ( Please allow us 20 minutes to Prepare )	60
<b>MINI CHOCOLATE BROWNIES</b> . With Vanilla Ice Cream and Chocolate Ganache.	60
<b>GINGER CRÈME BRULE</b> With Strawberry Ice Cream.	60
<b>PISANG LOSE.</b> Caramelized Banana Wrapped in Crepe With coconut Cream, Palm Sugar Syrup and Vanilla Ice Cream.	55
<b>CARAMELIZED LEMON TART</b> With Palm Sugar Syrup and Vanila Ice Cream.	55
<b>FRESH FRUIT</b>	35
<b>ICE CREAM</b> Ice Cream : Vanilla, Chocolate and Strawberry, 40 / 3 Scoop. Available 1 Scoop 15	

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