

Gluten-free Menu

Lunch

Minestrone Soup V D N

carrot, zucchini, parmesan cheese,
celery stick, tomato, white bean,
fennel, basil pesto

Colour Salad V H D

red cabbage, cucumber,
tomato, pomegranate, cheese paste,
mint, lemon dressing

Summer Salad

D V G

avocado, cherry tomatoes, cucumber,
red onion, ricotta cheese, coriander,
balsamic glaze

Healthy Squash Quinoa V H

roasted squash, quinoa, red onions,
pumpkin seeds, pomegranate, fresh
rocket, ricotta cheese and mint

Poke Donburi H SF N

steam rice, yellowfin tuna, avocado,
edamame, spring onion, nori, daikon,
toasted sesame seeds

Mie Goreng SF

Indonesian stir-fried rice noodles,
vegetables

choice of: Chicken and Prawn or
Vegan

Kway Teow SF

stir-fried flat rice noodles with
chicken, egg, bok choy, bean sprouts,
carrot

Penne or Spaghetti Carbonara D P

egg yolk, bacon, parmesan cheese

Grilled Cube Roll D

grilled cube roll steak, butter spinach,
grilled corn and mustard cream sauce

Market Fish SF D

pan-fried catch of the day fish fillet
with citrus butter, mango salsa

Sides Dishes

Steamed Vegetables VG

French Fries VG

Creamy Spinach V D

Grilled Asparagus VG

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

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Dinner

International

Bocconcini Pesto V D
N
bocconcini cheese,
grilled mini lettuce,
pesto, home-dried
tomatoes, pistachio,
basil

Green Life VG N
rocket, watercress, mini
lettuce, spring onion,
green apple, cabbage
white, mint, almond
flakes, ginger dressing

Prawn Avocado
Smashed Cucumbers
SF
boiled local prawns,
avocado, smashed and
marinated cucumbers

Red Light Hummus VG
N
beetroot hummus,
chickpea salad

Octopus Carpaccio SF
D N
aromatic boiled
octopus, pesto, ikura
caviar, orange segments

Portobello Garlic
Butter V D
portobello mushrooms
sautéed, bocconcini
cheese, garlic parsley
butter, rocket leaves

Mushroom Risotto
V D
mix wild mushrooms,
grilled porcini,
parmesan cheese,
watercress

Argentinean-style
Tenderloin D
flat-cut tenderloin,
smashed mini potatoes,
grilled asparagus,
chimichurri sauce

Farm Chicken D
cumin seed lemon
flavour chicken, black
rice, torched lemon

Market Fish SF D
pan-fried fillet, citrus
butter, mango salsa

Indonesian

Sop Bayam Tomat VG
N
scented galangal and
lemongrass vegetable
broth, spinach, tomato,
tofu

Sambal Nanas dan
Udang SF
grilled pineapple and
steam prawn coconut
sambal

Semarang Tahu Petis
V SF
deep fried tofu, black
shrimp paste dip

Ayam Kalasan
Javanese roasted
chicken drumstick,
garden tomato sambal,
slice shallot

Ayam Bukakak N
Balinese grilled
chicken, turmeric curry
sauce, cucumber
sambal matah

Lulur Bumbu Gulai N
Australian wagyu mb5
tenderloin, Indonesian
curry sauce, Balinese
long bean salad

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Dinner – Sides

Indonesian Sides

Sambal Terong V VG H
Bedugul (region of Bali) baby
eggplant, shallot, garlic, chilli

Tempe Goreng V VG H
deep fried fermented soya bean

Jukut Kalas V VG H
Balinese long bean salad

Tumis Pakis V H SF
sauteed firm tips, shallot, garlic, chili,
oyster sauce

Kentang Kering V VG
crispy potatoes, chili, garlic, lime leaf

International Sides

Roast Potatoes Wedges V D
garlic, thyme

Creamy Spinach V D
garlic cream

Grilled or Steamed
Vegetables V D N
Bali pesto sauce

Potato Purée V D
creamy roasted potato purée

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