

MENU

FROM THE GARDEN

Smashed Baby Potatoes 72k

Roasted baby potatoes, lemon cream cheese, whipped dill, capers, pickled onion, anchovies

Roasted Pumpkin 72K

Roasted pumpkin, romesco, herbs oil, Kusamba smoked salt, dukkah, parmegiano regiano

Bedugul Tomato Salad 72K

Crunchy Bedugul tomatoes, balsamic reduction, salsa verde, feta cheese, herb oil, pickled onion, basil

Roasted Vegetables Rigatoni 85K

Rigatoni al dente, pomodoro sauce, broccoli, asparagus, mixed olives, capsicum confit, herb oil, cherry tomato, feta cheese

Falafel and Feta Bowl 98k

Homemade falafel, carrot hummus, heirloom tomato, smoked sweet corn, wild ruccola, feta cheese, balsamic

Burrata 130k

Burrata cheese, grilled local grapes, tomato oil, sumac, herbs, dukkah, multigrain

FROM THE FARM

Lamb Kofta 175k

Lamb kofta skewers, mint yogurt, jalapeno, pickled onion, sumac, smoked oil, dukkah served with flatbread

 > White Flower

Pork Loin 175k

Pork loin, black garlic chimichurri, pickled onion, truffle oil mashed potato, cured egg yolk

 > Not a Margarita

Hanging Tomahawk 235k

Pork Rib eye 350g, black garlic chimichurri, romesco, crushed roasted baby potatoes, tomato confit, smoked oil

 > Old Fashioned

Rib Eye 355k

Australian Angus 200gr Rib eye, Bordelaise sauce, mille feuille potato, grilled asparagus

 > Please Drink Me



Scan here to see menu **with picture**

 > Our cocktail pairing recommendations

All prices are subject to 10% government tax and
6% service charge

MENU

SMALL PLATES

Whipped feta and
salted honey with
za'atar flatbread 65K

Homemade hummus,
crispy chickpeas,
dukkah, smoked oil
and flatbread 65K

Black garlic, za'atar
olive oil and flatbread 65K

Carrot hummus and
falafel, tomato
cucumber salad,
gremolata 65K

Kalamata olive,
chickpea hummus 55K

Chargrilled flatbread 40k

Truffle oil mashed
potato, cured egg
yolk 40K

Grilled asparagus
with za'atar spice
mix 55K

Za'atar fries, feta
cheese 40K



Scan here to see menu **with picture**

FROM THE SEA

Octopus Carpaccio 85K

*Cooked sliced octopus, chermoula, romesco,
pickled onion, cilantro dust, black garlic, nori rice
crackers, microgreens*

 > Endless Summer

Lombok Scallop 88K

*6 pcs local scallop, Kusamba smoked salt, lemon
gel, black garlic, herbs oil, sumac, watercress*

 > White Flower | Chamelia

Snapper Crudo 88K

*Fresh marinated snapper, lemon gel, black garlic,
Kintamani orange sauce, Kusamba smoked salt,
lemon oil, Ginger flower compressed melon,
coriander dust*

 > Aperol Spritz

Oyster 105K

*6 pcs local Bali baked oyster, with herbs and
romesco butter, grilled lemon, sumac, microgreens*

 > The Basil Smash

King Prawn 105K

*4 pcs grilled king prawns, black garlic chimichurri,
grilled lime, smoked oil, microgreens*

 > Please Drink Me

Grilled Octopus 105K

*Romesco, chickpeas hummus, baby potato pave,
Kalamata olive, black garlic chimichurri, lemon oil,
sumac*

 > Not a Margarita

Prawn Bisque Tagliatelle 95K

*Prawn bisque, tomato sauce, smoked oil, grilled
prawn, parmesan cheese, rosemary*

 > White Flower

Snapper 180K

*Grilled butterfly baby snapper, grilled sweet corn,
capers burnt butter, sumac, herbs oil*

 > You're Pretty

 > Our cocktail pairing recommendations

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